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## AN ABSOLUTEIY ESSENTIAL STORY ATS ME W <br> Getting bored is not allowed. .. So, instead, have the children look at these absolutely fabulous pictures and make

 up and tell their own stories for each scene to another child in the group.

## \&(O)|ESSEXTRAORDINARIY IMPORTANT DISCUSIION TOPICS



O6006660606 . . .
Eloise absolutely loves taking a bawth...
What about you?

- Do you like baths?
- Do you like singing your dear little heart out in the tub tub tub?
- What songs do you like to sing?
- Does your bathtub turn into a boat that goes 600 miles per hour?
- Do you pretend you're at sea?
- What other things do you like to pretend when you're in the bath?


## Oh. there's nothing so delicious as living on

 the tippy top floor of a hotel.- What kind of things would you do if you lived in a hotel?
- If you could live anywhere, where would you live?

You have to turn into French when you go to Paris.

- Are you able to speak another language?
- Do you have a favorite word in another language?
- Do you wish you could go on a vacation for 57 years?
- If you could go anywhere, where would you go?



## WHAT A LOVELY ME!

Eloise just loves looking in the mirror. In the space below, draw what you see when you look in the mirror.

## SKIPPERDEE!



He eats raisins


## WEENIE!

This is Eloise's dog that looks like a cat
His name is Weenie

## A RAWTHER FESTIVE CHRISTMAS ORNAMENT

The best way to be at Christmastime is full of trinkles and sklinkles of glee. so oh color oh cut oh look will you look at what you can put on your tree.


Drinkles and Drinkles of Instructions

1. Color in each of the ornaments.
2. Cut along the dotted line outlining each cutout
(Have Nanny or your own mostly companion assist you with the scissors).
3. Punch a hole where the dotted circle outline is at the top of each ornament.
4. Add string and hang your brand-new beautiful ornament on your tree!

## AN OUTING TO ...?

For goodness sake, where in the world could they be going? In the space to the right draw where you think Eloise and her friends are riding off to.


## A BAWTHTIME WORD FIND

Help Eloise find and circle the watery words listed below.
LGok for them up and down, side to side, and diagonally.


# SKIBBLE SKIBBLE SKIBBLE IN THE PLAZA PLAZA PLAZA! 

O60060600 . . . Nanny just needs your help. Eloise and Weenie are skibbling about in the hotel and Nanny can't find them. please help her.


## SKIPPERDEE OATMEAL RAISIN COOKIES!

## Eloise just loves raisins.

She usually orders about 7 from room service
But she also eats oatmeal every morning with Nanny
or else she'll dry up.
At home, with the help of an adult, make these most delicious treats at once and charge it to Eloise.

## What you'll absolutely need

1 cup all-purpose flour
$1 / 2$ cup oat bran
$1 / 2$ teaspoon ground allspice
1 teaspoon baking soda
$1 / 2$ teaspoon salt
1 cup firmly packed brown sugar
$1 / 2$ cup vegetable oil
$1 / 2$ cup milk
2 large egg whites (about $1 / 4$ cup)
1 teaspoon vanilla
3 cups rolled oats
1 cup raisins
1 can of white frosting
1 container of green food coloring
1 tube brown decorating gel


Preheat your oven to $375^{\circ}$. In a small bowl, stir together flour, oat bran, allspice, baking soda, and salt; set aside.
In a large bowl, beat sugar and oil with an electric mixer until creamy. Add milk, egg whites, and vanilla; beat until blended. Gradually add flour mixture, beating until blended. Stir in oats and raisins.

Drop rounded tablespoonfuls of dough about 2 inches apart on ungreased baking sheets. Bake until cookies are light golden (about 10 minutes). Let cookies cool on baking sheets on racks for about 2 minutes; then transfer to racks and let cool completely.

Mix together a couple of drops of the green food coloring with the can of white frosting. Frost the cooled cookies with the green mixture. Use the brown decorating gel to draw Skipperdee's eyes and mouth. Now you have cookies that look like Skipperdee's face!

Store airtight. Takes about 15 minutes to prepare and about 10 minutes to bake. Makes about 48 cookies.

