

The Little Red Hen

by Paul Caldone

An old favorite retold in a contemporary style.



Read

Before:

Introduce the book and tell the children a little bit about it. Follow that with a comment or question that is related to the story such as, *Have you ever asked someone to help you do something?* Encourage a discussion so the children can comment, ask questions, and express their feelings. Set the stage for listening by asking an "I wonder" statement based on the cover illustration.

- I wonder if this little red hen is on her way to work in the garden?

During:

Encourage the children to comment on the illustrations, ask questions, and predict what will happen next in the story. Children gain confidence and a sense of achievement through being able to correctly predict how a story will end. Point out "rare words" (e.g., those words that are not commonly used in every day conversation) and help the children relate the meaning in a way that makes sense to them.

Rare Words in *The Little Red Hen*

- mended: to repair a hole or tear in a piece of clothing
- mill: a building where grain is taken to be made into flour
- scampered: to run quickly or playfully
- tended: to take care of
- eager: excited and ready to help do or get something

After:

Discuss the story. Ask questions...

- Who all does the little red hen ask for help?
- What do the lazy cat, dog, and mouse say when the little red hen asks for help?
- Can you remember what help the little red hen asked for (planting, cutting, etc.)?
- Do you think that the little red hen did the right thing with the cake at the end of the story?
- If you were the little red hen, what would you have done with the cake?
- What lesson can we learn from this story?

Make an Oreo Dirt Cake

Fun to make and even more fun to eat!

Recipe Ingredients

Kid's Sand Pail & Shovel Set or 1 New 8" Flower Pot

1 1/2-2 lb. Oreo cookies

1 8 oz. tub Cream Cheese

1 cup powdered sugar

1/2 Stick Softened Butter

3 1/2 cups milk

2 small pkg. Instant Vanilla Pudding

12 oz. Cool Whip

Directions:

Cream together cream cheese, powdered sugar and softened butter.

Mix 3 1/2 cups milk and instant pudding for 2 minutes and add 12 oz. Cool Whip.

Add liquid mixture to creamed mixture.

Place Oreo cookies in large ziploc bag and crush to desired "dirt" texture with a rolling pin.

Put 1 1/2 inches of cookie crumbs on the bottom of the sandpail or flower pot (lined with aluminum foil) and layer the pudding mixture and crumbs. End with pudding mixture. Refrigerate for 2 hours.

Just before serving, add 1 more inch of cookie crumbs and decorate with gummi worms.

If you're using a flower pot, poke a few silk flowers - or real flowers with stems covered in foil - into the cake. (Large colored Gerbera daisies look best!)

Serve with a colorful plastic trowel.