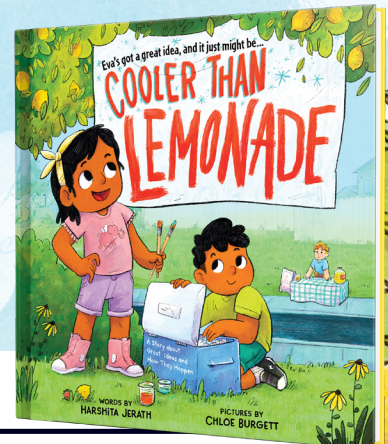


COOLER THAN LEMONADE ACTIVITY KIT

WRITTEN BY HARSHITA JERATH ILLUSTRATED BY CHLOE BURGETT



**A INSPIRING STORY ABOUT DISCOVERING IDEAS
IN UNEXPECTED PLACES, NEVER GIVING UP, AND
FINDING THE PERFECT RECIPE FOR SUCCESS!**

One scorching summer day, Eva comes up with a great idea: a lemonade stand! But when she sees that Jake across the street has his own stand, and he's giving away free cookies, Eva knows she needs another idea to keep people lining up. Eureka—new flavors!

Except Jake has ideas too—bigger and better ones, and more customers! Soon Eva is out of ideas, and, she thinks, out of business. But when she takes a moment to be creative again and makes a batch of delicious kulfi ice cream, she discovers fresh inspiration—and a new way to succeed!



HARSHITA JERATH was born and raised in India, where she spent much of her childhood scribbling in her journal. She now lives in Scottsdale, Arizona, and when she is not writing, you'll find her at her local library conducting story-time sessions, or watching spectacular sunsets with her husband and two sons.

CHLOE BURGETT is a children's book illustrator living in Lincoln, Nebraska, with her husband and their orange cat, Pencil. Her favorite books respectfully portray children as the competent, brave, and resourceful human beings they are.

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WORD SEARCH

P	A	R	T	N	E	R	B	V	T	K	J	C	G	L
V	Y	O	F	I	A	Z	G	R	P	I	B	O	J	U
F	R	G	A	T	S	E	T	K	H	B	H	M	X	L
C	M	L	L	D	T	X	U	S	F	W	Q	P	K	E
D	H	D	E	X	R	H	F	R	E	D	Q	E	A	M
D	E	A	F	B	A	R	Y	P	E	H	R	T	Z	O
F	U	H	L	N	W	B	F	V	D	K	O	I	D	N
J	S	O	S	L	B	P	R	Z	B	S	A	T	M	A
Z	R	D	U	K	E	O	N	U	A	U	L	I	M	D
Y	L	C	M	H	R	N	Q	L	C	G	U	O	R	E
T	I	W	M	E	R	Y	G	Z	K	A	O	N	K	N
L	K	J	E	J	Y	N	P	E	H	R	T	Q	M	J
Y	Q	C	R	X	Q	S	Z	O	Y	Y	J	T	R	P
H	P	S	W	V	R	I	X	C	I	K	U	L	F	I
F	A	H	U	I	D	E	A	S	Q	V	O	E	S	F

WORDS:

Kulfi	Sugar	Strawberry
Lemonade	Eureka	Partner
Feedback	Summer	Challenge
Ideas	Competition	





WORD SEARCH ANSWER KEY

P	A	R	T	N	E	R	B	V	T	K	J	C	G	L
V	Y	O	F	I	A	Z	G	R	P	I	B	O	J	U
F	R	G	A	T	S	E	T	K	H	B	H	M	X	L
C	M	L	L	D	T	X	U	S	F	W	Q	P	K	E
D	H	D	E	X	R	H	F	R	E	D	Q	E	A	M
D	E	A	F	B	A	R	Y	P	E	H	R	T	Z	O
F	U	H	L	N	W	B	F	V	D	K	O	I	D	N
J	S	O	S	L	B	P	R	Z	B	S	A	T	M	A
Z	R	D	U	K	E	O	N	U	A	U	L	I	M	D
Y	L	C	M	H	R	N	Q	L	C	G	U	O	R	E
T	I	W	M	E	R	Y	G	Z	K	A	O	N	K	N
L	K	J	E	J	Y	N	P	E	H	R	T	Q	M	J
Y	Q	C	R	X	Q	S	Z	O	Y	Y	J	T	R	P
H	P	S	W	V	R	I	X	C	I	K	U	L	F	I
F	A	H	U	I	D	E	A	S	Q	V	O	E	S	F

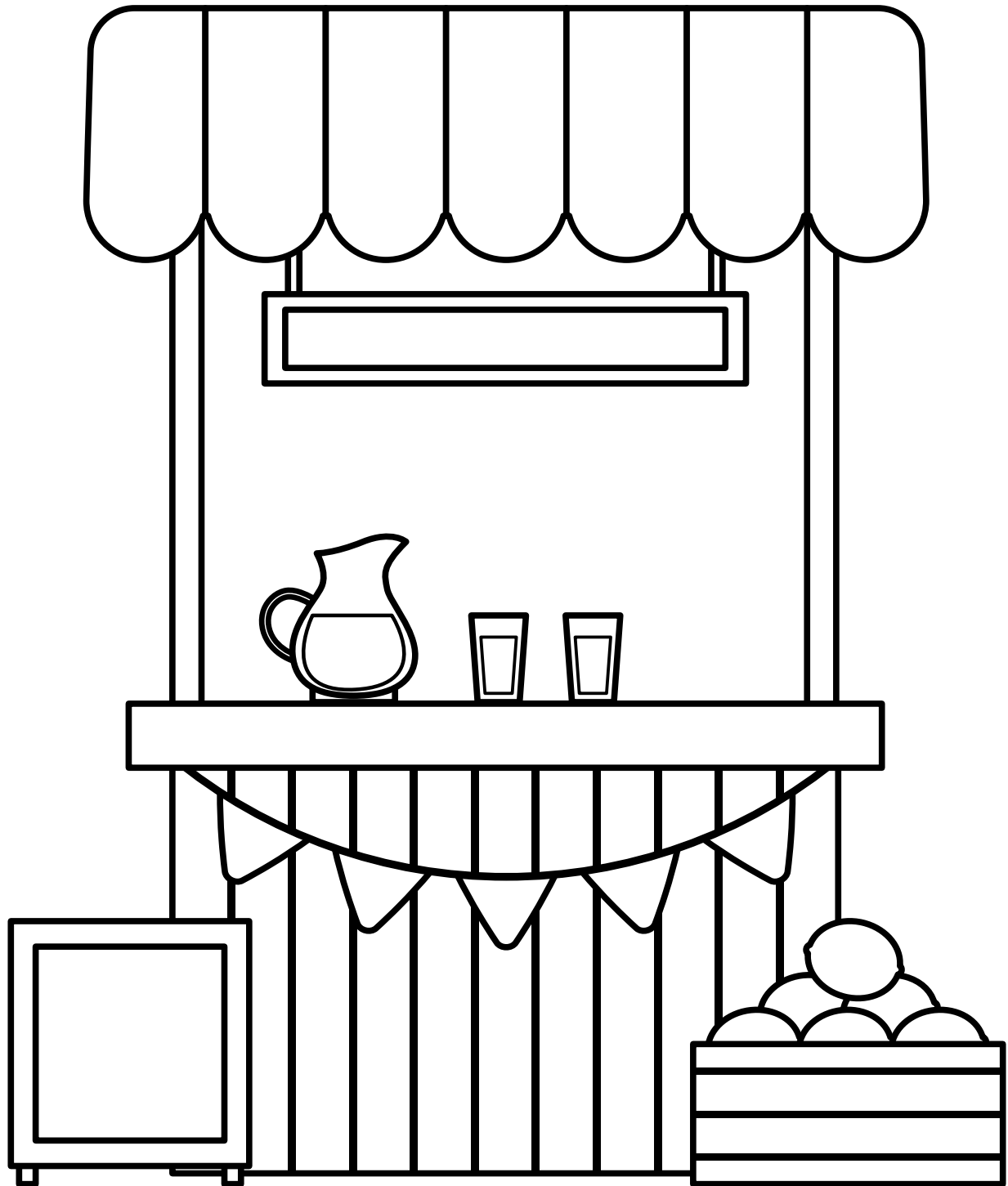
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DECORATE YOUR VERY OWN LEMONADE STAND!





COLOR IN YOUR OWN FLAVORS OF KULFI!



FLAVOR: _____



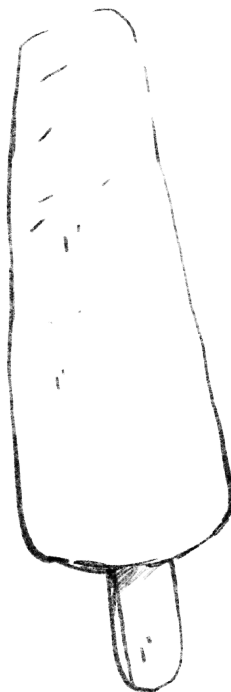
FLAVOR: _____



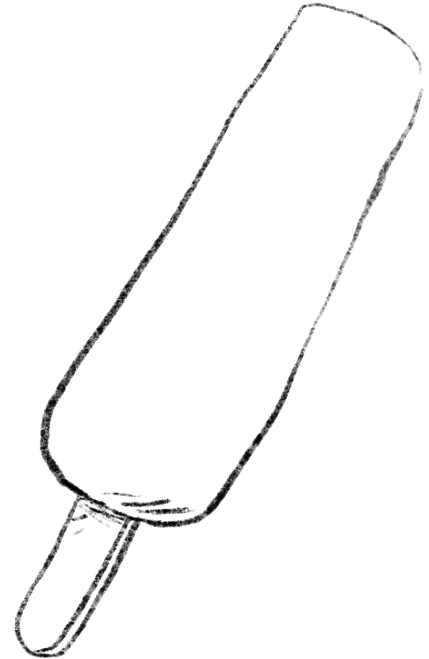
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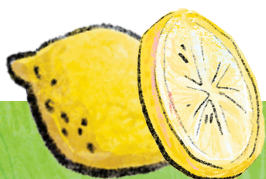
FLAVOR: _____



FLAVOR: _____



FLAVOR: _____



COOLER THAN LEMONADE MAZE

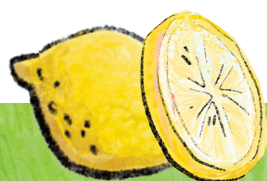
Can you help Eva find the customers?



FINISH



START










MAKE YOUR OWN KULFI!

EVA'S SECRET (no-cook) KULFI Recipe

Ingredients

-  1 14-ounce can sweetened condensed milk
-  1 pint heavy cream
-  ¼ tsp cardamom, ground
-  1 pinch salt
-  1 pinch saffron, crushed (optional)

Prep Time: 20 minutes,
plus 8–10 hours freezing time

Serving Size: 6–8

1. Mix all the ingredients* together in a big bowl until blended.
2. Pour the mixture into kulfi molds or ice-pop molds.
3. Cover the molds with plastic wrap, put them in the freezer, and freeze for 8 to 10 hours.
4. Dip the outside of the molds in warm water to release the kulfi.

Enjoy!

*You can make different flavors by adding mango pulp, rose syrup, or crushed pistachios to the mixture in step 1.

