

# It's in the Bag!

SEND YOUR KID TO CLASS IN STYLE WITH A SNAZZY BACKPACK.



Elephants never forget—and neither will your child with this book bag **that's too cute to leave at home**. It has a name tag just in case. (3 years+, \$20; skiphop.com)



Do the Robot with this futuristic friend. It has **wheels and an extendable handle** in case the bag gets too heavy. (2 years+, \$35; stephenjosephgifts.com)



The classic-looking ClassMate TinyTake Backpack has great features, such as **reflective trim and a clear front pocket** to display your kid's art. (3 to 5 years, \$25; landsend.com)



Made from recycled plastic bottles, the Little Peace Eco Pack is **earth-friendly and durable**. (2 to 5 years, \$46; beatrixny.com)

Guaranteed to get your child noticed from across the playground, this spiky book bag is **eye-catchingly wild**. (2 years+, \$46; madpax.com)



The Very Hungry Caterpillar Collection includes famous characters from author and illustrator Eric Carle. **You can personalize it with your kid's initials**. (2 years+, \$27; potterybarnkids.com)

Aeropostale's shimmering sequins bag will help your budding fashionista shine through the day. It's **roomy on the inside** without the unflattering bulkiness. (6 years+, \$25; ps4u.com)



This retro video-game bag from Mojo will **win over hard-to-please big kids**. It even has pockets for electronics. (6 years+, \$30; mojobackpacks.com)



**Purplicious!** If your picky eater is passionate about purple, why not persuade her to try fruits and veggies that are her favorite color?

PURPLE PICK	EASY PREP
<b>Red Cabbage</b>	Chop it into wide pieces (so kids can pick it up with their fingers) and toss in a dressing made from 1 cup rice-wine vinegar, 1 to 2 Tbs. sesame oil, 3 Tbs. sugar, and a little grated ginger.
<b>Grapes</b>	Freeze for a few hours, and give them to your kid after she's done playing outside. (Cut grapes in half for kids under 4.)
<b>Blackberries</b>	Tell your child to smash them into plain yogurt, until it gets to be her favorite shade of purple.
<b>Purple Cauliflower</b>	Break into florets, coat with olive oil, salt, and pepper, and roast at 400°F for 30 minutes. (It will turn dark purple.) Or serve raw with plain yogurt with chopped cilantro, lemon, and salt.



DIY

## Fruit Leather

Berries are cheap and super sweet this time of year. Serve them plain for sure, or whip them into fun, super-healthy fruit leather for your child's lunch box. To get started:

- **Preheat** your oven to 200°F.
- **Puree** 4 cups berries and 2 Tbs. honey in the blender; evenly spread the mixture out on a 15x10x1-inch baking pan lined with parchment paper.
- **Bake** for 3 to 4 hours, or until the mixture feels dry and is no longer sticky. (Check it often!)
- **Cool** pan on a wire rack, then slice into 12 strips. Store in a container for up to a week for your kid's lunch.



**MILK IT** Treat your very thirsty caterpillar to this adorable cup from Eric Carle's new collection at Pottery Barn Kids. Pretend that caterpillars drink only milk or water to grow into butterflies, so one of those drinks has to be inside. (\$18 for four; potterybarnkids.com)

CLOCKWISE FROM TOP RIGHT: PETER ARDITO; FOOD STYLING BY SUZANNE LENZER; BRYAN MCCAY; PETER ARDITO