



## MAKE CANDLES IN GLASS JARS

Candles can help a space feel cozy, and they're fun to make with these instructions and an adult's help.

- 1. Gather supplies.** You'll need small, clean glass jars with the labels removed. You'll also need wicks (the string you light on the candle) as well as wax flakes, available at crafting stores or online.
- 2. Prep and pour.** Cut a piece of wick that is the same length as the height of the jar. Center one end of the wick inside, and thread the other end through a craft stick with a hole in the middle. Set the stick on top of the open jar. Have an adult help you melt the wax flakes according to package directions. Together, carefully pour the wax into the jars. Fill the jars to an inch below the top, and let harden before removing the craft stick.
- 3. Enjoy safely.** Keep the candles in a common area of your home, like the kitchen, but never in your bedroom. Enjoy lighting them with an adult's permission, but always blow them out before leaving the room.



**FUN FACT**  
The longest strand of pasta, measuring more than 12,000 feet, was made in Japan in 2010.

**WARNING!**  
Ask an adult's permission before using the oven.

## Bake up butternut squash and feta pasta

### Ingredients

- 1 pound cubed butternut squash (you can buy it precut)
- 3 shallots, trimmed and quartered
- 1 teaspoon fresh thyme leaves
- 4 tablespoons olive oil, divided
- 8 ounces feta cheese in a block shape
- 1 pound pasta (such as rigatoni or penne)
- 1 cup baby spinach

### Instructions

1. Preheat oven to 400° F. Cut any large cubes of squash into bite-size pieces. In a large baking dish, combine the squash, shallots, and thyme. Drizzle with 3 tablespoons of the olive oil and season with salt and pepper. Toss ingredients together to coat.
2. Nestle the whole block of feta cheese into the center of the dish and drizzle with the remaining 1 tablespoon of olive oil. With an adult's help, put the dish into the oven. Bake uncovered until the

- squash and shallots are tender and golden, 35 to 40 minutes.
3. Meanwhile, cook the pasta according to the package directions until it's al dente (firm). Drain pasta, reserving ½ cup of the pasta water.
  4. Add the cooked pasta into the squash mixture and toss together to combine, adding the reserved pasta water a little at a time to loosen the sauce, as necessary.
  5. Stir in baby spinach until just wilted.
  6. Season dish to taste with salt and freshly ground pepper, and serve hot. Makes 4–6 servings.



## ECO TIP OF THE WEEK REUSE OLD NEWSPAPERS

Newspapers and advertisements that get delivered or come in the mail can quickly stack up. To get more life out of them and cut down on the use of other types of paper, consider the many ways they can be used at home. They're great for cleaning windows, for example, and they don't leave smudges or streaks the way paper towels sometimes do. If you have wet boots or sneakers, ball up newspaper and stuff it inside. Leave the paper in overnight to soak up moisture, then discard it in the morning. Newspapers are also handy for crafts. You can use them for paper-mache projects or cut out photos or words for collages.

Save papers for art projects.

