

Teachers' Assistance Sheet

Because every classroom is different, I have listed several suggestions here to help you to reinforce your literature studies that will allow you to tailor the program to your classroom needs. Very few classes will have time for all of these suggestions, or even desire to do them all. Every week you will be able to choose those things that work well for you, create variety in your program, and always have something ready for your eager (and even not-so-eager) learners!

Props to use to reinforce Vocabulary: Bring in a box of moth balls for the kids to experience smell and texture. Make sure nobody puts them in their mouth as they are very poisonous!!!! You can also share with them that they were primarily used in closets so that clothes would not be ruined by moths eating holes in them. They are made of a chemical (naphthalene) that kills moths and moth larvae. You can also bring in a small container with small amounts of the following items: rosemary, thyme, mint, ginseng, and a few whole cloves. Explain to the students that this mixture is considered a good alternative to moth balls in that it is not poisonous and actually smells very pleasant to people.

Pictures that are included in this packet: Print up the full size pictures of the [faun](#) and [blue bottle](#) for the students to see and apply.

Snack: Depending on the rules for your school, student allergies, and availability of time to prepare, choose the snack that best works for you (recipes at the end of this document):



Snowflake cookies



Snowball cookies



Popcorn & hot cocoa

Game: Lamp Post Sardines: This is the same as the popular kids' game of Sardines. One person hides a lamp post (this can be an actual decorative lamp post, or even a simple lamp post made from a paper towel roll and cardstock—instructions based on a Pinterest search). You will need it to be in a place that there are plenty of options for hiding (maybe the library if there are no other classes meeting, the gym/cafeteria/auditorium area, playground if there are trees or playground equipment to hide behind, unused classroom spaces). The teacher or an assistant or parent will want to go with the student so they will know where the lamp/post are hiding. The hiding place needs to be large enough for lots of people to fit in. Once the lamp post is hidden, the teacher returns to let the class know that it is time to find the lamp post. As each student finds it, they hide along with the original student and any others that have found it. Once everybody has found it, the game is over.

Craft: 3D picture of the lamp post in the woods. Step-by-step instructions are included in this lesson packet.



Easy Sugar Cookies & Sugar Cookie Frosting

This is a great and easy recipe for Sugar Cookies and a sugar cookie frosting.

Prep Time 1 hour

Cook Time 10 minutes

Total Time 1 hour 10 minutes

Servings 40 cookies*

Calories 75 kcal

Author Samantha Merritt | | SugarSpunRun.com

Ingredients

Sugar Cookies

- 1 cup [unsalted butter](#) softened to room temperature (226g)
- 1 cup sugar (200g)
- 1 1/2 teaspoons [vanilla extract**](#)
- 1 large egg
- 2 1/2 cups all-purpose flour (315g)
- 3/4 teaspoon baking powder
- 3/4 teaspoon salt

Sugar Cookie Frosting

- 3 cups powdered sugar, sifted (375g)
- 3-4 Tablespoons milk
- 2 Tablespoons light corn syrup
- 1/2 teaspoon [vanilla extract](#)
- Gel food coloring optional
- Additional candies and sprinkles for decorating optional

Get Ingredients [Powered by Chicory](#)

Instructions

Sugar Cookies

1. Combine butter and sugar in the bowl of a stand mixer (or in a large bowl and use an electric hand mixer) and beat until creamy and well-combined.
2. Add egg and vanilla extract and beat until completely combined.
3. In a separate, medium-sized bowl, whisk together flour, baking powder, and salt.
4. Gradually add dry ingredients into wet until completely combined.
5. Lay out a large piece of plastic wrap and transfer approximately half of the dough onto the wrap (dough will be quite sticky at this point, that's OK!).
6. Cover with clear wrap and mold into a disk. Repeat with remaining cookie dough in another piece of cling wrap. Transfer dough to refrigerator and chill for at least 2-3 hours³

7. Once dough has finished chilling, preheat oven to 350F (175C) and line a baking sheet with parchment paper. Set aside.
8. Generously dust a clean surface with flour and deposit one chilled cookie dough disk onto the surface. Lightly flour the dough and roll out to 1/8" (for thinner, crispier cookies) or 1/4" (for thicker, softer cookies). Continue to add flour as needed both on top of and beneath the dough so that it doesn't stick.
9. Use cookie cutters to cut out shapes and use a spatula to transfer shapes to prepared baking sheet.⁴
10. Bake on 350F (175C) for 9-10 minutes⁵, or until edges *just* begin to turn lightly golden brown.
11. Allow cookies to cool completely on cookie sheet before moving and frosting.

Sugar Cookie Frosting

1. Combine sugar, 2 Tablespoons of milk, corn syrup, and vanilla extract in a medium-sized bowl and stir until combined. If frosting is too thick, add more milk, about a teaspoon at a time, until the frosting is thick but pipeable. If you accidentally add too much milk, add powdered sugar until desired texture is reached.
2. If coloring the frosting, divide into bowls and color as desired at this point.
3. Transfer frosting to a piping bag with a piping tip (I used Wilton 5), or place in a Ziploc bag and snip a small piece of the corner off (not as neat, but this will still work, just take care that the frosting isn't so thick that it breaks open the seam of the bag when you are squeezing).
4. Pipe frosting on cookies and decorate with decorative candies, if desired.
5. Allow frosting to harden before enjoying (this took several hours for me and may vary for you depending on the consistency of your frosting)
6. Keep uneaten cookies sealed in an airtight container at room temperature.

Recipe Notes

*Yield varies greatly depending both on how thick you roll the dough and the size of the cookie cutters that you use. This recipe **can** be doubled.

**You may also cut the vanilla extract down to 3/4 teaspoon and add 1/4-1/2 teaspoons of either almond or lemon extract (or just about any other extract you'd like!)

(3) You may chill this dough longer, overnight or even up to several days. If the dough is too firm to roll out and starts to crack, let it rest at room temperature for about 10-15 minutes before continuing to roll.

(4) If you don't intend to frost your cookies, then you can just sprinkle them with sanding sugar for decoration at this point.

(5) My cookie cutters were about 3" in length, if you're using smaller cookie cutters you will need to bake for less time, keep an eye on the edges of your cookies to know when they are done.

Nutrition Facts

Easy Sugar Cookies & Sugar Cookie Frosting

Amount Per Serving (1 cookie (approximate, this will vary depending on size of your cookie cutters)) **Calories 75.**

Snowball Cookies



Prep time

20 mins

Cook time

14 mins

Total time

34 mins

Author: wickedgoodkitchen.com

Serves: 25-30

Ingredients

- 1 cup (8oz/250g) butter, room temperature
- 5 tablespoons sugar
- 2 teaspoons vanilla extract
- ¼ teaspoon salt
- 2 cups (10oz/300g) all purpose flour
- 2 cups (8oz/240g) pecans (ground or very finely chopped)
- 1½ cups (6oz/180g) confectioners' sugar

Instructions

1. Using a large whisk or and electric mixer cream together butter and sugar. Beat in the vanilla and salt.
2. Gradually add flour beating after each addition. Stir in the nuts; mix until fully incorporated.
3. Divide dough in half and refrigerate in plastic food wrap for approximately 45 minutes.
4. Meanwhile, arrange oven rack in middle of oven and preheat to 350°F (180°C) and line two baking sheets with parchment paper, set aside.
5. Place confectioners' sugar in a small bowl, set aside.
6. After chilling roll the dough between palms of hands to achieve a small rounded ball 1 inch ball.
7. Place dough balls 1½ inches apart on prepared baking sheets.
8. Bake in preheated oven until the cookies are just beginning to brown for 14 minutes. Do not overbake. The underside of the cookies should be only lightly browned. And the cookies should not crack.

9. Cool cookies on baking sheets for approximately 5 minutes. Remove cookies from baking sheets using a metal cookie spatula. While cookies are still warm, gently roll them in the confectioners' sugar.
10. Place the sugar-coated cookies on wire racks to cool completely. Once cooled roll cookies in the confectioners' sugar for a second time.
11. Store in an airtight container at room temperature for up to 5 days.