

Human Development Notebook

Due

May 22nd

#1) Report must be in neat clean notebook.

#2) All recipes, handouts, and evaluations must be in notebook.

Projects:

- 1) Life cycle of a butterfly
- 2) Family mobile
- 3) Making butter
- 4) Grass People
- 5) Body outlines
- 6) Ice cream
- 7) Goop
- 8) Knox Gelatin
- 9) Puddle Cake
- 10) Shaving Cream
- 11) Pizza
- 12) Play Dough

Evaluation
Nursery School Activity

Name:

Period:

Name of Activity:

Age Group:

What materials were needed for this activity? List all Materials:

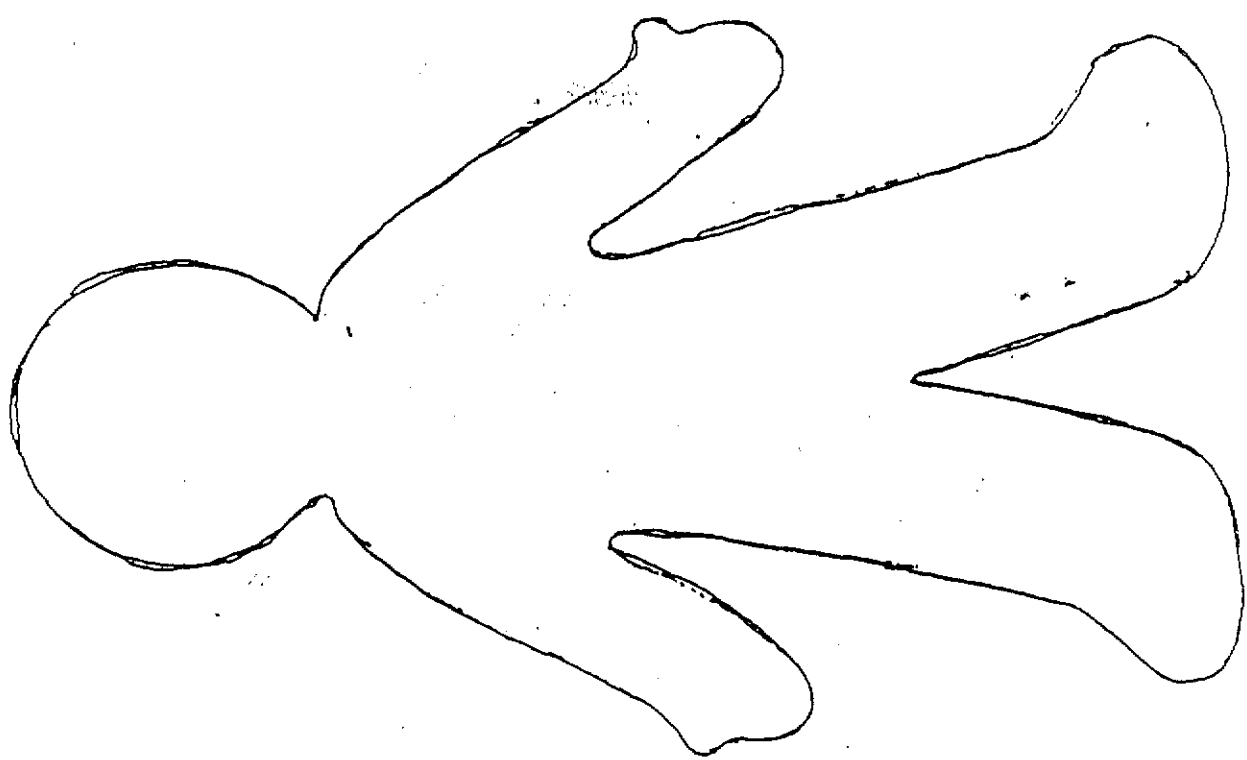
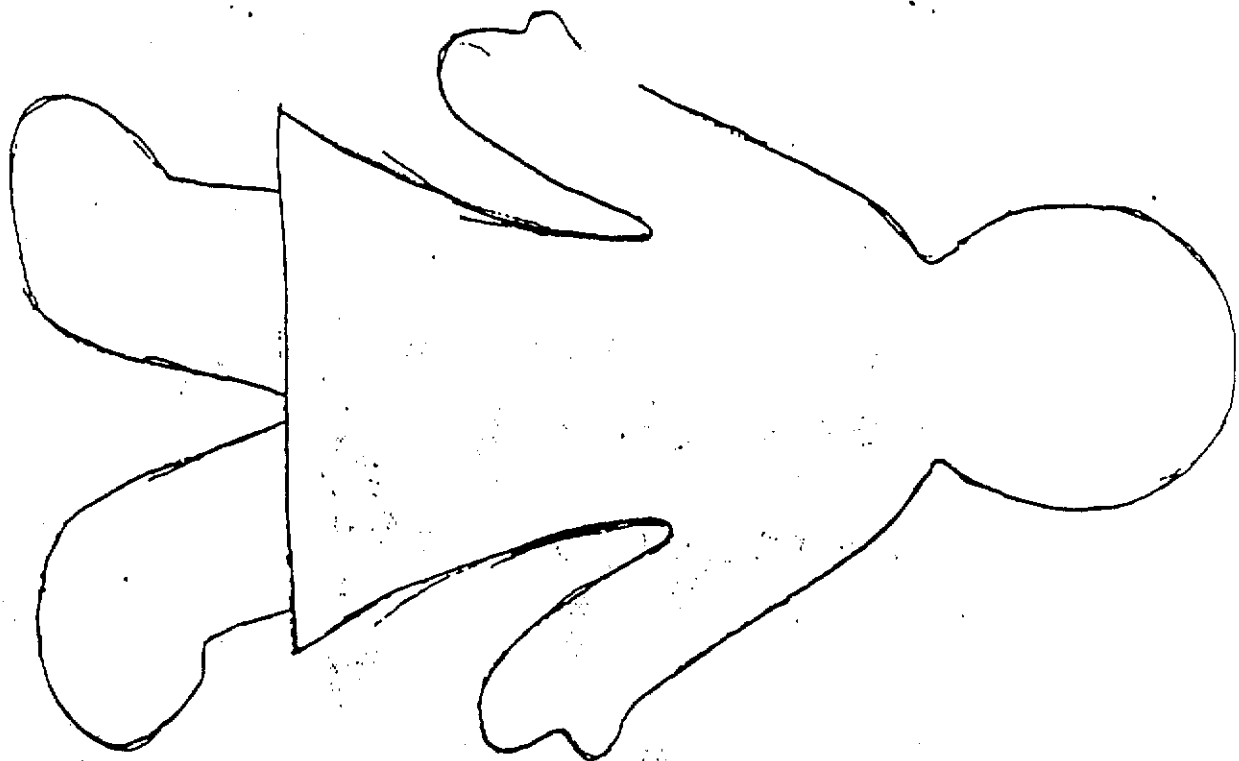
What skills did this activity teach or reinforce? List:

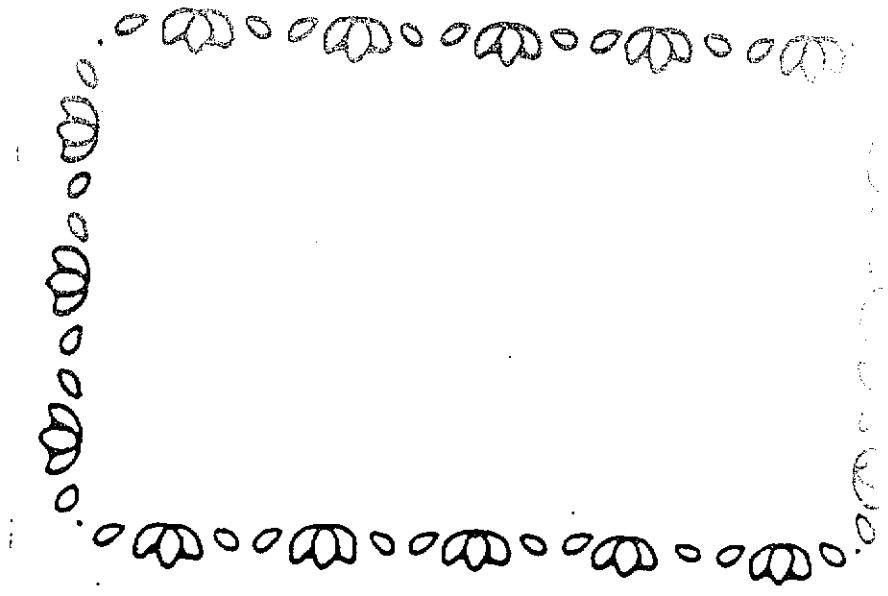
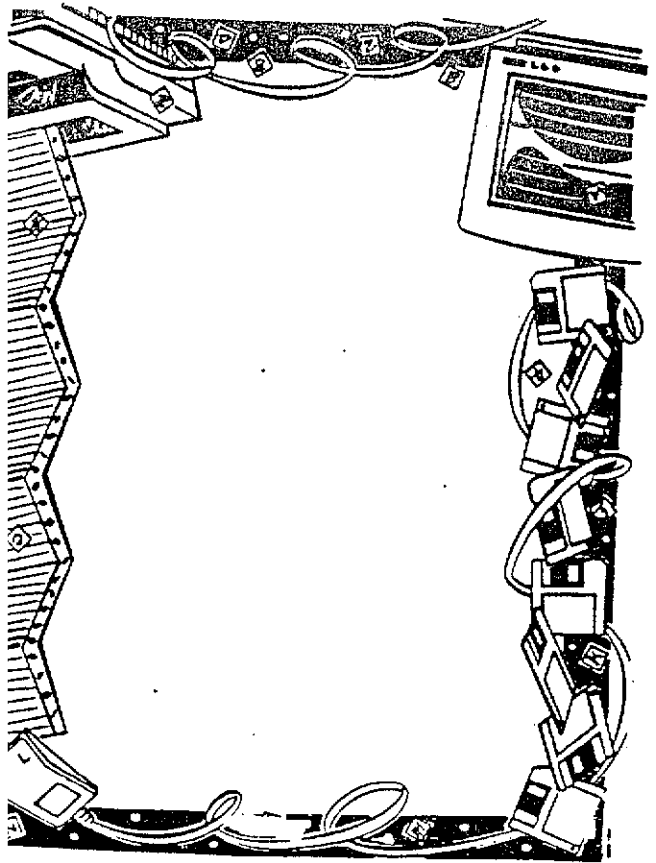
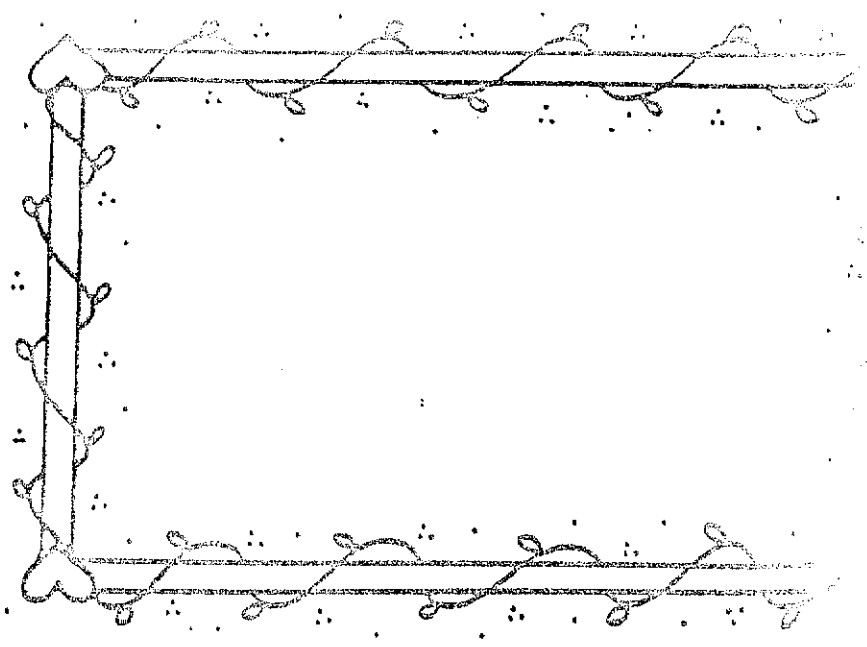
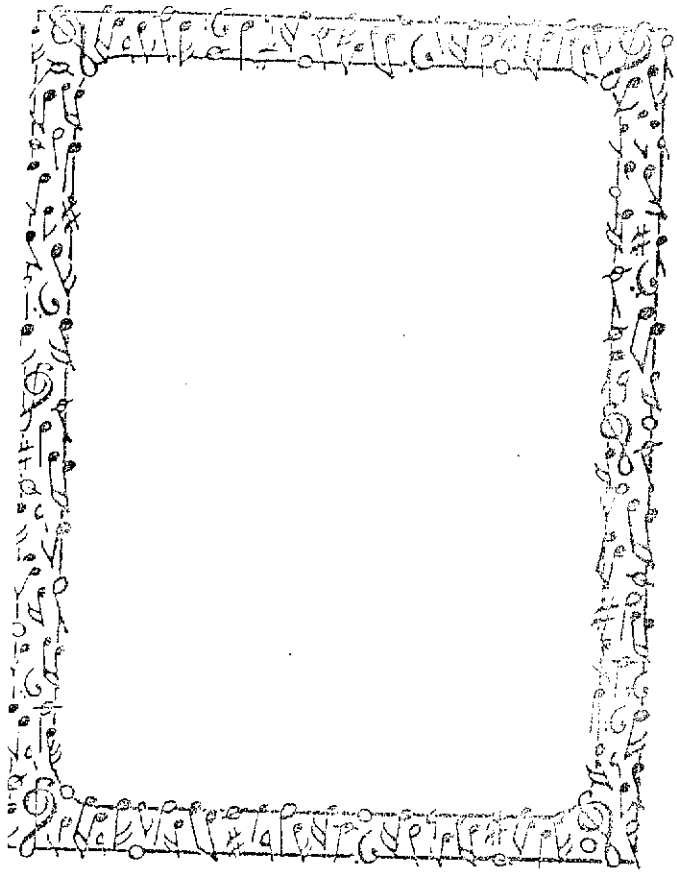
What was your experience with this activity? Would you use this activity in a Nursery School? Why or Why not? What did you like the most and what did you like the least about this activity?

Draw a picture of your project:

[Faint, illegible handwritten text, possibly bleed-through from the reverse side of the page.]

Handwritten scribble or mark in the top right corner.





Knox Gelatin Recipe

Original recipe calls for:

1 package gelatin

3/4 cup water

Sprinkle gelatin on water to soften. Mix ingredients and heat until dissolved. Pour into small cup. Let stand until firm.

Boy's suggested recipe:

1 box gelatin (32 packages)

22 cups water

Follow above directions and pour into large containers. Color can be added to mixture while still liquid. However, it is much better to allow the kids to add the color once the gelatin is firm. (Try adding color with eye droppers or pipettes with food color. Push the pipettes down into the gelatin to release the color) Once the hardened gelatin has been broken down into small pieces, it can be reheated and remolded again in the containers.

How To Make "Goop"

Mix #1 & #2 in separate containers

1) Mix : 2 cups soft white glue (Add food coloring here if you don't want it white)

2) Mix 1 ½ cups of warm water

****Mix slowly with hands****

Use another container to Mix

1) 4 tsp. Borax

2) 1 cup of water

****Mix slowly with hands / dissolve well**

Slowly add Container #1 to container #2 and mix with hands.

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Coffee Can Ice Cream

- 1 Cup Cream.
- 1 Cup milk
- 1 Egg
- 1 teaspoon vanilla
- ½ cup sugar
- 1 Empty 1lb coffee can, with lid.
- 1 Empty 2lb coffee can, with lid.

Course rock salt (approx. 5lbs.)

Crushed Ice (approx. 5lbs.)

In the 1lb coffee can mix cream, milk, vanilla and sugar. In a separate bowl scramble egg well. Then add egg (stirring) into the mixture. Place lid on top of coffee can.

Place 1lb coffee can inside 2lb-coffee can. Layer with course rock salt and crushed ice until filled. Place lid on 2lb coffee can.

Roll coffee can back and forth for 10 minutes. Coffee can tends to get very cold use dishtowels or potholders so hands won't freeze. Remove lid from 2lb coffee can. Remove 1lb coffee can from 2lb-coffee can. Discard water and salt.

Remove lid from 1lb coffee can and stir contents. Place lid on top of 1lb coffee can. Place 1lb coffee can in 2lb coffee can and layer with course rock salt and crushed ice.

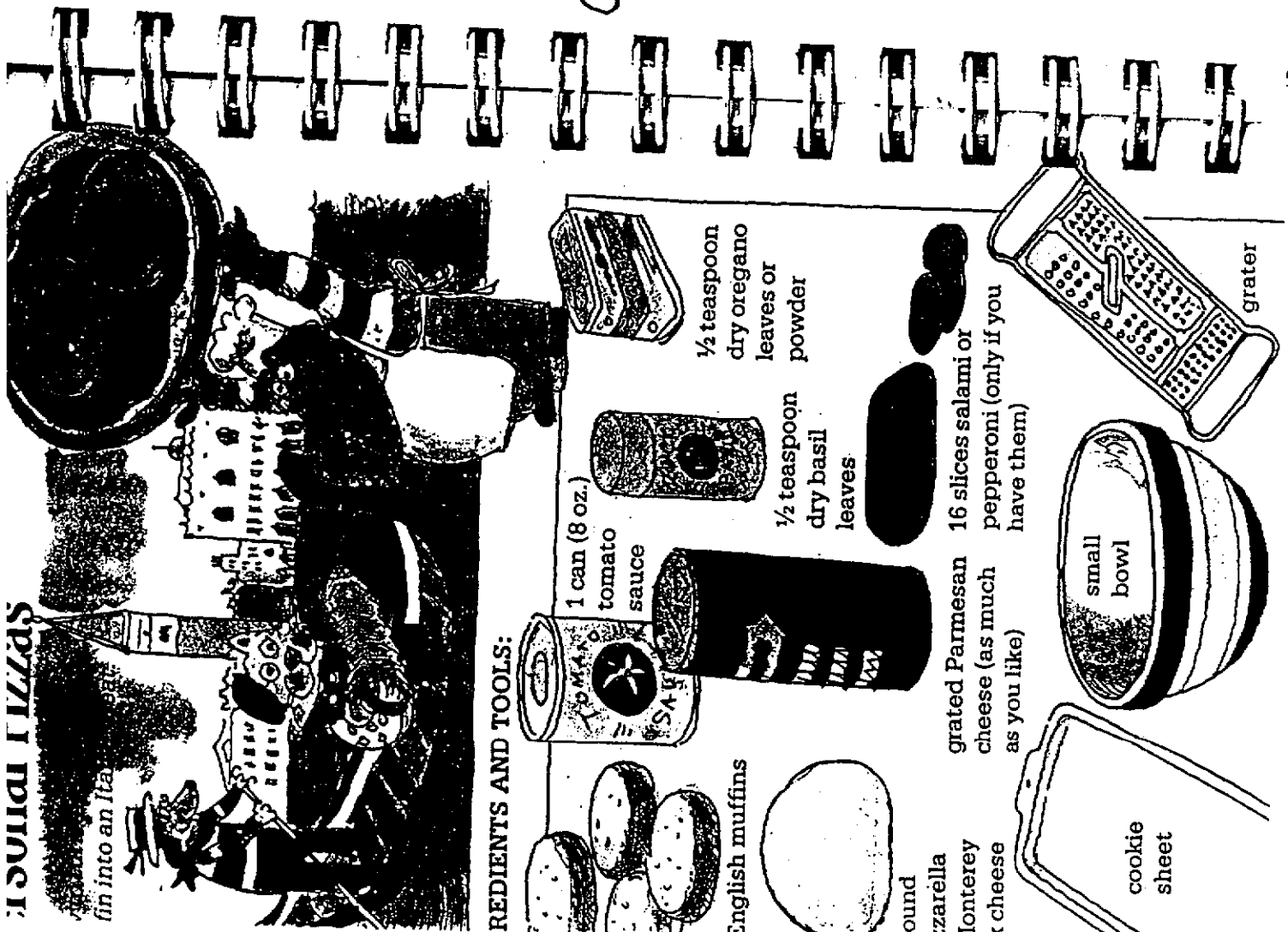
Roll coffee can back and forth for another 10 minutes. Remove lid from 2lb-coffee can. Remove 1lb coffee can from 2lb-coffee can. Discard water. Remove lid from 1lb coffee can. Ice cream will be soft. Add toppings if desired.

PLAYDOUGH

1 CUP FLOUR
1 CUP WATER
1/2 CUP SALT
2 TSP. CREAM OF TARTER
1 TBS. BABY OIL
FOOD COLORING

1. MIX ALL INGREDIENTS TOGETHER IN A SAUCE PAN.
2. COOK ON MEDIUM HEAT UNTIL DOUGH PULLS AWAY FROM SIDES OF THE PAN. REMOVE FROM HEAT.
3. KNEAD ABOUT 2 TO 3 TIMES.
4. COOL. PLAY AND HAVE FUN (do your assignment if you have one!).

SPAZZI PIZZAS

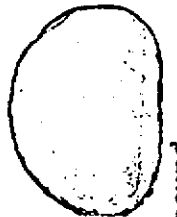


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REDIENTS AND TOOLS:



English muffins

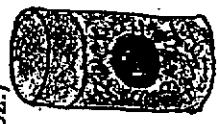


round mozzarella

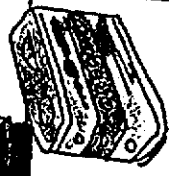
Monterey Jack cheese (as much as you like)



1 can (8 oz.) tomato sauce



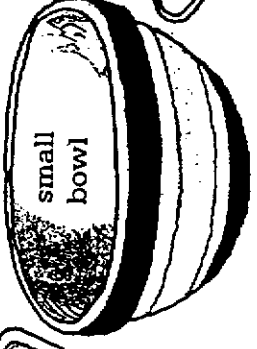
1/2 teaspoon dry basil leaves



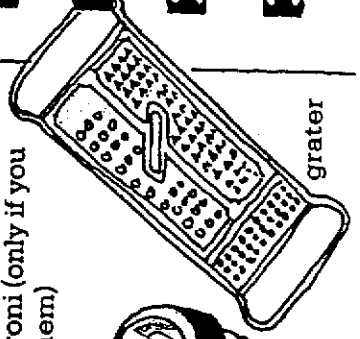
1/2 teaspoon dry oregano leaves or powder



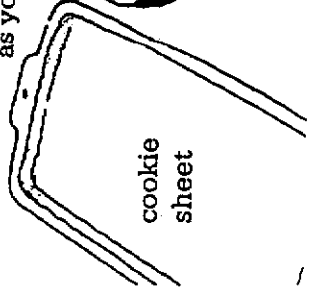
16 slices salami or pepperoni (only if you have them)



small bowl



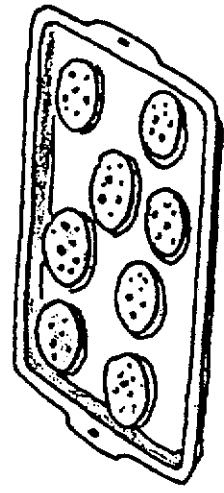
grater



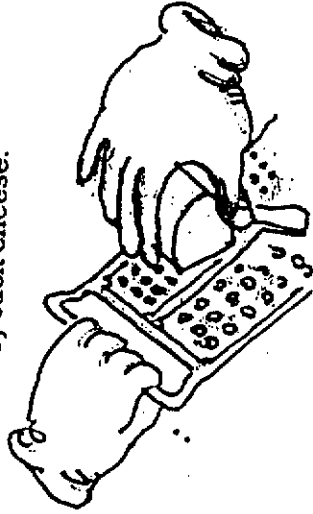
cookie sheet

GETTING READY:

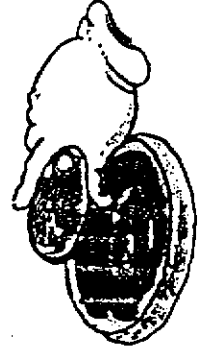
1. Carefully split open the English muffins and put them on a cookie sheet so that they don't touch each other.



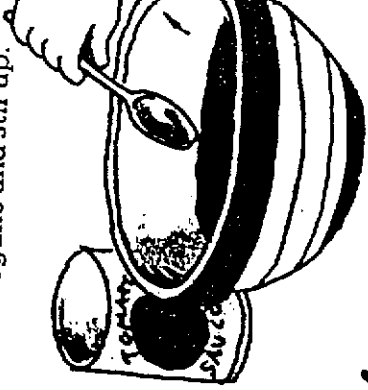
3. Grate the mozzarella or Monterey Jack cheese.



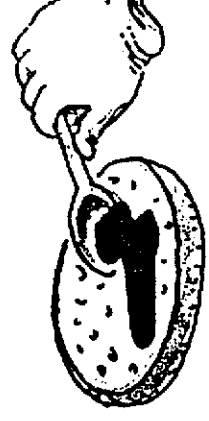
5. Put 2 pieces of salami or pepperoni (if you have them) on each.



2. Open tomato sauce and into a small bowl. Add the basil and oregano and stir up.

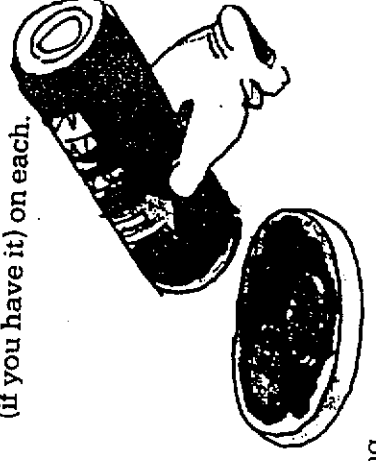


4. Spread 1-2 tablespoons of the tomato mixture evenly on each of the muffin halves.



6. Sprinkle the mozzarella cheese on all 8.

7. Sprinkle some Parmesan (if you have it) on each.



COOKING:

1. Bake in a 400-degree oven until cheese melts; takes 15-20 minutes. Let cool a bit before eating.

Lace Quickies

Sift together into a bowl:

- ½ cup flour
- ¼ teaspoon baking powder
- ½ cup sugar

Add

- ½ cup quick cooking oats

Melt

- 1/3 cup butter

Stir in

- 2 tablespoons heavy cream or evaporated milk
- 2 tablespoons light corn syrup
- 1 tablespoon vanilla extract

Pour liquids into dry ingredients and mix together. Drop by teaspoonsful four inches apart onto ungreased cookie sheet. Bake at 375 degrees about 8 minutes.

Puddle Cake

Sift into ungreased 8x8x2 pan:

- 1½ cups sifted flour
- 3 tablespoons cocoa
- ½ teaspoon salt
- 1 cup sugar
- 1 teaspoon soda

Make a puddle in center by adding:

- 6 tablespoons salad oil
- 1 teaspoon vanilla
- 1 tablespoon vinegar

Pour over top 1 cup cold water. Stir with spoon until smooth. Bake 35-40 minutes in 350 degree oven.

Graham Cracker Brownies

- 2 cups graham cracker crumbs
- ½ cup semi-sweet chocolate pieces
- ¼ cup granulated sugar
- ¼ teaspoon salt
- 1 cup milk
- ½ cup chopped nuts (optional)

Let children crumble graham crackers. Add all other ingredients and turn into lightly greased 9"x9" pan. Bake 30

minutes at 350 degrees. Cut into squares. Dust with powdered sugar or cake decors if desired.

Peanut Butter Bread

- 4 cups bread cubes tightly packed
- ½ cup crushed peanut brittle
- ¼ cup peanut butter
- 2 eggs
- 2 cups milk

- ½ cup brown sugar, firmly packed
- ¼ cup melted butter or margarine

Let children break up and measure bread into 1½ quart greased casserole. Sprinkle with peanut brittle. Dot with some of butter. Pour over bread mixture. Bake 50 minutes to 1 hour. Serve warm.

Ice Cream Cone Cake

Prepare 1 package cake mix according to directions. Spread batter into flat-bottomed ice cream cone pan. Bake in moderate 350 degree oven about 30 minutes until browned. Frost and decorate as desired. Serve just like ice cream cones when finished.

Chinese Steamed Sp

- 6 large fresh eggs, separated
- 1 cup sugar
- 1½ cups flour
- ½ teaspoon baking powder
- 1 teaspoon vanilla extract

Beat egg whites until stiff. Add sugar and beat about two minutes more. Add egg yolks and beat another two minutes. Sift flour and baking powder into mixture. Blend in with above ingredients. Line pan with paper coated with oil. Pour mixture into pan and elevate in steaming water. Line the underside of pan with a cloth to absorb moisture. Turn t