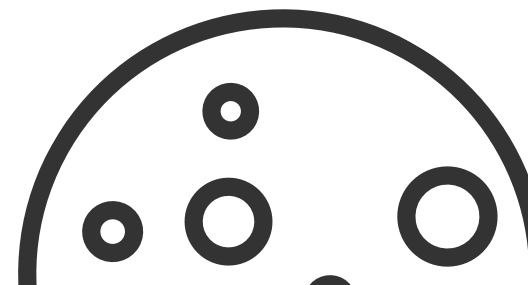


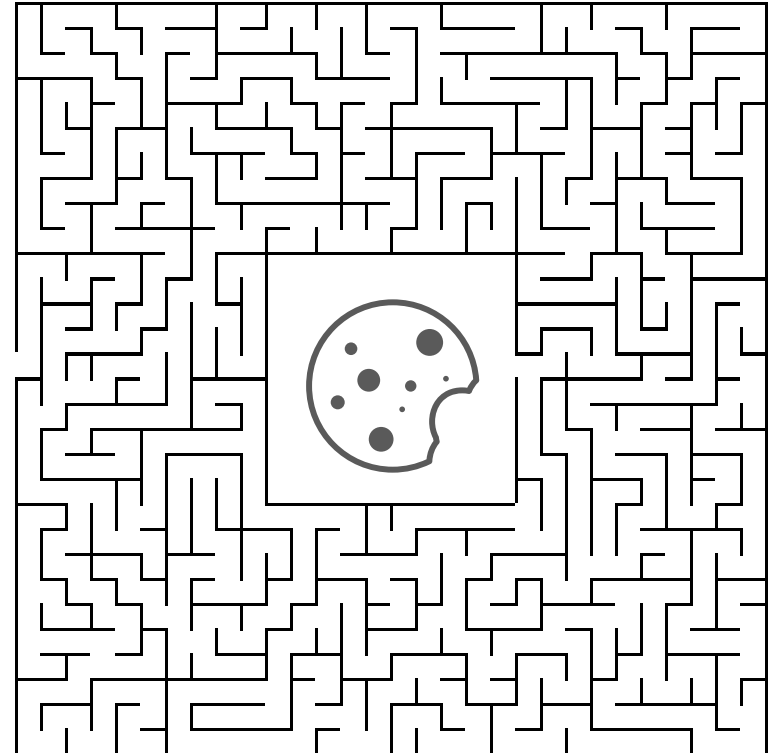
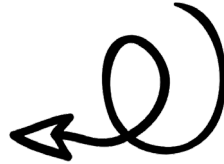
RJIE

ACTIVITY BOOK



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

*See if you can find all 20 words!*



<b>LOUISVILLE</b>	<b>FORT WAYNE</b>	<b>LEXINGTON</b>	<b>COLUMBUS</b>
<b>TEXTILE</b>	<b>CUSTOMER</b>	<b>INSTALL</b>	<b>PARTNER</b>
<b>ORANGE</b>	<b>COOKIE</b>	<b>CHAIR</b>	<b>INDY</b>
<b>DESIGN</b>	<b>BUILD</b>	<b>TECH</b>	<b>CINCY</b>
<b>DESK</b>	<b>HUG</b>	<b>WORK</b>	<b>RJE</b>

*First one to reach the cookie wins!*



**RJE**

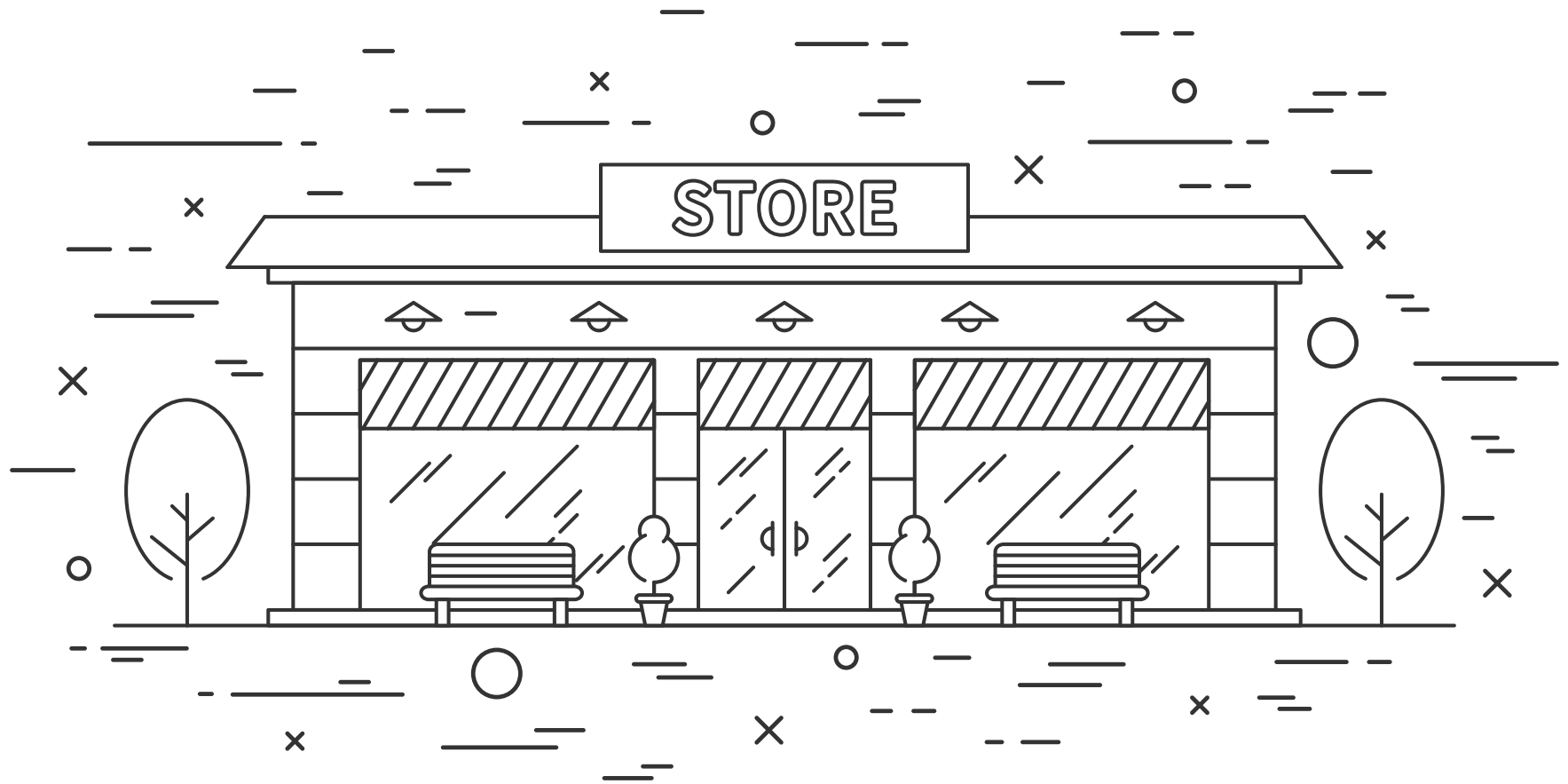
***Workplaces are different for everyone.  
Show us how you'd decorate a coffee shop!***



*What about this home office?*

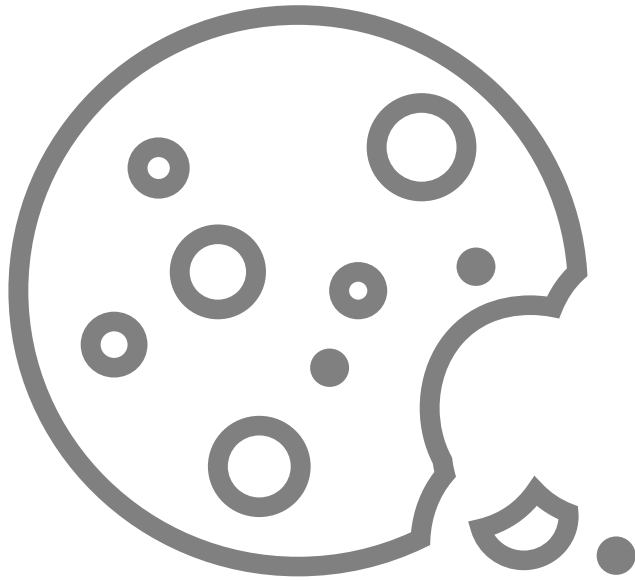


*What does this store sell?*



RJE

# CLASSIC RJE CHOCOLATE CHIP COOKIES



***What's in your favorite cookie? Chocolate chips? Macadamia nuts? Or maybe RJE's favorite... orange M&Ms? Color the cookie above with your favorite ingredients!***

## INGREDIENTS

2 3/4 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon salt  
1 cup (2 sticks) butter, softened  
3/4 cup granulated sugar  
3/4 cup packed brown sugar  
1 tablespoon vanilla extract  
2 large eggs  
2 cups (12-ounce package) chocolate chips  
Flaky sea salt for sprinkling (optional)

## INSTRUCTIONS

PREHEAT oven to 375° F.

COMBINE flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in chocolate chips. Drop by rounded tablespoon onto ungreased baking sheets.

BAKE for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely. Makes about five dozen cookies.

PRO TIP: If you love a salty/sweet combination, sprinkle a pinch of flaky sea salt on the top of each cookie after baking in the oven. For true RJE style, underbake just a smidge to ensure maximum gooeyness.

**RJE**