



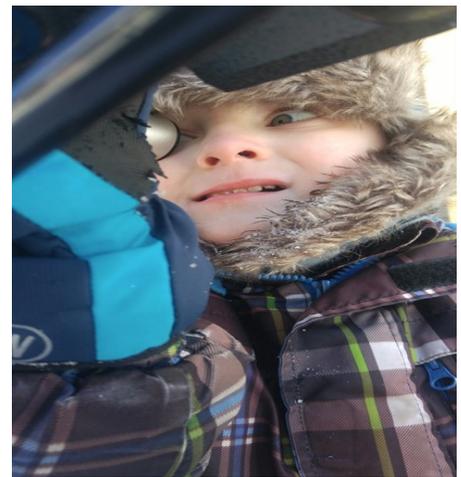
Inclusion Support Services Spring 2019

Space Exploration

Brodie Poppe (Left photo), connected with nature by discovering the moon through a 4 inch wide telescope. His moment of realization came with a long stare within the eye piece and an exclamation of "I can see it! I can see it! I can see the Moon!" He pulled back from the eye piece and shared his discovery with those around him. He stayed with the telescope and learned how to move the scope using the directional knobs and found other objects in the distant school playground across from his child care centre. This is a moment of child **Engagement** as outlined in **How Does Learning Happen?** Such moments are very moving for educators working with children and create the glow on children's faces.



Jonathan Reeds (above and right), was very engaged with the telescope. He enjoyed learning about the craters on the moon and later looked at picture books that expanded on this learning.



FLUFFY SLIME RECIPE—PREP TIME 5 MINS

Ingredients

4 ounce bottle Elmer's white school glue
2 Tablespoons contact saline solution (or liquid laundry detergent)
1-2 cups shaving cream
Food coloring optional

Directions

- 1) Place glue in a plastic bowl. If you're adding food coloring, add it now until desired color is reached.
- 2) Add saline solution and mix until combined.
- 3) Stir in 1-2 cups of shaving cream. The more you add, the thicker it'll be. The less you add, the slimier it will be.
- 4) Stir until you can no longer stir and then kneed with your hands. It will be sticky at first, but keep moving it with your hands until it is no longer sticky and desired consistency is reached.



To make fluffy slime with more than one color, simply make another batch and lay them right next to each other. Then stretch it out and twist it together so that the colors swirl together.

Fluffy Slime Recipe by I Heart Naptime Find full recipe notes and reviews here: <https://www.iheartnaptime.net/how-to-make-fluffy-slime/>

Ingredients

- 1 pound lean ground beef
- 1 pound ground turkey
- 1/2 cup bread crumbs
- 1 large egg
- 1 carrot cut in chunks
- 1 small onion cut in chunks
- 1/4 cup chill sauce or ketchup
- 1 teaspoon Worcestershire sauce
- 2 teaspoons mustard
- 1 teaspoon Worcestershire sauce
- 2 teaspoons mustard
- 2 tablespoons fresh parsley (or 2 teaspoons dried parsley)
- 1/2 teaspoon pepper

Savory Meatloaf



INSTRUCTIONS

Preheat oven to 350.

In a blender, combine egg, carrot, onion, chili sauce, Worcestershire sauce, mustard, parsley and pepper.

Blend until the carrot and onion are finely chopped and the mixture is fairly smooth.

In a large bowl, combine blended mixture, beef, turkey and bread crumbs. Mix until evenly combined. (Note: Over mixing can result in a tough meatloaf).

Spray a foil lined baking sheet with no-stick spray. Place the meat on the pan and form into a loaf shape about 4" wide x 3" high.

Cover with foil to create a seal.

Bake for 1 hour. Remove foil, spread topping over meatloaf and bake an additional 15-30 minutes or until meatloaf reaches 165 degrees.

Let rest 10 minutes before slicing

Don't limit your challenges
Challenge your limits!

