

## Science Exploration Schedule Grades 3/4 Tree Unit

Reading material:

1. ABeka gr.4 science text  
Understanding God's World
2. Flash Chart on Trees

- 9/2/08 **Tree Unit begins today!**  
**Needleleaf trees, parts of a tree, identifying trees**  
**Prior to class:**  
**\*\* (Pages for 1998 and 1989 editions are the same for this unit)**  
**Read: Understanding God's World (UGW) p65-67**  
**Complete: Comprehension Check 3.2 p67**  
**Hand In:** Comprehension check answers should be written on a sheet of paper to be checked during class each week of this unit.  
**Collect:** Students will collect leaves from five trees for a tree booklet. Begin working on your collection. See handout for collection instructions.  
**Optional:** Read p62-64 & comprehension check 3.1. This reading is an introduction on plants which was assigned for homework last spring. It will be review for students who studied plants last spring, but new information for students who have not studied plants.  
**In Class:** Students will look at Arbor Day Posters, which show how much is going on in a tree. Tree chain game (what does a tree need to survive?) Students will receive tree mystery #1!  
Parts of a tree activities.
- 9/9/08 **Broadleaf Trees and Palms, State Tree for Virginia**  
**Prior to class:**  
**Read: UGW p68-70**  
**Complete: Comprehension Check 3.3 p70 & bring the answer to tree mystery #1!**  
**Read: Virginia State Tree handout**  
**Complete: Questions on Virginia State Tree handout**  
**Optional:** state tree activity UGW p70, listed under state trees. Bring the information you find to class to share what you find out!  
**Collect:** Students should be finalizing their leaf collection & bark rubbings so they will be pressed and ready for class on 9/23. Don't forget to bring them to class on the 23<sup>rd</sup>.  
**In Class:** Students will receive tree mystery #2! Activities to help students remember that the Dogwood tree is the state tree of Virginia. Students will try to identify seeds/nuts from a variety of trees.
- 9/16/08 **Trees are Tops, Tree Families, Parts of a Tree, Food Freeway, Support Group**  
**Prior to class:**  
**Read: Flash Chart Trees (FTC) page one (starts with Trees are Tops)**  
**page 2 (read topics listed above)**  
**Complete: Homework page labeled 9/16 & bring the answer to tree mystery #2**  
**Optional:** Go on a tree scavenger hunt with your family. Collect pine cones, leaves, bark samples, etc. Take along a tree identification book and learn the names of trees that you see.  
**Remember:** pressed leaves and bark rubbings are to be brought to class next week!  
**In Class:** Students will receive tree mystery #3! Students will figure out the age of trees by counting annual rings. Students will plant honey locust tree seeds and take home willow tree cuttings to start new trees.
- 9/23/08 **All wrapped up, Hev Bud! The Green machine, A tree is born, Coneheads, Nature's health foods, A tree for all seasons, small packages, Gotta Get Away**  
**Prior to class:**  
**Read: FCT pages 2&3 (see topics listed above)**  
**Complete: Homework page labeled 9/23 & bring the answer to tree mystery #3**  
**Bring to class: pressed leaves and bark rubbings—don't forget!**  
**In Class:** Students will assemble their tree booklets today. Students receive tree mystery #4!
- 9/30/08 **No class! Church not available**

10/7/08

Climate Control, Rain forest regulars, wetland wonders, Savannah Survivors, Taiga tough guys, name that tree.

Prior to class:

Read: FTC page 4 (see topics listed above)

Complete: Homework page labeled 9/30 & bring the answer to tree mystery #4

In Class: Students will identify trees on a walk around the property at Covenant Church of God.

Optional:

Activity #1: Students can collect more leaves and bark rubbings to put into their tree booklets. A suggestion would be to find 5 more sets so that their booklet has a total of 10 trees represented. Another optional activity idea would be to make a 'tree display on a poster board. Included would be seeds, needles, bark samples, etc from trees. Identify each item and label it on your poster board. Bring it in to show your classmates what you find!

Activity #2: Trees provide us with a variety of fruit to eat. In the Charlottesville area, it is easy to go to an apple orchard to pick and eat fresh apples. Learn about the different types and what they are best used for. Try a new apple pie recipe with the yummy apples that you bring home.



#### BASIC APPLE PIE RECIPE

(8 servings)

This is an easy recipe for you to try with your Mom or Dad's help!

You can make the crust or you can use a premade one.

CRUST (recipe makes one double crust):

2 1/2 cups white flour

2 tbsp. sugar

1/4 tsp. salt

1/2 cup cold butter, broken into small pieces

5 tbsp. cold vegetable shortening

8 tbsp. ice water

Measure the flour, sugar and salt together. Stir to combine.

Add the chilled butter pieces and shortening to the bowl. Cut them in with a pastry cutter or knife. Don't over mix them.

Add the ice water. Mix until the dough holds together (add a bit more water, if necessary).

Turn the dough onto a lightly floured surface, knead it together, then divide in half.

Flatten each half into a disk, wrap in saran wrap and chill for at least half an hour.

Roll out one of the disks on a lightly floured surface until you have a circle that's about 12 inches in diameter.

Put the circle in a 9" pie plate, trimming any extra dough from the edges with a sharp knife (parents only). Return it to the refrigerator until you are ready to make the pie.

Add filling (see below)

Roll out the second ball of dough and cover top. Use a fork or your fingers to pinch the edges together. cut a couple slits in the top.

FILLING

1/3 to 2/3 cup sugar

1/4 cup all-purpose flour

1/2 teaspoon ground nutmeg

1/2 teaspoon ground cinnamon

Pinch of salt

8 medium sized apples (a medium apple = about 1 cup)

2 tablespoons margarine

Heat oven to 425 degrees.

Peel, core and slice the apples. Try to keep the size of the slices even.

Mix sugar, flour, nutmeg, cinnamon, and salt in large bowl.

Stir in apples.

Pour into pastry-lined pie plate.

Dot with margarine.

Cover with top crust and seal the edges. Cut slits in the top.

OPTIONAL: Cover edge with 3-inch strip of aluminum foil to prevent too much browning. Remove foil during last 15 minutes of baking.

Bake 40 to 50 minutes or until crust is brown and juice begins to bubble through slits in crust. ENJOY!

