Human Development Notebook

Due *May 22nd*

#1) Report must be in neat clean notebook.

#2) All recipes, handouts, and evaluations must be in notebook.

Projects:

1) Life cycle of a butterfly
2) Family mobile
3) Making butter
4) Grass People
5) Body outlines
6) Ice cream
7) Goop
8) Knox Gelatin
9) Puddle Cake
10) Shaving Cream
11) Pizza
12) Play Dough

Evaluation
Nursery School Activity

Name:
Period:

Name of Activity:

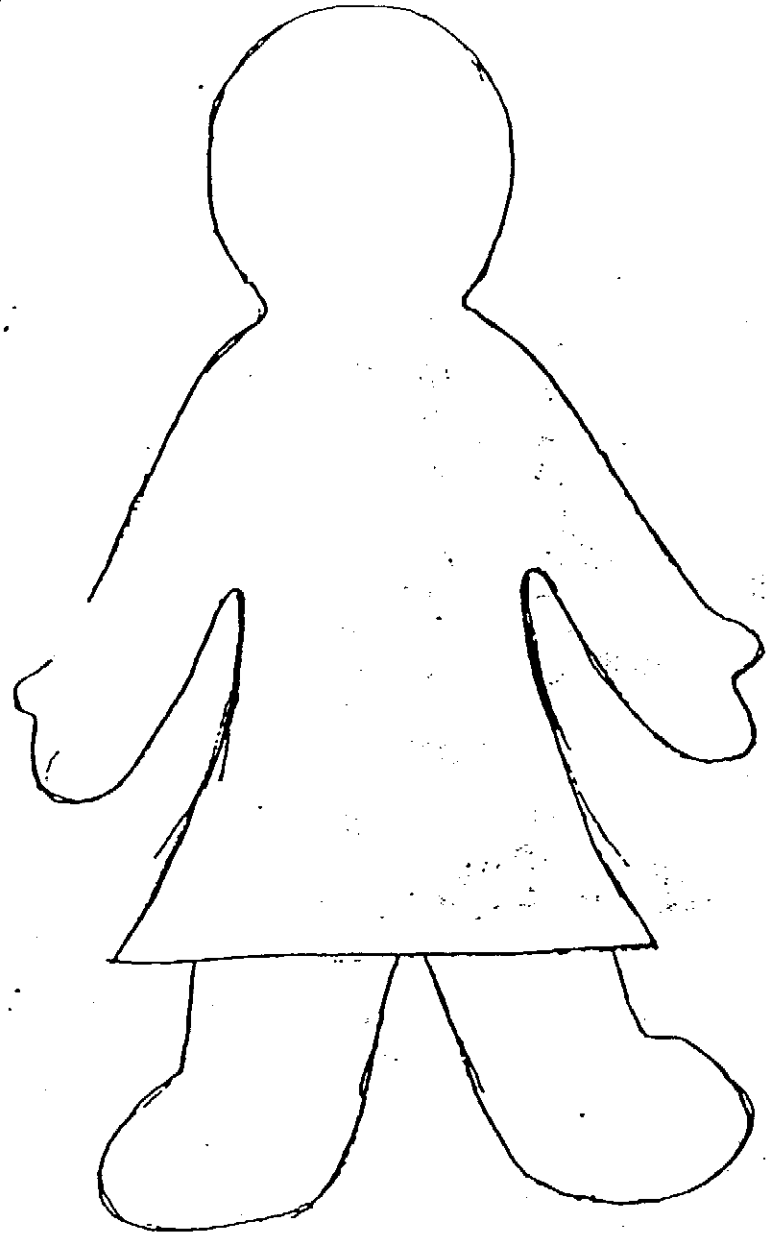
Age Group:

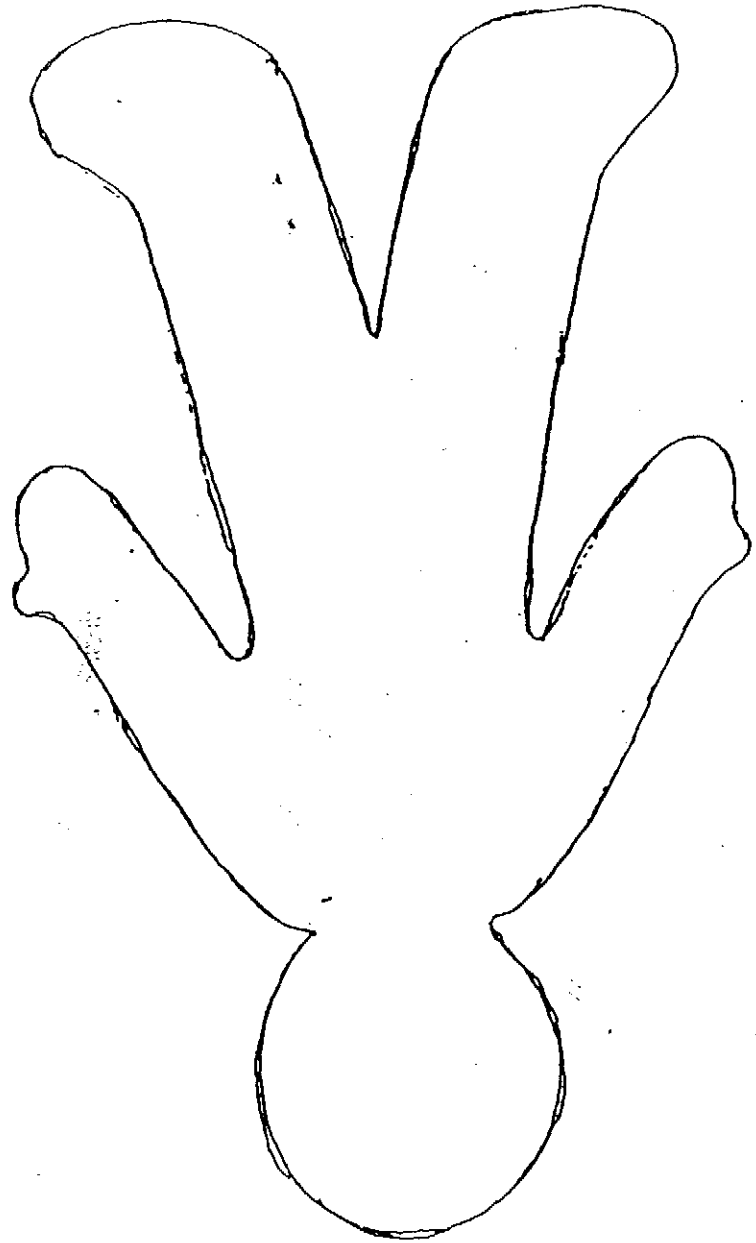
What materials were needed for this activity? List all Materials:

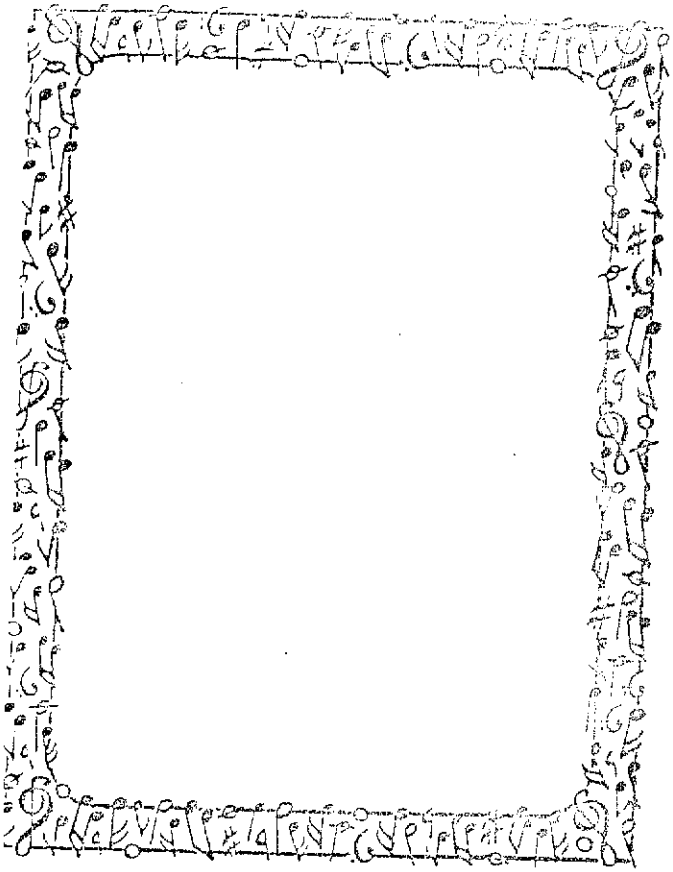
What skills did this activity teach or reinforce? List:

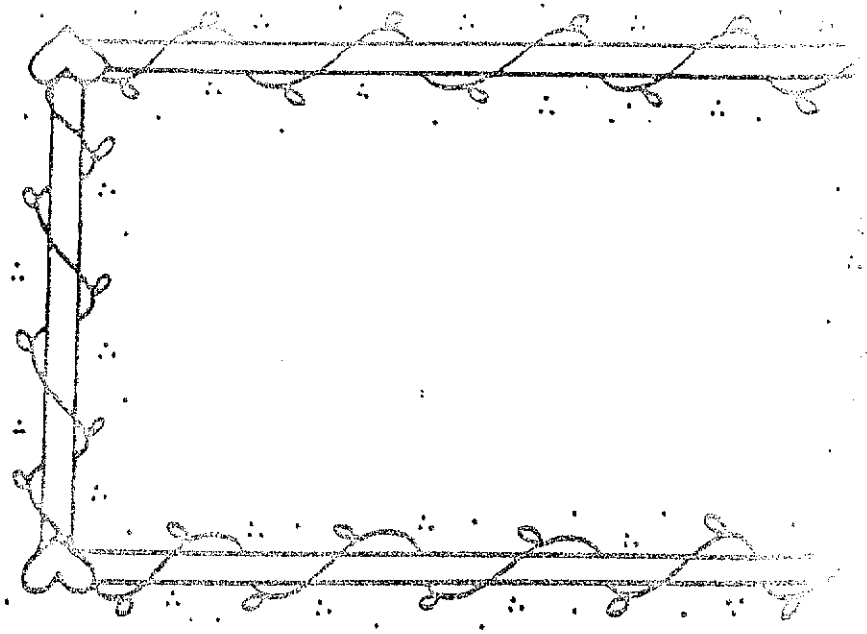
What was your experience with this activity? Would you use this activity in a Nursery School? Why or Why not? What did you like the most and what did you like the least about this activity?

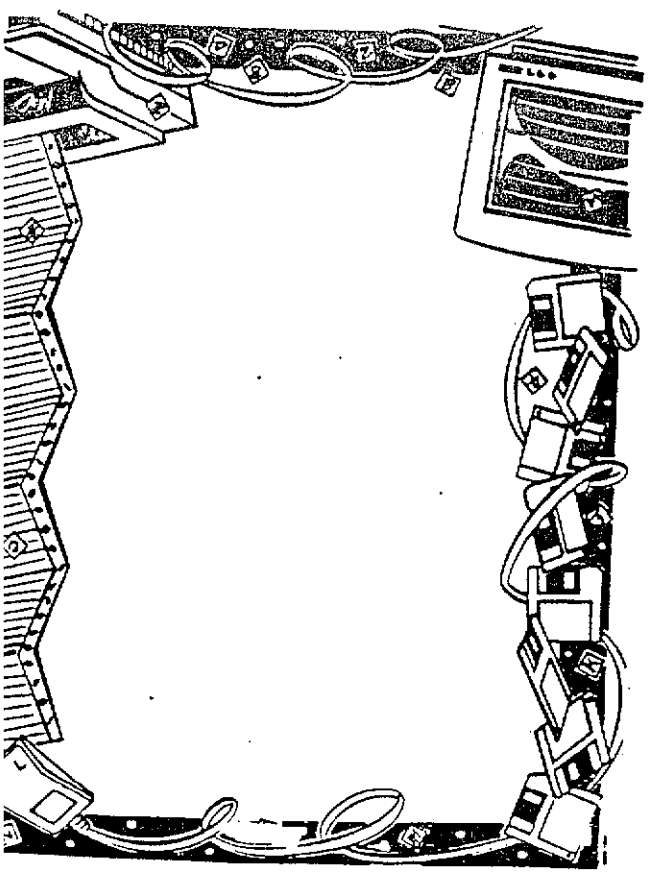
Draw a picture of your project:

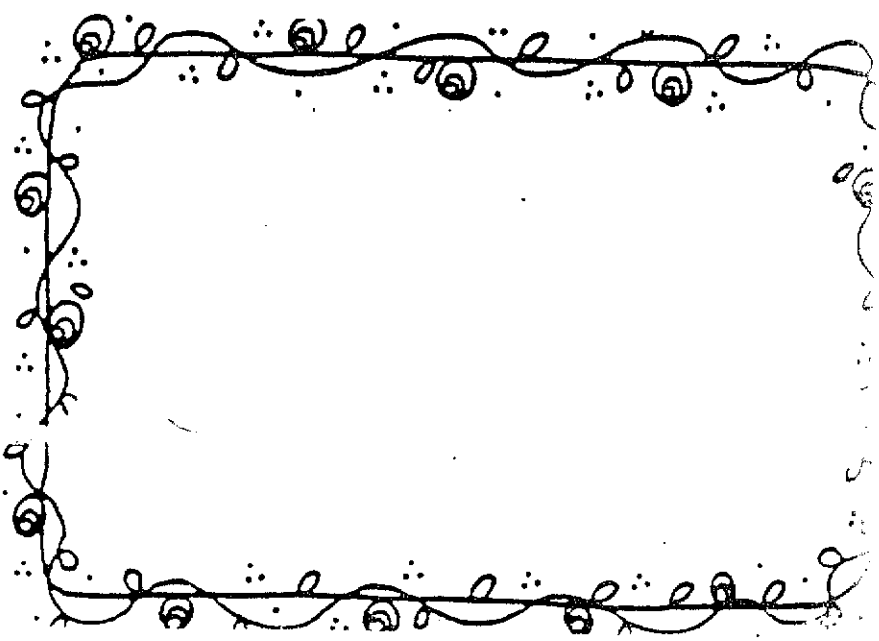












Knox Gelatin Recipe

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 & #2 in separate containers

1) Mix : 2 cups soft white glue (Add food coloring here if you don't want it white)

2) Mix 1 ½ cups of warm water

Mix slowly with hands

Use another container to Mix

1) 4 tsp. Borax

2) 1 cup of water

**Mix slowly with hands / dissolve well

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

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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.

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.

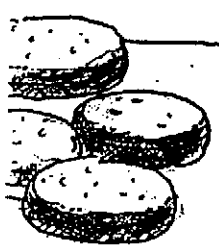
3. KNEAD ABOUT 2 TO 3 TIMES.

4. COOL. PLAY AND HAVE FUN (do your assignment if you have one!).

:rsonal Pizzas

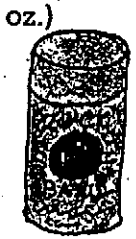
fin into an Ita

REDIENTS AND TOOLS:



English muffins

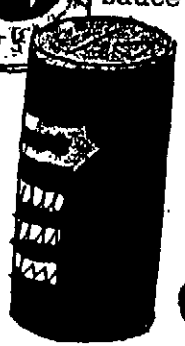
1 can (8 oz.) tomato sauce



½ teaspoon dry basil leaves

½ teaspoon dry oregano leaves or powder

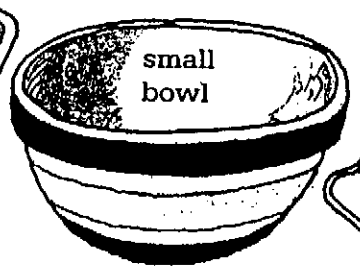
ound
zzarella
Monterey
k cheese



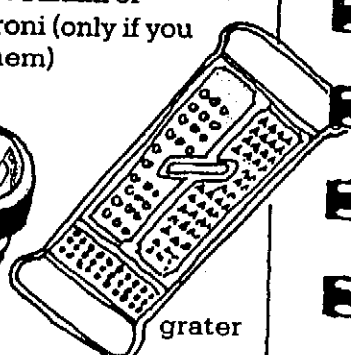
grated Parmesan cheese (as much as you like)

16 slices salami or pepperoni (only if you have them)

cookie sheet



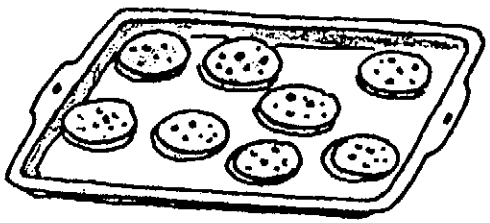
small bowl



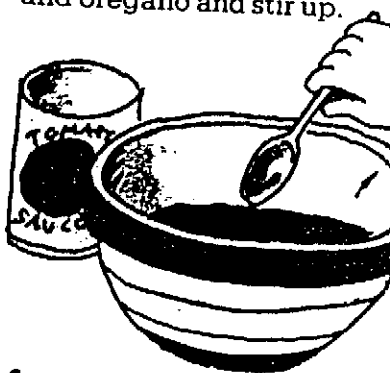
grater

GETTING READY:

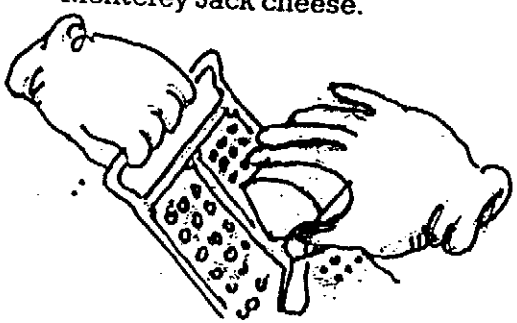
1. Carefully split open the English muffins and put them on a cookie sheet so that they don't touch each other.



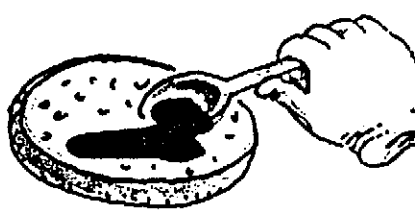
2. Open tomato sauce and into a small bowl. Add the b and oregano and stir up.



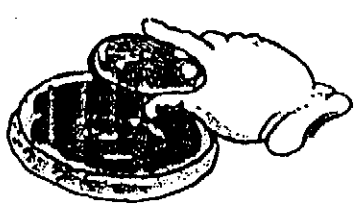
3. Grate the mozzarella or Monterey Jack cheese.



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

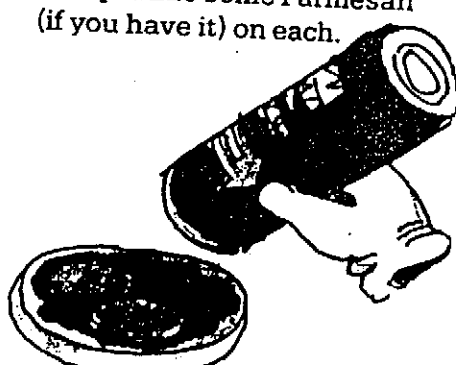


5. Put 2 pieces of salami or pepperoni (if you have them) on each.



6. Sprinkle the mozzarella cheese on all 8.

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



COOKING:

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

Lace Quickies

Sift together into a bowl:

½ cup flour
¼ teaspoon baking powder
½ cup sugar

Add

½ cup quick cooking oats

Melt

1/3 cup butter

Stir in

2 tablespoons heavy cream or evaporated milk
2 tablespoons light corn syrup
1 tablespoon vanilla extract

Pour liquids into dry ingredients and mix together. Drop by teaspoonsful four inches apart onto ungreased cookie sheet. Bake at 375 degrees about 8 minutes.

Puddle Cake

Sift into ungreased 8x8x2 pan:

1½ cups sifted flour
3 tablespoons cocoa
½ teaspoon salt
1 cup sugar
1 teaspoon soda

Make a puddle in center by adding:

6 tablespoons salad oil
1 teaspoon vanilla
1 tablespoon vinegar

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

Graham Cracker Brownies

2 cups graham cracker crumbs
¼ cup granulated sugar
1 cup milk
½ cup semi-sweet chocolate pieces
¼ teaspoon salt
½ cup chopped nuts (optional)

Let children crumble graham crackers. Add all other ingredients and turn into lightly greased 9"x9" pan. Bake 30

minutes at 350 degrees. Cut into s
powdered sugar or cake decors if d

Peanut Butter F

4 cups bread cubes tightly pa
½ cup crushed peanut brittle
¼ cup peanut butter
2 eggs
2 cups milk
½ cup brown sugar, firmly pa
¼ cup melted butter or marga

Let children break up and measure
bread into 1½ quart greased casser
peanut brittle. Dot with some of
layers once again. Beat eggs, milk
butter. Pour over bread mixture.
Bake 50 minutes to 1 hour. Serve w

Ice Cream Cone C

Prepare 1 package cake mix acc
batter into flat-bottomed ice crean
in moderate 350 degree oven abo
browned. Frost and decorate as de
just like ice cream cones when finis

Chinese Steamed Sp

6 large fresh eggs, separated
1 cup sugar
1½ cups flour
½ teaspoon baking powder
1 teaspoon vanilla extract

Beat egg whites until stiff. Add
about two minutes more. Add egg
another two minutes. Sift flour an
Blend in with above ingredients. L
inches deep with paper coated wit
into pan and elevate in steaming
inches of water. Line the underside
a cloth to absorb moisture. Turn t