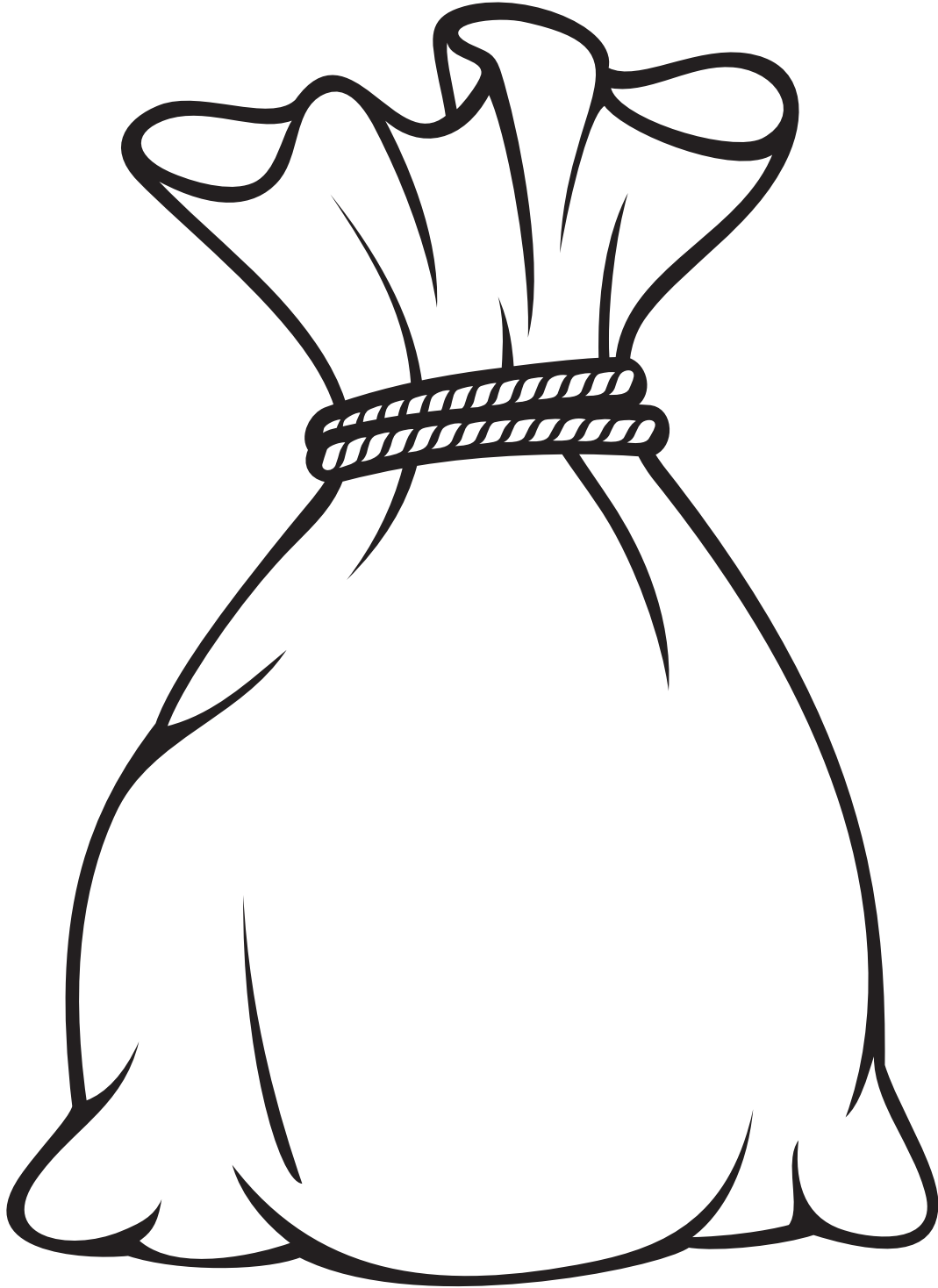


4A

Coin Rubbings – Coloring Page

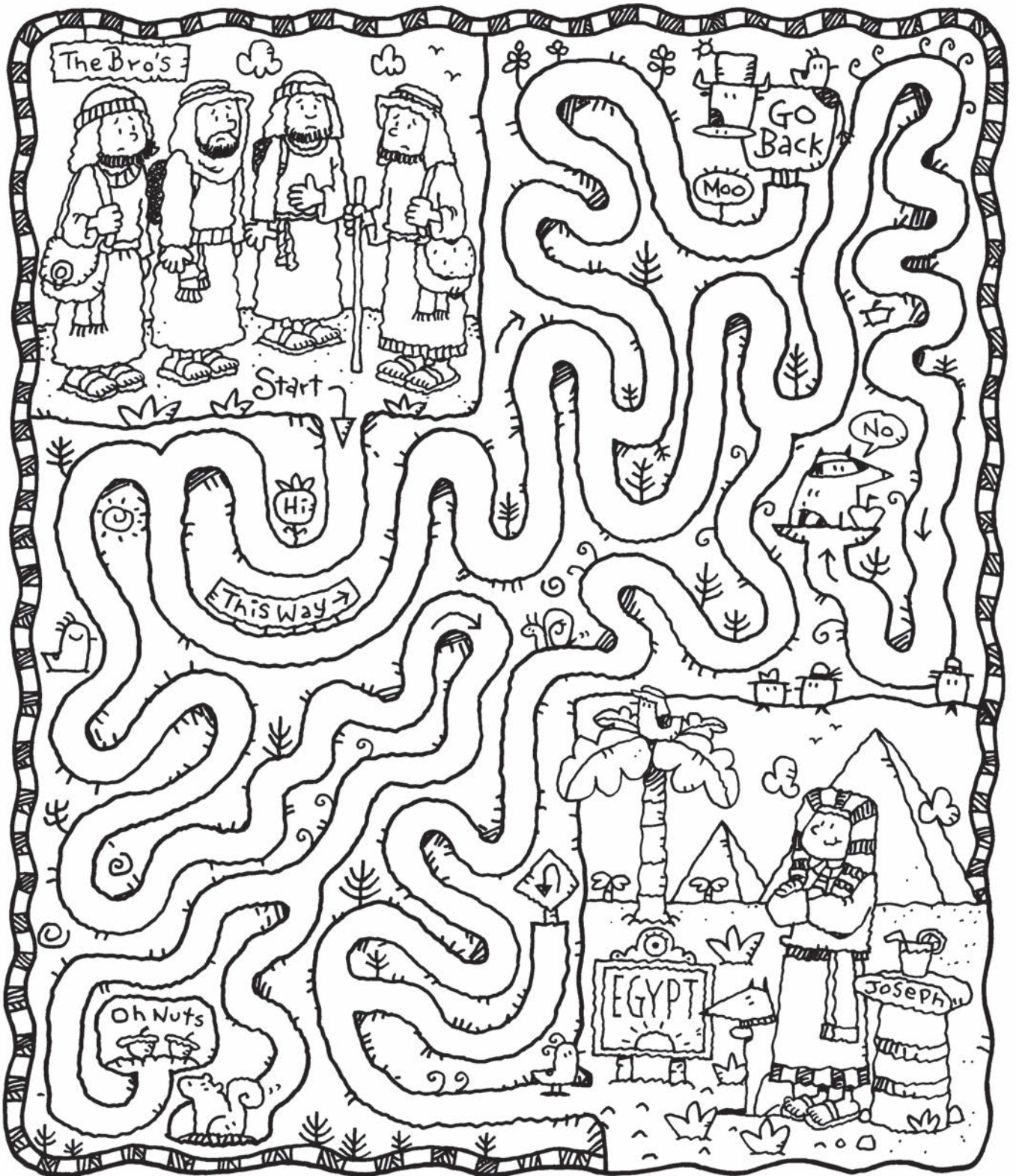
Joseph's brothers went to Egypt. They brought silver in their bags. Put some coins under this sheet. Then rub across the page with a crayon. Color the page.



4B

The Brothers Travel to Egypt – Puzzle

Help Joseph's brothers get to Egypt. Then color the page.



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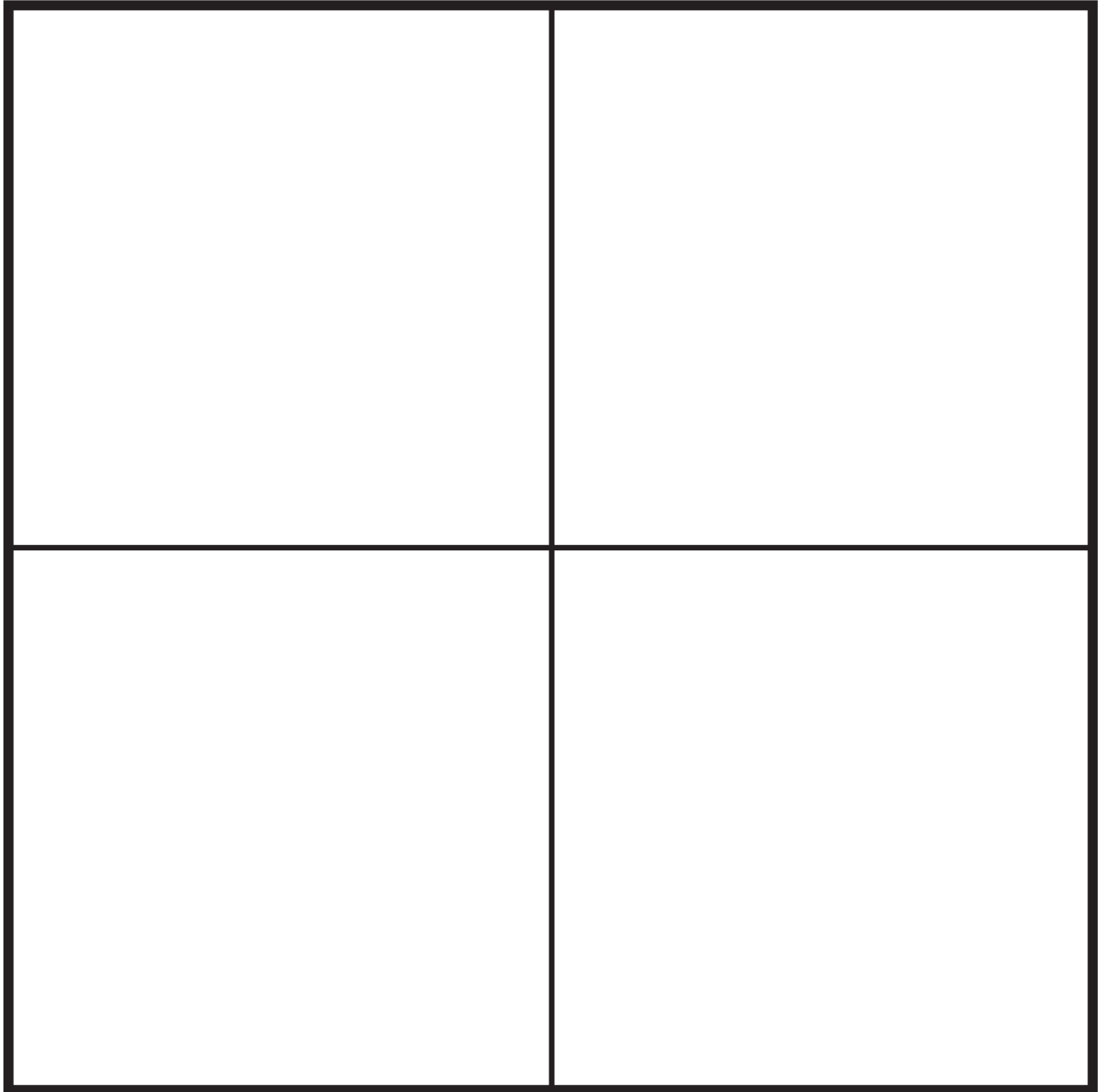
Art: Dave Garbot/Deborah Wolfe, Ltd.

Celebrate Wonder All Ages © 2021 Abingdon Press

4C

Paper Pyramid – Origami

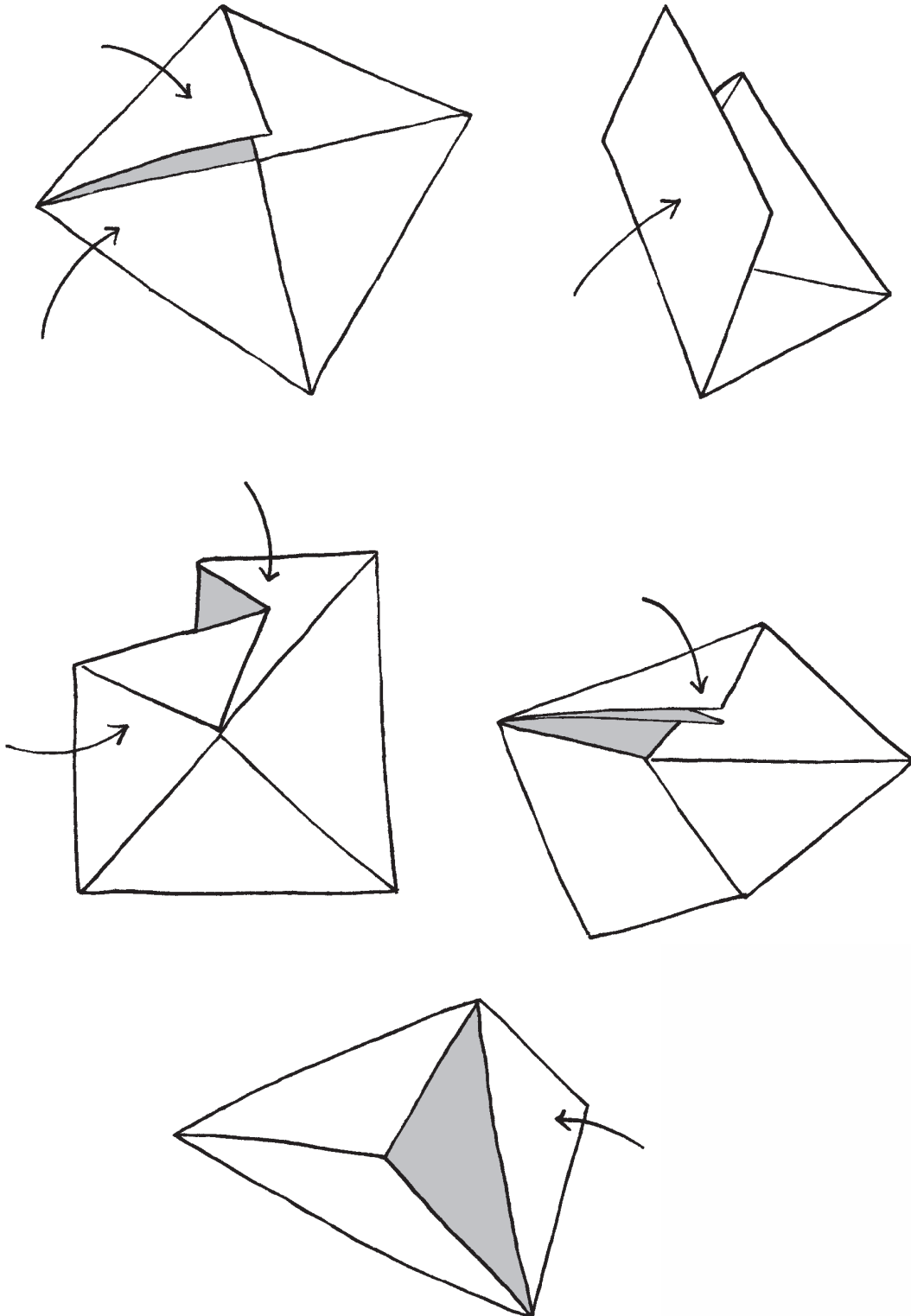
Use the pattern below to fold your own paper pyramid. Follow the directions provided on 4D.



4D

Paper Pyramid Instructions – Origami

Use these instructions to fold the paper pyramid from 4C. Additional help can be found by searching for "origami pyramid" on the internet.



4E

Oatmeal Cookies – Snack/Intergenerational Activity

Joseph's brothers traveled to Egypt to get grain to eat. Since oats are a grain, consider making oatmeal cookies today! Use the recipe below or substitute your own.

Ingredients

- 1¼ cups (2½ sticks) butter, softened
- ¾ cup firmly packed brown sugar
- ½ cup granulated sugar
- 1 egg
- 1 teaspoon vanilla
- 1½ cups all-purpose flour
- 1 teaspoons baking soda
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- 3 cups instant or old-fashioned oats (uncooked)
- ½ teaspoon salt (optional)

Supplies

- Access to an oven
- Cookie sheets
- Large bowls
- Measuring spoons
- Measuring cups
- Electric mixers
- Spoons
- Spatulas
- Wire racks

Directions

- Heat oven to 375°F.
- In large bowl, beat butter and sugars until creamy.
- Add egg and vanilla. Beat well.
- Add combined flour, baking soda, cinnamon, salt, and nutmeg. Mix well.
- Add oats. Mix well.
- Drop dough by rounded tablespoonfuls onto ungreased cookie sheets.
- Bake 8 to 9 minutes for a chewy cookie. Bake 10 to 11 minutes for a crispier cookie.
- Cool 1 minute on cookie sheets. Then remove to wire racks. Cool completely before serving.
- Store cookies tightly covered.

Makes three dozen cookies.

For high altitudes, increase flour to 1¾ cups and bake as directed.

