



# Cabin Fever Cures



Aug. 30-Sept. 5, 2020

Just for fun

## REFLECTIONS

What are your favorite memories of the first day (or week) of school? Write down your answers here.

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## School Memories

S P F K R N N K T L C P T M S  
 K C S E Q E R O A A H E E N E  
 P E H B I O C P A P A N A Q T  
 D E D O W H I E L X L C C X A  
 S F N E O C C A S E K I H O M  
 N M M C N L Y G V S B L E B S  
 J O A I I G H B I Y O B R H S  
 H R R X R L V O Z B A O N C A  
 C P K O E A S K U Q R X G N L  
 G T U E R A S E R S D C X U C  
 R N D R A C T R O P E R R L R  
 D D E T E N T I O N M A T H E  
 Z L N U Y H P A R G O E G O L  
 S N O Y A R C R E A D I N G U  
 C S W Q S E D A R G A L P G R

BIG CHIEF  
 CHALKBOARD  
 CLASSMATES  
 CRAYONS  
 DESK  
 DETENTION  
 ERASERS  
 EXAMS  
 GEOGRAPHY  
 GRADES  
 HOMEWORK  
 LUNCHBOX

MATH  
 PENCIL BOX  
 PENCILS  
 PLAYGROUND  
 PRINCIPAL  
 READING  
 RECESS  
 REPORT CARD  
 RULER  
 SCHOOLHOUSE  
 SNACKS  
 TEACHER

## Answers to the riddles on Page 2:

1. A towel; 2. Your word; 3. A barber; 4. All the people on the boat are married; 5. The match; 6. He was born on February 29; 7. A bank; 8. An echo; 9. Darkness; 10. A piano; 11. Your right elbow; 12. A chalkboard; 13. A hole; 14. Your breath; 15. Yarn

# Can you answer these riddles?

1. What gets wet while drying?
2. What can you keep after giving to someone?
3. I shave every day, but my beard stays the same. What am I?
4. You see a boat filled with people, yet there isn't a single person on board. How is that possible?
5. You walk into a room that contains a match, a kerosene lamp, a candle and a fireplace. What would you light first?
6. A man dies of old age on his 25th birthday. How is this possible?
7. I have branches, but no fruit, trunk or leaves. What am I?
8. What can't talk but will reply when spoken to?
9. The more of this there is, the less you see. What is it?
10. What has many keys but can't open a single lock?
11. What can you hold in your left hand but not in your right?
12. What is black when it's clean and white when it's dirty?
13. What gets bigger when more is taken away?
14. I'm light as a feather, yet the strongest person can't hold me for five minutes. What am I?
15. I'm found in socks, scarves and mittens; and often in the paws of playful kittens. What am I?

Answers on the front

## Zucchini Lasagna

This recipe is published in the book, "I Love Vegetables," by Cheryl Tallman. The book is provided compliments of Care Connection to participants of "Living A Healthy Life" class. The class is scheduled for a Zoom session as part of the Learning Connection. Visit [www.goaging.org](http://www.goaging.org) to learn more. We thought the recipe would provide a healthy, interesting way to enjoy zucchinis, which are plentiful in many home gardens this time of the year. Makes 4 servings.

4 zucchinis, each about 7 inches long	1 1/2 cup part-skim mozzarella
2 cups pasta sauce (16 ounces)	cheese, shredded
1 cup part-skim ricotta cheese	1/2 tsp. Italian seasoning
1/2 cup grated parmesan cheese	1/4 tsp. garlic powder

**Heat oven** to 375 degrees. Lightly spray 9 x 9-inch baking dish with cooking spray.

**Spread** 1/2 cup of tomato sauce in the bottom of the baking dish; set aside.

**In medium bowl, stir together** ricotta cheese, parmesan cheese, 1/2 cup mozzarella cheese, Italian seasoning and garlic powder.

**Cut the zucchini** into one-quarter inch slices long-wise. Place zucchini slices on a paper towel and then on a microwave-safe plate. Microwave on high for 4 minutes. Remove and cool for five minutes. Pat dry with paper towel.

**With 1/3 of zucchini strips, line the bottom of the pan.** Spoon half of the ricotta cheese filling onto each of the zucchini slices. Repeat this step two times, changing the direction of the zucchini strips for each step.

**Spread the remaining tomato sauce** evenly over the top and sprinkle with shredded mozzarella cheese.

**Bake about 25 minutes** or until golden and bubbly. Let stand 10 minutes before serving.