



## HISTORIC HUES

In 1903, Crayola sold its first box of crayons—red, orange, yellow, green, blue, violet, brown, and black—for 5 cents.



### WARNING!

Ask an adult's permission before using the oven.

# Turn old crayons into new art supplies

## What you'll need

- Old or broken crayons
- Bowl of warm water
- Silicone candy molds in any small to medium shape
- Baking sheet
- Parchment paper or aluminum foil

## Instructions

1. If your crayons still have wrappers, peel them off. An easy way to do this is to soak them in a bowl of warm water for 15 to 30 minutes. After soaking them, the wrappers should slide off easily.
2. Place the silicone mold on a baking sheet. (Line the baking sheet first with parchment or foil to catch any spills.)
3. Break long crayons into smaller pieces. Then sort them however you'd like: by rainbow order (like the crayon at bottom right above), color families (like pinks and reds or blues and greens together), or totally mixed up.
4. Fill the molds with broken crayons. Overfill the molds, as the wax will settle as it melts. You can leave some empty if you don't have enough crayons to fill the whole mold.
5. Heat oven to 250° F. Place the baking sheet with the molds in the oven.
6. Check on the crayons after 10 minutes. If the wax is too low in the mold, you

can add a few more small pieces and heat for 2 to 5 more minutes, until everything is melted.

7. Let the crayons cool completely—up to an hour—and gently pop them out of the molds. While you allow them to cool, clean the molds: Pop the shapes inside out and use warm, soapy water and a soft brush (like an old toothbrush) to gently scrub out the wax residue. After your crayon sticks cool, use them to make new art!



## ECO TIP OF THE WEEK

### PICKLE LEFTOVER VEGETABLES

If you have vegetables in your garden or fridge that you're not sure you will get to eat before they spoil, consider pickling them. Pickling produce like cucumbers, cabbage, peppers, carrots, or celery makes them taste delicious and preserves them so you have more time to eat them. This keeps spoiled vegetables from going into landfills. Ask an adult to help you boil half a cup of white vinegar, half a cup of water, and a teaspoon of salt in a medium saucepot. Slice big vegetables into pieces and fill a jar halfway with them. Pour the vinegar mixture into the jar and allow to cool, then seal with a lid and refrigerate for 48 hours before serving. Pickles will last about three weeks in the fridge.



Don't let veggies go to waste.