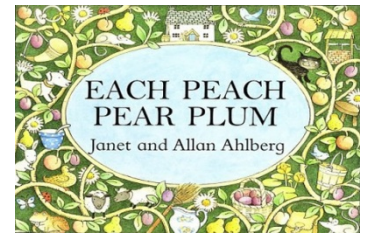




Each Peach Pear Plum

By Janet and Allan Ahlberg



This unique book tells a quick story through different nursery rhymes! See if you can point out the nursery rhyme as you read.

Before:

Before reading, take some time to introduce the story to the children. Take some time to look at the cover and create a question to help gain the children's interest.

- "I see a lot of objects in these fruit vines. I wonder what they could mean."

During:

While you are reading, continue to look at the illustrations and ask more questions. Let the children guess what nursery rhyme is being mentioned and talk about them. Point out a word and ask the children to give you the rhyming word to match!

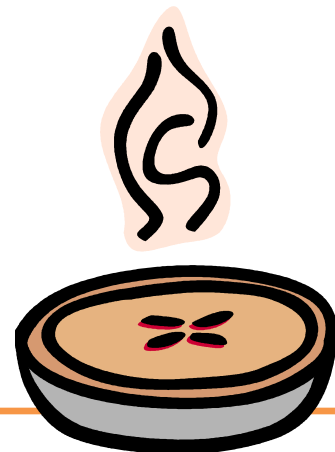
Rhyming Words in *Each Peach Pear Plum*

- | | |
|------------------------|-------------------|
| • Plum -> Thumb | • Hill -> Jill |
| • Cupboard -> Hubbard | • Ditch -> Witch |
| • Cellar -> Cinderella | • Wood -> Hood |
| • Stairs -> Bears | • Den -> Again |
| • Hunting-> Bunting | • Dry -> Pie |
| • Asleep -> Bo-Peep | • Sun -> Everyone |

After:

Discuss the story. Ask Questions...

- What nursery rhyme involved a mother and a cupboard?
- What nursery rhyme involves three bears?
- What nursery rhyme involves a hill and a pail of water?
- What kind of pie was made?
- Who ate the pie?



Let's Talk About *Each Peach Pear Plum*

This story is all about rhyming and nursery rhymes. What is your favourite nursery rhyme? Why is it your favorite nursery rhyme? Do you like to rhyme words? What words rhyme with dog?



Each Peach Pear Plum

How to make Apple Pie with Your Little One!



Ingredients:

Pastry:

1 cup self-rising flour
1 cup plain flour
1 cup (250g) butter
1 cup water
½ cup caster sugar

Apple Filling:

6 granny smith or Bramley apples (3 large bramleys and 1 granny smith were enough)
2 tsp cinnamon
2 tbsp caster sugar
2 tbsp brown sugar

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6 granny smith or Bramley apples (3 large bramleys and 1 granny smith were enough)
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Method:

- Mix flours together.
- In a saucepan, place the butter, water and sugar, and place on stove and heat until butter is melted.
- Slowly while beating, add the liquids to the flours, this will make it swell and fluff up a bit - you may need to add a few more tablespoons of flour to get it to the right consistency which would be a soft pliable dough.
- Place dough in a zip lock bag or container and refrigerate until chilled (about 1 hour).
- Roll out onto floured surface.
- To make the filling, peel and dice roughly apples Place in mixing bowl with cinnamon and sugars and mix through until all apple is evenly covered.
- To make the pies, grease 2 muffin tins with canola spray or butter.
- Preheat oven to 200°C.
- Press a small ball of dough into the bottom of the muffin tin and then press it around to the sides to ensure all the sides are covered by pastry up to the lip.
- Spoon in the apple filling and make it fill the cup entirely and about 2cm over the top.
- Roll out the pastry and cut out circles to make a lid for each.
- Lay the pastry lid on top and pinch the top and bottom pieces of pastry together to close each pie.
- Poke one or two slits in the top to vent the pies and then place in the oven for about 15-20 minutes until golden on top.

At Our Snack Table

At our snack table in the morning,
We eat good foods for our day-

(Pretend to eat.)

Foods we need to help us grow,
Foods we need to help us play.

By Sr. Linda Kaman, R.S.M.

What's included in the kit

- Nursery Rhymes
- Fruit & Vegetable Sort
- Fruit Match
- Fruit Clip & Learn Beginning Sounds
- Fruit & Vegetable Vocabulary Flash Cards/ Picture Match
- Alphabet Puzzle Match
- I Spy Letter "P"
- Pear Colour Match