



Ashley's Angel Gram

READERS BECOME BETTER LEARNERS

When children become good readers in the early grades, they are more likely to become better learners throughout their school years and beyond.

Becoming a reader involves the development of important skills, including learning to:

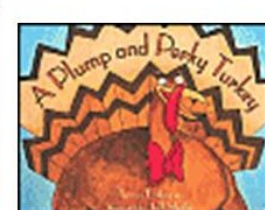
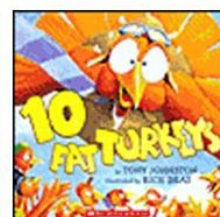
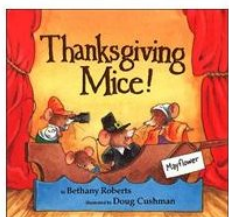
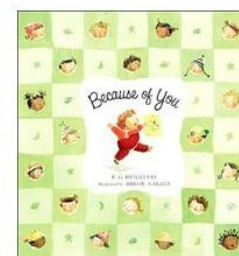
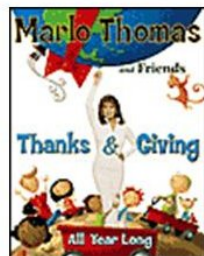
- **use** language in conversation
- **listen** and respond to stories read aloud
- **recognize** and name the letters of the alphabet
- **listen** to the sounds of spoken language
- **connect** sounds to letters to figure out the code of reading
- **read** often so that recognizing words becomes easy and automatic
- **learn** and **use** new words
- **understand** what is read

Preschool and kindergarten teachers set the stage for your child to learn to read with some critical early skills. As a parent, you can help by understanding what teachers are teaching and by asking questions about your child's progress and the classroom reading program.

You can also help your children become readers. Learning to read takes practice, more practice than children get during the school day.

Source -- <http://www.justreadfamilies.org>

Suggested Reading Books



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POTATO-BROCCOLI SOUP

Ingredients:

- 4 cups Chopped potatoes
- 4-6 slices Bacon, cut into pieces
- 1 large Onion, chopped
- 2 1/2 cups Water
- 2 Chicken bouillon cubes
- 1/2 teaspoon Curry powder
- 1 1/2 To 2 cups frozen broccoli, chopped small
- 1 Tablespoon Worcestershire sauce
- 3/4 cup Lowfat or nonfat milk
- Salt and pepper to taste

Directions:

Peel and chop the potatoes and set aside. Saute the onion and bacon together, then add the potato, water, bouillon cubes, and curry powder. Bring to a boil, cover, and reduce heat to a slow boil. Cook for about 15 to 20

minutes, until potatoes are tender and slide off a fork when tested. Put the soup into a blender and blend until smooth.

Return soup to Dutch oven, mix in milk and Worcestershire sauce and broccoli. Simmer slowly, stirring occasionally, for about 15 to 20 minutes. Add salt and pepper to taste. Add bacon to same pot. Fry until crisp; add onions, garlic, thyme and bay leaf. Cover and cook until onions are tender, stirring occasionally, about 10 minutes. Return beef and any accumulated juices to pot.

Add 5 cups beef broth and crushed tomatoes with puree. Bring to a simmer; cover and cook until beef is just tender, stirring occasionally, about 1 1/2 hours.

Suggested Reading Books

