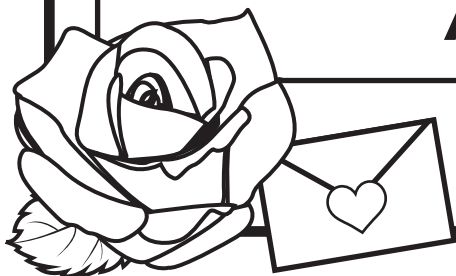


## ACTIVITY PACK

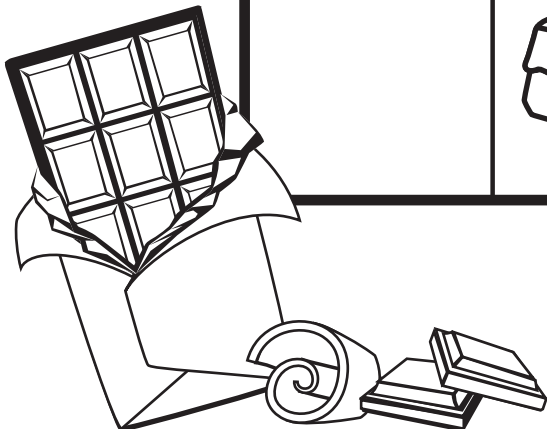
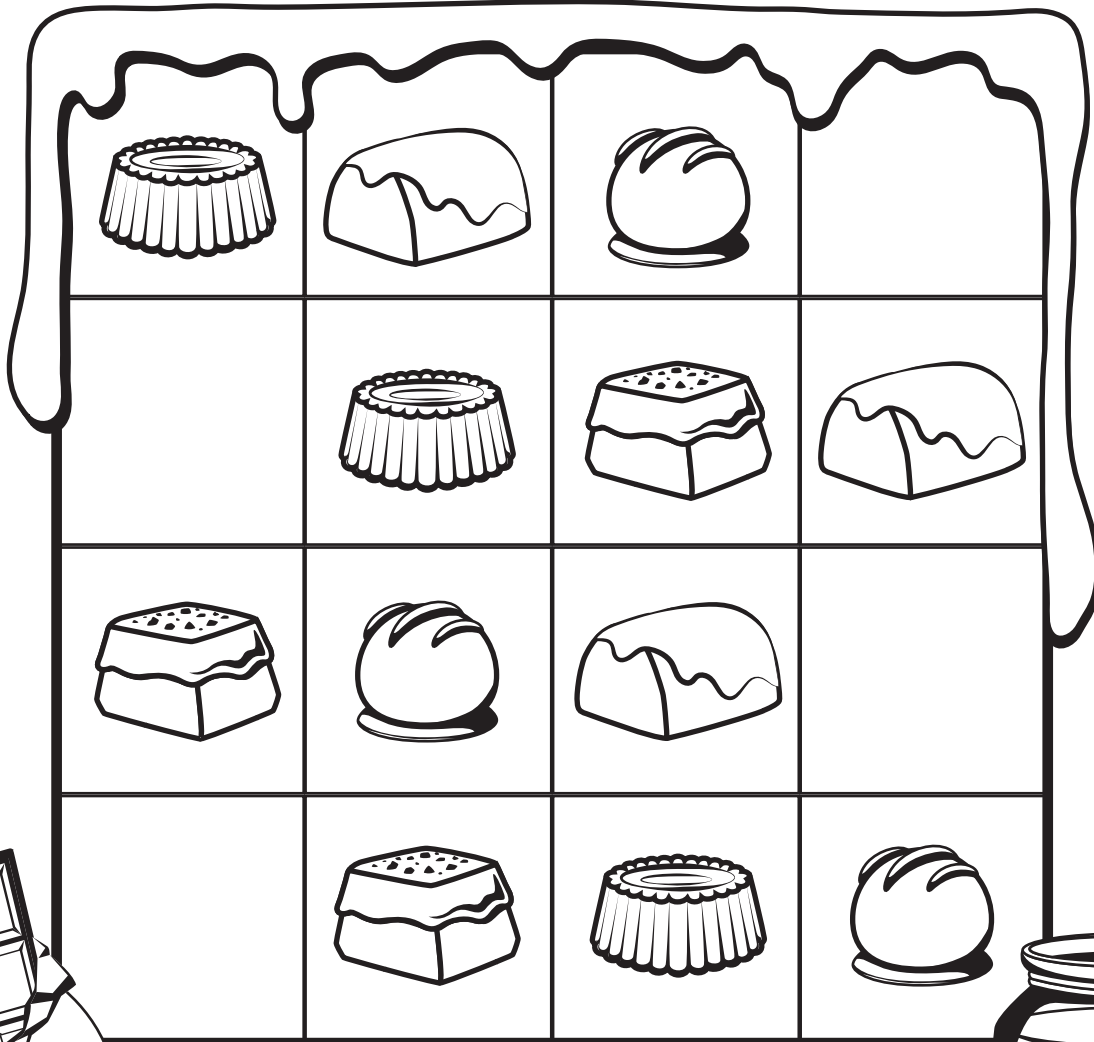
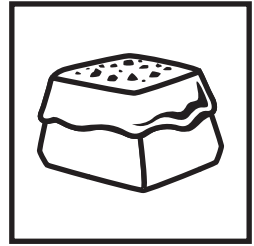
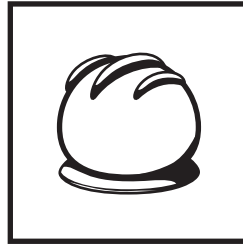
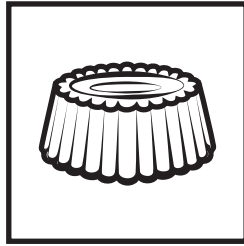
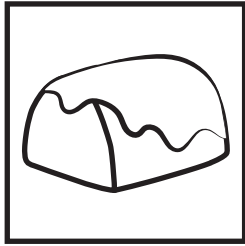


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# Chocolate Sudoku

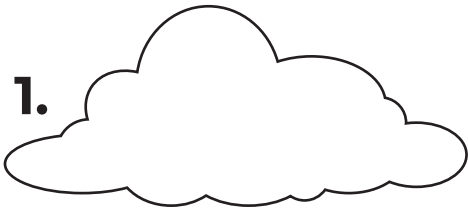
Fill in the blanks using the four pictures below. When you finish, there should only be one of each picture per row and per column.



# Valentine Crossword: Crush Version

Love is in the air! Can you solve the crossword below?

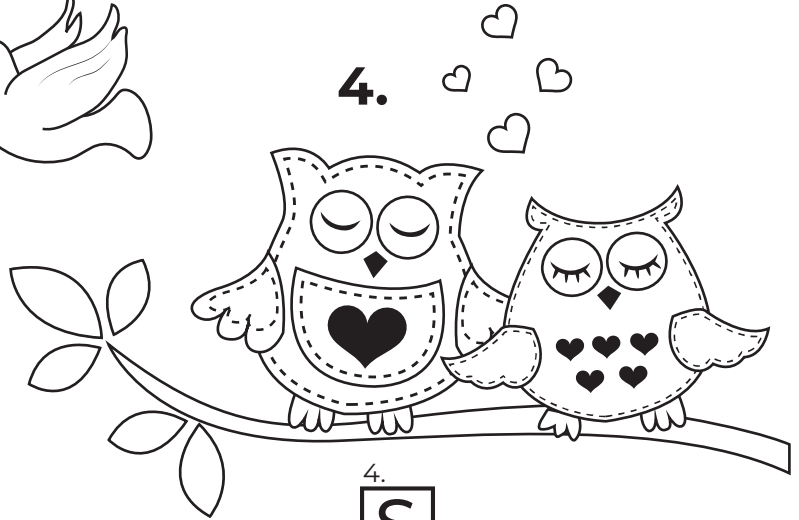
1.



3.



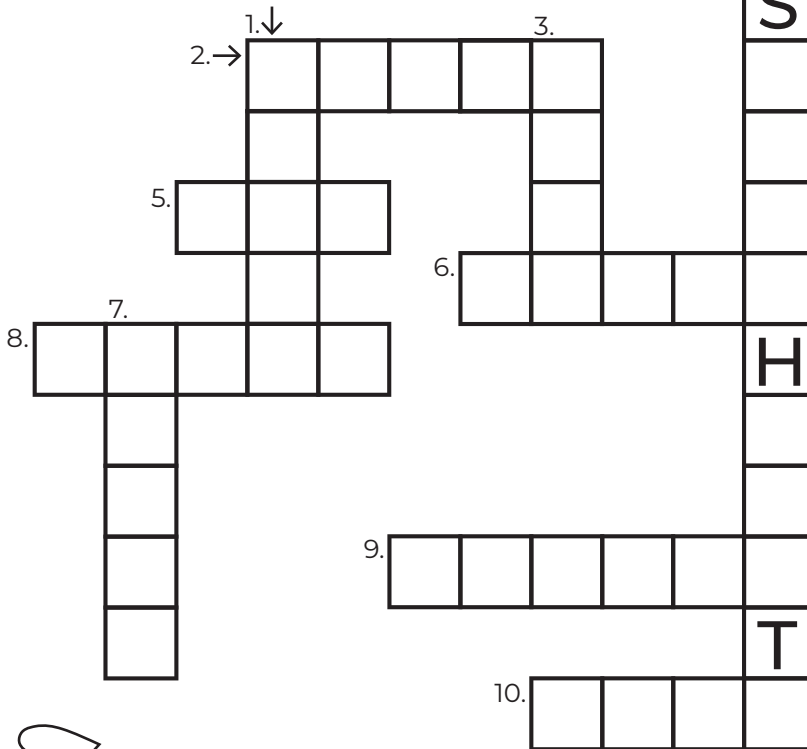
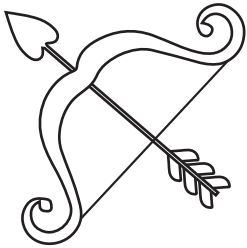
4.



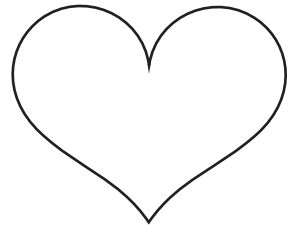
2.



5.



6.



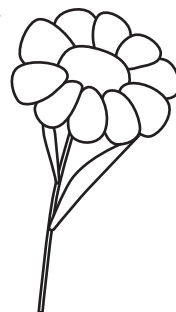
7.



8.



9.

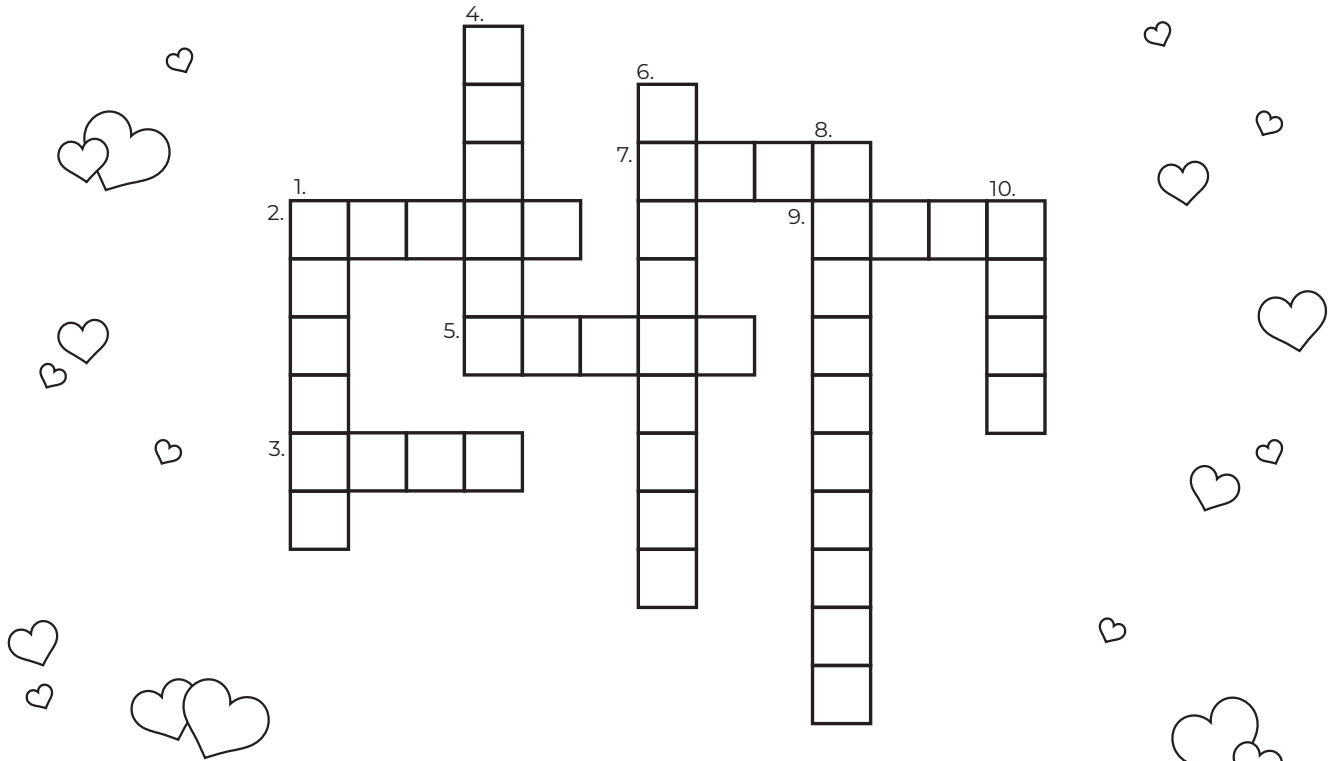


10.



# Valentine Crossword: Love Version

Love is in the air! Can you solve the crossword below?

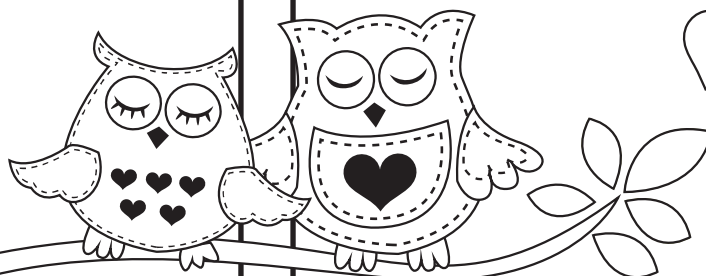


## ACROSS

2. A feeling you have when you really like someone in a special way
3. An action or a feeling that you show when you're being kind to your loved ones, sharing happy moments with others or giving hugs
5. A feeling of being so happy and excited or even starstruck that you nearly faint
7. When you wrap your arms around someone and give them a big squeeze
9. An action when you close one eye and open it again quickly, usually to be silly or friendly

## DOWN

1. When you hold someone you love close to snuggle in a warm and gentle way
4. When you press your lips onto someone's cheek or lips to show love and affection
6. A sweet treat that couples usually give to one another for Valentine's Day
8. Someone who makes you feel happy and special, who is equally sweet and loving
10. A big part of showing love by being caring and nice to others



# Chocolate Quiz & Jokes

Time for some SWEET questions. Put your chocolate knowledge to the test.



1. Cacao trees grow in \_\_\_\_\_ regions of the world.

- A. tropical
- B. cold
- C. all

2. Chocolate was first created in the form of a:

- A. drink
- B. bar
- C. chip

3. Farmers typically have to wait \_\_\_\_\_ for cacao pods.

- A. 5 days
- B. 5 months
- C. 5 years

4. Chocolate is made from:

- A. flowers
- B. fruits
- C. beans

5. The chocolate source grows on:

- A. bushes
- B. vines
- C. trees

6. It takes \_\_\_\_\_ beans to make one pound of chocolate.

- A. 100
- B. 400
- C. 600

**Q:** What do you call a sheep covered in chocolate?

**A:** A candy baa

**Q:** How does a cow confess his love?

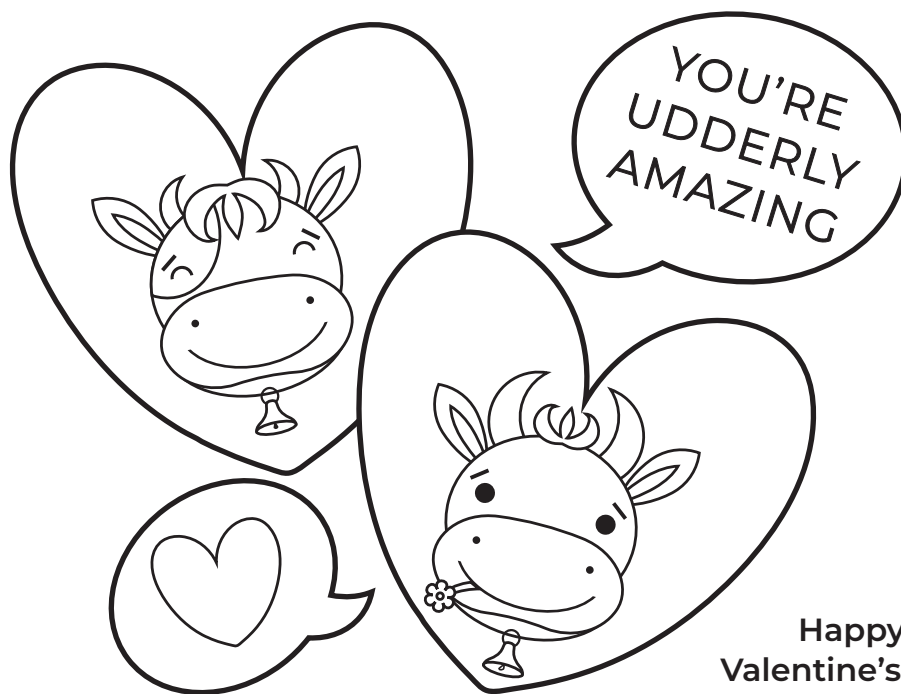
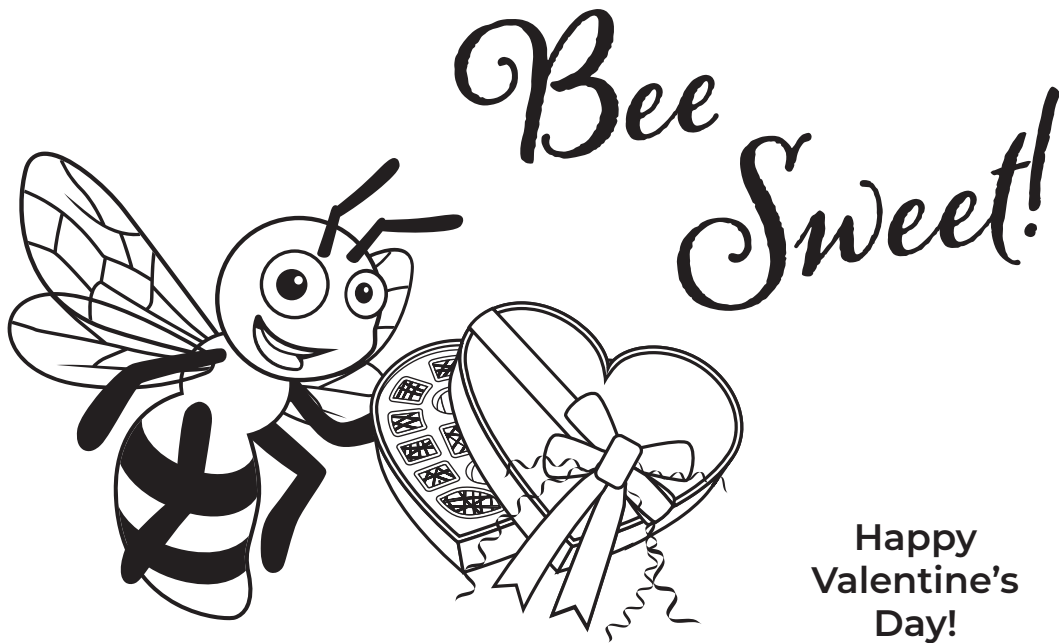
**A:** With udder charm

**Q:** What did the pig say to his Valentine?

**A:** Hogs and kisses!

# Valentine's Day Cards

In honor of Valentine's Day, share some valentines with your friends and family. Add a note about what you appreciate about the person receiving the card.



# Shine Bright Crystal Experiment

Sparkle and shine with this crystal craft. Make beautiful crystals (of all shapes and sizes) to keep for yourself or give as a gift.



## SUPPLIES

- **Glass jars or vases**
- **Borax**
- **Pipe cleaners**
- **String**
- **Popsicle sticks**



## INSTRUCTIONS

- 1** Form your pipe cleaners into the shapes you would like (heart, circle, triangle, etc.).
- 2** Wrap and tie the string around the popsicle stick and attach each shape to one.
- 3** With an adult or parent's assistance, prepare your borax mixture by combining three tablespoons of borax powder per one cup of boiling water.
- 4** Pour equal amounts of the mixture into your jars.
- 5** Place each shape into a jar and let the popsicle stick balance across the top of each jar.
- 6** Allow the shapes to sit for 24 hours and watch your crystals change and grow.

# Share the Love Recipes

Share the love on Valentine's Day with some tasty treats.



## CHOCOLATE DIPPED STRAWBERRIES

### INGREDIENTS

- **20 strawberries with stems** (washed and dried very well)
- **6 ounces semisweet chocolate** (or dark chocolate)
- **3 ounces white chocolate**

### INSTRUCTIONS

- 1** Place chocolates in separate heatproof medium bowls.
- 2** Fill 2 medium saucepans with 1-2 inches of water and simmer over medium heat.
- 3** Turn off heat, set bowls of chocolate over each saucepan and stir chocolate until smooth.
- 4** Hold strawberry by stem, dip into semisweet chocolate; lift and gently twist to remove excess chocolate.
- 5** Set on a parchment paper-lined baking sheet. Repeat with remaining strawberries.
- 6** Using a fork or spoon, dip into white chocolate and drizzle over dipped strawberries. Set aside until chocolate sets.



## PIZZA HEARTS

### INGREDIENTS

- **1 can biscuits**
- **1 jar pizza sauce**
- **Toppings of choice**  
(cheese, pepperoni, sausage, green peppers, etc.)

### INSTRUCTIONS

- 1** Preheat oven to 350 degrees.
- 2** Open biscuits, stretch each one into a heart shape and place on cookie sheet.
- 3** Pinch the edge of the dough to create a border and spoon on the sauce.
- 4** Add toppings of choice.
- 5** Bake for 12-15 minutes.



## HONEY CUPCAKES WITH HONEY BUTTERCREAM FROSTING

### CUPCAKE INGREDIENTS

- **1/2 cup whole milk\***
- **1/2 cup vegetable oil**
- **1/4 cup honey**
- **2 eggs\***
- **1 teaspoon vanilla**
- **3/4 cup sugar**
- **1 3/4 cups flour**
- **1 teaspoon baking powder**

*\*Let sit at room temperature*

### INSTRUCTIONS

- 1** Preheat oven to 350 degrees and line 12 cupcake tins with paper liners.
  - 2** In large bowl, whisk milk, oil, honey, eggs and vanilla.
  - 3** Slowly add flour, sugar and baking powder; gently mix.
  - 4** Fill cupcake liners 2/3 of the way full.
- TIP:** Create heart-shaped cupcakes by adding beans (behind liner) to one side of each cupcake.
- 5** Bake for 15 minutes or until toothpick inserted comes out clean. Cool on wire rack.
  - 6** Frost and decorate as desired. Can add red sugar sprinkles, candy hearts, etc.

### FROSTING INGREDIENTS

- **1/2 cup butter** (softened)\*
- **1/4 cup honey**
- **2 1/2 cups powdered sugar**
- **1 teaspoon vanilla**

### INSTRUCTIONS

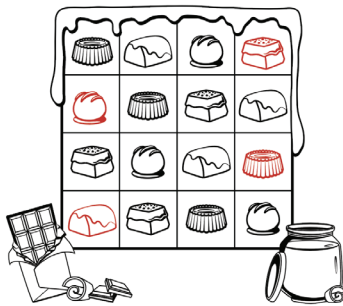
- 1** In large bowl, beat butter and honey until well combined.
- 2** Slowly add powdered sugar and vanilla.
- 3** Beat until light and fluffy.

**OPTIONAL** Transfer into piping bag.

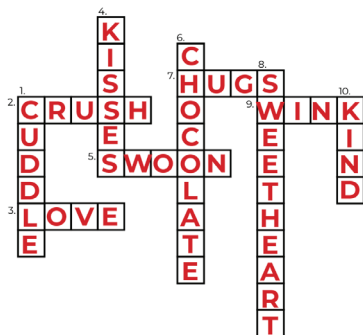


# Answers

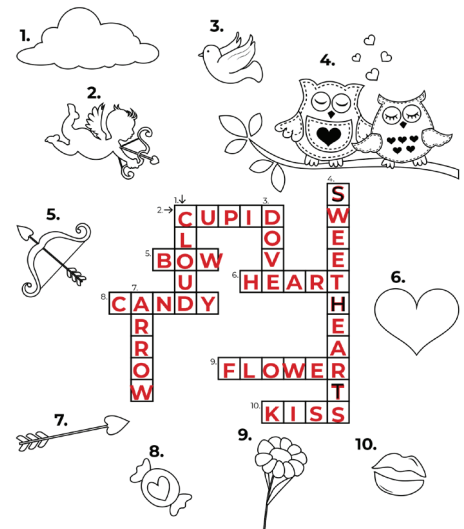
## Chocolate Sudoku



## Valentine Crossword: Love Version



## Valentine Crossword: Crush Version



## Chocolate Quiz

1. A | 2. A | 3. C | 4. C | 5. C | 6. B