

# PLANTS

Week two

Wednesday 4/22/20

What do plants need and where do they find them?

## VOCABULARY

Farm, Farmer and Vegetation

\*\*Print the words **FARM**, **FARMER** and **VEGETATION**. Identify the sounds and letters of each word. Discuss the definition of each word.

# FARM



\_\_\_\_\_

An area of land or water used to raise certain kinds of crops or animals.

# FARMER



\_\_\_\_\_

A person who owns or runs a farm.

# VEGETATION

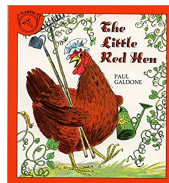


\_\_\_\_\_

Plant or plant life in a particular area.

Supporting Text: The Little Red Hen by Paul Galdone:

No one wants to help the Little Red Hen make the cake but everyone wants to eat it!



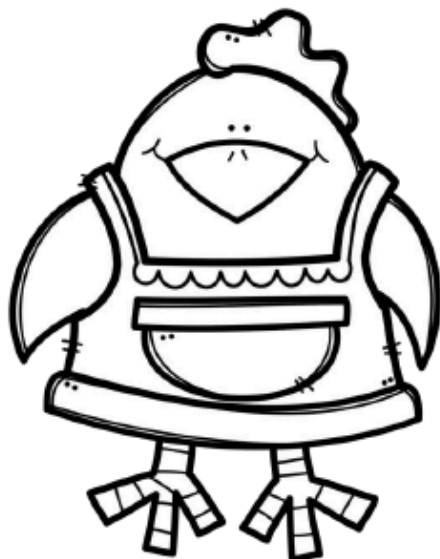
[Click here to hear about the Little Red Hen](https://www.youtube.com/watch?v=2E72TZy0LNo)

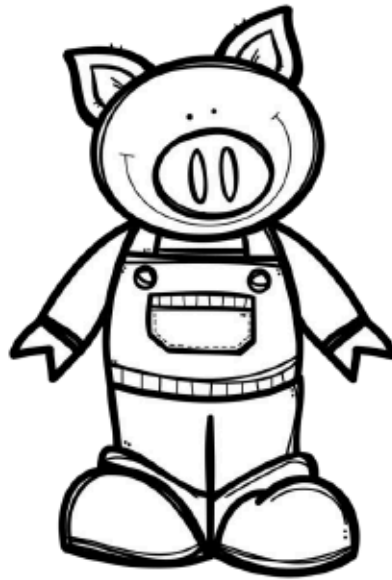
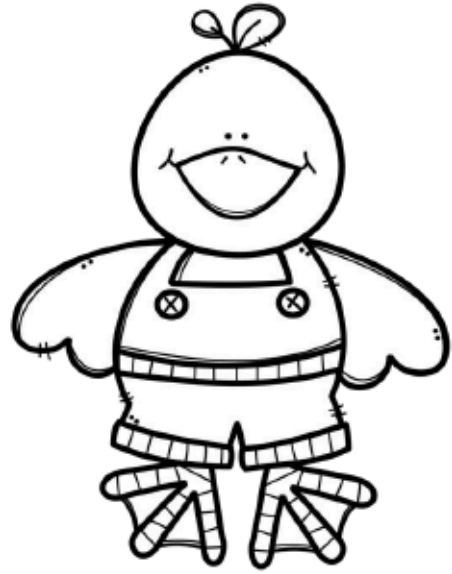
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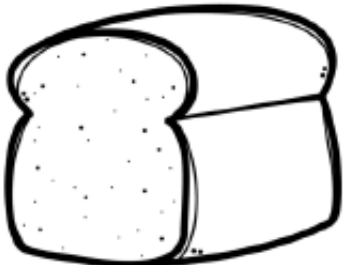

Comprehension and language skills are the foundations of early literacy. Children develop both as they listen to stories and tell them in a creative way. Children love retelling familiar stories.

Color and cut out puppets. Have fun retelling the story.

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			<p>G L U E</p>
			<p>G L U E</p>
			<p>G L U E</p>



**Not I**



**Who will  
help me?**

## Something to think about

# The Little Red Hen

If my friend asked me to help, this is what I would do:

say yes 😊      say no ☹️



## Rhyming words

Rhymes With



Rhymes With



Rhymes With



Rhymes With



Create your own book

A Little Red Hen

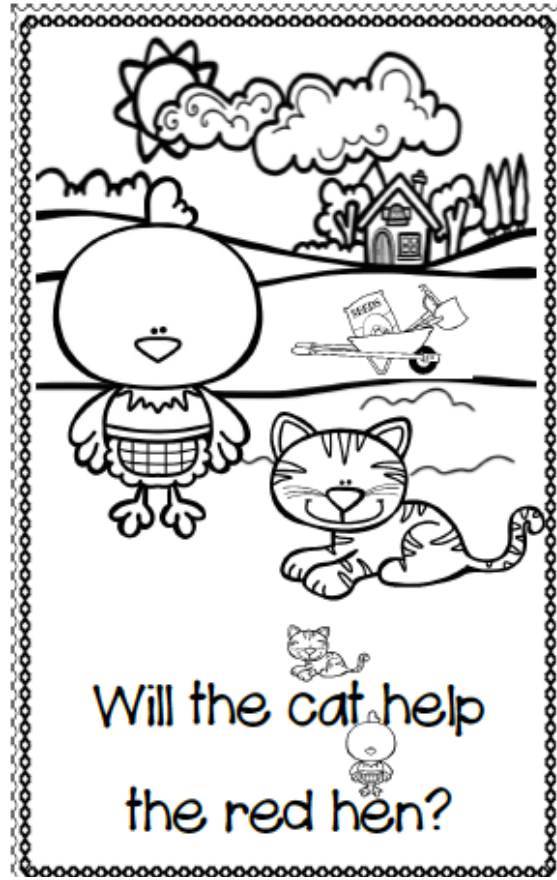


Read By: \_\_\_\_\_

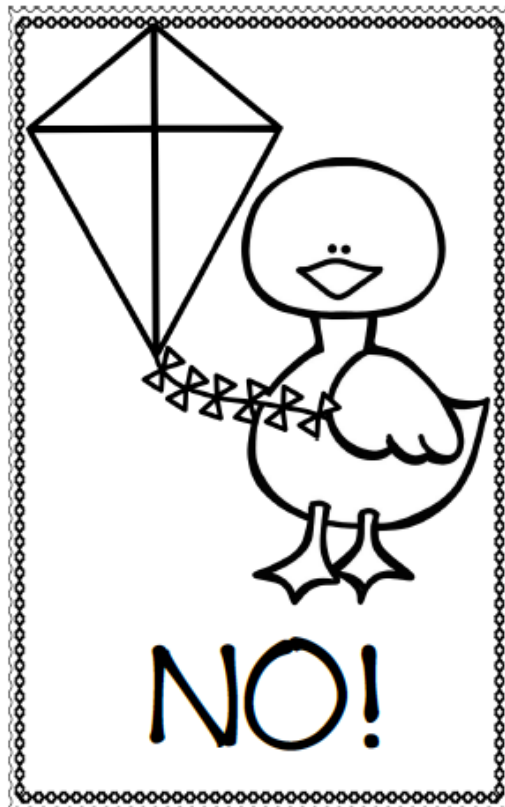


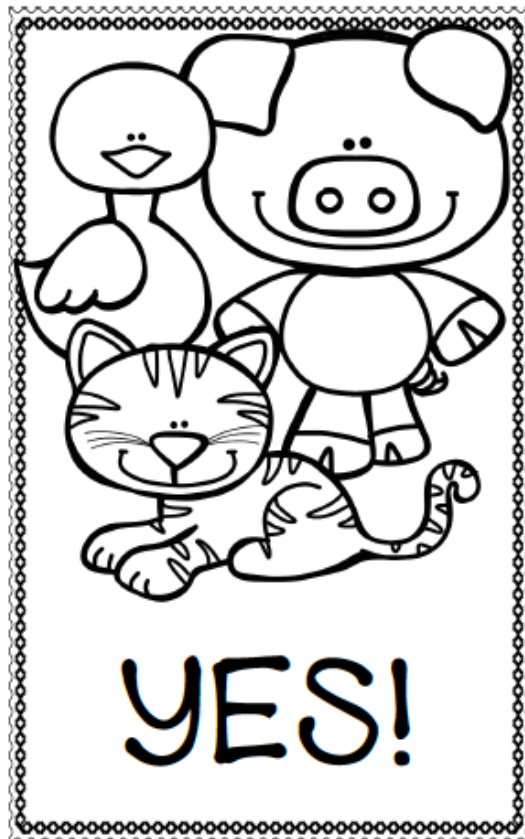
See a red hen  
and a seed.









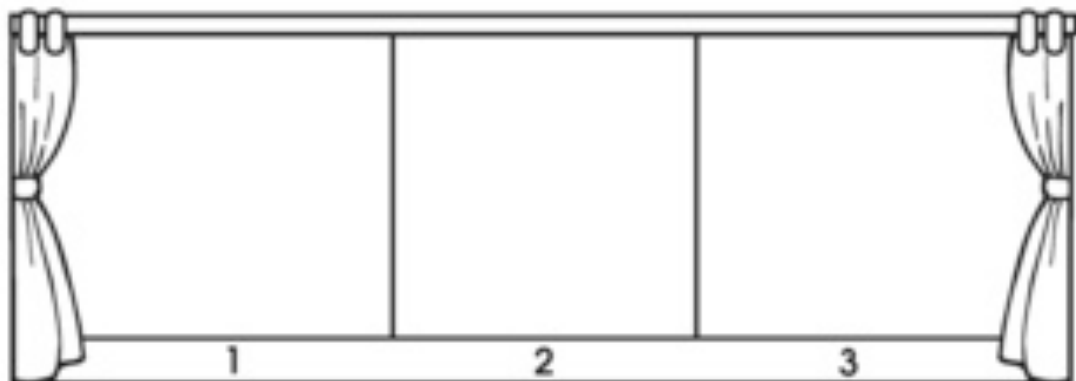


Name \_\_\_\_\_ *The Little Red Hen*

Story recall

## Busy Little Hen

What did the little red hen do?  Cut.  Glue.



What did the little red hen make?

 Draw.



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## **The Little Red Hen Song**

*(Melody: Here We Go 'round the Mulberry Bush)*

First, we gather the seeds, cluck-cluck  
the seeds, cluck-cluck  
the seeds, cluck-cluck

First, we gather the seeds, cluck-cluck  
so early in the morning.

Then, we plant the seeds, cluck-cluck  
the seeds, cluck-cluck  
the seeds, cluck-cluck

Then, we plant the seeds, cluck-cluck  
so early in the morning.

Then, we cut the wheat stalks, cluck-cluck  
the wheat stalks, cluck-cluck  
the wheat stalks, cluck-cluck

Then, we cut the wheat stalks, cluck-cluck  
so early in the morning.

Then, we carry the wheat to the mill,  
the wheat to the mill,  
the wheat to the mill.

Then, we carry the wheat to the mill  
so early in the morning.

Later, we make bread dough, cluck-cluck  
a bread dough, cluck-cluck,  
a bread dough, cluck-cluck.

Later, we make bread dough, cluck-cluck  
so early in the morning.

Then, we bake the bread in the oven,  
bread in the oven,  
bread in the oven.

Then, we bake the bread in the oven,  
so early in the morning.

Last, we eat the yummy bread,  
The yummy bread,  
the yummy bread.

Last, we eat the yummy bread,  
so early in the morning.

LET'S GET COOKING



## Kid Friendly Bread in a Bag Mini Loaves

Prep Time

50 mins

Cook Time

25 mins

Total Time

1 hr 15 mins

Course: Bread Servings: 2 loaves Author: Joyful Homemaking

### Ingredients

- 3 cups unbleached white flour
- 4 Tablespoons sugar
- 2 1/2 teaspoons rapid rise yeast or one 1/4 ounce package
- 1 teaspoon salt

- 3 Tablespoons oil
- 1 cup of warm but not hot water

## **Instructions**

- In your gallon size or larger ziploc bag add: 1 cup of the flour, sugar, yeast and warm water. Then seal up the bag, and while doing it, let out as much air (out of the bag) as possible. Then you or your child can scrunch and squeeze the ingredients around in the bag, till they are mixed well together.
- Let the bag set on the counter for 10 minutes, so the yeast can begin to work.
- Then open the bag again, and add another cup of the flour, the oil and the salt. Close the bag and repeat scrunching and mixing. Finally open the bag again and add the final cup of the flour, and mix one last time.
- Lay out a sheet of wax paper lightly dusted with flour, and pour the mixture onto it.
- For around 5 minutes (or less), knead and work the dough till it's all nice and smooth. Divide the dough into two portions, and place each into mini loaf pans that have been sprayed with cooking spray. (Mini loaf pan size is 5-1/2" x 3" x 2-1/2" ).
- Set your dough loaves in a non drafty warm spot, and cover them with a clean kitchen towel. Let them raise for 30 minutes to an hour, till they've almost doubled in size. If they don't get a whole lot bigger, don't worry, they will raise some in the oven too. Bake for around 25 minutes, in a preheated 375 degree oven, or until bread sounds hollow when you tap it on the top, and the top is a pretty lightly browned color.
- Let them cool in the pan for just a couple of minutes, and then turn them out onto a cooling rack or clean towel.



