



Book	
Book	
Tes Timid Choses	<u>Ten Timid Ghosts</u> by Jennifer O'Connell
Craft	Ghost Windsocks
	 Materials: White paper cups White Crepe Paper Black Construction Paper Pipe Cleaner Glue Scissors Directions: Start by poking a hole in the top of the paper cup. (I used the tip of our corkscrew). Bend a piece of pipe cleaner (about 3-4 inch length) in half and insert the ends through the hole. then bend the ends outward inside the cup to form a loop to hang your ghost sock from. Cut the crepe paper in strips about 15 inches long and glue into the inside of the cup. Cut eyes and a mouth from the black construction paper and glue on the paper cup. Enjoy your Ghost Windsock!
Snack	Ghost Marshmallows
	Ingredients: • Marshmallows – large but not jumbo • White Melting Chocolate or bark • Mini chocolate chips Other Equipment: • Wax Paper • Spoon • Glass microwave proof bowl
	 Directions: Melt chocolate melts in the microwave – I like to place the melts into a bowl and microwave for 1 minute then stir until smooth. Add 10 – 30 more seconds if needed Place marshmallows sitting upright and spaced out on wax paper Spoon white melted chocolate over the top of each marshmallow and let the chocolate start to harden (you may have to coax it to drizzle down the sides) After the chocolate has cooled off, but before it is completely hard (still soft and a little melted) push the 2 mini chocolate chips into the ghosts (push them in – flat side out)
Videos/Song	Ghost Family <u>https://www.youtube.com/watch?v=BZFpvW_Lcz8</u>





Book	
THERE WAS AW OLD LADY WHO SWALLOWED SWALLOWED	<u>There was an Old Lady who Swallowed a Bat!</u> By Lucille Colandro
Craft	Bat Origami
	Materials: Black paper – 20cm x 20cm (approximate) Different color paper for decorating Scissors (for shaping your basic bat) Pen Glue
	Directions:
	 Fold across the diagonal to create a triangle. Make a neat crease. Take the long edge of your triangle and folds up about 1 inch. Fold a wing down at 45degree angle (creating a perpendicular), and then back up, making sure the fold back up is in parallel with the original. Repeat for the second wing. The basic origami bat is finished. Cut a wave into the wings, and cut a little shape out of the top of the head (this will also allow you to use it as a bookmark corner). Decorate with paper eyes, cheeks and add a mouth either in silver or with a darker pen
Snack	Reese's Bats
a a a	Ingredients: 10 mini Reese's cups 5 Oreos 20 Candy eyes 1 tbsp. peanut butter
	 Cut all Oreo cookies in half and gently remove the cream. Cut each half in half to create the wings. Using a toothpick or a small spoon, apply a small dab of peanut butter to one end of each Oreo. Press onto the Reese's cup to make wings. Next, place a small dab of peanut butter onto the back of two candy eyes and place on top of the edge of the wings. Serve.
Videos/Song	Batty Bat Sesame Street https://www.youtube.com/watch?v=N7yAe2MBlpE





Book	
Room on the Broom	<u>Room on the Broom</u> by Julia Donaldson
Craft	Witch Hat Origami
	 Materials: Square paper in black, orange, purple or green A little tape to secure OPTIONAL for decor: scissors, paper scraps, pens, stickers an Directions: You will need a square piece of paper. We cut down a rectangular sheet of paper, folded up one corner and cut across the edge to make a square. Once you have a square fold the paper across the diagonal to make a center diagonal fold. (You will have this already if you cut down your own rectangle sheet) Turn so you have a diamond in front of you. Align the top right edge with the center diagonal.
	 Repeat for the left side. Fold up the bottom point to meet the edge (it looks like a little triangle). Unfold EVERYTHING again. This time fold up the bottom triangle FIRST and then add the left and right flaps. Now roll up the bottom edge 3 times. This is your base of the witch's hat. Secure in place with some tape. Now decorate to your witch's hat to your heart's content. use black pens for doodling or cut paper bands and shapes. You can also use stickers
Snack	Pretzels Broom Sticks
	Ingredients: • 8 String Cheese Sticks • 24 Pretzel Sticks • Fresh Chives
	 Directions: Cut each string cheese stick in thirds (about 1 1/2" each). Make lengthwise cuts around the cheese stick to about half way up. In the uncut end of the cheese, insert a pretzel stick. Bind with a piece of chive. Cut off extra chive.
Videos/Song	I'm a Crazy Witch <u>https://www.youtube.com/watch?v=kv9RTsv2dP0</u>





Book	<u>Leaf Man</u> by Lois Ehlert
Craft	Leaf Puppet
Leaf Man Puppots	Materials: A collection of leaves (real or fake) Pens or markers Craft sticks Tacky glue Google eyes (optional)
	 Directions: 1. Use the markers or pens to draw designs on your leaves. Give them a face with the google eyes or draw it on. 2. Dab the glue on the end of the craft stick and press your leave onto the end. 3. Use your leaf puppet to tell a fall story or read the Leaf Man story again!
Snack	Leaf Shaped Snacks
	 Use a leaf cookie cutter to make leaf shaped foods for your lunch or dinner: leaf shaped cheese, sandwiches, or sugar cookies with this recipe. Sugar Cookie Ingredients 2 ¾ cups all-purpose flour
	1 teaspoon baking soda
	• ½ teaspoon baking powder
	• 1 cup butter, softened
	• 1 ½ cups white sugar
	• 1 egg
	 1 teaspoon vanilla extract Colored sprinkles (optional)
	Directions
	 Preheat oven to 375 degrees F (190 degrees C). In a small bowl, stir together flour, baking soda, and baking powder. Set aside.
	2. In a large bowl, cream together the butter and sugar until smooth. Beat in egg and vanilla. Gradually blend in the dry ingredients. Use a rolling pin to flatten out the dough on a slightly floured surface. Use a leaf cookie cutter to make leafe shaped cookies. Add sprinkles to give the leaves color, and place onto ungreased cookie sheets.

	• Step 3: Bake 8 to 10 minutes in the preheated oven, or until golden. Let stand on cookie sheet two minutes before removing to cool on wire racks.
Activity	 Go on a Leaf Hunt Take a walk outside in your backyard or in a local park to find all the different types and colored leaves that are falling off the trees and bushes. Find Leaf Colors: Talk about all the different colored leaves you can find. Identify Trees: Make Leaf Rubbings: Place a leaf on a hard surface and place a white piece of paper on top of it. Use the side of a crayon to gently rub over the paper to transfer the leaf shape. Talk about the different leaf textures and how they are made.
Videos/Song	Why Do Leaves Change Colors Song <u>https://www.youtube.com/watch?v=Sa_zH0RXfvk</u>



Halloween Family Fun Night A 'Pumpkin' Good Time



Book	How Many Seeds in a Pumpkin?
how many seeds in a in?	by Margaret McNamara, illustrated by G. Brian Karas
YOT	Creepy Pumpkin Patch
Marrant McAnnar	by Brian Medrano and illustrated by Kaustuv Brahmachari
20	
Craft	Carving a Pumpkin
	*THIS CRAFT REQUIRES AN ADULT TO DO THE CUTTING
	Material:
	Pumpkin
All-modeling and	Sharp knife
	Bowl for the insides
	 Newspaper or tablecloth to keep the mess controlled
	 Pen or marker
	Battery tea light
	Directions:
	1. Have an adult cut a circle around the top of the pumpkin stem and take the top off.
	 Kids and adults can use a spoon to reach into the pumpkin and scoop the insides and the
	seeds out into a separate bowl.
	3. Use a pen or marker to decide as a family what you want your pumpkin to look like. Get the
	kids involved in the design process!
	4. Have an adult use the knife to carefully carve the design.
	 Place a battery tea light in the pumpkin to create a spooky glow.
	5. Place a battery tea light in the pumpkin to create a spooky glow.
	Safety Tips:
	 Don't rush.
	Use small, controlled motions.
	 Choose a location that is well lit and a work surface that's sturdy.
	 Keep your hands and carving tools dry.
	 For added safety, leave the pumpkin top on so you don't put your hand inside the pumpkin
	and risk cutting it.
Snack	Roasted Pumpkin Seeds
	·
	Ingredients:
Cast of Part	 1½ cups raw whole pumpkin seeds from your carved pumpkin
ALL SAN	 2 teaspoons butter, melted
COLORIAN COLORIAN	 1 pinch salt
	Directions:
	1. Preheat oven to 300 degrees F (150 degrees C).
	 Toss seeds in a bowl with the melted butter and salt. Spread the seeds in a single layer on a
	baking sheet and bake for about 45 minutes or until golden brown; stir occasionally.
	baking sheet and bake for about 45 minutes of until golden brown, stil occasionally.
Videos/Song	Making a Pumpkin Face https://www.youtube.com/watch?v=-R2zzjGWbA4
Videos/Solig	Maxing a Fampkin Face <u>https://www.youtube.com/watch:v=httttj0wbA4</u>