

At-home Learning Activities: For the Fall Season

Sorting/Counting Activities:

Take a walk outdoors to collect fall things: leaves of different colors, sizes, and shapes; seed pods; acorns; berries; twigs; anything else you find.



1. Sort the found items by size: Count how many items you collected are big and how many are small. Make a tally chart of the number of big and small items collected. Write the total number.

Size	How many?	Write the number
Big	HHH III	8
Small	HHH HHH II	12

2. Sort found items by shape: Count how many different shapes you have. Count how many different items you have of each shape. Make a tally chart of the different shapes. Write the total number.
3. Sort found items by color: Count how many different colors there are. Count how many items you have of each color. Make a tally chart of the different colors. Write the total number.

Art Activities:

Collage

- Make a collage of the items you have collected. Below is an example of a collage.



Colorful Leaf Prints:

Use the collected leaves from your walk to make leaf print drawings.



Materials needed:

Paper, felt-tip markers, freshly picked leaves (look for sturdy ones with strong vein structure on their underside).



Instructions:

1. Color the entire back (veined side) of the leaf using thick felt-tipped markers. (*Hint: use a piece of scrap paper underneath so that you can color all the way to the edges of the leaf.*)



2. Quickly, while the ink is still very wet, turn the leaf over onto a piece of white or light colored paper. Holding the leaf firmly so it does not move, gently rub or press to transfer the color onto the paper. (*Older children can manage this on their own, but an adult may need to assist younger children with this step.*)



3. Continue using different shaped leaves and colors to create a beautiful collage of leaf prints.



Literacy Activities:

1. Read some books about fall: Here are some from [PBS Kids](#).
2. After reading one of the books, draw/write about something you especially liked from the book.

Music and Movement Activities:

1. Listen to the song [Autumn Leaves](#).
2. Use your body to move with music and be an autumn leaf falling down.

Cooking Activities (these require an adult):

Apples – fall is the season when apples are picked. Read a book about apples/apple-picking. If possible, families can find apple picking farms in many areas near their homes. Try several different kinds of apples.

- With the apples you picked or ones you buy from the store, cut them up and taste them. How do they taste? Crunchy? Sweet? Tart? If you have different kinds of apples, compare the tastes.
- Make a drawing of apples – what are the different parts?

Applesauce:

Ingredients:

- 4 medium (2-3/4" dia) (approx 3 per lb)s apples - peeled, cored and chopped
- ¾ cup water
- ¼ cup sugar
- ½ teaspoon ground cinnamon

Directions:

In a saucepan, combine apples, water, sugar, and cinnamon. Cover, and cook over medium heat for 15 to 20 minutes, or until apples are soft. Allow to cool, then mash with a fork or potato masher.

Baked Apple Bread:

Ingredients:

- cooking spray
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup chopped walnuts (optional)
- 3 cups apples - peeled, cored, and chopped
- 1 cup vegetable oil
- 2 cups white sugar
- 3 eggs, beaten
- 2 teaspoons ground cinnamon

Directions:

1. Preheat oven to 300 degrees F (150 degrees C). Prepare 2 loaf pans (8 1/2x4 1/2-inch loaf pans) with cooking spray.
2. Mix flour, baking soda, salt, walnuts, and apples in a large bowl. Whisk oil, sugar, eggs, and cinnamon together in a small bowl; add to flour mixture and mix until just moistened. Evenly divide mixture between prepared loaf pans.
3. Bake in preheated oven until a toothpick inserted into the center comes out clean, about 90 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Pumpkins – fall is the season when pumpkins are picked. Read a book about pumpkins.

If you can, buy a pumpkin at a store or farm.

- Carve the pumpkin. Scoop out the seeds. Count them.
- You can do quite a few things with the seeds:
 - Roast them with salt and oil
 - Root the seeds by placing on a damp paper towel; then plant the rooted seeds – all you need is a small container filled with some potting soil; place in sun and water when dry. Keep track of how your seeds are growing in a notebook. Look at them everyday and make a drawing of what they look like.

Or

- Cut a pumpkin, scoop out the seeds, and roast the pumpkin meat. Use the mashed pumpkin meat to make pumpkin bread.

Pumpkin Bread:

Ingredients:

- 1 (15 ounce) can pumpkin puree
- 4 large eggs
- 1 cup vegetable oil
- $\frac{2}{3}$ cup water
- 3 cups white sugar
- 3 $\frac{1}{2}$ cups all-purpose flour
- 2 teaspoons baking soda
- 1 $\frac{1}{2}$ teaspoons salt
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- $\frac{1}{2}$ teaspoon ground cloves
- $\frac{1}{4}$ teaspoon ground ginger

Directions:

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 7x3 inch loaf pans.
2. In a large bowl, mix together pumpkin puree, eggs, oil, water and sugar until well blended. In a separate bowl, whisk together the flour, baking soda, salt, cinnamon, nutmeg, cloves and ginger. Stir the dry ingredients into the pumpkin mixture until just blended. Pour into the prepared pans.
3. Bake for about 50 minutes in the preheated oven. Loaves are done when toothpick inserted in center comes out clean.