

## Preschool Activity Notebook

Enclosed you will find a list of all preschool activities. Include all recipes in your notebook. An evaluation form is attached and may be duplicated. Evaluation forms are required for all activities.

- 1) Life Cycle of a Butterfly
- 2) Family Collage
- 3) Make Cream into Butter
- 4) Grass people
- 5) Body out lines
- 6) Shaving Cream
- 7) Knox Gelatin
- 8) Goop
- 9) Pizza
- 10) Puddle Cake
- 11) Play dough
- 12) Ice Cream

Evaluation  
Nursery School Activity

Name:

Period:

Name of Activity:

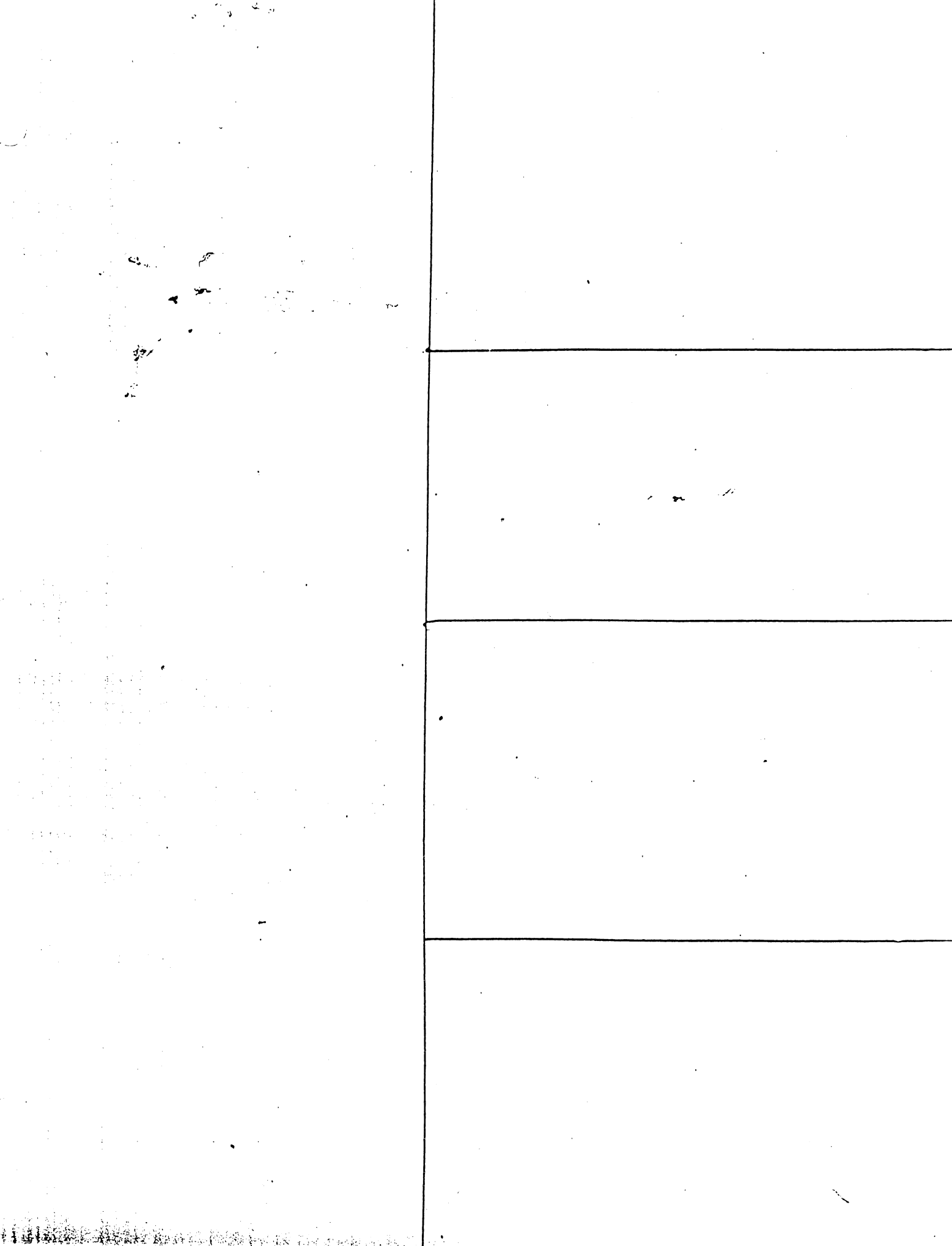
Age Group:

What materials were needed for this activity? List all Materials:

What skills did this activity teach or reinforce? List:

What was your experience with this activity? Would you use this activity in a Nursery School? Why or Why not? What did you like the most and what did you like the least about this activity?

Draw a picture of your project:



## FAMILY MOBIL

Select a "picture" for each person that lives in your home/household. Also pick up one of the "house" and one of the fish if you have any pets in your home. On each one list the items below pertaining to that person or item. If you don't know the answers, find out what they are tonight at home. Nicely color the pictures. Come with all the pages filled out and ready to assemble in class tomorrow.

### 1. Yourself

Name  
Birthday  
Favorite Color  
Favorite Song  
Hobbies  
Favorite subject in school  
Goals

### 2. Parents/Gardians

Name  
Birthday  
Occupation  
Hobbies  
Favorite Color  
Goals

### 3. Siblings

Name  
Birthday  
Age  
Favorite Color  
Favorite Song  
Hobbies  
Goals

### 4. Extended Family

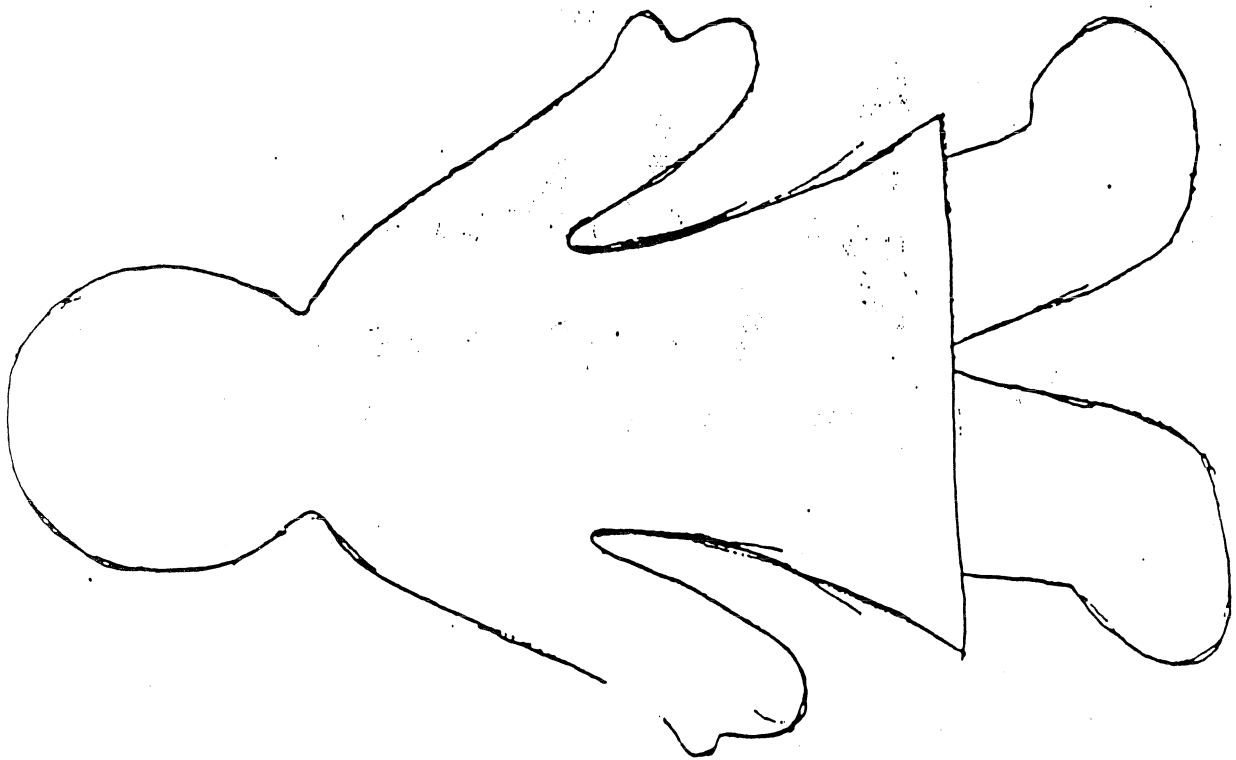
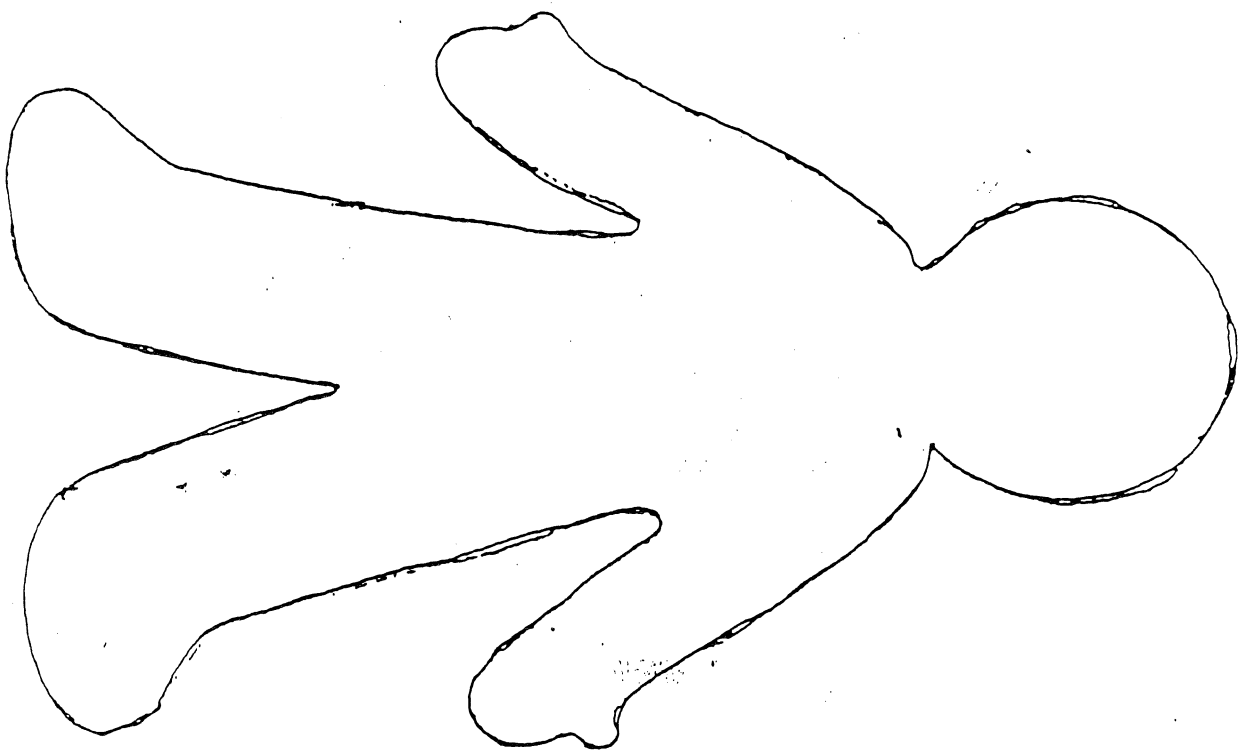
Name  
Birthday  
Favorite Color  
Hobbies

### 5. Home

Address  
Description  
Yard description  
Surroundings

### 6. Pets

Type  
Name  
How long have you had it/them



## Knox Gelatin Recipe

Original recipe calls for:

1 package gelatin

3/4 cup water

Sprinkle gelatin on water to soften. Mix ingredients and heat until dissolved. Pour into small cup. Let stand until firm.

Bev's suggested recipe:

1 box gelatin (32 packages)

22 cups water

Follow above directions and pour into large containers. Color can be added to mixture while still liquid. However, it is much better to allow the kids to add the color once the gelatin is firm. (Try adding color with eye droppers or pipettes with food color. Push the pipettes down into the gelatin to release the color) Once the hardened gelatin has been broken down into small pieces, it can be reheated and remolded again in the containers.

## HOW TO MAKE "GOOP"

Mix #1 and #2 in separate containers

1) Mix : 1 cup soft white glue (Add food coloring here if you don't want it white)

2) Mix 3/4 cup of warm water

**\*\*Mix slowly with hands\*\***

Use another container to Mix

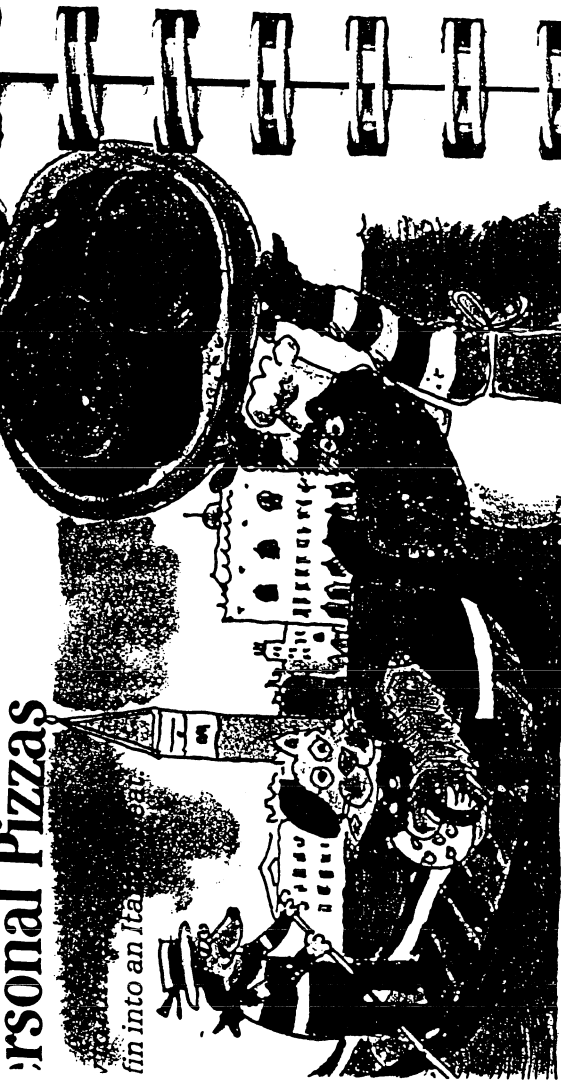
1) 2 tsp. Borax

2) 1/2 cup of water

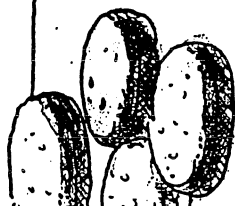
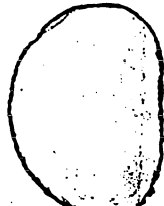
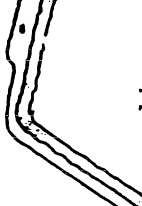




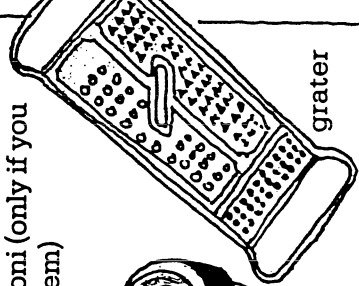
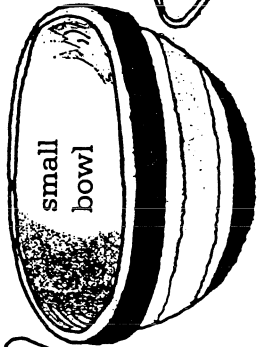
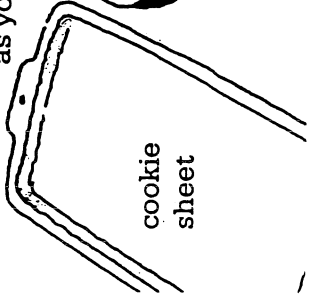
**\*\*Mix slowly with hands / dissolve well\*\***

Slowly add container #1 to container #2 and mix with hands.

# Personal Pizzas

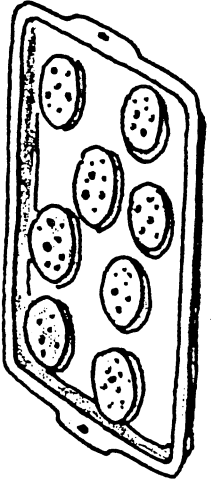


## INGREDIENTS AND TOOLS:

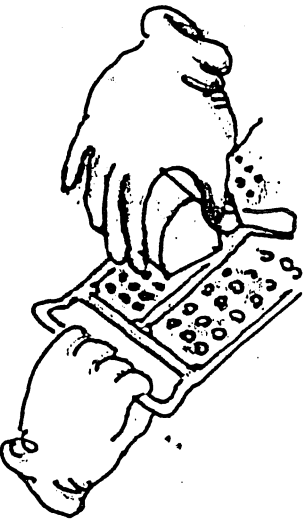
-  English muffins
-  round mozzarella
-  Monterey Jack cheese (as much as you like)
-  grated Parmesan cheese (as much as you like)
-  16 slices salami or pepperoni (only if you have them)
-  1 can (8 oz.) tomato sauce
-  1/2 teaspoon dry basil leaves
-  1/2 teaspoon dry oregano powder
-  grater
-  small bowl
-  cookie sheet

## GETTING READY:

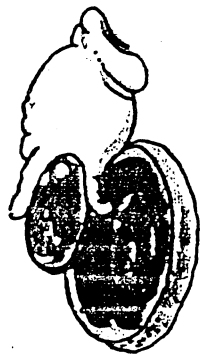
1. Carefully split open the English muffins and put them on a cookie sheet so that they don't touch each other.



3. Grate the mozzarella or Monterey Jack cheese.



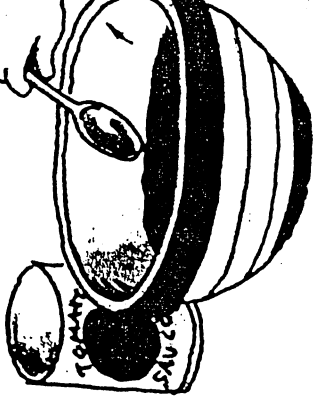
5. Put 2 pieces of salami or pepperoni (if you have them) on each.



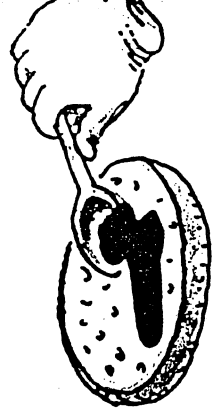
## COOKING:

1. Bake in a 400-degree oven until cheese melts; takes 15-20 minutes. Let cool a bit before eating.

2. Open tomato sauce and pour into a small bowl. Add the basil and oregano and stir up.

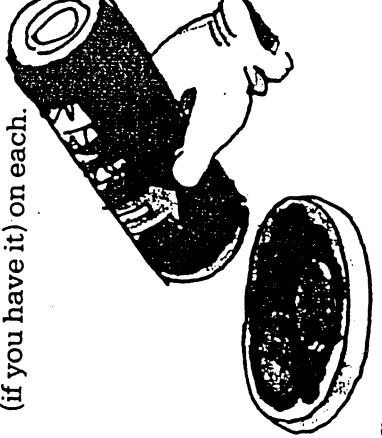


4. Spread 1-2 tablespoons of the tomato mixture evenly on each of the muffin halves.



6. Sprinkle the mozzarella cheese on all 8.

7. Sprinkle some Parmesan (if you have it) on each.





# **Puddle Cake**

**Sift together in an ungreased 8x8x2 pan:**

- 1 ½ cups sifted flour**
- 3 tablespoons cocoa**
- ½ teaspoon salt**
- 1 cup sugar**
- 1 teaspoon baking soda**

**Make a puddle in the center by adding:**

- 6 tablespoons salad oil**
- 1 teaspoon vanilla**
- 1 tablespoon vinegar**

**Pour over the top 1 cup of cold water. Stir with a spoon until smooth. Bake 35-40 minutes in a 350 degree oven.**

## PLAYDOUGH

1 CUP FLOUR  
1 CUP WATER  
1/2 CUP SALT  
2 TSP. CREAM OF TARTER  
1 TBS. BABY OIL  
FOOD COLORING

1. MIX ALL INGREDIENTS TOGETHER IN A SAUCE PAN.
2. COOK ON MEDIUM HEAT UNTIL DOUGH PULLS AWAY FROM SIDES OF THE PAN. REMOVE FROM HEAT.
3. KNEAD ABOUT 2 TO 3 TIMES.
4. COOL. PLAY AND HAVE FUN (do your assignment if you have one!).

## Coffee Can Ice Cream

- 1 Cup Cream.
- 1 Cup milk
- 1 Egg
- 1 teaspoon vanilla
- ½ cup sugar
- 1 Empty 1lb coffee can, with lid.
- 1 Empty 2lb coffee can, with lid.

Course rock salt (approx. 5lbs.)

Crushed Ice (approx. 5lbs.)

In the 1lb coffee can mix cream, milk, vanilla and sugar. In a separate bowl scramble egg well. Then add egg (stirring) into the mixture. Place lid on top of coffee can.

Place 1lb coffee can inside 2lb-coffee can. Layer with course rock salt and crushed ice until filled. Place lid on 2lb coffee can.

Roll coffee can back and forth for 10 minutes. Coffee can tends to get very cold use dishtowels or potholders so hands won't freeze. Remove lid from 2lb coffee can. Remove 1lb coffee can from 2lb-coffee can. Discard water and salt.

Remove lid from 1lb coffee can and stir contents. Place lid on top of 1lb coffee can. Place 1lb coffee can in 2lb coffee can and layer with course rock salt and crushed ice.

Roll coffee can back and forth for another 10 minutes. Remove lid from 2lb-coffee can. Remove 1lb coffee can from 2lb-coffee can. Discard water. Remove lid from 1lb coffee can. Ice cream will be soft. Add toppings if desired.