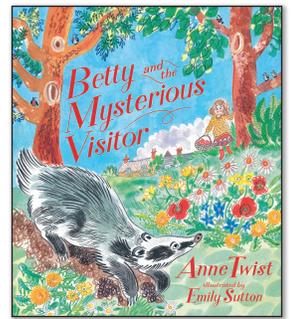


# Betty and the Mysterious Visitor

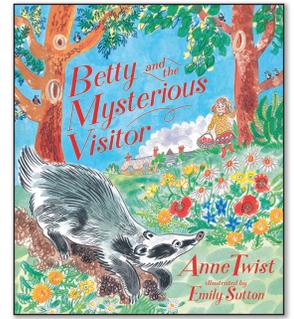
## ACTIVITY SHEET

What kind of plants would you grow in the garden?  
Draw them in the space below.



# Betty and the Mysterious Visitor

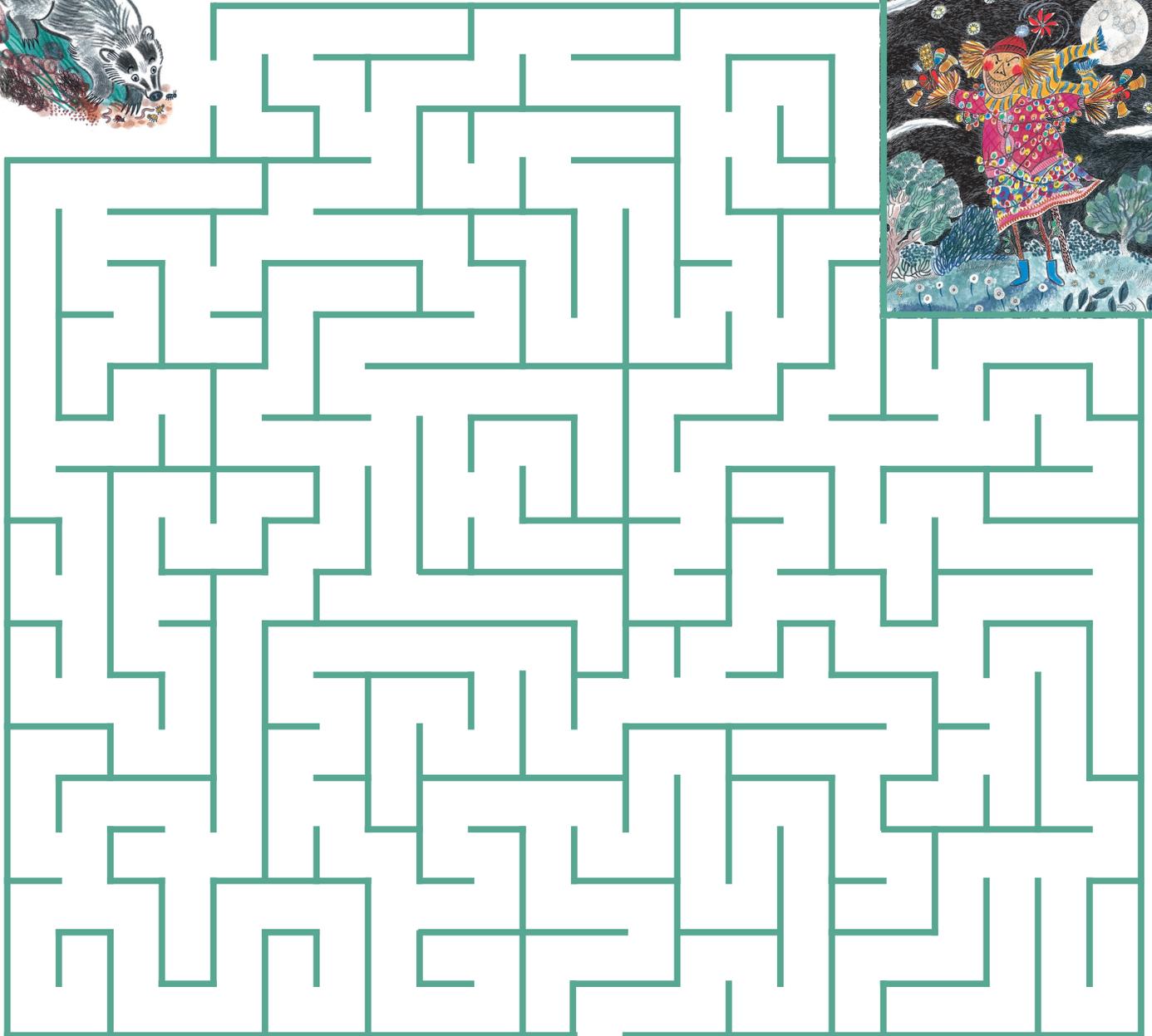
## ACTIVITY SHEET



Help the badger escape from Betty's clever "monster" in the garden. Draw your way out from the start to the finish.



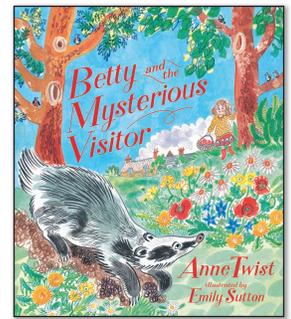
*Start*



*Finish*

# Betty and the Mysterious Visitor

## ACTIVITY SHEET



Have you ever tried making jam from scratch just like Betty and her grandma? Get a grown-up to help you cook your very own jam in the kitchen. Yummy!

### INGREDIENTS

- 2  $\frac{1}{3}$  cups strawberries
- $\frac{3}{4}$  cup granulated sugar
- 2 teaspoons lemon juice
- 1 pinch salt

### EQUIPMENT

- Medium saucepan
- Heatproof spatula
- Heat-resistant container with an airtight lid

### DIRECTIONS

1. Wash, trim, and finely chop the strawberries.
2. Combine the chopped strawberries with the sugar, lemon juice, and salt in a medium saucepan. Heat the mixture over medium-high heat, stirring frequently with a heatproof spatula.
3. Reduce the heat to medium-low when you see the jam start to bubble. Continue cooking and stirring for 10–15 minutes until the jam thickens.
4. Carefully transfer the jam to a heat-resistant container. Allow the jam to cool completely at room temperature before transferring it to the refrigerator, where you can store it for up to two weeks.

