



SIXTEEN COWS  
By Lisa Wheeler  
Illustrated by Kurt Cyrus  
Harcourt, Inc.  
ISBN: 0152026762

...Now, Waddle Ranch was on a hill and sat right next to Biddle.  
And where each ranch's pasture met, a fence ran down the middle.  
So Biddle cows and Waddle cows were not in any danger  
of getting mixed at grazing time and dining with a stranger...



Art © 2002 by Kurt Cyrus



SIXTEEN COWS  
By Lisa Wheeler  
Illustrated by Kurt Cyrus  
Harcourt, Inc.  
ISBN: 0152026762

...Now, Waddle Ranch was on a hill and sat right next to Biddle.  
And where each ranch's pasture met, a fence ran down the middle.  
So Biddle cows and Waddle cows were not in any danger  
of getting mixed at grazing time and dining with a stranger...



Art © 2002 by Kurt Cyrus



Art © 2002 by Kurt Cyrus

From the chuck-wagon of LISA WHEELER...

## BIDDLE-WADDLE COW PIE

- 1 Oreo® cookie pre-made pie crust
- 2 large packages instant chocolate pudding
- 3 1/2 cups cold milk
- 10 Oreo® or chocolate sandwich cookies

Wash your ranch-hands before you begin!

Pour milk and pudding powder into an airtight plastic container. Make sure the lid's on tight! Shake it, swirl it, and spin it like an Arkansas tornado! When the pudding no longer sloshes, stop shaking. Place the cookies in a zippered plastic freezer bag and crush with a toy hammer or rolling pin. Stir half of the crumbs into the pudding, then pour the pudding mixture into the pie shell. (The ploppier, the better!) Set in the icebox (that's "fridge" to city folks) to chill for one hour, then watch out for the stamped!



Art © 2002 by Kurt Cyrus

From the chuck-wagon of LISA WHEELER...

## BIDDLE-WADDLE COW PIE

- 1 Oreo® cookie pre-made pie crust
- 2 large packages instant chocolate pudding
- 3 1/2 cups cold milk
- 10 Oreo® or chocolate sandwich cookies

Wash your ranch-hands before you begin!

Pour milk and pudding powder into an airtight plastic container. Make sure the lid's on tight! Shake it, swirl it, and spin it like an Arkansas tornado! When the pudding no longer sloshes, stop shaking. Place the cookies in a zippered plastic freezer bag and crush with a toy hammer or rolling pin. Stir half of the crumbs into the pudding, then pour the pudding mixture into the pie shell. (The ploppier, the better!) Set in the icebox (that's "fridge" to city folks) to chill for one hour, then watch out for the stamped!

