

Thanksgiving

PLANNING

PROJECT BASED LEARNING

INFORMATIONAL TEXTS
MULTIPLYING FRACTIONS
ADDING DECIMALS
SUBTRACTING DECIMALS
PERCENTAGE TO DECIMAL
DESCRIPTIVE WRITING
CRITICAL THINKING
ELAPSED & START TIME

MEASUREMNT
ESTIMATING &
ROUNDING ... ETC!

TEACHING

ON

lemon lane



Based on the amount of servings you need and the number of servings a recipe makes you will need to adjust them to fit your needs. If you need to triple a recipe multiply the ingredient by 3 or use repeated addition 3 times. Record the original recipe on the page, make note of how many times you are increasing it in the upper right hand corner, then adjust each recipe line by line. Notice the conversion chart at the bottom. Can you convert your measurements to simpler and equivalent versions.

LEMON LANE GROCERIES


Come to enjoy your shopping

20% OFF

ON ALL ENTIRE CHECKS
FOR ALL GROCERIES & MEATS
EXCEPT ALCOHOL & PREPARED FOODS

THANKSGIVING PRICE SHEET

GROCERIES		MEATS		DAIRY		BREADS		CANNED GOODS		FRESH FRUITS & VEG		FRESH HERBS		FRESH EGGS	
ITEM	PRICE	ITEM	PRICE	ITEM	PRICE	ITEM	PRICE	ITEM	PRICE	ITEM	PRICE	ITEM	PRICE	ITEM	PRICE
Almonds 12 Oz	\$2.99	Apples 1 Bag	\$2.99	Bacon 1 Lb	\$1.99	Bananas 1 Bag	\$2.49	Beans 1 Can	\$0.99	Berries 1 Box	\$5.99	Biscuits 1 Box	\$2.99	Butter 1 Lb	\$2.99
Apples 1 Bag	\$2.99	Avocados 1 Dozen	\$19.99	Bacon 1 Lb	\$1.99	Bananas 1 Bag	\$2.49	Beans 1 Can	\$0.99	Berries 1 Box	\$5.99	Biscuits 1 Box	\$2.99	Butter 1 Lb	\$2.99
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Apples 1 Bag	\$2.99	Avocados 1 Dozen	\$19.												

[illegible]











If you thought thinking through each recipe was tough... Buckle up. It's time for Thanksgiving Logistics. You now need to calculate how much time each dish will require. Remember most people only have one oven, and a microwave. How can you make 6 dishes made at different temperatures and cooking lengths all ready to be served at the same time at the appropriate temperature!?

A trick many Thanksgiving experts use is to make certain dishes ahead of time. Other dishes are prepared but not cooked until Thanksgiving Day. Take note of which dishes are baked at similar temperatures.

THANKSGIVING LAYOUT

Design the layout of your Thanksgiving dinner table. Design each guest's place, and note important details one might need to be taken all food allergy, left-handed, plus table - use. Be creative - who would like the different things to eat. If you plan to use place mats, napkins, cloth napkins, color scheme, and other details.

Name: _____

	Name	
		
		
		
		
		

Organize place-cards and assign the seating arrangement of your guest. Make notes of any dietary needs, or other details that can effect a meal. Sketch out the dinner setting, and where the dishes might be placed.

[illegible]



THANKSGIVING PREP REFLECTION

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 For more information, visit www.theprepkitchen.com

Name: _____

While completing this activity, what surprised you the most?

What was your favorite part?

What was your least favorite part?

What did you learn?

What part of the activity did you feel the most confident with?

Which concept/concept do you feel you could grow the most with?

The recipes used are techniques, which would you like to try making on your own?

If you could add one more thing to your menu, what would it be?

How important do you think it is to have a budget and shop around for the best price during Thanksgiving meal? Why or why not?

How has your perception changed towards Thanksgiving and those that prepare it?

- Final stretch. Take the time to reflect on the project. Answer the questions prepared. Give yourself a score of 1-5 based on your effort and attitude not skill proficiency.





“FEELING GRATITUDE AND NOT EXPRESSING IT IS LIKE WRAPPING A PRESENT AND NOT GIVING IT.”

—WILLIAM ARTHUR WARD

Now that you have a better idea of all the thought, effort, math, and planning that goes into creating a meal that is over in moments. Take the time to express gratitude to those that have made that effort for you. Never participated in a Thanksgiving Dinner? Now you have all the tools to orchestrate one yourself! We all have someone to be grateful to, express that gratitude.



Extension activities can be used as fast finishers, center activities, or group challenges. Ask Teacher for clarification.

Two free activities included to express my gratitude for you!, Grateful through the Alphabet, and a fun coloring page.



THANKSGIVING PREP

WHOS INVITED

List 4-10 People that will attend your dinner

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____
9. _____
10. _____

of Servings

Estimate the # of servings for each person. Typically children require 1 serving or less, adults average 2-3. The total number of servings will help you to calculate the amount of groceries you need to buy & ultimately your budget.

Total # of Servings

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Use the pricing from the Copy Shop below to calculate the cost of printing your invitations. Record the overall printing costs below and on the separate price sheet.

COPY SHOP PHOTOCOPIES

Show your work:

BLACK INK

Qty	White
1-4.....	25¢
5-10.....	20¢
11-15.....	15¢

COLOR

Qty	White
1-4.....	75¢
5-10.....	50¢
11-15.....	40¢

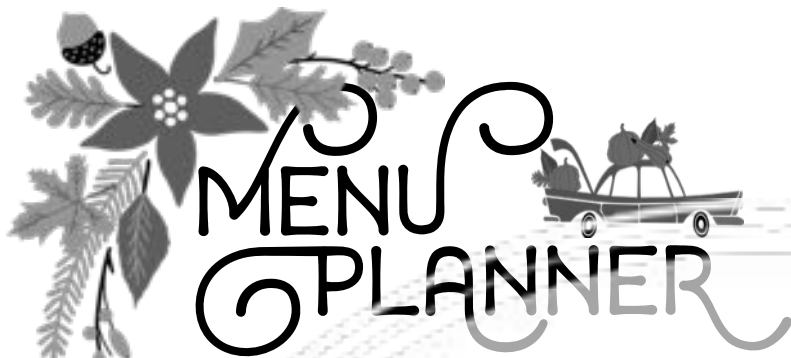
SCANNING

Initial Scan.....	\$4.00
-------------------	--------

Total Cost for Printing

Design the invite for your Thanksgiving Dinner. Make sure it includes important details like the date, time, and location of the dinner. Also complete the planning page to determine who is invited, how many will need, and the total cost to have the invitations printed.





MENU PLANNER

Finalize the Thanksgiving menu. List the items to be served, then create a shopping list of the groceries you will need to purchase. Remember many of the same ingredients will be repeated in recipes. Only list the ingredient once on the shopping list, taking into account the amount you will need

TEACHING

Name: _____

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Qty.

Qty.

Qty.

Qty.

Qty.

Qty.

Qty.

MENU ITEM 1:

MENU ITEM 2:

MENU ITEM 3:

MENU ITEM 4:

MENU ITEM 5:

MENU ITEM 6:

ADDITIONAL:

ADDITIONAL:

Qty.

Qty.

Qty.

Qty.

Qty.

Qty.

Qty.


Qty.

Qty.

Qty.

Qty.

Qty.



MENU DESIGN

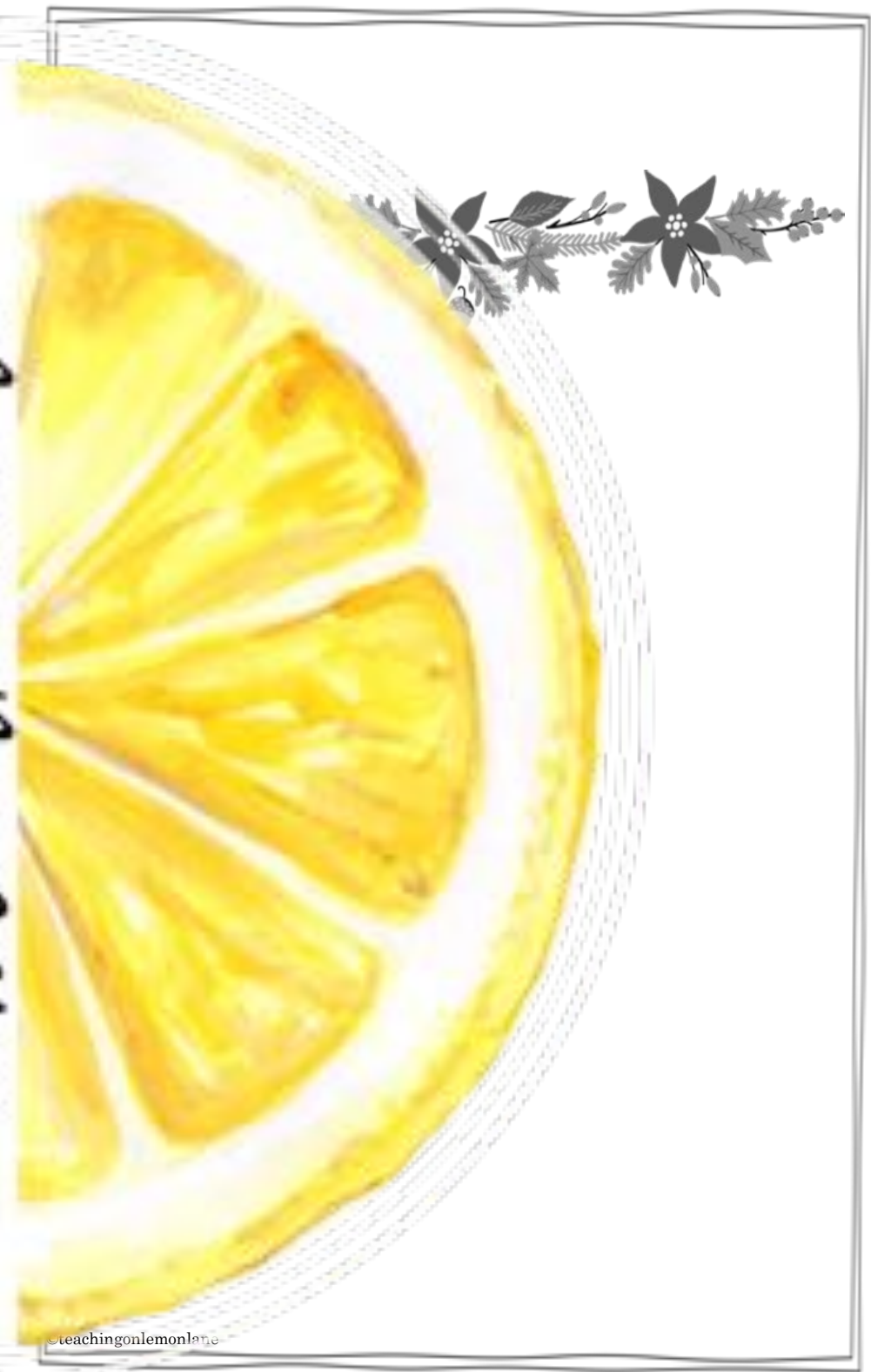
Name: _____

FOOD WORD BAND

Acidic Acid Aged Aromatic Airy Appetizing Bitter
 Bittersweet Barbecue Bite Size Battered Blackened
 Burnt Buboly Buttery Candied Caramelized Charred
 Cheesy Chewy Chilled Chocolatey Citrusy Cool
 Creamy Crispy Crumbly Crunchy Crusty Decadent
 Delicious Dense Drizzled Drenched Dusty Doughy
 Dry Enticing Earthy Egggy Exquisite Fiercish Fizzy
 Finger-Licking-Good Flakey Flat Flavorful Fresh Fried
 Fruity Feathery Frosty Fudgy Fluffy Garlicky Garnished
 Gelatinous Gingery Glazed Grainy Greasy Golden
 Gourmet Goopy Gritty Harsh Hearty Heavy Herbal
 Honeyed Hot Icy Infused Juicy Lean Lemon Lemon
 Luscious Malty Mashed Meaty Mellow Mild Minty
 Moist Mushy Mouth-Watering Nutty Oily Oniony
 Overripe Pasty Peppery Pickled Powdery Raw
 Refreshing Rich Ripe Roasted Robust Rusty Salty
 Sautéed Savory Seared Seasoned Seared Sharp Silky
 Smokey Smothered Smooth Soupy Sour Spicy Spongy
 Sticky Stringy Strong Sugary or sweet Sweet-and-sour
 Syrupy Tangy Tart Tender Toasted Tough Velvety
 Vinegary warm Whipped Zesty Zingy...

Design the menu to be placed on each plate come Thanksgiving Day. Once your design is complete, head back to the copy shop to determine the cost of printing your menus. Make sure to record the cost on the price sheet. Your menu will include the name of each dish, feel free to spice it up! Add a brief description of each dish. The description should be reaching details. The language should speak to the readers senses. Use the word band to help you brainstorm!

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ROASTED TURKEY

1 10-20lb Turkey

Herb butter:

1.5-2LB PER
PERSON

1 cup unsalted butter
1 teaspoon salt
1/2 teaspoon pepper
1 Whole garlic minced
1/4 Cup fresh herbs

exp. 10 people
≈
one 15- 20lb bird

Thaw in the fridge, **24 hours for every 5 pounds of Turkey.** Preheat oven to 325 degrees F. Roast at 325 degrees F for about 13-15 minutes per pound



STUFFING

MAKES 6
SERVINGS

1/2 Cup of Butter
1/2 Cup Chicken Stock
1 Large Celery Stalk
1 Onion
4 Cups of Cubed Bread
1/2 tsp Salt
1/2 Tsp Pepper
1 TBSP of Fresh Herbs

Grease 3-quart casserole or rectangular baking dish, 13x9x2 inches. Place stuffing in dish. Cover with lid or aluminum foil and bake at 325°F for 30 minutes; uncover & bake 15 minutes longer.



GREEN BEAN CASSEROLE

MAKES 6
SERVINGS

1 Can Cream of Mushroom Soup
1/2 Cup of Milk
4 Cups of Cooked Green Beans
1 1/2 Cup of French Onions

Bake at 325°F. for 40 minutes or until the bean mixture is hot and bubbling. Sprinkle with the remaining onions.



ROASTED HONEY HAM

Bone in Ham

1/2 - 3/4
POUND PER
PERSON

1 1/2 Cup Brown Sugar
1 Cup Honey

exp: 10 people
≈
one 5 - 7.5lb Ham

Thaw in fridge, **4 - 6 hours for every pound of ham.** Set the oven for 325 degrees. The ham will need to cook for 20 minutes per pound. You can cook the ham 2 hours prior to needing it, just cover in foil and let it rest.



MASHED POTATOES

MAKES 6
SERVINGS

2 Pounds of baking Potatoes, peeled and quartered
2 TBSP of Butter
1 Cup of Milk
1/2 tsp Salt
1/2 tsp Pepper

Bring a pot of salted water to boil and add potatoes and boil until tender, approximately 15 minutes. Drain water, add butter and milk and whip until smooth and creamy. Approximately 5 minutes.



CANDIED YAMS

MAKES 8
SERVINGS

3 Pounds of Garnet Yams, Peeled and cut into 2 inch Chunks
2 Cups of Orange Juice
1 1/2 Cup Brown Sugar
1 tsp Pumpkin Spice
4 Tbsp Butter

Boil the yams until tender, approximately 10 minutes. Drain water then add remaining ingredients and let simmer for 10 minutes. The sauce will reduce to a syrup.

TEACHING ON LEMON LANE



LEMON LANE

MAKES 6
SERVINGS

6 1/2 Cups of Water
1 1/2 Cup Lemon Juice
***not condensed
2 Cups Sugar
Zest from 1 Lemon, (after zest is removed cut into thin slices)

Mix the cold water and lemon stock. Combine with sugar and bring to a boil. Simmer for 10 minutes. Add sugar and lemon zest.

Combine ingredients and chill before serving



MERINGUE

MAKES 6
SERVINGS

2 Pounds of baking Potatoes, peeled and quartered
2 TBSP of Butter
1 Cup of Milk
1/2 tsp Salt
1/2 tsp Pepper

Bring a pot of salted water to boil and add potatoes and boil until tender, approximately 15 minutes. Drain water, add butter and milk and whip until smooth and creamy. Approximately 5 minutes.



LEMON LANE

MAKES 8
SERVINGS

3 Pounds of Garnet Yams, Peeled and cut into 2 inch Chunks
2 Cups of Orange Juice
1 1/2 Cup Brown Sugar
1 tsp Pumpkin Spice
4 Tbsp Butter

Boil the yams until tender, approximately 10 minutes. Drain water then add remaining ingredients and let simmer for 10 minutes. The sauce will reduce to a syrup.



LEMON LANE

MAKES 6
SERVINGS

6 1/2 Cups of Water
1 1/2 Cup Lemon Juice
***not condensed
2 Cups Sugar
Zest from 1 Lemon, (after zest is removed cut into thin slices)

Combine ingredients and chill before serving



MERINGUE

MAKES 6
SERVINGS

2 Pounds of baking Potatoes, peeled and quartered
2 TBSP of Butter
1 Cup of Milk
1/2 tsp Salt
1/2 tsp Pepper

Place bowl and whisk in freezer for 20 minutes. Then combine ingredients and whisk on high speed until medium to stiff peaks form. (Approximately 3 minutes.) ***Careful not to over-beat or you will be on your way to making butter!



FRESH CRANBERRY ORANGE SAUCE

MAKES 18 SERVINGS

1/4 Cup Orange Juice
1/2 Cup of Sugar
1 12oz Bag of Fresh Cranberries
3/4 Cup of Water

In saucepan combine all the ingredients except the cranberries over medium heat, stirring until sugar has dissolved. Add Cranberries and bring to boil. Let simmer for 15 minutes. Allow to cool before serving.



ROASTED CARROTS

1 lb small whole carrots
peeled and trimmed
2 Tbsp Olive Oil
2 Tbsp Honey
1/2 tsp Salt
1/2 tsp Pepper

MAKES 4
SERVINGS

Coat the carrots in the combined ingredients. Roast at 400 Degrees for 35 minutes.



AU GRATIN CAULIFLOWER

1 Can of Cream of
Mushroom Soup
1/2 cup of Milk
1 clove of garlic minced
1 Medium head of
Cauliflower cut into
florets (approx. 5 cups)
1 Cup shredded Swiss
Cheese

MAKES 6
SERVINGS

Mix half of the cheese and all of the ingredients together, put into casserole dish and top with remaining cheese. Bake at 325 degrees for 90 minutes of until tender.



PECAN PIE

1 1/4 Cup of pecan pieces
1 cup of Brown Sugar
1/4 Cup White Sugar
2 eggs
1/2 Cup of melted butter
1 Tbsp of Corn Starch
1 Tbsp Milk
1 tsp Vanilla
1 Pie Crust

MAKES 8
SERVINGS

Mix cornstarch with Milk, then whisk in eggs. Add the remaining ingredients. Pour in to pie shell. Cover with foil and bake at 425 degrees for 15 minutes then reduce heat to 350 degrees and bake an additional 30 minutes.



MAC AND CHEESE

1 Box 16oz Shell Noodles
1/4 cup of butter
1/4 cup of flour
1/2 tsp salt
1/4 tsp Pepper
2 Cups Warm Milk
2 Cups Cheddar Cheese

MAKES 6
SERVINGS

Cook noodles according to box directions. In saucepan melt butter, stir in flour cook for 3-5 min stirring constantly. Slowly add milk, then cheese. Drain Noodles and combine



CORN ON THE COB

6 Ears of Corn
(Husked and trimmed)
2 Tbsp Sugar
1 Tbsp lemon juice

MAKES 6
SERVINGS

Fill a large pot with 3/4 full of water. Add sugar and Lemon Juice. Bring to boil. Carefully submerge corn. Boil until tender, approx. 10 minutes.



ROASTED ASPARAGUS

1 Bunch of trimmed
and washed
asparagus
3 Tbsp Oil
1/2 tsp Salt
1/2 tsp Pepper

MAKES 4
SERVINGS

Coat the asparagus in the combined ingredients. Roast at 400 Degrees for 15 minutes.

TEACHING

ON lemon lane



APPLE PIE

Unroll
and add
tin. Toss
Filling ing
together. P
filling into pie
Add other pie c
basket weave cr
escape. Cover the
425 degrees for 45
to cool before serving.

CHERRY PIE

CHOCOLATE CREAM PIE

Keep the
with plastic
Stir, then
partially
and intervals
total of 7 min cooking
butter and vanilla until
Shell, allow to cool.

FAVORITE DISH

Favorite Dish
simplified version

FAVORITE RECIPE

Favorite Dish Missing? Write a
simplified version of it here!

ADJUSTING RECIPES

Name: _____

Often recipes need to be cut in half, doubled tripled...etc. If you need to cut a recipe in half, you would multiply each of the ingredient amounts by 1/2. To double you multiply each ingredient amount by 2. Based on the number of servings you need, and the serving size indicated on each recipe card. Adjust the recipe amounts to fit your need. Then take note of the amounts on the shopping list. You may consider converting some of the new amounts into a different unit. For example instead of measuring 24 teaspoons the simplified equivalent would be 1/2 Cup. See the Conversion Chart for more info.

MENU ITEM 1.		X	MENU ITEM 2.		X
ORIGINAL INGREDIENT AMOUNTS			ORIGINAL INGREDIENT AMOUNTS		
MENU ITEM 3.		X	MENU ITEM 4.		X
ORIGINAL INGREDIENT AMOUNTS			ORIGINAL INGREDIENT AMOUNTS		
MENU		X			
ORIGINAL INGREDIENT AMOUNTS			ORIGINAL INGREDIENT AMOUNTS		

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ON

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MEASUREMENT CONVERSIONS

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16 tablespoons = 1 cup
12 tablespoons = 3/4 cup
8 tablespoons = 1/2 cup
6 tablespoons = 3/8 cup

4 tablespoons = 1/4 cup
2 tablespoons = 1/8 cup
1/8 teaspoon = 1 pinch of salt
3 teaspoons = 1 Tablespoon

LEMON LANE GROCERIES





























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YOUR ENTIRE PURCHASE!

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 (Not a legitimate coupon, just a super cool math problem meant to save you
 you some hypothetical dough. (Subtotal x .20 = Discount) Subtract
 discount from subtotal. Accepted only at Lemon Lane Groceries.)

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CUBED BREAD Amount: 12 Cups Weight: 1 lb  COST: \$2.99	WHOLE MILK Amount: 1 Gallon *16 cups  COST: \$3.29	LEMON Amount: 1 Lemon COST per unit \$1.09	ASPARAGUS Amount: 1 bunch COST \$3.49	SWEET & CONDENSED MILK Amount: 1 can Fluid oz: 14oz  COST \$1.99	ALL PURPOSE FLOUR Amount: 1 bag Weight: 5lb  COST \$2.39
MINI MARSHMALLOWS Amount: 1 Bag Weight: 10 oz  COST: \$1.29	EGGS Amount: 1 dozen *12 eggs  COST: \$1.19	CELERY STALK Amount: 1 Bunch COST .99	YAMS Amount: 1 Bag Weight: 1 pound  COST \$2.33	CREAM OF MUSHROOM Amount: 1 can COST \$1.99	CORNSTARCH Amount: 1 Box  COST \$1.59
PIE CRUST Amount: 2 Count *9in  COST: \$4.59	BOX OF BUTTER Amount: 8 Sticks *1 Stick = 1/2 Cup  COST: \$5.69	ONION Amount: 1 Onion COST .62	CARLIFLOWER Amount: 1 COST \$3.88	CHICKEN BROTH Amount: 1 can Fluid oz: 32oz *32oz = 4 Cups  COST \$2.59	GRANULATED SUGAR Amount: 1 bag Weight: 4lb  COST \$2.99
FRENCH FRIED ONIONS Amount: 1 Box  COST: \$1.79 x # of lb	CHEDDAR CHEESE Amount: 1 Bag *8oz = 2 CUPS  COST: \$2.39	HEAD OF GARLIC Amount: 1 Bulb *1 Bulb = 10-12 cloves  COST: \$1.99	BOX OF POTATOES Amount: 1 Bag  COST: \$10.89	CANNED PUMPKIN PUREE Amount: 1 can Weight: 14 oz  COST: \$2.99	BROWN SUGAR Amount: 1 Bag Weight: 2 Lb  COST: \$2.33
BONE IN HEN *Pay per pound 1 Pound = \$2.38  COST: (\$2.38 x # of lb needed) = Cost	FRESH CRANBERRIES Amount: 1 bag Weight: 12oz  COST: \$3.29	APPLE Amount: 1 Apple COST per unit .64	HONEY Amount: 1 bottle Fluid oz: 24oz ≈ 3 cups  COST \$8.99	PUMPKIN SPICE Amount: 1oz *Cinnamon, nutmeg, ginger & cloves **1 oz = 2Tbsp=6tsp  COST: \$3.89	VANILLA Amount: 1 bottle Fluid oz: 2oz ≈ 4 Tbsp 1 Tbsp = 3tsp  COST \$10.89
PECANS Amount: 1bag Weight: 8oz *8oz ≈ 2 Cups  COST \$7.99	ORANGE JUICE Amount: 1 bottle Fluid oz: 52oz ≈ 6.5cups  COST \$4.39	SWEET POTATO Amount: 1 Sweet Potato COST per unit \$1.79	WHIPPING CREAM Amount: 1 carton Fluid oz: 16oz ≈ 2 Cups  COST \$3.59	COCOA POWDER Amount: 1 carton Weight: 8 oz ≈ 2 Cups  COST \$3.35	CHOCOLATE CHIPS Amount: 1 Bag Weight: 12 oz  COST: \$3.39

LEMON LANE GROCERIES

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\$25 OFF

YOUR ENTIRE PURCHASE!





























Use code GOBBLEGOBBLE at checkout!

Not a legitimate coupon, just a super cool math problem meant to save you!

you some hypothetical dough. Minimum of \$50 purchase required!

Accepted only at Lemon Lane Groceries

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CUBED BREAD Amount: 12 Cups Weight: 1 lb  COST: \$2.00	WHOLE MILK Amount: 1 Gallon *16 cups  COST: \$3.25	LEMON Amount: 1 Lemon COST per unit \$1.00	ASPARAGUS Amount: 1 bunch COST \$4.50	SWEET & CONDENSED MILK Amount: 1 can Fluid oz: 14oz  COST \$2.00	ALL PURPOSE FLOUR Amount: 1 bag Weight: 5lb  COST \$1.75
MINI MARSHMALLOWS Amount: 1 Bag Weight: 10 oz  COST: \$1.25	EGGS Amount: 1 dozen *12 eggs  COST: \$2.25	CELERY STALK Amount: 1 Bunch COST \$1.00	YAMS Amount: 1 Bag Weight: 1 pound  COST \$2.50	CREAM OF MUSHROOM Amount: 1 can COST \$2.00	CORNSTARCH Amount: 1 Box  COST \$1.75
PIE CRUST Amount: 2 Count *9in  COST: \$4.50	BOX OF BUTTER Amount: 8 Sticks *1 Stick = 1/2 Cup  COST: \$5.75	ONION Amount: 1 Onion COST .50	CARLIFLOWER Amount: 1 COST \$4.00	CHICKEN BROTH Amount: 1 can Fluid oz: 32oz *32oz = 4 Cups  COST \$2.50	GRANULATED SUGAR Amount: 1 bag Weight: 4lb  COST \$2.00
FRENCH FRIED ONIONS Amount: 1 Box  COST: \$2.25	CHEDDAR CHEESE Amount: 1 Bag *8oz = 2 CUPS  COST: \$2.25	HEAD OF GARLIC Amount: 1 Bulb *1 Bulb = 10-12 cloves  COST: \$1.00	BOX OF POTATOES Amount: 1 Bag  COST: \$2.50	CANNED PUMPKIN PUREE Amount: 1 can Weight: 14 oz  COST: \$2.50	BROWN SUGAR Amount: 1 Bag Weight: 2 Lb  COST: \$2.00
BONE IN HEN *Pay per pound 1 Pound = \$2.00  COST: (\$2.00 x # of lb needed) = Cost	FRESH CRANBERRIES Amount: 1 bag Weight: 12oz  COST: \$3.25	APPLE Amount: 1 Apple COST per unit .50	HONEY Amount: 1 bottle Fluid oz: 24oz ≈ 2 Cups 1 Cup = 16 Tbsp  COST \$10.75	PUMPKIN SPICE Amount: 1oz *Cinnamon, nutmeg, ginger & cloves **1oz = 2Tbsp=6tsp  COST: \$4.00	VANILLA Amount: 1 bottle Fluid oz: 2oz ≈ 4 Tbsp 1 Tbsp = 3tsp  COST \$10.75
PECANS Amount: 1bag Weight: 8oz *8oz ≈ 2 Cups  COST \$8.00	ORANGE JUICE Amount: 1 bottle Fluid oz: 52oz ≈ 6.5cups  COST \$4.50	SWEET POTATO Amount: 1 Sweet Potato COST per unit \$1.75	WHIPPING CREAM Amount: 1 carton Fluid oz: 16oz ≈ 2 Cups  COST \$3.50	COCOA POWDER Amount: 1 carton Weight: 8 oz ≈ 2 Cups  COST \$3.25	CHOCOLATE CHIPS Amount: 1 Bag Weight: 12 oz  COST: \$3.50

LEMON LANE GROCERIES

WELCOME TO LEMON LANE GROCERIES

\$25 OFF

YOUR ENTIRE PURCHASE!




























Use code GOBBLEGOBBLE at checkout!

Not a legitimate coupon, just a super cool math problem meant to save you!

you some hypothetical dough. Minimum of \$50 purchase required!

Accepted only at Lemon Lane Groceries

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CUBED BREAD Amount: 12 Cups Weight: 1 lb  COST: \$2.00	WHOLE MILK Amount: 1 Gallon *16 cups  COST: \$3.00	LEMON Amount: 1 Lemon COST per unit \$1.00	ASPARAGUS Amount: 1 bunch COST \$4.00	SWEET & CONDENSED MILK Amount: 1 can Fluid oz: 14oz  COST \$2.00	ALL PURPOSE FLOUR Amount: 1 bag Weight: 5lb  COST \$2.00
MINI MARSHMALLOWS Amount: 1 Bag Weight: 10 oz  COST: \$1.00	EGGS Amount: 1 dozen *12 eggs  COST: \$3.00	CELERY STALK Amount: 1 Bunch COST \$1.00	YAMS Amount: 1 Bag Weight: 1 pound  COST \$2.00	CREAM OF MUSHROOM Amount: 1 can COST \$2.00	CORNSTARCH Amount: 1 Box  COST \$2.00
PIE CRUST Amount: 2 Count *9in  COST: \$4.00	BOX OF BUTTER Amount: 8 Sticks *1 Stick = 1/2 Cup  COST: \$5.00	ONION Amount: 1 Onion COST .50	CARLIFLOWER Amount: 1 COST \$4.00	CHICKEN BROTH Amount: 1 can Fluid oz: 32oz *32oz = 4 Cups  COST \$2.00	GRANULATED SUGAR Amount: 1 bag Weight: 4lb  COST \$2.00
FRENCH FRIED ONIONS Amount: 1 Box  COST: \$2.00 x # of lb	CHEDDAR CHEESE Amount: 1 Bag *8oz = 2 CUPS  COST: \$2.00	HEAD OF GARLIC Amount: 1 Bulb *1 Bulb = 10-12 cloves  COST: \$1.00	BOX OF POTATGES Amount: 1 Bag  COST: \$2.00	CANNED PUMPKIN PUREE Amount: 1 can Weight: 14 oz  COST: \$2.00	BROWN SUGAR Amount: 1 Bag Weight: 2 Lb  COST: \$2.00
BONE IN HEN *Pay per pound 1 Pound = \$2.00  COST: (\$2.00 x # of lb needed) = Cost	FRESH CRANBERRIES Amount: 1 bag Weight: 12oz  COST: \$3.00	APPLE Amount: 1 Apple COST per unit .50	PEPPERS Amount: 1 bag Weight: 16oz  COST \$11.00	HONEY Amount: 1 bottle Fluid oz: 24oz ≈ 3 cups  COST \$9.00	PUMPKIN SPICE Amount: 1oz *Cinnamon, nutmeg, ginger & cloves **1oz = 2Tbsp=6tsp  COST: \$3.00
PECANS Amount: 1bag Weight: 8oz *8oz ≈ 2 Cups  COST \$8.00	ORANGE JUICE Amount: 1 bottle Fluid oz: 52oz ≈ 6.5cups  COST \$4.00	SWEET POTATO Amount: 1 Sweet Potato COST per unit \$1.00	WHIPPING CREAM Amount: 1 carton Fluid oz: 16oz ≈ 2 Cups  COST \$3.00	COCOA POWDER Amount: 1 carton Weight: 8 oz ≈ 2 Cups  COST \$3.00	CHOCOLATE CHIPS Amount: 1 Bag Weight: 12 oz  COST: \$3.00

THANKSGIVING PRICE SHEET



Name: _____

ITEM

COST PER UNIT

QUANTITY

TOTAL ITEM COST

1. _____

X _____ =

2. _____

X _____ =

3. _____

X _____ =

4. _____

X _____ =

5. _____

X _____ =

6. _____

X _____ =

7. _____

X _____ =

8. _____

X _____ =

9. _____

X _____ =

10. _____

X _____ =

11. _____

X _____ =

12. _____

13. _____

14. _____

15. _____

16. _____

17. _____

18. _____

19. _____

20. _____

21. _____

22. _____

23. _____

24. _____

25. _____

26. _____

X _____ =

X _____ =

X _____ =

X _____ =

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Challenge calculate the Sales Tax for an accurate total.
(Total Cost x Sales Tax in Decimal form)
TAX: On average Sales Tax is 8.5%

As you complete the activity record purchases. Label the item, record the cost per unit, how many you need in the quantity area, and the total cost (unit x quantity). Remember repeated addition is the same as multiplication. Once the activity is completed record the total cost of your Thanksgiving Dinner. Do not list ingredients more than once, calculate amount of ingredient needed for entire meal.

Overall Cost, Sales Tax Included

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OVERALL THANKSGIVING DINNER COST

THANKSGIVING PRICE SHEET



Name: _____

ITEM

COST PER UNIT

ESTIMATED
COST

QUANTITY

ESTIMATED
TOTAL ITEM COST

1. _____

_____ X _____ =

2. _____

_____ X _____ =

3. _____

_____ X _____ =

4. _____

_____ X _____ =

5. _____

_____ X _____ =

6. _____

_____ X _____ =

7. _____

_____ X _____ =

8. _____

_____ X _____ =

9. _____

_____ X _____ =

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_____ X _____ =

11. _____

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26. _____

_____ X _____ =

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_____ X _____ =

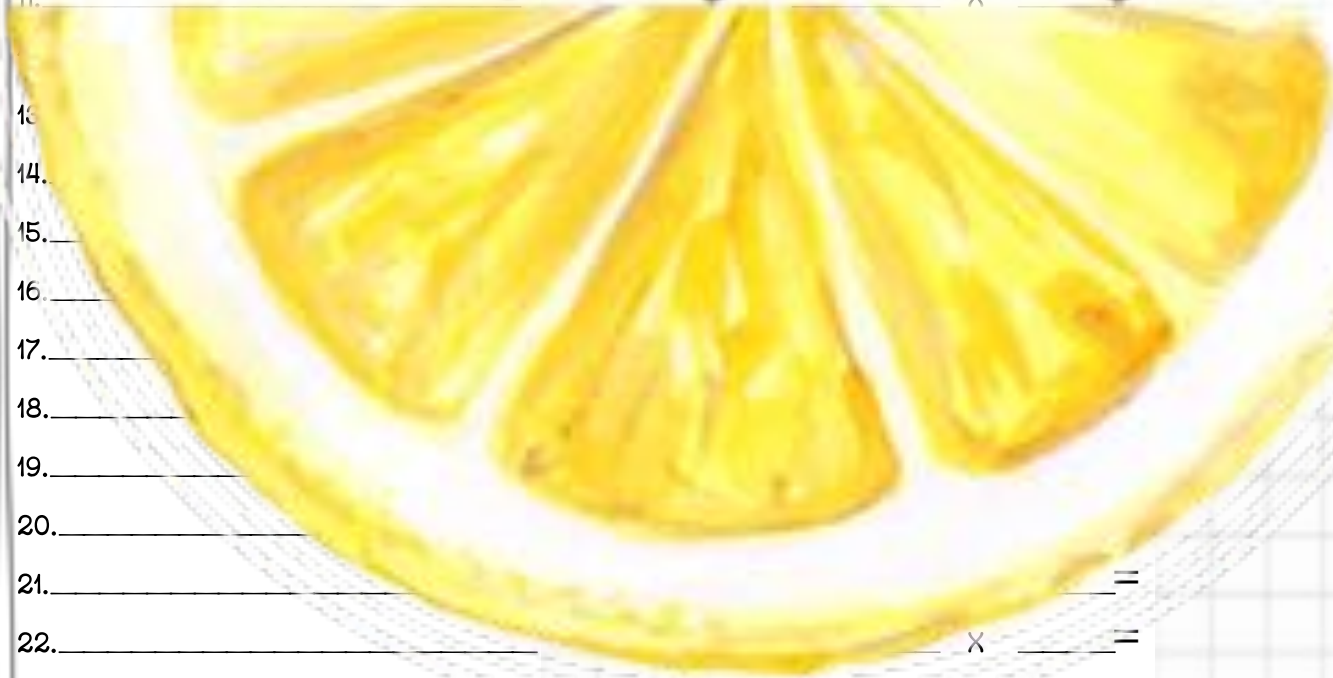
_____ X _____ =

_____ X _____ =

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Challenge calculate the Sales Tax for
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As you complete the activity record purchases. Label the item, record the cost per unit, how many you need in the quantity area, and the total cost (unit x quantity). Remember repeated addition is the same as multiplication. Once the activity is completed record the total cost of your Thanksgiving Dinner. Do not list ingredients more than once, calculate amount of ingredient needed for entire meal.

Overall Cost, Sales Tax Included

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OVERALL THANKSGIVING DINNER COST

Overall Cost No Tax

THANKSGIVING LOGISTICS:

(n) The detailed coordination of a complex operation involving many people, facilities, or supplies.

SEQUENCE THE MENU ITEMS 1ST - 6TH BASED ON WHAT YOU WILL NEED TO DO 1ST ON THE DAY OF THANKSGIVING.

Name: _____



What time will you need to wake up in order to get started and still have time to get ready for the day? *Draw the hands

**If you make a recipe prior to Thanksgiving and need to reheat it: Pull out of fridge and let sit for 30 min. - 1 hour. Then bake at 325 degrees for 20-30 minutes until hot throughout. Cover with foil to retain moisture, broil with foil removed to add an element of crisp.

MENU ITEM 1.

Key Details for Preparation:

Cooking Time: _____

Servings: _____

Anticipate Leftovers? Yes ☐ No ☐

MENU ITEM 2.

Key Details for Preparation:

Cooking Time: _____

Servings: _____

Anticipate Leftovers? Yes ☐ No ☐

MENU ITEM 3.

Key Details for Preparation:

Cooking Time: _____

Servings: _____

Anticipate Leftovers? Yes ☐ No ☐

MENU ITEM 4.

Key Details for Preparation:

Cooking Time: _____

Servings: _____

Anticipate Leftovers? Yes ☐ No ☐

MENU ITEM 5.

Key Details for Preparation:

Cooking Time: _____

Servings: _____

Anticipate Leftovers? Yes ☐ No ☐

ADDITIONAL NOTES: _____

1. What time will Thanksgiving Dinner be served?

2. Will you be making any dishes prior to Thanksgiving Day?

3. What will you do to ensure all meals are the right temperature before serving?

4. Making a Turkey or a Ham...? What day will you need to start the thawing process?

What time will you need to begin preparation of this dish, in order for it to be ready and the right temperature by Thanksgiving Dinner Time?

NOTE: _____

NOTE: _____

NOTE: _____

Date: _____

Circle: AM PM

Date: _____

Circle: AM PM

Date: _____

Circle: AM PM

Date: _____

Circle: AM PM

Date: _____

Circle: AM PM

Date: _____

Circle: AM PM

3. Did you notice dishes that could be in the oven at the same temperature, but different cooking times? What type of system will you use to keep everything straight?

THANKSGIVING LAYOUT



Design the layout of your Thanksgiving Dinner Table. Assign each guest a place, and note important details one might need to be aware of: food allergy, left handed, joke teller...etc. Brainstorm where you would like the different dishes to set, if you plan to use placemats, bouquets, cloth napkins, color scheme, and other details.

Name: _____

Notes:

Table:

Guest Name:

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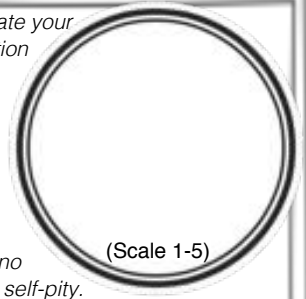
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THANKSGIVING PREP REFLECTION

On a scale of 1-5, rate your effort and participation during this project. 5 being attentive, responsive, and positive; even if at times frustrated. 1 being off topic, incomplete, little to no effort, and acting in self-pity.



Name: _____

While completing the activity, what surprised you the most?

What was your favorite part?

What was your least favorite part?

What did you learn?

What part of the activity did you feel the most confident in?

The

If you could

How important do you think it is to find for the best price during Thanksgiving time? Why or why not?

How has your perception changed towards Thanksgiving and those that prepare it?



THANKSGIVING EXTENSIONS

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Name: _____

WHICH RECIPE WILL
COST THE MOST TO
MAKE?

WHICH RECIPE WILL
COST THE LEAST TO
MAKE?

BASED ON YOUR
GROCERY TOTAL
BEFORE COUPON... SAY
YOU WERE GIVEN THE
CHOICE TO USE A %25
OFF COUPON, OR A \$40
OFF YOUR TOTAL
COUPON, WHICH
COUPON SAVES YOU
THE MOST?



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IF YOU HAD TO
PURCHASE ALL THE
INGREDIENTS TO MAKE
A RECIPE, HOW
MUCH WOULD IT
COST?

BASED ON YOUR
GROCERY RECEIPT,
HOW MUCH DID YOU
SAVE WHEN YOU USED
A COUPON?

IF YOU PAID FOR
YOUR GROCERIES WITH
\$300.00, HOW MUCH
CHANGE WOULD YOU
RECEIVE?



PICK A COLUMN
FROM THE
LEMON LANE GROCERY
ORDER THE PRICES
FOUND IN THE COLUMN
OR ROW FROM LEAST
TO GREATEST.

ALLITERATION

The occurrence of the same letter or
sound at the beginning or adjacent or
closely connected words.

TRY OUR TANTALIZING,

TOASTED, TENDER,

TOM, TURKEY

INGREDIENT
DO YOU USE THE
MOST? DID YOU USE
IT IN MORE THAN ONE
RECIPE?





Name: _____

THANKSGIVING EXTENSIONS ANSWERS



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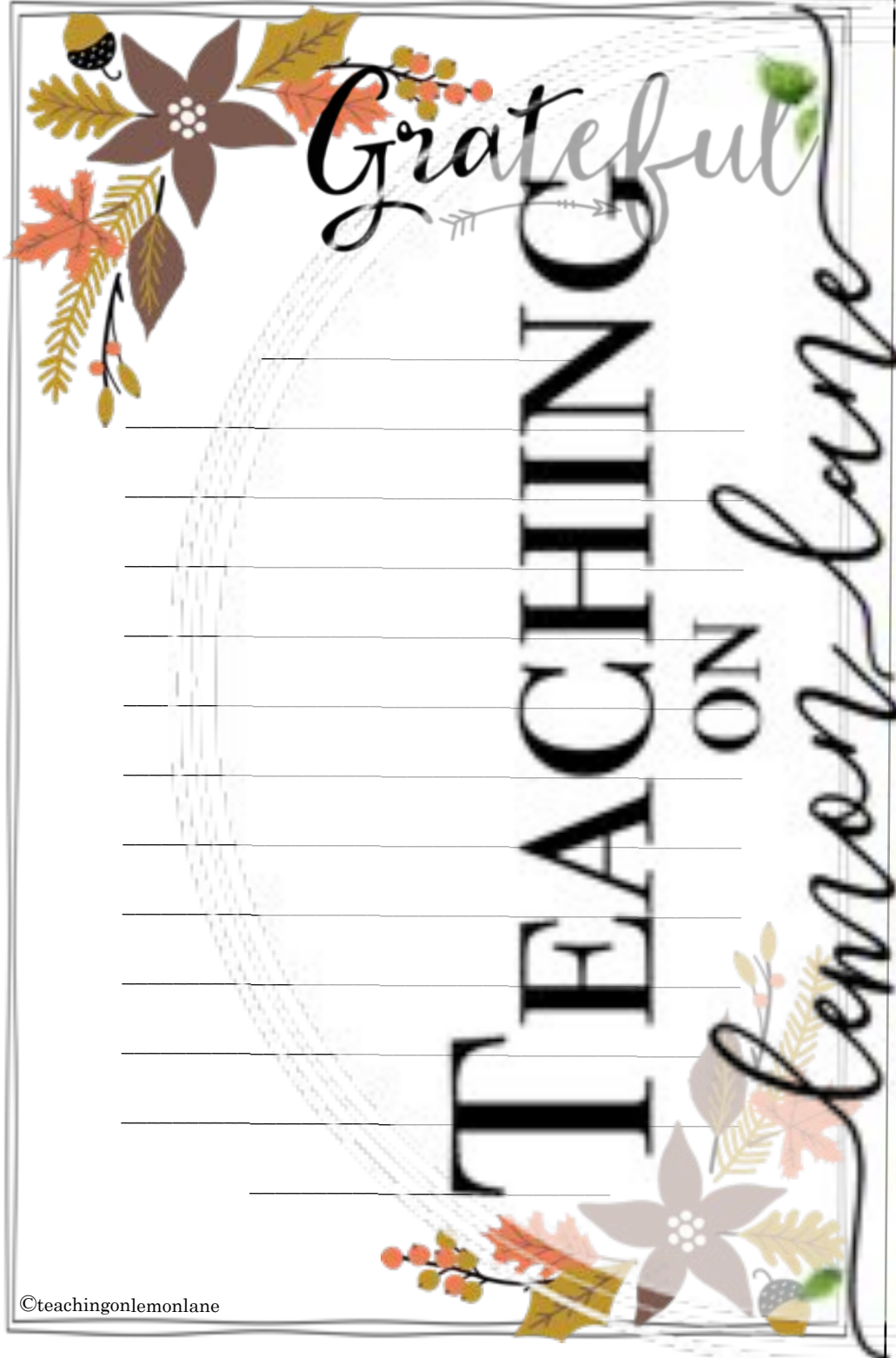
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FOR 2
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Grateful

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Grateful





Grateful

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Thanksgiving

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W A A B T M O D E ?



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**SIGN UP IS FREE AND
EASY-PEASY, LEMON
SQUEEZY!**



Thanksgiving

PLANNING

TEACHING

LET'S BE FRIENDS!

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Facebook: <https://m.ly/2Fvlgov>

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Teaching on Lemon Lane Group

@teachingonlemonlane

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YOU'LL LOVE THESE!





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Website: www.onlemonlane.com

Teaching on Lemon Lane Group
@teachingonlemonlane

Teaching on Lemon Lane

TO EXPRESS MY GRATITUDE TO YOU



TO: YOU
FROM: ME

2 THANK YOU FOR 2
EVERYTHING

2 FREE
THANKSGIVING
ACTIVITIES



THANK YOU FOR
EVERYTHING

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Grateful

Through the
ALPHABET

"GRATITUDE REQUIRES AWARENESS AND EFFORT,
NOT ONLY TO FEEL IT BUT TO EXPRESS IT."

-BONNIE D. PARKIN,

List something you are grateful
for that starts with each letter of
the alphabet. The more detailed
and unique to you...the better.

A:	T	N:
B:	E	O:
C:	A	P:
D:	C	Q:
E:	H	R:
	I	
	J:	
	K:	
	L:	Y:
M:		Z:

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"THE MORE GRATEFUL I AM, THE
MORE BEAUTY I SEE."

-MARY DAVIS

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