Little Melvis Cleans Up

Student Objective: to match the sentence strips with the appropriate pictures.

You'll need 6, 2 ply bristol cards approx 20 x 15 cm. Colour and cut out illustrations and mount on bristol. Assemble accordion style.

Tape together cards, leaving a small space between each for easier folding. Fasten paper clips for sentence strips, which have been cut out and mounted on bristol.

Picture cards can also be used for a sequencing activity, without the sentence strips, for younger students.
Little Melvis is dirty.
He is full of mud.

"I am going to have a bath," says Little Melvis.
He fills up the tub and takes off his clothes.

"What a nice warm bath," says Little Melvis.

Little Melvis has a big fuzzy towel to dry himself.

Little Melvis puts on clean clothes.
"I am a clean little monster," he says.
Little Melvis is happy!
Monster Muffins

Student Objective: to place the food in alphabetical order.

You'll need a letter size file folder and 2-ply bristol.

Colour and cut out title page. Glue onto outside of file folder. Colour and cut out ingredients and mount on bristol. Save time colouring and photocopy onto coloured bond paper!

Store the pieces in a zipclose bag or an envelope.

Monster Birthday

Student Objective: to find and count objects in the picture.

You'll need a letter size file folder. Colour and cut out pictures and glue inside file. Include a wipe off crayon or marker to indicate answers. You could also make number cards/one.

Glue the title card on the outside of the file folder.
Monster Muffins!

Melvis is making Monster Muffins! Help Melvis put the ingredients in alphabetical order.
peanuts

marshmallows

raisins

butter
Monster Cookies

This recipe makes a monstrous amount of cookies that are great at a Hallowe'en party!

Beat:
- 6 eggs
- 250 mL margarine
- 250 mL x 3 peanut butter
- 250 mL x 2 white sugar
- 250 mL x 2 brown sugar
- 10 mL vanilla

Mix in:
- 250 mL x 9 oatmeal
- 15 mL baking soda
- 250 mL Smarties
- 250 mL chocolate chips

Bake on lightly greased cookie sheets, at 180°C for 12 minutes.

Enjoy!

Spooktacular!