MAKE YOUR FRIENDS LAUGH
National Tell a Joke Day is on August 16. To mark the day, follow the tips below to help you deliver funny jokes that will get people chuckling.

1. Find inspiration. If you don’t have a joke in mind, many libraries stock books with jokes for kids. Ask a librarian to help you find one, or ask a parent to help you look up jokes for kids online. You can memorize jokes you find or use them as inspiration for writing your own jokes.

2. Know your audience. Think about who you will be telling the joke to and what they might find humorous. For example, if your joke has to do with Minecraft, it might be funnier to a friend than to a grandparent.

3. Practice first. Try telling your joke to yourself in a mirror. Aim to speak slowly and clearly, and be sure to get all the words right so the punch line makes sense. Practice adding funny expressions if you want. Once you feel good about your joke, it’s time to try it out on friends or family.

Bake up berry hand pies

Ingredients
- Flour, for dusting
- Two refrigerated pie crust doughs
- ¼ cup blackberry jam
- 1 large egg
- 1 tablespoon sparkling sugar
- ½ cup powdered sugar, sifted
- 2 tablespoons milk
- 1 tablespoon lemon juice
- Red food coloring

Instructions
1. Heat the oven to 425°F and line two baking sheets with parchment paper. On a lightly floured surface, roll out each pie crust dough to ⅛-inch thick.
2. Use a large rectangular cookie cutter to cut out 24 rectangles from the dough, gathering and re-rolling the dough as needed. With a mini star cutter, or any shape you like, cut stars from the remaining dough.
3. Arrange half of the dough rectangles onto the prepared baking sheets. Spread each with 2 teaspoons of jam, leaving a ½-inch border. Brush the edges of the dough rectangles with whisked egg and top with a remaining portion of dough. Crimp the edges of each pie with a fork.
4. Use the whisked egg mixture to attach the stars to the pies. Then brush the stars with more whisked egg and sprinkle the pies with sparkling sugar.
5. Poke holes in the top of each pie with a toothpick. Bake until golden brown, about 10 minutes. Let cool.
6. For the icing, stir together the powdered sugar, milk, lemon juice, and a few drops of red food coloring. Drizzle on the pies. Makes 12 pies.

ECO TIP OF THE WEEK
BE MINDFUL ABOUT EXTRA PURCHASES
One way to reduce your impact on the environment is to be careful about purchases you make. While it’s smart to buy items made of eco-friendly or recyclable materials, it’s even better to avoid purchasing items you don’t need. This is because all goods use resources, such as water and gas, when they’re produced. If there is an item you and your family are considering purchasing, first ask this: Is it replacing an item that no longer works? Is it something you have been hoping to buy for a while? You may end up deciding you should buy the item, and that’s OK. But by thinking it through, you may also decide to skip other purchases in the future.