



Here comes yellow all aglow
I'll pour it in so very slow

Now rosy red just like a berry
Mix it in. It could be cherry

It's not yellow. It's not red.
I am using orange instead

Stir in green. It looks like grass
I hope you all will have a glass

Next to last we add some blue
It seems just like the thing to do.

Add a splash of purple too.
I love inventing something new

Now fizz, fizz, bubble, pop
Oh, oh, it's getting to the top

Our brew is done. The colour's wild
And I have a cup for every child

But.....
Before we finish up this game.
We need to give our brew a name!!!

Directions: Find a clear plastic juice jug. Pour in small amounts of juice to match the colour in each verse. Add clear soda to make it fizz. Stir and let the children name the strange brew. Enjoy!!!

WHEN THE LEAVES ARE ON THE GROUND

When the leaves are on the ground. (*Point to floor*)
Instead of on the trees. (*Hands clasped over head*)
I like to make a great big pile of them
Way up to my knees. (*Hands on knees*)
I like to run and jump in them. (*Jump once*)
And kick them all around. (*Kicking motion with foot*)
I like the prickly feel of them
And the crickly, crackly sound. (*Click fingernails*)
The leaves are green, the nuts are brown. (*Raise arms sideward ,wiggle fingers, make circles for nuts*)
They hang so high they will never fall down. (*Stretch arms*)
Leave them alone 'til the bright fall weather (*Move hands as if wind blows softly*)
And then they will all come down together. (*Bring arms down to side quickly*)



ABSTRACT COLLAGE

YOU WILL NEED

Macaroni · Spaghetti · Beans
Seeds · Cereals · Sand Shells
P.V.A. glue
Heavy paper or paper plates, boxes
or cans

1. Cover a small area of paper or item to be decorated with glue.
2. Stick on macaroni, spaghetti, beans, seeds and cereals.
3. Repeat steps 1 and 2 until remainder of item is covered with the collage materials.
4. For variation, draw a design on paper and fill in the shapes with different collage materials.



Song for Thanksgiving

(Tune: Twinkle, Twinkle Little Star)

Thank you, thank you, very much
For everything that I can touch.
Thanks a lot for nature's food
And for when I'm feeling good.
Thank you, thank you, very much
For moms and dads and friends and
such.

Chinese Jack-O-Lanterns

Fold orange construction paper in half lengthwise.
Cut from folded side approximately 1/2" (1cm) apart to within 1" (2cm) of the edge of the paper. Open and attach short ends of paper with stapler.



HALLOWE'EN NIGHT

"Oh Hallowe'en night
when the ghosts run free,
I'll be a witch as scary as
can be.

Who's that witch all the
people will ask?
Why it's only (say a child's
name) behind the mask."

JACK O' LANTERN COOKIES



You Need

1 cup (250 mL) of butter or margarine
1 1/2 cups (375 mL) of sugar
3 eggs
1 tsp. (5 mL) vanilla
3 1/2 cups (750 mL) of all purpose flour
2 tsp. (10 mL) cream of tartar
1 tsp. (5 mL) baking soda
1/2 tsp. (3 mL) salt

Directions:

In a **SMALL MIXING BOWL**, cream together butter and sugar until light and fluffy, using a paddle

scraper. Add eggs, one at a time, beating well after each. Stir in vanilla. Stir together dry ingredients in **MEDIUM MIXING BOWL**, gradually add to creamed mixture. Chill dough thoroughly 3 to 4 hours.

On floured pastry sheet, roll out dough with rolling pin (filled with crushed ice or really cold water) to 1/8th of an inch thick. Cut out with a chilled pumpkin shaped cookie cutter. Instead of dipping the cutter in flour, dip in icing sugar when needed for sweeter taste.

Bake on ungreased cookie sheet in 375 ° oven 6-8 minutes. Cool on cookie rack. Frost with powdered sugar. Decorate making faces with raisins, candies and marshmallows. Makes 5 1/2 dozen. Store in air tight container.