

## Activities Weekly Menu

<b>Art &amp; Math</b>	<b>Practical Life</b>	<b>Practical Life</b>	<b>Art</b>
Draw a picture that includes one triangle, two rectangles and one circle.	Pour rice or beans from one cup to another.  Careful not to spill.	Sharpen your colored pencils.	Read and learn about the artist Claude Monet. Draw or paint water lilies.
<b>Physical Activity</b>	<b>Language</b>	<b>Math</b>	<b>Practical Life</b>
Slide to the right ten times.  Slide to the left ten times.	Write five questions about anything you would like to learn. Find the answers or ask an adult for help.	Ask an adult to play “number guess” with you. They will think of a number and give you some clues for you to guess.	Sort coins and stack them.
<b>Practical Life</b>	<b>Art</b>	<b>Science</b>	<b>Culture</b>
Learn how to roll a pair of socks.	Paint rocks and stones and give to someone.	Learn how rainbows are formed. Draw one and share with your teacher.	Draw a map of your house.  Label every room.
<b>Sensorial</b>	<b>Virtual Field Trip</b>	<b>Cooking</b>	<b>Music</b>
Guess the weight of a few products at home. Is a cracker box heavier than a tuna can? Which one is the heaviest?	Visit Dry Tortugas National Park in Florida.  (click on the link below)	Try the recipe: Crisp Kale Chips  (find the recipe and website link below)	Clap to music with your hands.
<b>Culture</b>	<b>Practical Life</b>	<b>Physical Activity</b>	<b>Spanish</b>
Pick a month. Ask an adult to help you write all the holidays that happen on that month.	Sort buttons by size or color.	Dance along your favorite song. Try to balance a tissue on your head while you dance.	Watch the video <i>Tengo una mascota</i>  (click on the link below).

**Dry Tortugas National Park, Florida:**

<https://artsandculture.withgoogle.com/en-us/national-parks-service/dry-tortugas/near-little-africa-tour>

**Video: *Tengo una mascota***

<https://www.youtube.com/watch?v=P0jBXo2JhZA>

**Recipe: Crisp kale chips with chile and lime (from NYTimes)**

By Melissa Clark

6 to 8 servings – 20 minutes



Craig Lee for The New York Times

Easy, addictive and loaded with bright flavors, this is your new favorite way to prepare kale. Buy more kale than you think you need; these go fast.

**INGREDIENTS**

- 20 cups kale from 1-2 bunches (torn into bite-size pieces, washed and thoroughly dried)
- ¼ cup extra virgin olive oil
- ¾ teaspoon kosher salt
- Finely grated zest of 2 limes
- Flaky sea salt, or to taste
- Mild chile powder

**PREPARATION**

1. Heat the oven to 350 degrees. Make sure the kale is dry; if it is not, it will steam rather than crisp in the oven.
2. In a large bowl, toss kale pieces with olive oil and kosher salt; you may need to do this in 2 batches. Massage the oil onto each kale piece until the oil is evenly distributed and the kale glistens. Spread the kale out on 2 17-by-12-inch jellyroll pans (or do this in batches). Bake the kale chips until the leaves look crisp and crumble, about 12-16 minutes. If they are not ready, bake for another 2 to 4 minutes.
3. Remove from the oven and cool to room temperature. Sprinkle with the lime zest, sea salt and chile powder to taste.

Website link:

<https://cooking.nytimes.com/recipes/12152-crisp-kale-chips-with-chile-and-lime?action=click&module=Collection%20Page%20Recipe%20Card&region=53%20Recipes%20to%20Cook%20With%20Your%20Kids&pgType=collection&rank=9>