

## **Questions to think about when reading Bernice Buttman, Model Citizen.**

What was your first impression of Bernice Buttman? What did the kids in her old school think of her?

Why did Bernice want Oliver to be her friend?

Why was it hard for Bernice to make friends?

Why did Bernice enjoy going to the library? Why does Bernice keep emailing Ms. Knightly after she moves to Halfway?

Why does Bernice wonder if she truly fits in with her family? How is she different from her mother and brothers?

Why does Ms. Knightly think moving to live with her aunt would be a good thing for Bernice?

Although Bernice's brothers pretend like they aren't bothered by Bernice leaving, how do we know that they love Bernice and will miss her?

How did Bernice react when she saw that the nuns had set up a computer for her? Why did that mean so much to her?

Why did Bernice have trouble reinventing herself on the first day at her new school?

Bernice isn't sure if she should go to Imogen's party. How does Ms. Knightly convince her she should go?

What did the Sisters of St. Drogo do to try to cheer up Bernice? What do we learn about the Sisters and their relationship with Bernice?

Why did Bernice want to win the citizenship award? Why was this so out of character for Bernice?

Why did Bernice have second thoughts about her pie?

Why was helping at the retirement community a good fit for Bernice?

Why did Bernice's mom come to Halfway, Missouri? How did Bernice feel when she saw her mom?

Bernice's trick riding performance was a success. How did she feel when all of her loved ones surrounded her after the talent show? How do you feel when you accomplish something big?

## Bernice Buttman, Model Citizen

E R O E P K L R K C E C P A Y S Q I Y H  
P Z Y C Z E I L H L J Z N L A Z O I S I  
F Q B I X G G S V Q M P G X L Y U Y Q C  
G J R N M O S J W U E Y F D M V I K F I  
C D V R U P H D N P R H A J D C Z X Q A  
T G C E S I A H A U A Q O X L I E N F I  
R U X B B N O L R N Z O R A R X V O L G  
A A L R E P H C O K H C O U W X D G D B  
I J X M C N T N D M G E Q I H M Y X Z A  
L F E O F O E Z L Y I X R V J I Y Y C I  
E P T O V C N G L S F N U R W O Q F X A  
R F Y O A S Q T O V S H O T D D H T D R  
T W R X X Q H M N M G R W Y K B M R S G  
A D A H N G K F Z U I L A T Z K O T A I  
P N K Q I X Y A W F L A H R J L U A Z X  
N A B N D A E D F Y C T P R R N T V R B  
Q I K C H U C K N O R R I S T A P Q P M  
B S I D O O K I E X J O L C N Q E V H V  
M P L Q P G B X Y B J P A I P F A H B G  
O O G F N O D O X A G M P E K M C G H Q  
W L L B S R N K F P P Q N O X J H E W U  
N A S I J D R D H N T C F T H Y P I J S  
T U N C V Z Z F H V I H T K Z B I G U P  
Q L L K D E U M T L M Z N Y U M E I L V  
K X J C P S R R Y O G U W S I V H A D Q

### WORD BANK

BERNICE  
DROGO  
MS. KNIGHTLY  
PEACH PIE  
STUNT CAMP

CHUCKNORRIS  
HALFWAY  
OLIVER  
PENCIL  
TRAILER

DOOKIE  
IMOGENE  
PALOMINO  
PINATA



# Baked Apple Pie Roll Ups



PREP TIME: 10 minutes

COOK TIME: 15 minutes

TOTAL TIME: 25 minutes

SERVINGS: 10 servings

AUTHOR [Holly Nilsson](#)

*Baked Apple Pie Roll Ups are oven baked and take just minutes to prep. Warm crispy cinnamon sugar rolls with a sweet apple pie filling will become a family favorite. Top them with ice cream and caramel for a perfect weeknight treat!*

**Get an adult's permission and assistance before making this recipe.**

## Ingredients

- 10 slices white bread
- 1 can apple pie filling *or homemade pie filling*
- $\frac{1}{3}$  cup melted butter
- $\frac{1}{2}$  cup sugar
- 1 teaspoon cinnamon

## Instructions

- Preheat oven to 350°F.
- Cut the crusts off your bread and roll each slice flat with a rolling pin. Combine cinnamon and sugar on a small plate.
- Pour the apple pie filling onto a plate and chop it so the pieces are smaller. Place 2 tablespoons apple pie filling on each slice of bread and roll up.
- Dip each roll into melted butter (I poured a tiny bit of butter into a "butter dish" and just rolled in there) and then roll in the cinnamon sugar.
- Place seam side down on a parchment lined pan and bake for 15 minutes or until browned and crispy. Serve warm.



**Bonus Video: How Cheese Doodles are made.**

<https://safeshare.tv/x/ss5e275663c09e6#>