



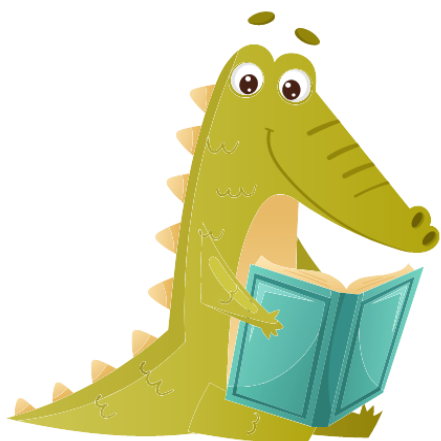
## Rhythmic Poetry

### Wave Your Scarf "Skip to My Lou"

Wave your scarf, up and down.  
Wave your scarf, up and down.  
Wave your scarf, up and down.  
Wave it up and down.

Wave it 'round, wave it 'round.  
Wave it 'round, wave it 'round.  
Wave it 'round, wave it 'round.  
Wave it 'round and 'round.

Wave it fast, wave it slow.  
Wave it fast, wave it slow.  
Wave it fast, wave it slow.  
Wave it fast then slow.



## Book Suggestions

Bear Snores On  
*by Karma Wilson*

Brown Bear, Brown Bear,  
What Do You See?  
*by Bill Martin Jr.*

Go Away, Big Green Monster!  
*by Ed Emberley*

Don't Let the Pigeon Drive the Bus!  
*by Mo Willems*

The Kissing Hand  
*by Audrey Penn*

Muncha! Muncha! Muncha!  
*by Candace Fleming*

The Very Hungry Caterpillar  
*by Eric Carle*

Where Is the Green Sheep?  
*by Mem Fox*



501 to 600



## MY FAVOURITES

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Colour in one circle for each book read, (repeats are ok).  
Bring the completed sheet(s) back to any branch.  
Complete 10 sheets to reach 1000 books!

You  
can  
do this!

501									510
									520
									530
									540
									550
									560
									570
									580
									590
									600

Almost  
there!

Half  
way!

You  
did it!

Listening to age appropriate music together is fun! Sing along and help  
build vocabulary while working both sides of the brain!

Find music CDs and storybook kits at [rdpl.org](http://rdpl.org)



## Activity

### No-Cook Playdough

- 2 cups plain flour
- 2 TBSP vegetable oil
- 1/2 cup salt
- 2 TBSP cream of tartar
- 1 to 1.5 cups boiling water  
(adding in increments until  
it feels just right)
- Food coloring (optional)
- Few drops glycerine  
(optional - adds shine)

Mix the flour, salt, cream of tartar  
and oil in a large mixing bowl.  
Add food coloring to the  
boiling water then into  
the dry ingredients.  
Stir continuously until it becomes  
a sticky, combined dough.  
Add the glycerine.  
Allow it to cool down then take it  
out of the bowl and knead it  
vigorously for a couple of minutes  
until all of the stickiness has gone.  
*\*this is the most important  
part, so keep at it until it's  
the right consistency.*  
If it remains sticky then add a  
touch more flour.