## Centreville Community School

Follow us on Twitter at @CentrevilleSch for additional activities.

## 3-5 HOME LEARNING PLAN

| Grades: | $3-5$ |
| :--- | :--- |
| TEACHER | Mrs. Thomas, Mrs. Monteith, Ms. Niles |
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In accordance with the communication sent from our Minister of Education, Dominic Carty, on April 2, 2020 Home learning opportunities to support literacy and numeracy outcomes will be made available online weekly by Teachers.

Families encouraged to:
-Support their children to complete the options below for an average of one hour per day.
-Read aloud with their children daily; and
-Consider daily physical activity and free play as an important part of their child's mental health and skill development.

| Subjects | Description of Learning Activities |
| :--- | :--- |
| Literacy | Reading |
|  | Try one, some or all of these different ways to read! |


|  | Summer Reading |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  | READ <br> OUTTSIDE | READ TO A <br> STUFFED <br> ANIMAL | $\begin{gathered} \text { READ TO } \\ \text { SOMEONE ELSE } \end{gathered}$ | READ WHILE WEARING A HAT | UNDER <br> THE <br> (OVERS |
|  | PEAD ON A BEACH TOWEL | READON AFRIDAY | READ <br> IN A CAR | Read A NON-FICTION B00K | WHIIE <br> FAIING <br> BREAKFAST |
|  | READ <br> AFTER <br> DINNER | READ <br> UNDER A <br> TREE | $\begin{aligned} & \text { FREE } \\ & \text { SPACE } \end{aligned}$ | $\begin{aligned} & \text { READ } \\ & \text { ON } \\ & \text { THE COUCH } \end{aligned}$ | READSITIING ON THE FLOOR |
|  | $\begin{gathered} \text { READ } \\ \text { INA } \\ \text { SWIMSUIT } \end{gathered}$ | READ WITH A <br> FLASHLIGHT | READ IN <br> AFORT | $\begin{gathered} \text { READ } \\ P O E T R Y \end{gathered}$ | Read IO SOMFONE OO THE PHONE |
|  | Read somelhing THATCMMEIN椡 MAII | READ TO <br> YOUR <br> PEI | Read in <br> SOMEONE <br> elise's bed | $\begin{aligned} & \text { READ IN } \\ & \text { YOUR. PAJAMAS } \end{aligned}$ | READ A BOOK <br> ABOUT <br> ANIMALS |

## Writing

Try writing about one, some or all of these writing prompts!


- Created by A. Rossi 2014


## Spelling

- Try having a family member or friend give you a practice test of some or all of your spelling words!
- Try making a silly story or paragraph with some of your sight words!
- If you have chalk at home, try writing your sight words outside with chalk!




Recipe of the
week

## 2 INGREDIENT BAGELS

These bagels use self-rising flour which you can buy pre-made or make yourself.

## HOW TO MAKE SELF RISING FLOUR

1 cup flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
Sift together the above ingredients and use whenever a recipe calls for self rising flour. This will make 1 cup of self rising flour.

## BAGEL DOUGH:

- 2 cups self rising flour
- 2 cups nonfat plain Greek yogurt (see Recipe Notes for tips) TOPPINGS:
- 1 large egg
- pinch of fine sea salt
- 1 teaspoon water
- everything bagel seasoning mix, sesame seeds, poppy seeds, etc (all optional)


## INSTRUCTIONS

1. Preheat the oven to 375 degrees F. Place parchment paper on a baking sheet. Lightly coat with cooking spray to prevent the bagels from sticking.
2. In a large bowl, use a sturdy spatula to combine the self-rising flour and yogurt until the mixture clumps to a shaggy dough. Dump the mixture onto a lightly floured work surface. Knead the dough together by hand for about 5 minutes, until the dough is smooth and elastic. Dust with additional flour as needed if the dough is too sticky (see Recipe Notes below for tips).
3. Divide the dough into 8 equal parts. Shape each portion of dough into a ball. Use your thumbs to make a hole in the center of each ball. Gently pull and stretch until the dough is a uniform sized ring. Repeat with remaining rounds. Flour your hands as needed.
4. Arrange the shaped bagels on the prepared baking sheet. Mix together the egg wash by whisking the egg, salt, and water in a small bowl until smooth. Brush the egg wash mixture over the bagels. Sprinkle desired toppings over bagels.
5. Bake for 20 to 22 minutes, rotating the baking sheet midway through baking. Remove from the oven. Increase oven temperature to 450 degrees F. Return the baking sheet to the oven and bake for another 3 to 4 minutes until the tops of the bagels have browned.

| Science | Activity 1 <br> Can animals get a sunburn? <br> https://mysteryscience.com/mini-lessons/animal- <br> sunburn?code=673e2d27a3ba5a7b8aea8c9a7fdee4f2 <br>  <br> Activity 2 <br> Why are worms important? <br> Worms help to increase the amount of air and water that gets into the soil. They break down organic matter, like leaves and grass into things that plants can use. When they eat, they leave behind castings that are a very valuable type of fertilizer. Earthworms are like free farm help. <br> Watch this video! <br> https://www.youtube.com/watch?v=l-zc 1viLnI <br> Fun Facts: |
| :---: | :---: |




|  | How does it work? <br> Pomios hove a copper cootingAs the copper gets older, it reects with the orygen in the eir and begins to forme a copper-aryen compound. This compound is what reckes the penny look dull. <br> Moonwhile, cole contoins phoaphoric ood. This ood breoks down the copper-aryen compound charnicol bonds ollowing a fresh, un oxdized loyer of cepper to be emposed. |  |
| :---: | :---: | :---: |
| Other areas of interest/learning experiences |  |  |

