



November 2017

S	M	T	W	T	F	S
			1 Family Literacy Day	2 Look For Circles Day	3 Sandwich Day	4 Book Lovers Day
5 Read a book about American Indians.	6 Look for things that are orange today. Compare them	7 Look for the letter N today.	8 Have your child count the number of spoons in your utensil drawer.	9 Read a poem about fall to your child today.	10 Forget Me Not Day	11 Veteran's Day
12 Learn the Five Little Scarecrow Song	13 National Indian Pudding Day	14 Young Readers Day	15 Make pies out of play dough. What type of filling is inside the pie?	16 Have A Party With Your Bear Day	17 Take A Hike Day	18 Make a reading spot from a box and pillows
19 Make a thankful tree listing all the things you are thankful for this past year.	20 Universal Children's Day	21 World Hello Day	22 Go For A Ride Day	23 Thanksgiving Day	24 Buy Nothing Day?!	25 Use masking tape to make zig zag lines on the floor. Have your child balance while walking the lines.
26 X marks the spot. Place the letter x in different places around the room. How many can your child find?	27 Talk with your child about the different food groups. Try a new food today.	28 French Toast Day	29 Square Dance Day	30 Act out "Itsy, Bitsy, Spider" with your child today.		

Indian Pudding Recipe

With its delightful contrasts of warm spicy pudding and cold vanilla ice cream, this version of an American classic is the ultimate comfort dessert. Homey as it is, though, it looks elegant when served in stemmed bowls. While Indian pudding is frequently stodgy, our version is soft and light and altogether tempting.

Ingredients

- 2 cups whole milk
- 1 cup heavy cream
- 1/2 cup molasses
- 1/4 cup dark brown sugar
- 1/3 cup cornmeal
- 1 teaspoon ground ginger
- 1 teaspoon cinnamon
- 1/4 teaspoon salt
- 1 pint vanilla ice cream



How to Make It

Step 1

Heat the oven to 350°. In a medium heavy stainless-steel saucepan, bring the milk, cream, molasses, and brown sugar almost to a simmer over moderately high heat, stirring occasionally.

Step 2

In a medium bowl, whisk together the cornmeal, ginger, cinnamon, and salt. Add to the milk mixture, whisking. Bring just to a simmer, whisking. Pour into an 8-by-8-inch baking dish. The batter will be thin and shallow.

Step 3

Bake the pudding in the middle of the oven for 20 minutes. Remove from the oven and stir well. Return the pudding to the oven and continue cooking for 20 minutes. The pudding will still be quite wobbly but will set as it cools. Let cool on a rack for 20 minutes and serve warm. Or cool completely and reheat the pudding in a 350° oven for about 5 minutes just before serving. Serve the pudding topped with the ice cream.

Notes

Variations Stir the pudding after it has baked for twenty minutes and then top it with one-third cup of chopped pecans or walnuts. Continue baking as directed for twenty minutes longer.

Five little Scarecrows

**Five little scarecrows
by the old barn door;
one went home
and then there were four.**

**Four little scarecrows
by the old oak tree;
one went home
and then there were three.**



**Three little scarecrows
with nothing to do;
one went home
and then there were two.**

**Two little scarecrows
out in the sun;
one went home
and then there was one.**

**One little scarecrow
out in the field;
one wasn't fun
so then there were NONE!**

