

**The warm weather is finally here!**

**Here are some activity ideas for home to continue**

**working on language and communication.**

**Have fun with chalk**:

Draw pictures on the sidewalk or driveway. Talk about what you made and the colors you used.

**Go outside**:

Go to the park, playground, pool, beach, and/or local community events.

**Scavenger hunt**:

Hide objects and pictures in the house or in the backyard.

**Play in the car/train/subway**:

While traveling play “I Spy” and look for specific objects such as colors and shapes

(“I spy with my little eye something red”).

**Buy a journal**:

Children can write, cut out pictures, or glue in pictures from events that they take part in this

spring/summer so you can go back and revisit them anytime.

**Play games**:

Board games work on turn-taking skills and a fun way to learn.

**Read, Read, Read**:

Go to the library and pick out several books. You can work on identifying pictures,

labeling items, answering questions, and retelling stories.

**Summer Reading**

*The Very Lonely Firefly*

(Eric Carle)

*Come on, Rain!*

(Karen Hesse)

*Beach Bugs*

(David A. Carter)

*Summer Days and Nights*

(Wong Herbert Lee)

*The Night Before Summer Vacation*

(Natasha Wing)

*Ice Cream Summer*

(Peter Sis)

*The Relatives Came*

(Cynthia Rylant)

Speech Department

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**Banana Split Bites**

(makes 12 bites)

**Ingredients:**

12- 1 in. pieces pineapple

1 banana cut into bite-sized pieces

6 medium sized strawberries, cut in half

2.5 oz. dark chocolate

1 tsp. coconut oil

Chopped nuts or coconut (optional)

**Instructions:**

1. Cut fruit and arrange into stacks.

2. Press a Popsicle stick through the fruit and freeze until solid.

3. Prepare a baking sheet with parchment paper.

4. Melt the chocolate along with the coconut oil on the stove-top or in the microwave, stirring frequently to prevent burning. Once completely melted, remove the frozen fruit from the freezer.

5. Dip the fruit in the chocolate, let the excess drip off and then place on the sheet to harden.

6. If desired, dip the chocolate covered side immediately in chopped nuts or coconut before placing them on the sheet to harden.

7. Once the chocolate is completely hardened, remove from the skeet and place in an airtight container to store in the freezer until ready to serve.

**MOMables.com**

From the Speech Room

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