

5 Tips to Have Fun and Enhance Learning

(Family Features)

According to the United States Department of Commerce, 65 percent of jobs for kids today don't exist yet, which is why it's important for them to explore the fields of science, technology, engineering and mathematics (STEM), as those occupations are growing at a rate of 17 percent. This type of education increases science literacy, creates critical thinkers and can prepare the next generation for a bright future.

STEM is educational, but it can also be enjoyable for the whole family. Consider taking your child's learning further with these five tips that can help create playful experiences and spark educational fun.

Start Early. According to the Joan Ganz Cooney Center at Sesame Workshop, brain and skill-building experiences are critical for child development early in life, and high-quality, early STEM experiences can support children's growth. Critical thinking and problem-solving skills can even be developed with programming and coding toys that light up and make sounds.

Encourage Creative Construction. STEM toys can be fundamental learning tools that can help children build and construct creatively at any age. The world is a canvas for creative construction, as children can draw with tools around the house to build their first masterpieces. If your little one enjoys 3-D building and matching, a toy like the Mega Bloks Big Building Bag is perfect for little builders to explore the concept of construction with big blocks, allowing for endless creativity to build anything they can imagine.

Use Technology to Your Advantage. With some reports estimating children spend an average of seven hours a day on smart devices, look for ways

to turn this time into learning time. Make tech time count with options that teach kids how to code, build apps and make digital projects come to life. Or have them build their own video game from scratch. Kids can build their own levels, heroes and art to make their stories come to life.

Play Your Way. Additionally, STEM toys can be helpful learning tools for everything from sequencing to building and planning. Integrating an activity that your child is already interested in is one way to introduce more education into their play time. With KamiGami, you can inspire future scientists with interactive STEM features where they can build six-legged animal robots and learn programming to create dances with lights, movements and sounds.

Find Resources in Your Community. Interacting with STEM toys and experiences offers nearly endless possibilities for young children to develop their skills in fun and engaging ways. Try looking for community events centered around science or engineering. Many local community centers offer classes and may host special STEM-focused events, organizations and science fairs.

Find more information and ways to creatively inspire your children's learning opportunities at mattel.com.

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Source: Mattel



Make Memories with Holiday Meals

(Family Features)

Holiday meals are all about creating memories with loved ones at the family table. One way to make those special moments truly stand out is to fill your table with delicious recipes and the perfect wine pairings to help make the meal unforgettable.

Begin the dining experience with a perfect light bite like scallops to tease the taste buds. Try pairing this starter with a versatile option from an established producer like Louis Jadot Meunier-Villages (SRP: \$14.99) - which shows floral, apple and citrus aromas and flavors - to help bring out the distinct flavor profile. Choosing wines from an established producer is one way to help ensure you will select crowd-pleasing wines. For example, Jadot - one of the most trusted names in Burgundy - offers consistency and quality at an affordable price point.

"The scallops and truffles complement the wine's crisp, bright and refreshing fruit finish beautifully," said Allison Fasano, resident chef at Urbani Truffles. "The light citrus notes awaken the flavors of the scallops. The beurre blanc is buttery, and the earthiness of the truffles throughout makes for a perfect match with the wine."

A hearty main course like Beef Tenderloin with Truffles alongside Louis Jadot Beaujolais-Villages (SRP: \$13.99) - a crisp, fruit-forward, juicy wine with expressive aromas and flavors of ripe red berries - can help fulfill guests' desires for a savory meal.

Find more affordable, versatile wines to pair with holiday recipes at [Facebook.com/LoveJadot](https://www.facebook.com/LoveJadot).

Beef Tenderloin with Truffles (Filetto Di Manzo con Tartufo)
Recipe courtesy of Allison Fasano, Urbani Truffles resident chef

- 1 center-cut beef tenderloin, about 3 pounds
- salt
- freshly ground black pepper
- 4 tablespoons olive oil
- 1 teaspoon cornstarch (optional)
- 1/2 ounce Urbani Black Truffles
- 2 cloves garlic, minced
- 1 carrot, diced
- 1 stalk celery, diced
- 1 white onion, diced
- 2 sprigs rosemary
- 2 bay leaves
- 3 sage leaves
- 2 tablespoons Urbani Truffle Butter
- 2 cups dry wine, divided
- 2 shallots
- 1 cup beef stock

Heat oven to 350 F. Season beef on all sides with salt and pepper.

Heat skillet or pan to high with olive oil; add beef and sear all sides, about 3-4 minutes on each side, until brown and crust forms.

Remove beef from pan and let rest. Add cornstarch, truffles, garlic, carrot, celery, onion, rosemary, bay leaves and sage leaves to skillet and lower heat to medium-low.

Allow to cook 10-15 minutes, or until vegetables are soft. Add beef back to skillet. Deglaze skillet with 1 cup wine, scraping up brown bits from bottom of pan. Place skillet in oven to allow beef to finish cooking at desired temperature.

While tenderloin is roasting, in saucepan over medium heat, melt truffle butter. Add shallots and saute until softened and lightly golden, 8-10 minutes. Add remaining wine and simmer until almost completely reduced. Add stock and simmer until it reduces and thickens slightly, about 10 minutes. Remove sauce from heat and season with salt and pepper.

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Source: Kobrand Importers

