

## Primary Activities Weekly Menu

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| <b>Art</b>   | <b>Practical Life</b>  | <b>Practical Life</b>  | <b>Art &amp; Math</b>  |
| Use your imagination and draw pictures from your favorite songs.   | Do you have a deck of cards? Build a house of cards and stack them as high as you can.               | Water a houseplant.  | Make a triangle, a circle and a square using only recycle materials. Take a picture and share it with you teacher on Seesaw!                       |
| <b>Physical Activity</b>   | <b>Language</b>  | <b>Math</b>  | <b>Practical Life</b>  |
| Play catch with an adult.  | Practice your handwriting in cursive.  | Count all of the table legs in your house. Can you write that number?              | Organize your books by your preference or genre (expository or narrative)  |
| <b>Science</b>   | <b>Sensorial</b>   | <b>Practical Life</b>  | <b>Culture</b>   |
| Do you have a pet? Draw a picture of your pet and label the parts of your pet: leg, tail, nose, ears, etc. If you don't have a pet, draw one you would like to have. | Choose a color. Find objects with different shades of the color you chose.                           | Help vacuuming your home.  | "Reduce, Reuse, Recycle". Find three ways that you can reduce, reuse, or recycle what you use. Write or draw a picture to share with your friends! |
| <b>Math</b>  | <b>Virtual Field Trip</b>  | <b>Cooking</b>   | <b>Music</b>   |
| Search your home for items that are the shape of a circle. Make a list of five objects you find.   | Take a virtual walk through the cherries at New York Botanical Garden. (click on the link below).    | Try the recipe: Zucchini Pancakes<br><br>(find the recipe and website link below). | Listen to Tchaikovsky's <i>The Nutcracker</i>  |
| <b>Art</b>   | <b>Practical Life</b>  | <b>Physical Activity</b>   | <b>Spanish</b>   |
| Choose a picture from a magazine. Cut and past on a blank paper. Create a scene around the picture.  | Write a thank-you note to someone. Ask you parent to mail it or take a picture and send it by email. | Jump in place ten times.   | Draw five things that have the color "amarillo" and take a picture to share with Ms. Anelis!   |

## New York Botanical Garden

<https://www.nybg.org/spring-walk-through-the-cherries/>

### Recipe: Zucchini Pancakes (from NYTimes)

Elaine Louie

Yield 12 pancakes

Time 30 minutes



Christopher Testani for The New York Times. Food Stylist: Simon Andrews.

Mucver (pronounced moosh-vair) are delicate, crisp zucchini pancakes popular in Turkey. This version has not just shredded zucchini, but also tiny clouds of feta and a sprinkling of minced fresh dill and scallions. They are crisp on the outside, tender within and subtly herbaceous. The trick to making the pancakes crisp and not soggy is to squeeze all the water out of the zucchini before mixing it with the other ingredients. A little brute force is required.

Featured in: [Zucchini Pancakes, Turkish Style](#).

#### INGREDIENTS

##### *For the pancakes:*

- 3 medium zucchini (about 1 pound), shredded
- Salt
- freshly ground black pepper
- 3 large eggs, beaten
- ½ cup all-purpose flour
- 1 tablespoon extra virgin olive oil
- 1 cup crumbled feta cheese
- 3 scallions, finely chopped
- ⅓ cup finely chopped dill
- 1 teaspoon baking powder
- 4 to 6 tablespoons vegetable oil, more as needed

##### *For the yogurt sauce:*

- ⅔ cup plain yogurt
- 2 cloves garlic, finely chopped
- ½ teaspoon salt

#### PREPARATION

##### *For the pancakes:*

1. Preheat oven to 250 degrees. Place zucchini in a colander over a bowl, and mix with 1/2 teaspoon salt. Allow to drain for five minutes. Transfer to a cloth kitchen towel, and squeeze

hard to extract as much moisture as possible. Squeeze a second time; volume will shrink to about half the original.

2. In a large mixing bowl, combine zucchini and eggs. Using a fork, mix well. Add flour, 1/2 teaspoon salt, olive oil, feta, scallions, dill and 1/2 teaspoon black pepper. Mix well, add baking powder, and mix again.
3. Place a cast iron skillet or other heavy skillet over medium heat. Add 2 tablespoons vegetable oil and heat until shimmering. Place heaping tablespoons of zucchini batter in pan several inches apart, allowing room to spread. Flatten them with a spatula if necessary; pancakes should be about 3/8 inch thick and about 3 inches in diameter. Fry until golden on one side, then turn and fry again until golden on other side. Repeat once or twice, frying about 5 to 6 minutes total, so pancakes get quite crisp. Transfer to a plate lined with paper towels, and keep warm in oven. Continue frying remaining batter, adding more oil to pan as needed. Serve hot.
4. **For yogurt sauce:** In a small bowl, combine yogurt, garlic and salt. Mix well, and serve on the side or on pancakes.

Website link:

<https://cooking.nytimes.com/recipes/1013960-zucchini-pancakes?action=click&module=Collection%20Page%20Recipe%20Card&region=53%20Recipes%20to%20Cook%20With%20Your%20Kids&pgType=collection&rank=17>