

# THE EGGS-CELLENT ADVENTURES OF SHELLEY AND FRIENDS



## MEET SHELLEY

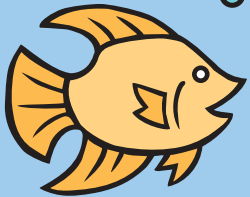
Shelley is the funniest egg in all the land. She loves to make her friends laugh and smile. Today Shelley is eggs-ploring the sea. Will you come along for some fun with her?

## SCRAMBLED EGGS

Shelley loves to tell jokes. Here's one for you:

- What did the brave egg say to the nervous egg before they jumped in the ocean?

To find the answer, you will have to complete the word search. Circle all the words in the list, then start at the top (left to right) and write the letters in the spaces below.



SCRAMBLE

WHITE

BROWN

FARM

EGG

PROTEIN

OMELETTE

YOLK

CARTON

BEAT

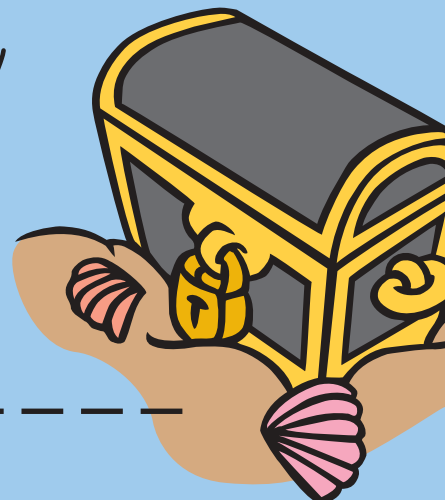
RECIPE

FRIED

|   |   |   |   |   |   |   |   |
|---|---|---|---|---|---|---|---|
| O | D | E | I | R | F | D | O |
| N | M | T | B | E | A | T | B |
| N | I | E | T | O | R | P | R |
| B | E | P | L | K | M | C | O |
| W | H | I | T | E | L | H | W |
| I | C | C | A | R | T | O | N |
| G | G | E | K | E | N | T | Y |
| S | C | R | A | M | B | L | E |

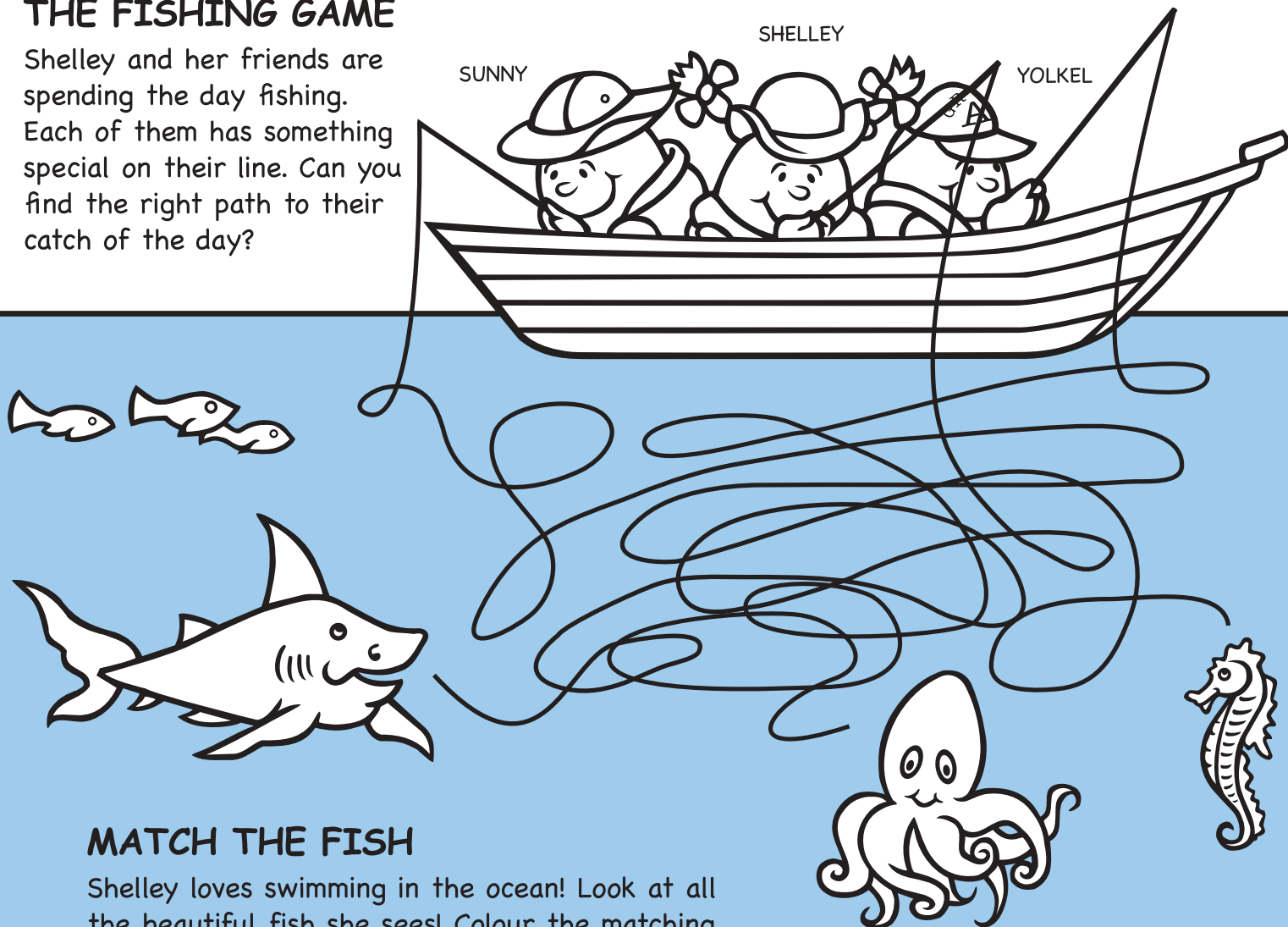
○ Answer

○ \_\_\_\_\_



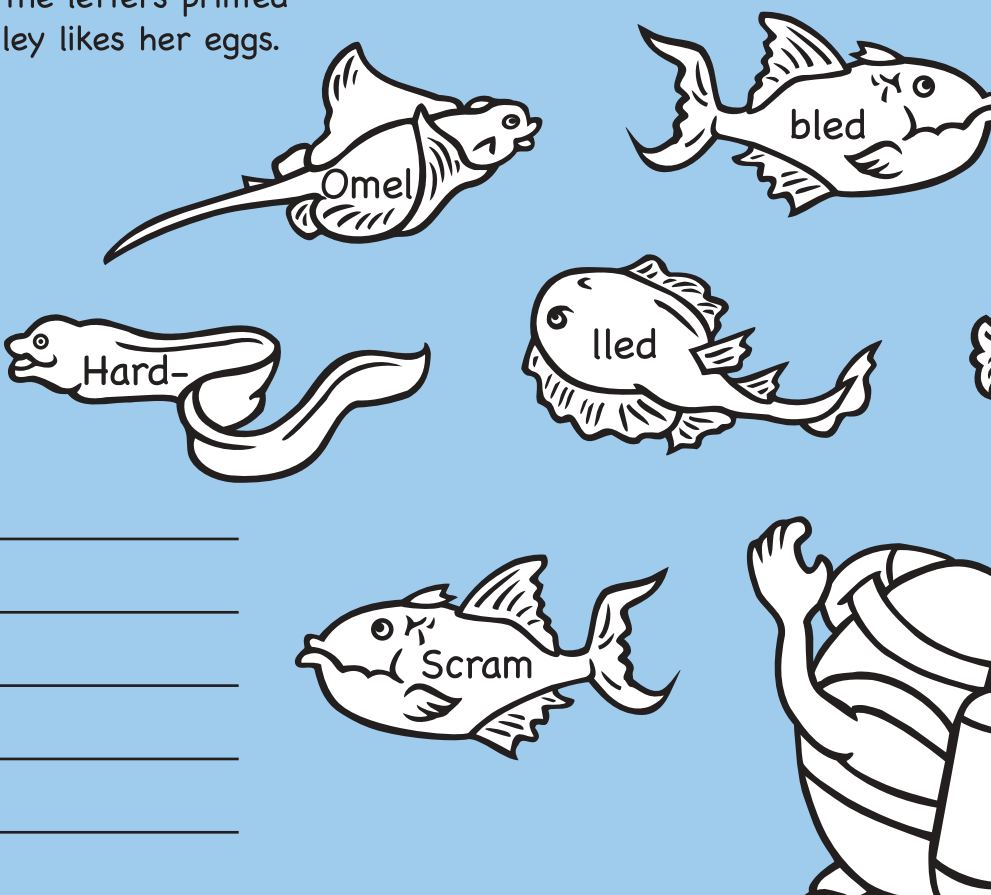
# THE FISHING GAME

Shelley and her friends are spending the day fishing. Each of them has something special on their line. Can you find the right path to their catch of the day?



## MATCH THE FISH

Shelley loves swimming in the ocean! Look at all the beautiful fish she sees! Colour the matching fish in the same colour and use the letters printed on the fish to find out how Shelley likes her eggs.



Hard- \_\_\_\_\_

\_\_\_\_\_

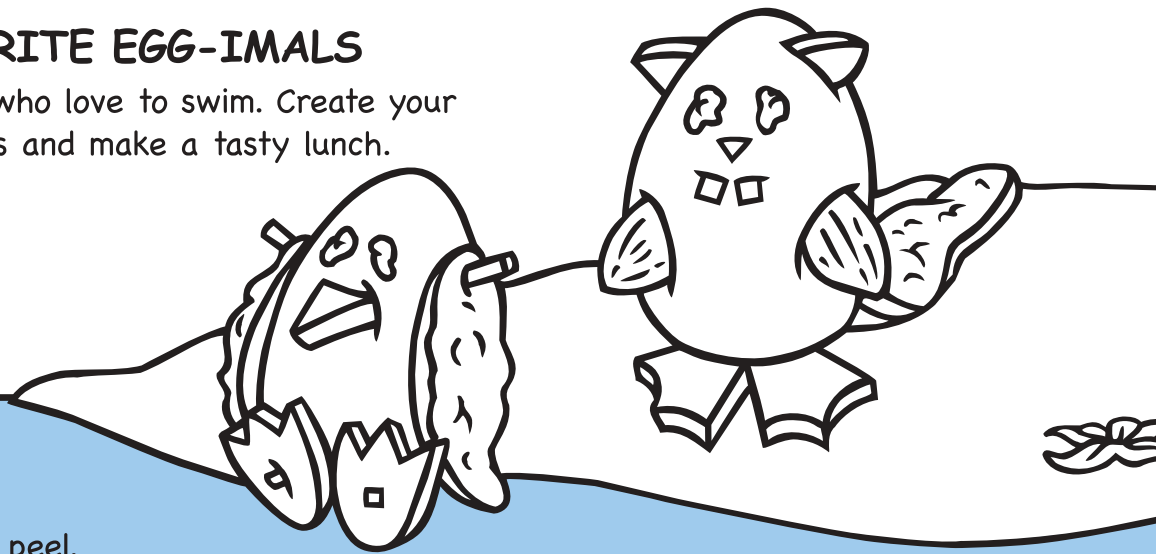
\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

# SHELLEY'S FAVOURITE EGG-IMALS

Fish aren't the only ones who love to swim. Create your own underwater creatures and make a tasty lunch.



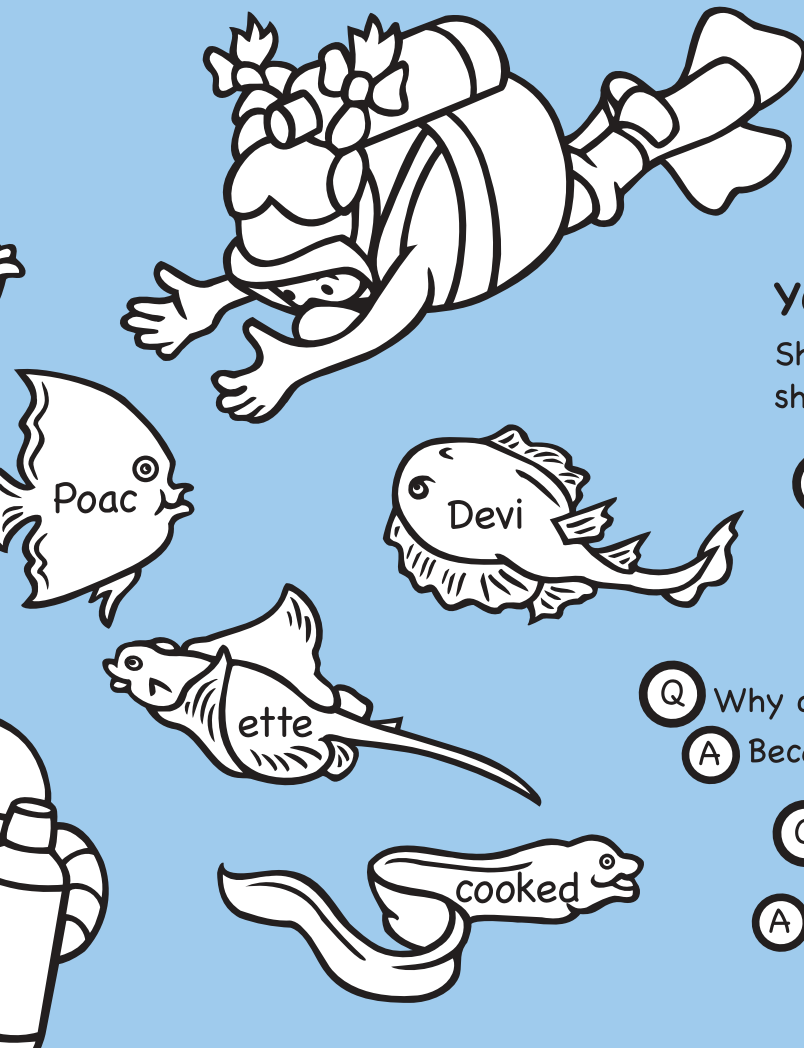
## Peggy the Penguin

1. Hard-cook an egg and peel.
2. Use raisins to create eyes. Use cheese to create a bill. Stick these firmly into the egg.
3. Attach two thinly sliced pickles to the egg with toothpicks to make wings.
4. Cut slices of cheese into the shape of flippers to create feet and attach firmly to the egg with toothpicks.

**NOTE:** Please remove toothpicks before eating.

## The Egger Beaver

1. Hard-cook an egg and peel.
2. Use raisins to create eyes. Use a small radish, celery or green pepper piece to create the ears and the nose. Use slivered almonds for the teeth. Use whole almonds to create the paws. Stick these firmly into the egg.
3. Attach a thinly sliced pickle to the egg with toothpicks to make the tail.
4. Cut slices of cheese to make the feet and attach firmly to the egg with toothpicks.



## YOLKING AROUND

Shelley's on a roll! Here are a few more jokes she wants to share with you:

**Q** Why did the chicken cross the beach?

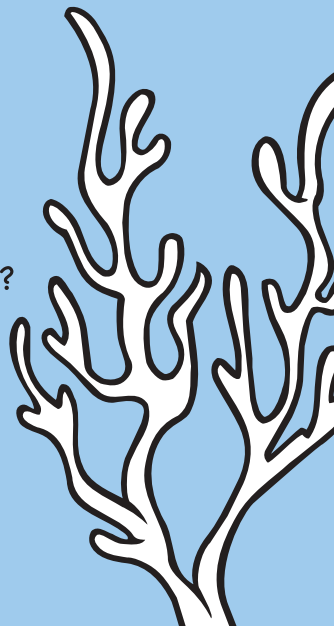
**A** To get to the other tide.

**Q** Why did the chicken jump in the lake?

**A** Because the rooster egg-ed her on.

**Q** Why was the fish sad after the swimming race?

**A** Because an egg beat-er!





## AMAZING EGGS-PERIMENTS

Eggs do some crazy things in water. Let an egg (raw or hard-cooked) go for a swim in one of the following combinations and see what happens!

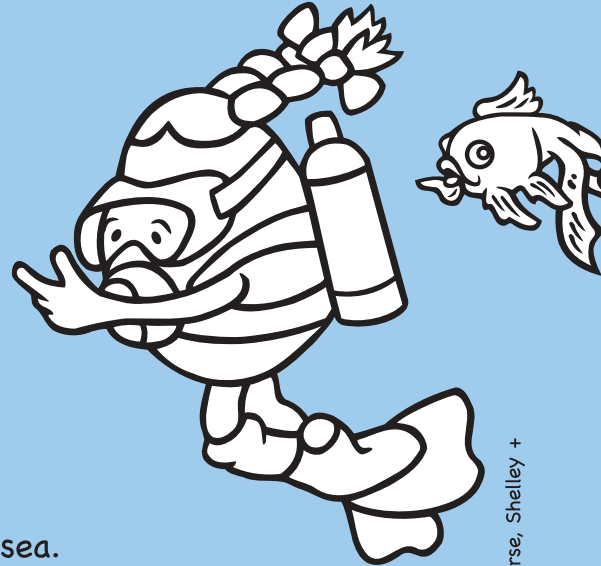
1. In a mug or glass, mix 1 teaspoon (5 mL) food colouring, 1 cup (250 mL) hot water and 1 teaspoon (5 mL) cooking oil. Add egg and leave for 30 seconds before removing.
2. Place an egg in a glass of vinegar. Leave for a few hours before removing.

**HERE'S WHAT HAPPENS** 1. The shell becomes dyed by the food colouring and a marbled effect is created by the oil. 2. The shell will eventually disappear because the vinegar dissolves the calcium which makes up the shell.

How many words can you spell using the letters below?

### I LOVE SCRAMBLED EGGS!

|       |       |
|-------|-------|
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |



## SAILBOAT EGGS

Don't feel like a plain old sandwich? Try this treat from the sea.

6 eggs, hard-cooked and peeled  
2 to 3 tbsp (30 to 45 mL) mayonnaise  
or salad dressing  
1 tsp (5 mL) prepared mustard (Dijon  
or honey mustard)  
Salt and pepper, to taste  
Paprika (optional)  
3 processed cheese slices  
12 straight pretzel sticks or toothpicks

To make devilled eggs: (Makes 12)

1. Cut eggs in half lengthwise. Remove yolk; set whites aside.
2. With fork, mash yolks. Stir in mayonnaise, mustard, and salt and pepper until well-blended.
3. Refill whites with yolk mixture. Sprinkle with paprika, if desired. Serve immediately or store, covered, in refrigerator. Use within 3 days.

To make sailboat eggs:

1. Slice cheese from corner to corner into 4 triangles. For each sailboat, cut 2 slits into each triangle.
2. Poke pretzel through slits to make sail. Stand pretzel (mast) in devilled egg (boat).



For more information, recipes or copies of this activity sheet, contact your provincial egg organization. Contact information is available online at [www.canadaegg.ca](http://www.canadaegg.ca).

Canadian Egg Marketing Agency  
1501-112 Kent Street, Ottawa, Ontario K1P 5P2

