

# DELICIOUS DISCOVERIES

## Corn Transfer

*Transfer activities are important to develop concentration and motor skills. Difficulty can be adjusted by using different containers.*

**Pouring** - The child can pour corn kernels from a popcorn box into another popcorn box or into the tray.

**Scooping Into A Bowl** - The child scoops corn kernels from the tray into another container.

**Scooping Into A Box** - Scooping from the tray into a popcorn box is more difficult than a bowl, because the opening is narrow and higher than the tray.

**Scooping Into A Bag** - The bag requires a much higher level of dexterity. Not only does the child have to carefully scoop the kernels from the tray, but must control the opening of the bag at the same time.

## Montessori By Mom In The Kitchen

*Food provides an opportunity for the child to work on almost every aspect of practical life.*

**Because there is so much information, we outlined the activities and philosophy in a separate guide: Montessori By Mom In The Kitchen.**

**Kitchen Tools** - Use the mini kitchen tools (whisk, grater, measuring spoons, brush, and rolling pin) to practice a wide variety of cooking skills.

**Following Instructions** - Cooking a simple recipe is a great way to work on understanding sequence, and being able to follow or give instructions.

[Refer to the guide for more complete activities]

## Spice Set

*The Montessori method encourages children to explore real things. Many people only experience spices in a processed form as it comes in the store. This is why we included whole spices for your child to explore.*

**Discuss Spices** - Begin by explaining that spices are used to flavor foods. Different cultures (groups of people) often use different spices. It is also interesting to compare sugar and salt: one is from a plant and the other is a mineral.

**Open Ended Exploration** - Allow the child to freely touch, smell, and explore the different spices.

**Similar And Different** - Pick a few spices and have the child compare them to find attributes they share and what makes them different from one another. This is a great vocabulary building activity.

**Botany Card Introduction** - A child may not be able to understand the botany card illustrations. You can show them how a single card shows different parts of the same plant, and help them decipher what they are seeing.

**Botany Card Information** - Start with just a few cards (for example, the 5 cards that match scents in the smelling bottles) and review the facts on the reverse of the cards.

**Match Spices To Botany Cards** - Use the spice control card to identify and name the different spices. Then try find the correct botany card for each spice. There is a botany card for all the spices except for salt, since salt is a mineral.

**Spices At Home** - Explore the spices that you have in your kitchen. Identify those that match the ones in the set, and those that are different.

## Smelling Bottles

*This classic Montessori activity helps refine the sense of smell.*

**Matching Scents** - There are 5 different pairs of matching scents. The adult prepares the activity by placing colored dots on the bottom of the bottles to indicate matching pairs of scents.

The child can start with 3 scents that are very different (like lemon, peppermint, and apple). The papaya and orange can be challenging, because they smell similar to apple and lemon, respectively.

The child compares a scent from a green bottle and tries to identify the blue bottle with a matching scent. They check their work by verifying the bottles have the same colored dot. The pair is set aside and the child goes on to the next green bottle. [See video instruction for more explanation]

**Identify Scents** - The child can try to name the scent and then match the bottle to the corresponding botany card. To add "control of error" a dot can be placed on the back of the botany cards to match the correct smelling bottle.

### Please be aware of possible food allergies.

The spices provided are not intended to be used in cooking, since they are not all food grade ingredients.

All kitchen tools except for the rolling pin can be used for food preparation.