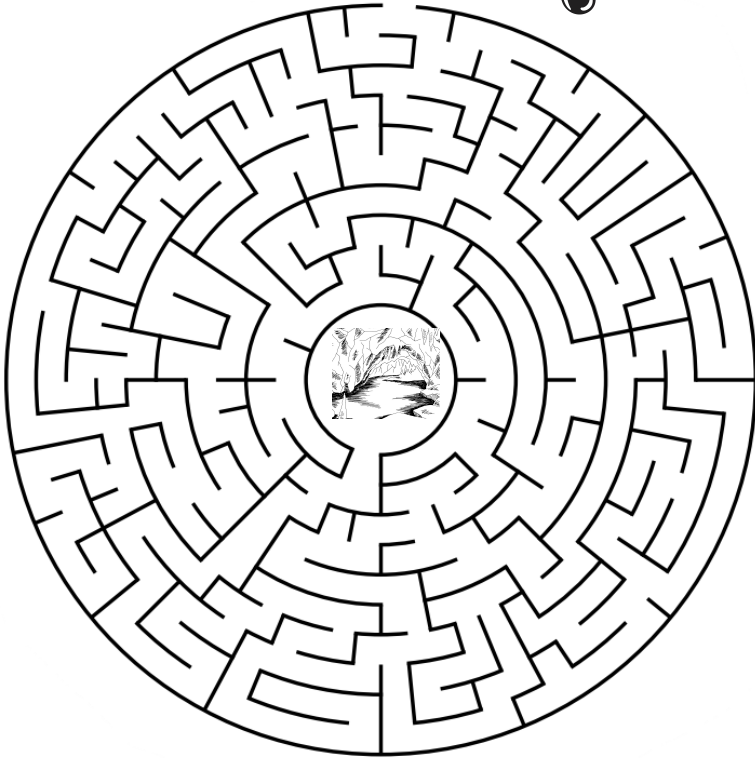


Water & Soil Puzzle Fun Page

Fun Activities from Hillsborough Soil & Water Conservation District

Help our drop of water find its way to the aquifer!



We Need Soil for Clean Drinking Water

Soil is Earth's natural water filtration system. Surface water trickles down through the various soil layers where it is filtered of chemicals, dust and other contaminants in the process. In this way, by the time it reaches and collects in underground aquifers, the water is pure.

Every row, column and mini grid must contain the numbers 1 through 4.

4		3	1
1			
		1	

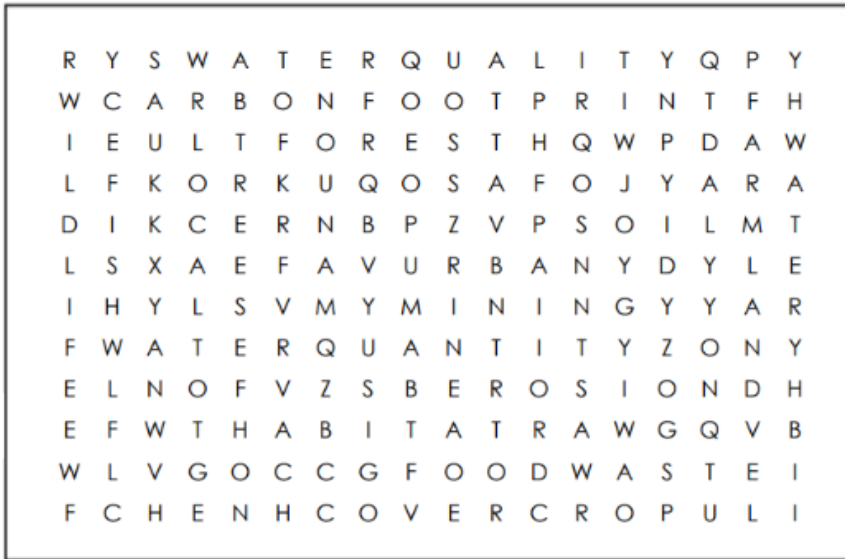
Challenge!

Try with numbers 1 through 6.

		3	5		6
4	5		2		
2		4	6		
		1	3		4
	1			3	5
3	4				2



Conservation Word Search



Find the following words in the puzzle.
Words are hidden → ↓ and ↘ .

CARBON FOOTPRINT
COVER CROP
EROSION
FARMLAND
FISH
FOOD WASTE

FOREST
HABITAT
LOCAL
MINING
SOIL
TREES

URBAN
WATER
WATER QUALITY
WATER QUANTITY
WILDLIFE

What are 3 Reasons to Buy Local?

Local businesses not only pay their employees, they also spend money at other local businesses. That means by buying local, you help create jobs for your friends and neighbors, contribute to improved public infrastructure, and invest in your community both socially and economically.



Local Whole Grain Scones

Prep Time: 5 minutes **Cook Time:** 15 minutes

Total Time: 20 minutes **Serves:** 6

It only takes 20 minutes to whip up these healthy scones.

Please ask an adult to help you make these!

Ingredients:

- 1 1/2 cups whole wheat flour (or flour of your choice)
- 1/2 cup old fashioned oats
- 3 Tablespoons brown sugar
- 1 Tablespoon baking powder
- Pinch of salt
- 2 Tablespoons olive oil
- 1 large egg
- 1/2 cup buttermilk



Instructions: Preheat oven to 400 degrees. Line a baking sheet with a silicone baking mat or spray with nonstick cooking spray. In a medium sized bowl, combine the whole wheat flour, oats, brown sugar, baking powder, and salt. In a small bowl beat the eggs and olive oil into the buttermilk with a fork, until well combined. Stir the liquid mixture into the dry ingredients to make a crumbly dough. Knead in the bowl, 1-3 times until the dough forms a ball. Turn the dough out onto the prepared baking sheet and pat into a 6-inch round that is about 1-inch thick. Using a sharp knife, cut the dough into 6 wedges. Bake for 15 minutes or until the scones are lightly browned. Serve warm with butter and jam.