

This Book Belongs To:

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Have You Ever Heard Of A
Rainbow Farm?

By: Trisha Cousineau

Illustrated By: Bonnie Everett-Hawkes

To Jessica Lyn
My youngest daughter and inspiration for the story.

My name is Jessie Jones and I live on a farm. But not just any old farm, our farm grows things all the colors of the rainbow.

It all began when I was four. My sister and brother were older than me and they had to get up every morning and go to school. I wouldn't have anybody to play with all day. I decided to go outside and play with my animal friends that lived on our farm.

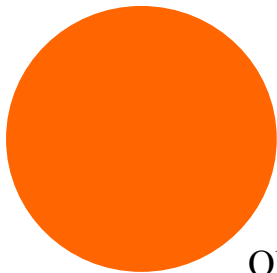
Each day I would bring along my favorite treat in case I got hungry while I played. My favorite treat was jellybeans. I love jellybeans in many different colors and flavors.

The strangest things began to happen one week while I was playing. Come in and see.

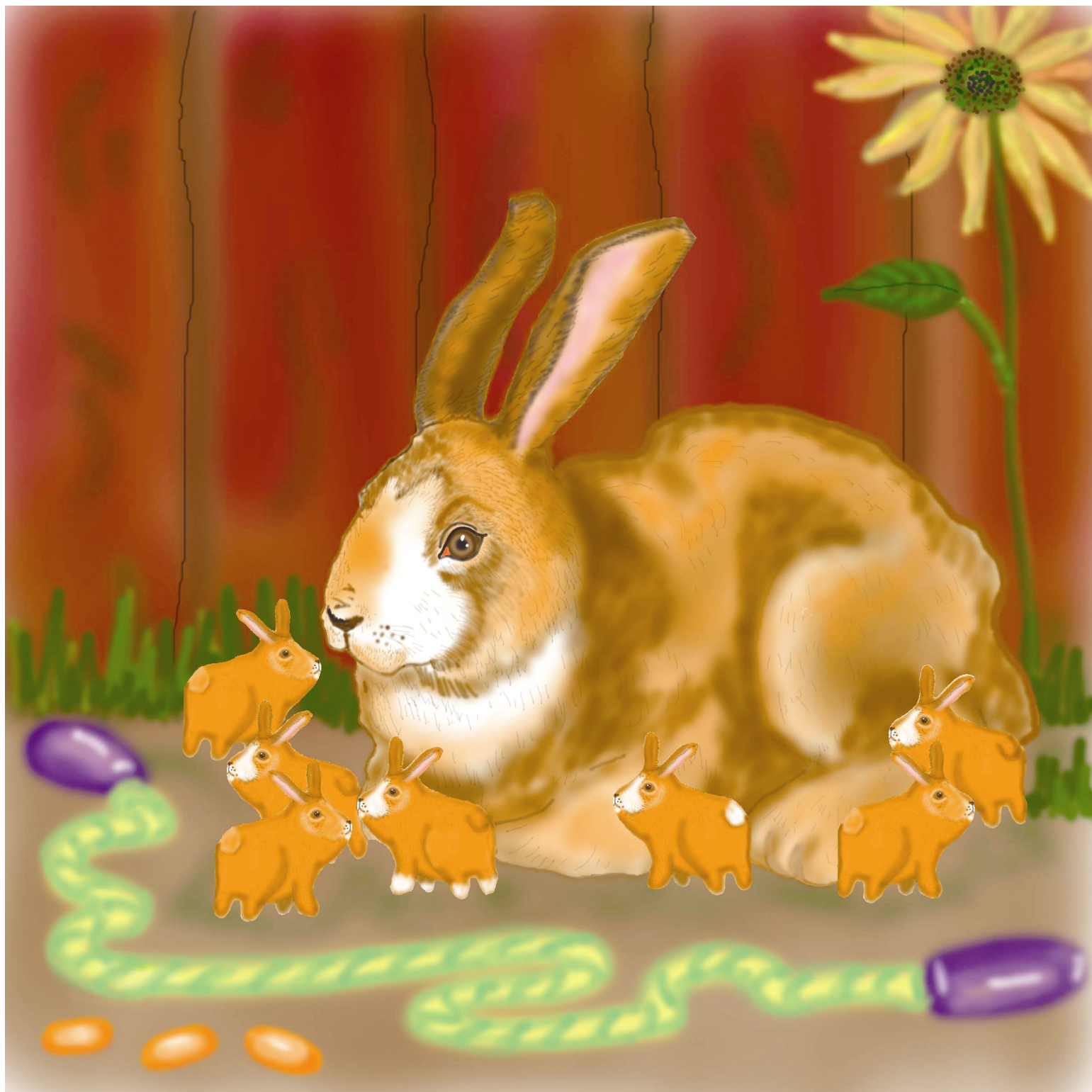


On Monday I went outside to play with my rabbit, Fluffy. I brought my jellybeans with me. Fluffy played jump rope with me so I shared my jellybeans with her. She liked jellybeans too and she ate all the orange ones.

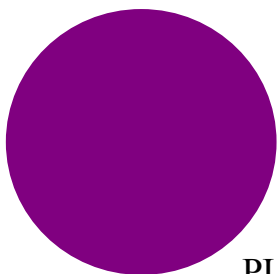
That night fluffy had baby bunnies and they were all orange. But that's not all.



ORANGE



On Tuesday I went outside to play with my sister's cat, Star. I brought my jellybeans with me. Star played ball with me so I shared my jellybeans with her. She liked jellybeans too and she ate all the purple ones. That night Star had baby kittens and they were all purple. But, that's not all.

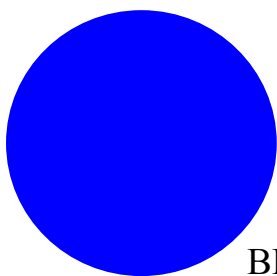


PURPLE



On Wednesday I went outside to play with my brother's dog, Sam. I brought my jellybeans with me. Sam played Frisbee with me so I shared my jellybeans with her. She liked jellybeans too and she ate all the blue ones.

That night Sam had baby puppies and they were all blue. But, that's not all.

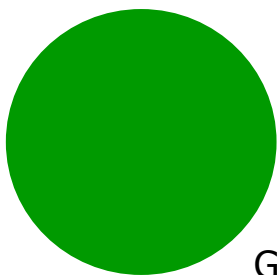


BLUE



On Thursday I went outside to play with our pig, Rosie. I brought my jellybeans with me. Rosie played hide and seek with me so I shared my jellybeans with her. She liked jellybeans too and she ate all the green ones.

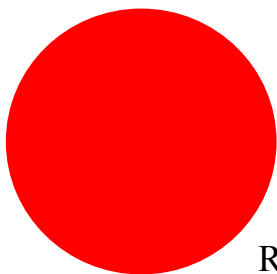
That night Rosie had baby pigs and they were all green. But, that's not all.



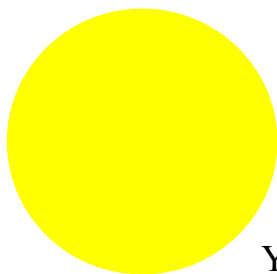
GREEN



On Friday I went outside to play with our cow, Bessie. I brought my jellybeans with me. Bessie played tag with me so I shared my jellybeans with her. She liked jellybeans too and she ate all the red and yellow ones. That night Bessie had a baby calf and it was red with yellow spots. But, that's not all.



RED



YELLOW



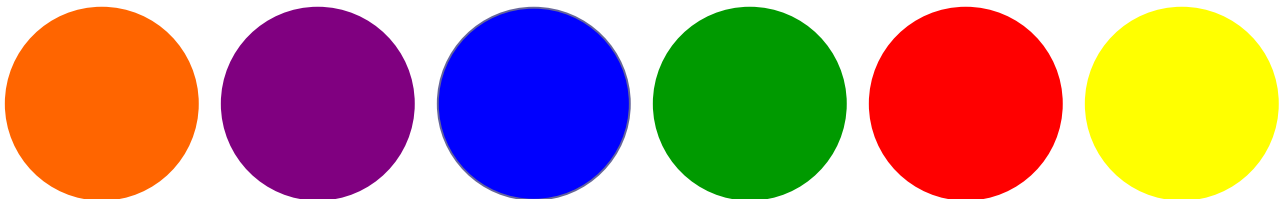
On Saturday my sister and brother were home so we all went outside to play with our horse, Lightning. I brought a new bag of jellybeans with me. We rode around on Lightning all afternoon. When we were done riding we each had to do our part in taking care of her just like the other animals. My sisters' job was to fill her water trough. My brothers' job was to brush her hair until it shined. My job was to feed her. And do you know what happened?

I dropped my whole new bag of jellybeans in her food. Do you remember what happened the rest of the week while I was playing with my animal friends? I had no idea what would happen this time. There must have been six different colors mixed up in her food.

On Sunday when we went outside to play, my sister, brother and I couldn't believe our eyes. That night Lightning had a baby colt and do you know what color he was?



He was all of the colors in a rainbow. Nobody knew how these things could happen. But we do. Shhh, it will be our little secret. I wonder what else we can grow on a rainbow farm? Shall we see?





THE END

Come back and see us soon in our next story on
Rainbow Farm.

About the Author



Photography: Janet Hamilton

Trisha Cousineau-Peiffer lives with her family and all of their animals, on a farm in rural Iowa. Born in California and raised in Iowa, Trisha has always loved the wide-open spaces of farm country. As a child she grew up in Sioux City before the vast construction began on the mall. Her home was near a farm and wooded area where she could usually be found playing in a tree or feeding a neighboring horse. Bib overalls were her choice of fashion and her mother could never get her out of them. At school and home Trisha was labeled a dreamer. Trisha states, "If you stop dreaming you stop living and I intend to dream for a long time." You can look forward to a series of Rainbow Farm books by Trisha that will be published with illustrator Bonnie-Everett-Hawkes.

Recipe: Rainbow Cookies

½ CUP APPLESAUCE
1 ¼ CUPS ALL-PURPOSE FLOUR-LEVELED
1 ½ TSP. BAKING POWDER
¾ TSP. SALT
1 CUP PACKED BROWN SUGAR
¼ CUP BUTTER, SOFTENED
1 TBLS. VANILLA
1 LARGE EGG
1 CUP M & M'S CHOCOLATE CANDIES
COOKING SPRAY

1. PREHEAT OVEN 375°
2. SPOON APPLESAUCE INTO A FINE SIEVE OVER A BOWL, AND LET STAND FOR 15 MINUTES TO DRAIN.
3. WHILE APPLESAUCE DRAINS, COMBINE FLOUR, BAKING POWDER, AND SALT IN A SMALL BOWL, STIR WELL WITH A WHISK.
4. DISCARD LIQUID FROM APPLESAUCE. SCRAPE DRAINED APPLESAUCE INTO A LARGE BOWL. ADD SUGAR AND BUTTER; BEAT WITH MIXER AT MEDIUM SPEED UNTIL LIGHT AND FLUFFY (ABOUT 2 MINUTES). BEAT IN EGG AND VANILLA. ADD FLOUR MIXTURE; BEAT ON LOW SPEED UNTIL WELL BLENDED. FOLD IN M&M'S.
5. DROP DOUGH BY TABLESPOONS 2" APART ONTO SPRAYED BAKING SHEETS. BAKE AT 375° FOR 8-10 MINUTES OR UNTIL ALMOST SET. COOL 2-3 MINUTES OR UNTIL FIRM. REMOVE COOKIES FROM PANS AND COOL ON WIRE RACKS. STORE IN AN AIRTIGHT CONTAINER AT ROOM TEMPERATURE TO KEEP SOFT.
6. YIELDS ABOUT 3 DOZEN.

(APPLESAUCE IS THE SECRET TO MAKING THESE GEMS MOIST AND SOFT)

Recipe: Jellybean Cookies

2 CUPS ALL-PURPOSE FLOUR- SIFTED
¾ CUP SUGAR (PLUS ADDITIONAL FOR TOPPING)
2 LARGE EGGS
2/3 CUP VEGETABLE OR CANOLA OIL
2 TSP. BAKING POWDER
1 TSP. GRATED LEMON PEEL
2 TSP. VANILLA
½ TSP. SALT
1 CUP JELLYBEANS

1. WHISK EGGS IN A LARGE BOWL. ADD SUGAR, OIL, VANILLA AND LEMON PEEL AND MIX WELL.
2. COMBINE FLOUR, BAKING POWDER AND SALT IN MEDIUM BOWL; MIX WELL. STIR DRY INGREDIENTS INTO THE EGG MIXTURE UNTIL WELL BLENDED; ADD JELLYBEANS.
3. CHILL, COVERED, FOR 30 MINUTES OR LONGER.
4. PREHEAT OVEN TO 400°.
5. DROP THE COOKIE DOUGH BY ROUNDED TABLESPOONS 2" APART ONTO UNGREASED COOKIE SHEET. LIGHTLY SPRINKLE WITH SUGAR AND SOFTLY PRESS OUT COOKIE DOUGH WITH THE BOTTOM OF A GLASS.
6. BAKE COOKIES 7-10 MINUTES OR UNTIL LIGHTLY BROWNED ON EDGES. DO NOT OVER BAKE. COOL ON BAKING SHEETS 2 MINUTES. REMOVE AND PLACE ON WIRE RACKS TO COOL COMPLETELY. STORE IN AIRTIGHT CONTAINER.

(SOMETIMES IT WORKS BETTER TO USE SMALLER JELLYBEANS LIKE JELLY BELLIES OR CUT LARGER ONES IN HALF)

