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### Dear Reader,

The summer months are upon us and that can only mean one thing... SUMMER VACATION! For many, the summer months bring a welcomed sigh of relief and relaxation. For others, a mild break and then a jump back into to the learning for those year-round learners.

Whether you are a summer break person, or a year-round learning person, grab a cup of coffee and enjoy this last newsletter of the 2016-17 academic year!

# May:

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### LAST MONTH

Please excuse the mess!
We are working on our website and somethings may have changed.
Bear with us as we undergo the much-needed site maintenance!



Visit the website and grab our newest freebies!



### Want to share?

If you have something to share, please email us and include in the subject: Newsletter Add-In

## Subscriber Freebies at the end!



# Homeschool News

### When Boredom Hits Home

If you have children who ever attended public school, you'll be familiar with the following story:

"Two weeks. We are just two weeks into the summer and you are already hollering you're bored! Read a book, go to the park, write a story, paint a picture, hang out with your friends. It is not my job to entertain you for the next two months!"

Sound familiar? We homeschool, but our children have not always been homeschooled. For instance, our eldest son (and only one to return to public school) gets bored... quickly. And it isn't the "blah" bored that one might be able to pacify with an outing or a movie. It's the "I'm bored, so I'm going to do everything I can to get on your nerves because you make summer boring and I don't want to be bored-bored."

In an effort to curb his insatiable need for "go, go, go", I dug around in the closet for the bored jar from when he was homeschooled. He's familiar with the process, but... He's yet to say I'm bored today! Perhaps that little glass jar filled with slips of paper, listing odd jobs, projects, and chores, acts as his kryptonite!

In any event, I've introduced it to the other kids now that they are old enough to perform the tasks. Though they haven't said I'm bored, there was a strange meeting in the eldest's bedroom regarding the glass jar. Perhaps it was a story-telling moment, in which the stories of old were passed down to the newer generations. Perhaps it was a séance, and they were trying to send the abomination back to the very pits of hell.

Either way, I'll continue to sit here, drinking my coffee and pondering their tales in complete harmony – not bored one bit!

### Links and Free Resources

Be sure to check out Generation Homeschool for the newest freebies for kids and parents!

### Encouragement

"Yes! It is H-O-T! But that is no excuse to let yourself get tired. Take a moment and rejuvenate. Hit the beach, the pool, or the prayer room. Whatever feeds your soul!"

"Ah, summer, what power you have to make us suffer and like it."

~Russel Baker



### Quick Hacks!

Have a young one who hasn't quite grasped the concept of not putting markers, pens, pencils, or crayons into their mouth? Still want to keep them occupied in a healthy way?

Make a FELT BOARD!

Simply turn over that classroom bulletin board or white board, hot glue a section of felt material onto it. Then cut shapes out of colored felt squares and let them go to town.

# Lessons at EHA

# **Mathematics**

• End of Year Assessment Work

# <u>Literature</u>

• End of Year Project

# **Science**

• End of Year Assessment Work

# Writing

End of Year Project

# **History**

• Newspaper Project

# Online Lessons

NONE

# Pre-K Lessons

• End of Year Assessment Work

# <u>Unit Study</u>

• NONE





Summer isn't summer without a Bar-B-Que!

# Lavonda's oven BBQ wines



### **Ingredients**

- 4 lbs. bone-in wings
- ½ c. honey
- ½ tsp. celery powder
- 2 tbsp. lemon juice + garnish
- 2 tbsp. lime juice + garnish
- ¼ teaspoon pepper
- ¼ teaspoon cayenne pepper
- 1 c. Strawberry's BBQ Rub
- ½ c. packed brown sugar
- 2 c. Hunt's Original BBQ Sauce
- Fresh celery, trimmed and halved
- Ranch Dressing
- Large roasting pan
- Non-stick spray
- Shallow pan (for broiling)

### What to Do:

- 1. Preheat oven to 375°. Spray both the roasting pan and the shallow pan. Set aside.
- 2. In a large bowl, combine all dry ingredients. Stir to mix well.
- 3. Pat-dry wings with paper towel. Place in large roasting pan.
- 4. In a small bowl, mix honey, lemon, & lime juice. Drizzle over wings. Gently toss/stir to coat.
- 5. Place roasting pan and wings in the oven for 25 minutes.
- 6. Remove pan from oven, drain off excess oils.
- 7. Sprinkle dry mix over wings and gently toss/stir to coat. Return to oven for additional 25 minutes or until the center point of the thickest wing reaches 180° F.
- 8. Remove wings from oven. Increase temperature to broiling range (450°F).
- 9. Remove wings from roasting pan and place in shallow pan. Generously brush wet sauce over wings
- 10. Place shallow pan in broiler just until edges begin to darken, approximately 8 minutes.
- 11. Prepare celery and ranch on a serving plate.
- 12. Remove wings from broiler. Squeeze a small amount of lemon/lime juice over wings. Serve hot!

**Yields:** 6-8 servings, more if side dishes are served.











Select T for the statements that are True. Select F for the statements that are false.

- 1. Red is a warm color. T
- 2. Yellow Green is a warm color. Τ F
- 3. Purple is a warm color.
- 4. Orange is a cool color. Τ F

For the next three boxes, select a WARM color, fill the box with the color, and label the color below the box.

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1		2		2

For the next three boxes, select a COOL color, fill the box with the color, and label the color below the box.

Bonus Question: The three primary colors are blue, green, and red.

True False or