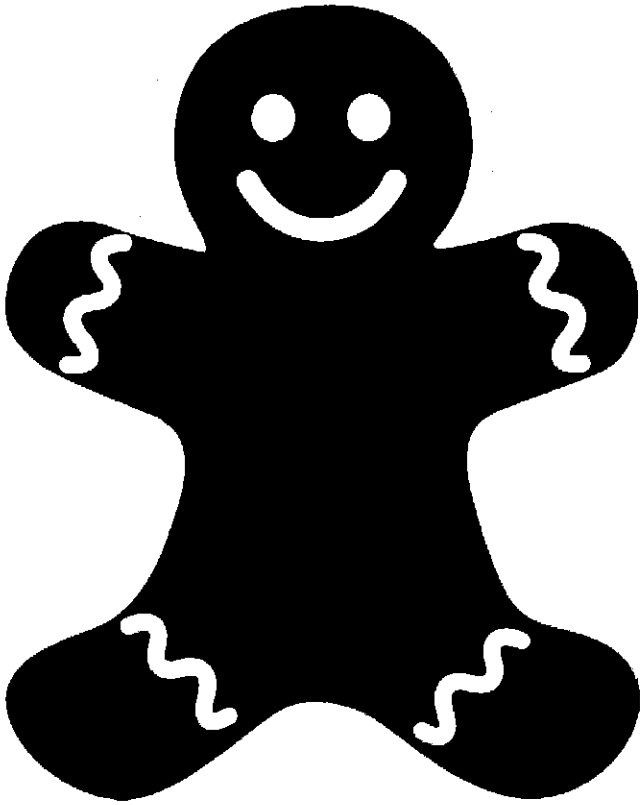
December

TK/Kindergarten

Packet



December TK/Kindergarten Activities

Dear parents,

We are including in this December TK/K packet a Gingerbread Man activities and an Engineering STEM challenge, our favorite activities for Growing Crystals, and some of our favorite Winter stories, songs, poems, and books. We hope that this holiday season is a time of peace, sweet moments for making memories, and lots of laughter! Below you will find suggested activities in addition to the enclosed packets. Enjoy!

Gingerbread Man books

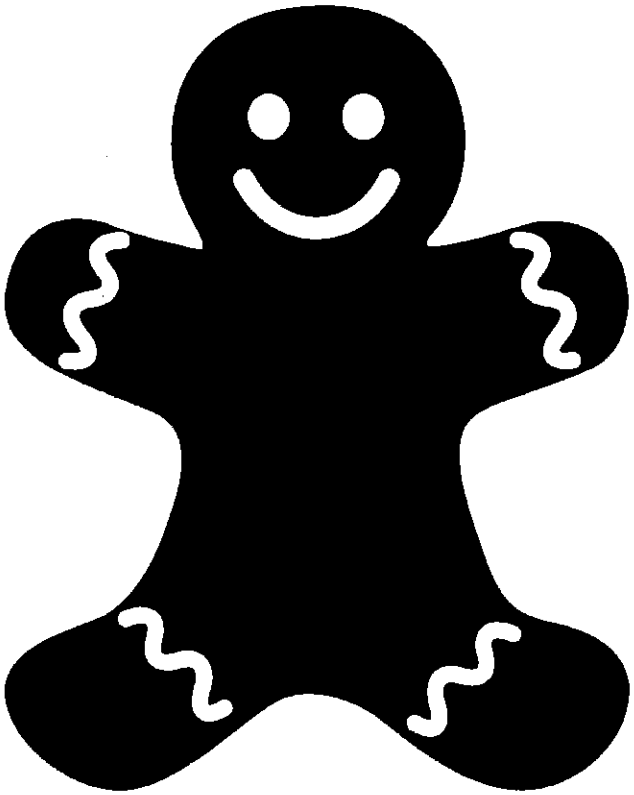
Gingerbread Man by Karen Schmidt
The Gingerbread Man by Eric A. Kimmel and Megan Lloyd
Gingerbread Baby by Jan Brett
Gingerbread Baby and Friends by Jan Brett
The Gingerbread Man Loose in School by Laura Murray and Mike Lowery
The Gingerbread Girl by Lisa Campbell Ernst

Cinnamon Ornaments Directions

1 cup ground cinnamon
1 Tbls ground ginger
1 Tbls ground cloves
1Tbls ground nutmeg
¾ cup applesauce
2 Tbls white glue

Using a wooden spoon, mix all ingredients in a large bowl til a soft ball forms. If the mixture is too wet, add more cinnamon. If it's too dry, add a tablespoon at a time of applesauce. Use

your hands to work the dough. Lay out wax paper and sprinkle with cinnamon. Roll out the dough til a quarter of an inch thick. If you decide to roll a half inch thick, they will take longer to dry out, and that's ok too:) Coat your favorite cookie cutters with cinnamon and press into the dough. Also, press a straw into the top of the dough cut out. This will allow the cutout to be hung with a ribbon or string once dry. Leave the cutouts to dry on wax paper for 2-3 days. Wrap in a tissue to store long term.



Kindergarten News

Childhood is a journey, not a race... Did you know...

"The most important thing a father can do for his children is to love their mother." Theodore M. Hesburg

Poem

When Santa Comes to My House

When Santa comes to my house,
I will not take a peak.
For I know he'll never come,
Until I'm fast asleep.

Winter Animals

Winter is cold. There is snow in the sky.
The squirrel gathers nuts
And the wild geese fly.
The fluffy red fox has his fur to keep warm.
The bear's in her cave
Sleeping all through the storm.

Christmas Time (Fingerplay)

See the snowflakes falling.
(Wriggle fingers like dancing snowflakes.)
See the candles glow.
(Hold up index finger like a candle.)
See the wreaths upon the door.
(Form wreath shape with fingers.)
It's Christmas time I know!

Gingerbread Men (Action Rhyme)

Original Author Unknown

Stir a bowl of gingerbread, smooth and spicy brown.
(Pretend to stir.)
Roll it with the rolling pin up and down.
(Making rolling motions.)
Take a cookie cutter and make some little men.
(Use imaginary cutter to cut imaginary shape.)
Put them in the oven 'til half past ten.
(Pretend to slide cookie tray into oven.)
MMMM!

Brain Builder

(From Start Smart! By Pam Schiller) Place two long strips of masking tape on the floor, five feet apart. Ask the children how they would move a Ping-Pong ball from one line to the other without touching it. (Some possibilities include blowing the ball through a straw, fanning it with a magazine or book, blowing on it with your mouth, or blowing it through a paper towel tube.)

Physical Challenge-Hand jive

Partners stand facing each other. Slap knees, clap hands, touch right hands, clap hands, slap knees, clap hands, touch left hands, clap hands. Repeat pattern saying the following: "Run, Run, As fast as you can, You can't catch me, I'm the Gingerbread Man!"

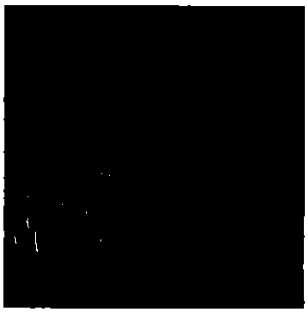
Parenting Ideas

Daily structure and routines are important throughout childhood; but this is a transition year, so structure is crucial to your child's security and well-being. As much as possible, her life should revolve around familiar people, places, and routines.

When behavior problems occur, make sure that your child is getting plenty of rest and regular meals; cut back on outside activities to focus on familiar daily routines; catch him being good and praise him; and give immediate instruction or consequences for misbehavior.

Gingerbread Muffins Recipe

These moist, tender spiced gingerbread muffins are perfect for chilly winter mornings. They're everything you love about gingerbread cookies, without all of the work!



Prep Time	Cook Time	Total Time
15 mins	15 mins	30 mins

☆☆☆☆☆
0 from 0 votes

Course: Breads & Muffins Cuisine: American
Servings: 12 muffins Calories: 311kcal

Ingredients

- 1/3 cup granulated sugar
- 1/2 cup brown sugar packed
- 1/3 cup molasses
- 1/2 cup canola oil OR vegetable OR coconut oil
- 1/2 cup unsweetened applesauce
- 1 egg
- 2 tsp vanilla extract
- 2 1/4 cup all purpose flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 3/4 tsp kosher sea salt
- 2 tsp ground cinnamon
- 1 1/2 tsp ground ginger
- 1/2 tsp ground nutmeg
- 1/4 tsp ground cloves
- 1/2 cup cashew milk we like Almond Breeze*
- turbinado sugar for sprinkling on the top

For the Maple Glaze

- 1 cup powdered sugar
- 2 tbsp cashew milk we like Almond Breeze*
- 1 tbsp pure maple syrup
- 1 tsp vanilla extract

Instructions

1. Preheat the oven to 400 degrees. Line a standard size muffin tin with 12 liners, set aside.
2. In a large mixing bowl or the bowl of a stand mixer, combine the granulated sugar, brown sugar, molasses, oil and applesauce. Mix until combined. Add the egg and vanilla and beat until combined.
3. In a medium mixing bowl whisk together the flour, baking powder, baking soda, salt, cinnamon, ginger, nutmeg and cloves. Gradually alternate adding the dry ingredients and the milk. Mix just until combined.

4. Pour the batter into the prepared muffin tin (I used a large cookie/ice cream scoop) - fill 3/4 of the way full. Sprinkle with sugar if desired (omit if you plan on glazing them).
5. Place into the oven and bake for 10 minutes at 400 degrees, then turn the oven down to 375 degrees and bake for an additional 5-7 minutes or until the tops spring back when touched. Remove from the oven and allow to cool for 5 minutes before transferring to a wire rack to cool completely.
6. For the glaze: in a small bowl, whisk together the powdered sugar, milk, maple syrup and vanilla.
7. Dip the tops of the muffins in the glaze and swirl for 30 seconds or so to remove any excess glaze. Allow to harden/set for 10 minutes before serving.

Notes

*any kind of milk can be substituted here

Nutrition

Serving: 12g | Calories: 311kcal | Carbohydrates: 53g | Protein: 3g | Fat: 10g | Saturated Fat: 1g | Cholesterol: 14mg | Sodium: 219mg | Potassium: 236mg | Fiber: 1g | Sugar: 33g | Vitamin A: 20IU | Vitamin C: 1mg | Calcium: 57mg | Iron: 2mg

Little Gingerbread Man

(tune of I'm a little teapot)

I'm a little gingerbread,
as you can see.
I'm made of candy,
and taste so sweet!

I keep running away,
so they don't catch me.
If I stop running,
I may be someone's treat!

Crystal McGinnis 2017

Name _____

What is missing?

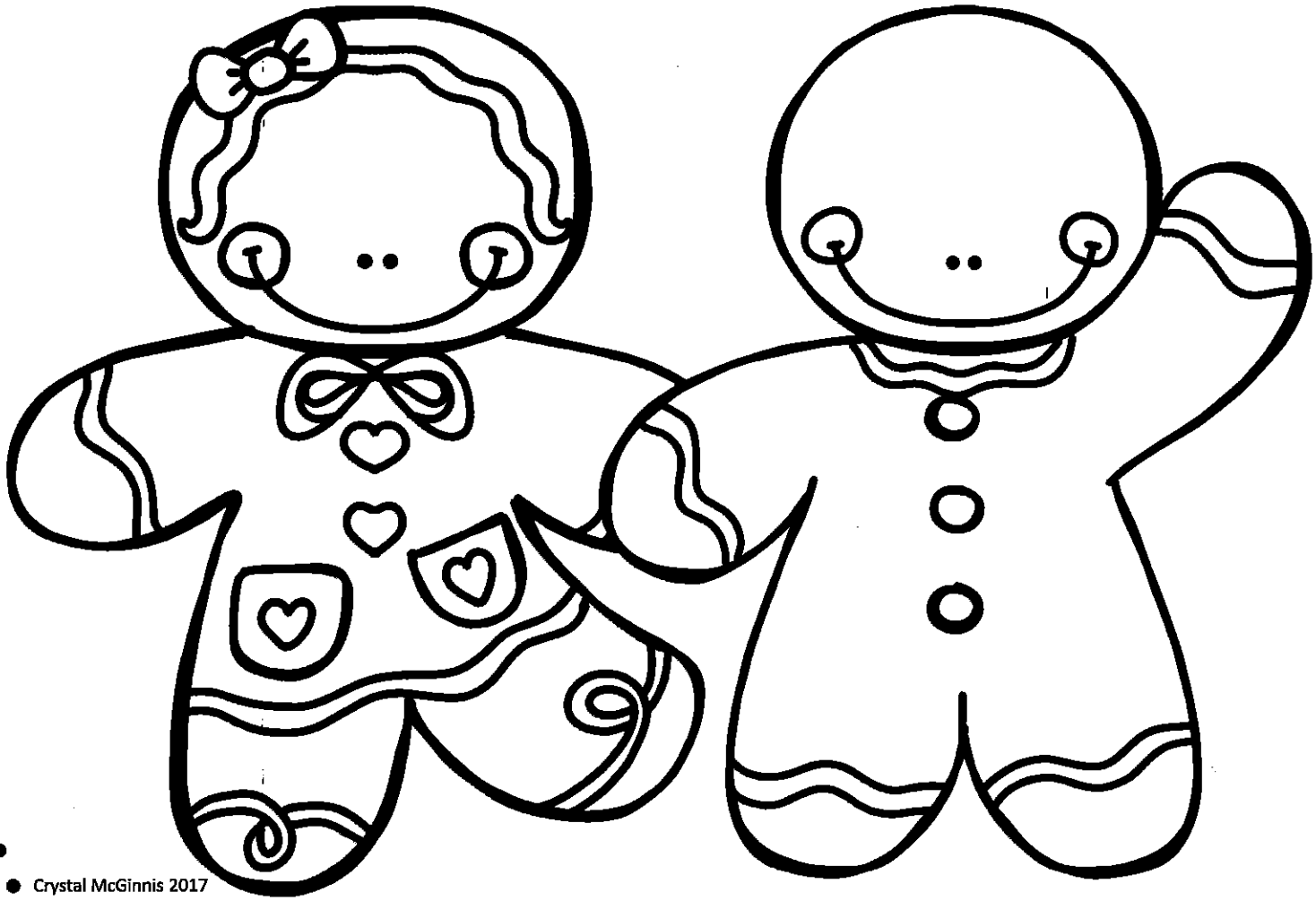
Write the missing words to complete the sentences.

Run, _____,

as fast ____ you _____.

You can't catch _____,

I'm _____ gingerbread _____!



Crystal McGinnis 2017

Gingerbread Labeling

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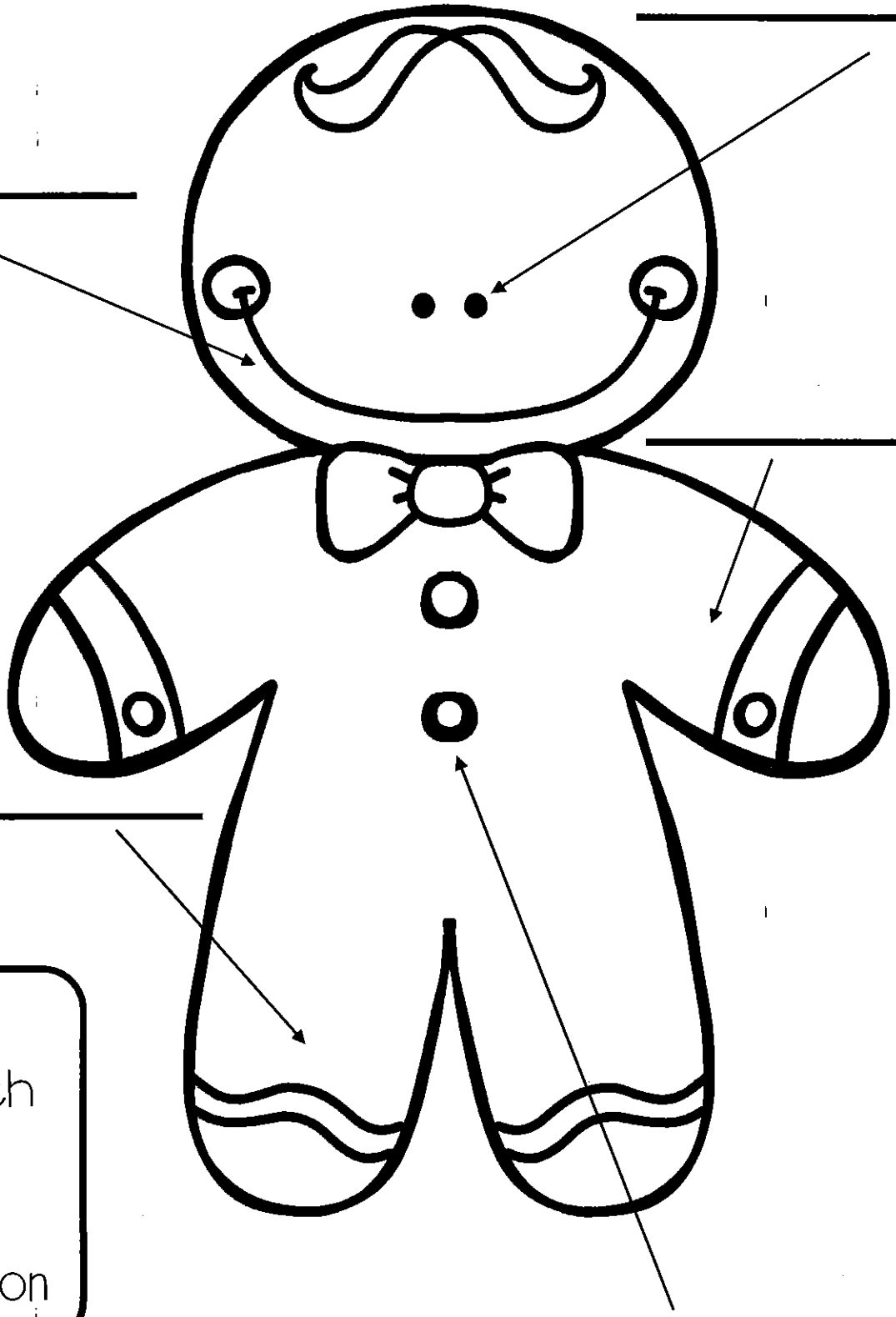
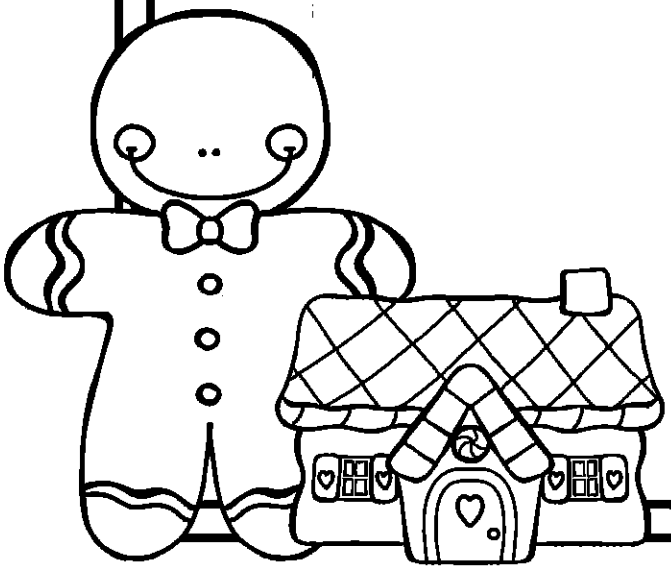


eyes
mouth
leg
arm
button

Crystal McGinnis 2017

The Gingerbread Man



My favorite part of the story was

_____

_____

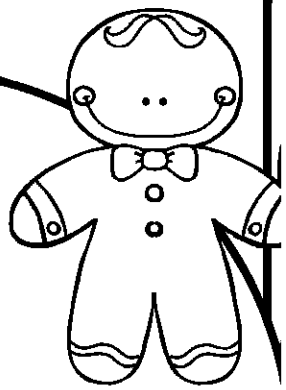
_____

_____

Name _____

Crystal McGinnis 2017

The Gingerbread Man



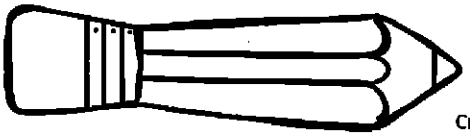
characters

setting

beginning

middle

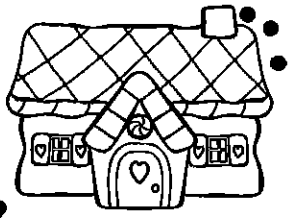
end



Crystal McGinnis 2017

Name _____

Gingerbread
Color Words



I will eat a brown gingerbread man.

I will eat a red gingerbread man.

I will eat a blue gingerbread man.

I will eat a green gingerbread man.

I will eat a pink gingerbread man.

I will eat a yellow gingerbread man.

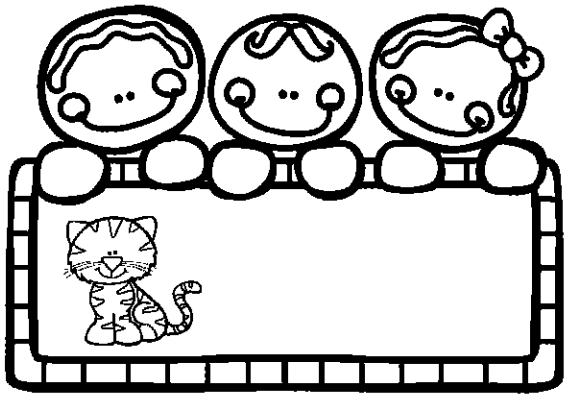
Name _____

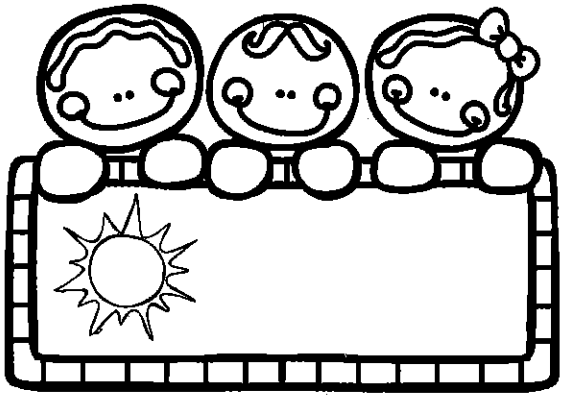
Crystal McGinnis 2017

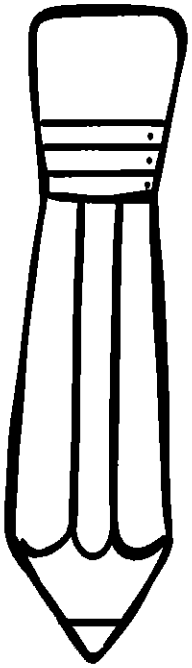
Write each cvc word in the box.

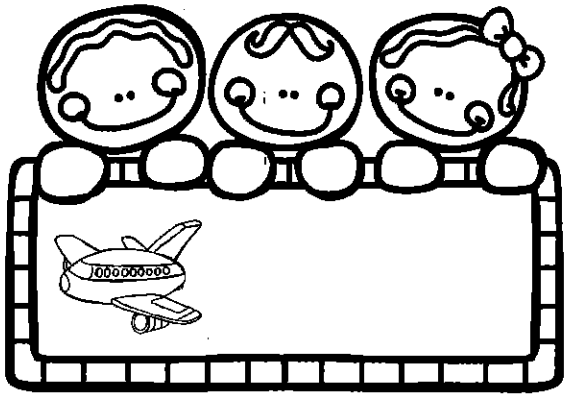
Gingerbread CVC Words

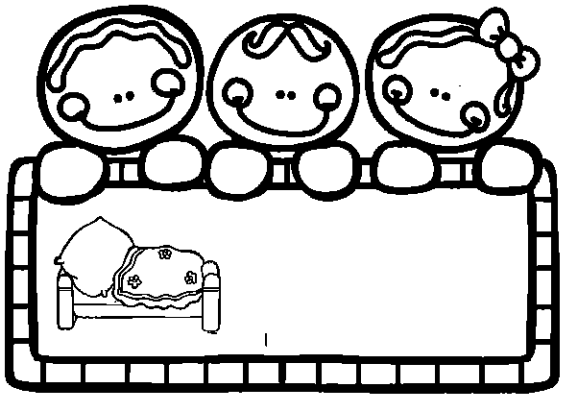
Name _____

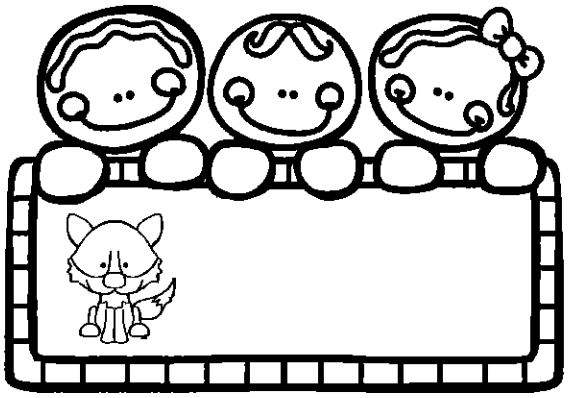


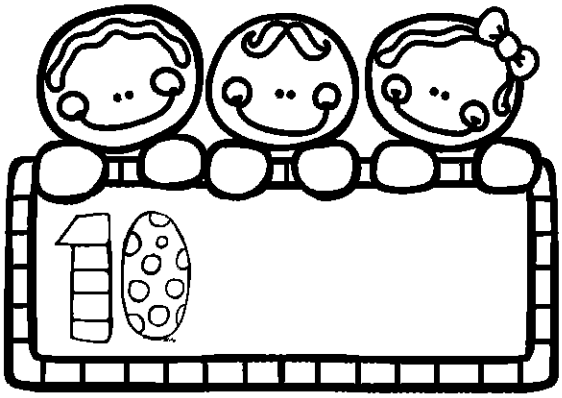


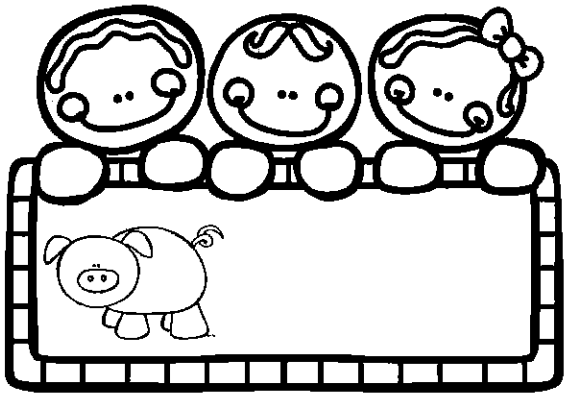


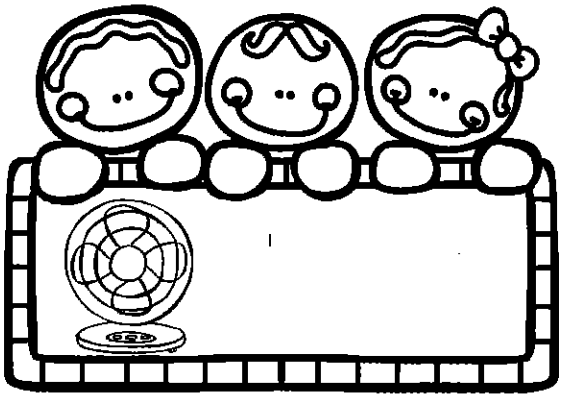








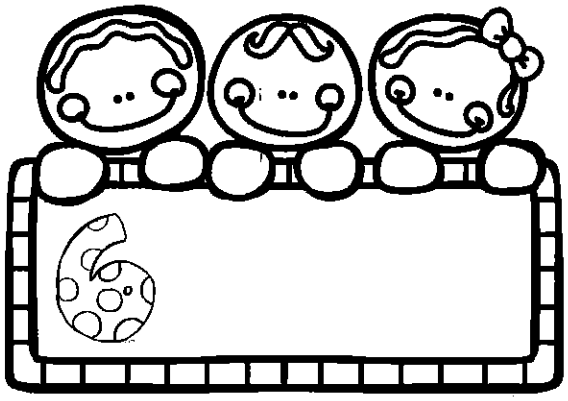


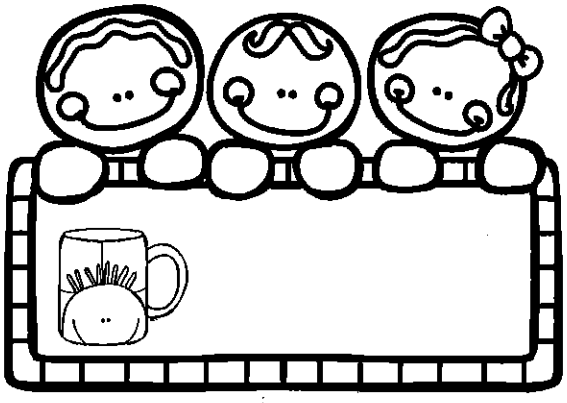


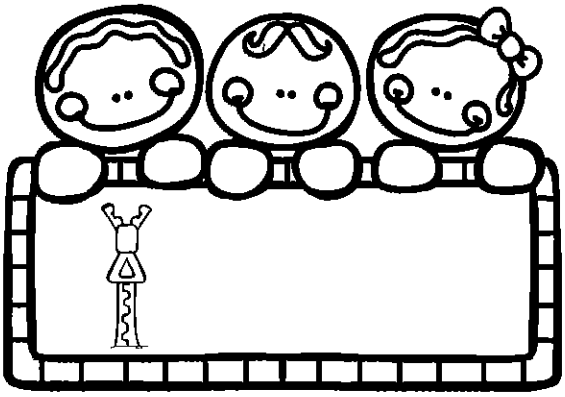
Gingerbread CVC Words

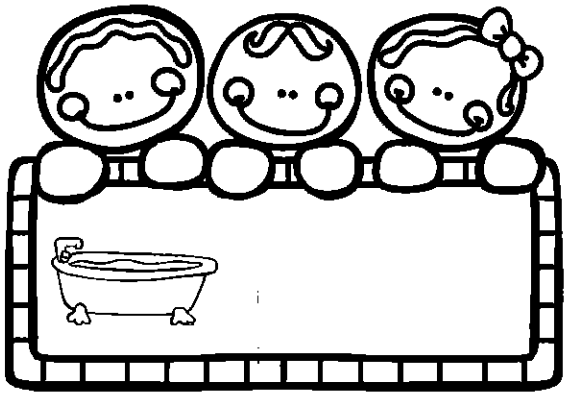
Write each cvc word in the box.

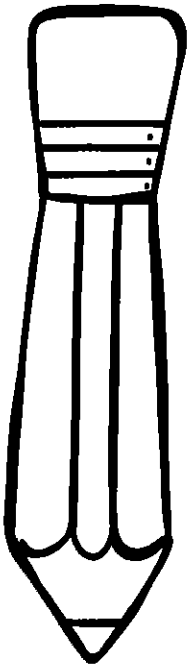
Name _____

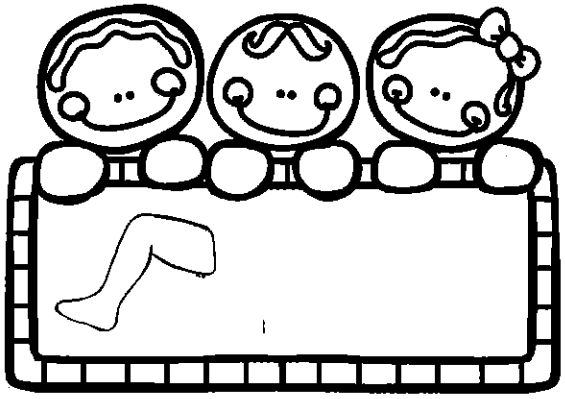


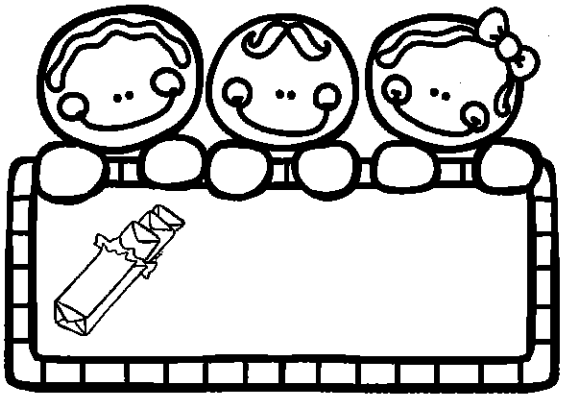


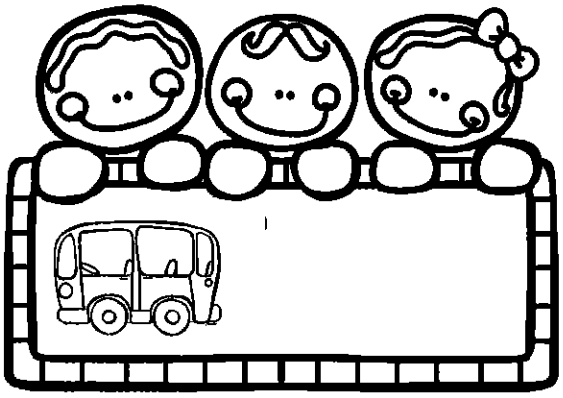


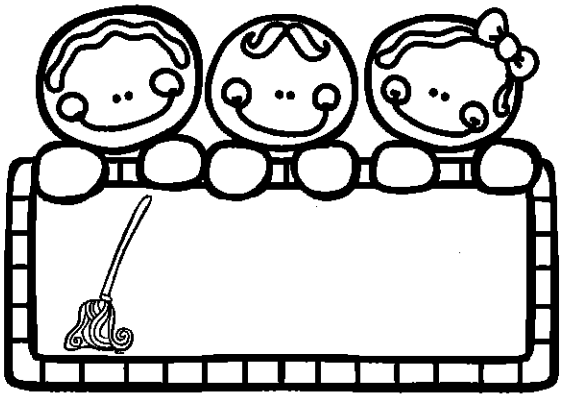




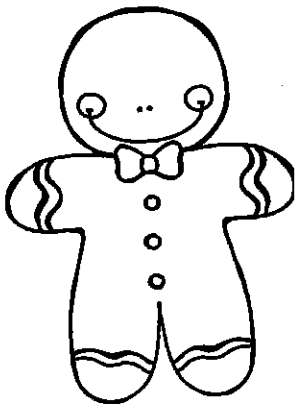






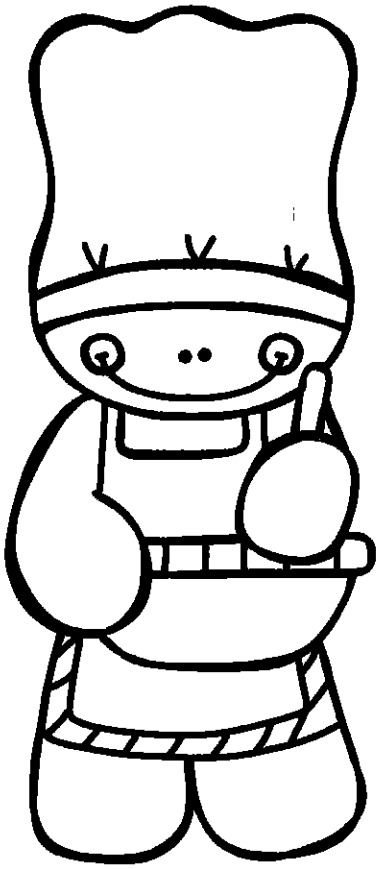


Gingerbread Numbers

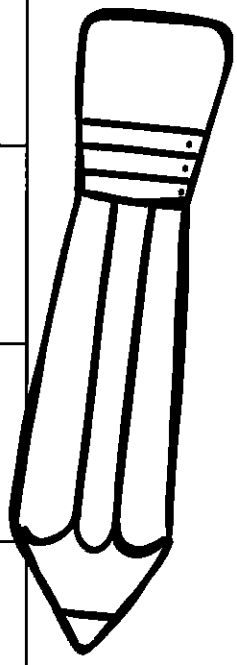


Fill in the missing numbers to write your numbers to 20.

1		3			6				10
	12		14					19	



	2			5
		8		
11			14	
	17	18		



Name _____

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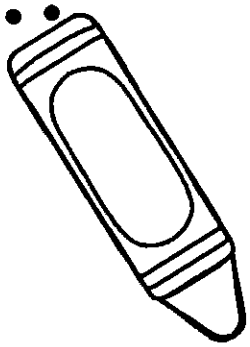
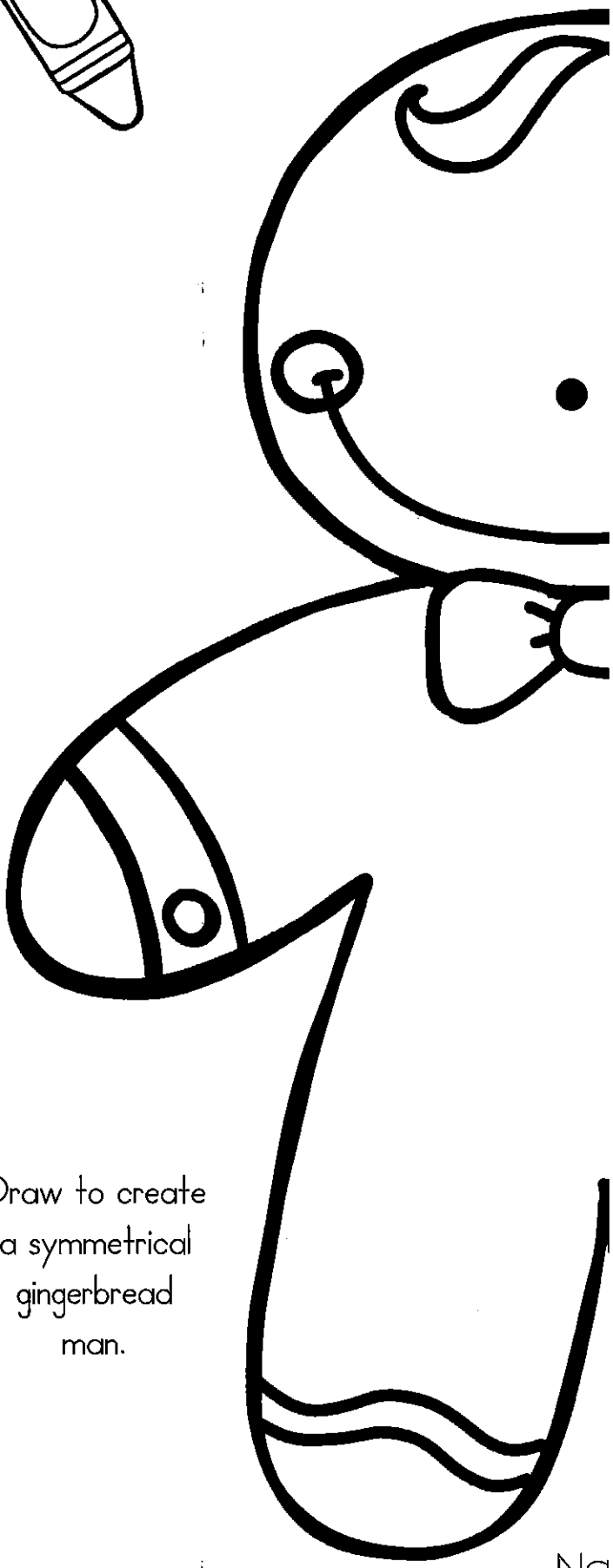
Symmetry



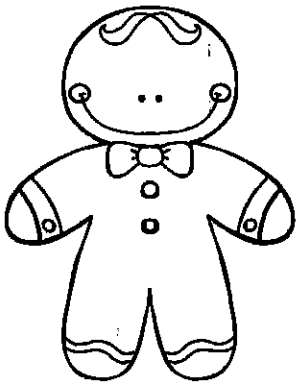


Draw to create a symmetrical gingerbread man.

Name _____

Crystal McGinnis 2017

Gingerbread Roll & Color



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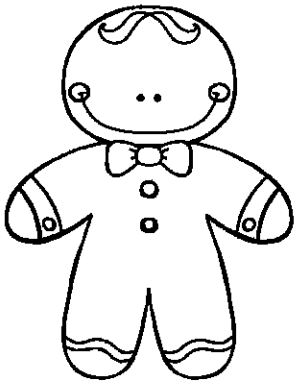

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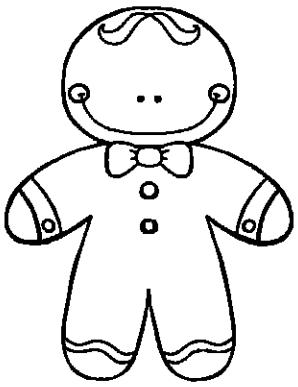

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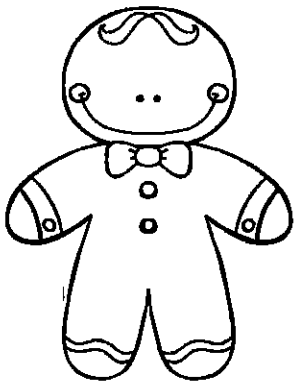

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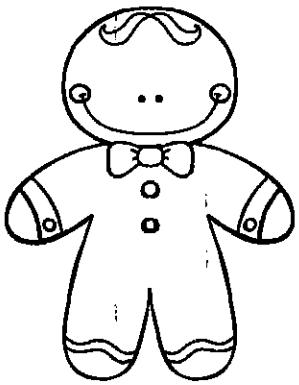

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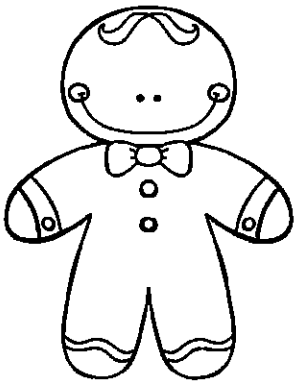

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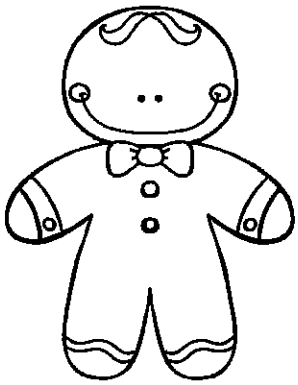

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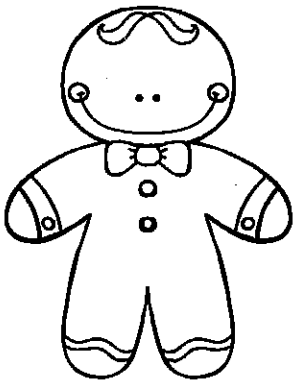

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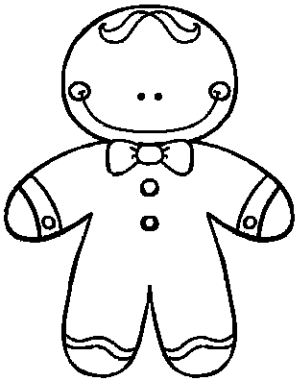

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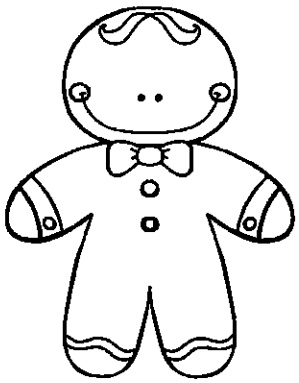

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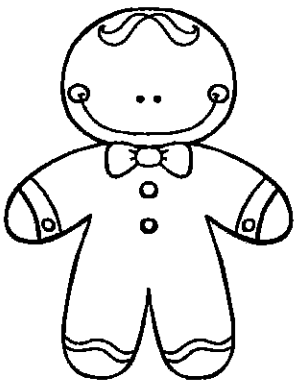
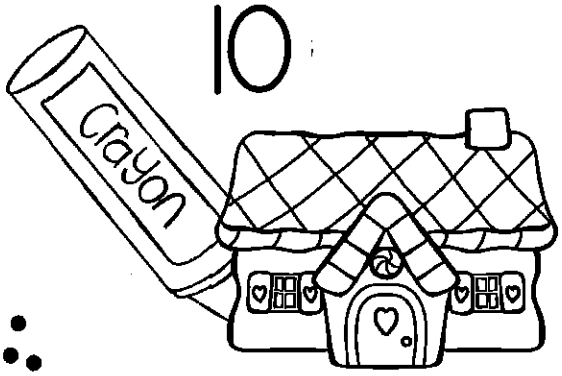
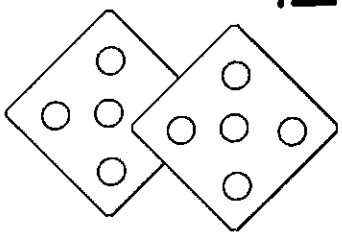


12

Roll the dice. Add the numbers. Color the gingerbread man that matches the answer. The first person to have all gingerbread men colored is the winner.





Roll, Add & Color

Name _____

Can you create a trap that can catch and hold one gingerbread man cookie?

Choose one gingerbread man and color it then cut it out.
Your gingerbread man must fit inside the trap you build.

*Copy onto cardstock.

Challenge Rules

- You must use **only** the supplies provided.
- The trap must be constructed on a flat surface.
- Your goal is to build a trap for catching a gingerbread man. It must also hold a gingerbread man!
- You must demonstrate how your trap will work once it is completed!
- There are many different ways to complete this challenge. Be creative!

Student Lab Sheet: Gingerbread Trap Challenge

Name _____

Were you successful in this challenge? Why or why not?

What was the most difficult part of this challenge? Why?

What was the best idea you came up with during this challenge?

My Questions:

Did your gingerbread man trap work? Why or why not? Did the gingerbread man fit inside your trap?

What did you learn about construction and engineering during this challenge?

Sketch your solution on the back of the sheet.