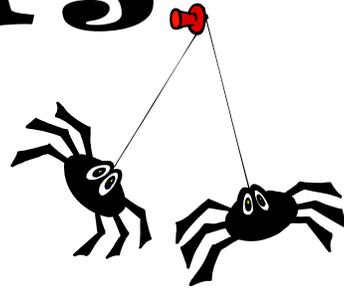


# Spiders



## Rhyme/Song

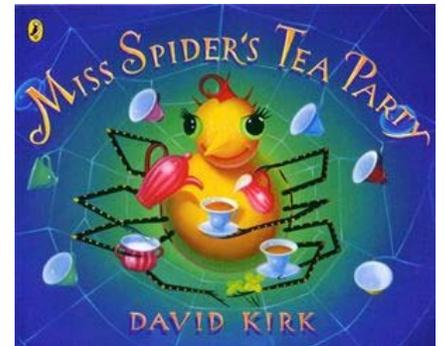
### Itsy Bitsy Spider

The itsy bitsy spider  
Climbed up the water spout  
Down came the rain  
And washed the spider out  
Out came the sun  
And dried up all the rain  
And the itsy-bitsy spider  
Climbed up the spout again



## Book

### Miss Spider's Tea Party



## Crafts

### Paper Plate Spider Webs

Supplies Needed:

- Hole punch
- Paper plates
- Yarn

Punch holes around the outside of the plate. Tie yarn around a hole to keep it secure. Thread the yarn through each of the holes until the web is complete.



### Pom-pom Spider

Supplies Needed:

- 1 pipe cleaner
- Craft glue or hot glue gun
- 2 googly eyes
- 1 medium pom-pom
- 1 large pom-pom

Cut pipe cleaner into 8 pieces for legs. Use glue to assemble the spider. Place eyes on the medium pom-pom and attach medium pom-pom to the large pom-pom. Glue pipe cleaner on for legs.



## Math/Science

### Spider Web with Pom-pom Spiders

Count and sort pom-poms by colors and sizes. Count how many times the string goes around the circle to form the web.



## Spider Menu

### Breakfast

Orange Sections  
Spider Pumpkin Muffins  
Milk

### Lunch

Fruit Spider  
Vegetable Spider  
Spider Sandwiches (tuna, bread)  
Milk

### Snack

Creepy Crawlies (crackers, pretzels)  
Milk

### Spider Sandwiches

7 ounces canned tuna, drained  
1/4 cup pickle relish  
3 tablespoons low-fat mayonnaise  
8 slices wheat bread  
32 thin carrot strips  
8 raisins



Mix tuna, relish and mayonnaise in small bowl. Set aside. Cut bread slices into circles. Spread tuna mixture onto 4 slices of bread. Place 8 carrot strips into the tuna to form spider legs. Top with remaining 4 bread circles. Press 2 raisins on top for eyes. Place each spider sandwich on a paper plate with a spider web drawn on the edges. Makes 4 servings for 3-5 year olds at lunch/dinner.

- ✓ Meat/Meat Alternates
- ✓ Grains/Breads

### Fruit Spider

4 wooden skewers  
1 plum (1/2 cup)  
2 cups grapes  
Cream cheese



Cut wooden skewers into thirds. Place three skewer sections into each side of the plum to form legs. Place grapes on skewers. Add additional skewers with grapes to complete the legs. Give the spider eyes with a dab of cream cheese. Makes 10 servings for 3-5 year olds at lunch/dinner.

- ✓ Vegetables/Fruits

### Creepy Crawlies

Make a peanut butter cracker sandwich using round crackers and peanut butter. Insert 4 thin pretzel-stick halves into the filling on each side for legs. Top with 2 raisins for eyes (use peanut butter to help them stick). Each spider makes 1 serving for 3-5 year olds at snack.



- ✓ Grains/Breads

### Spider Pumpkin Muffins

1 1/2 cups white flour  
1 1/2 cups whole wheat flour  
2 teaspoons baking soda  
1/2 teaspoon salt  
1 1/4 teaspoon nutmeg  
3/4 teaspoon ground cloves  
3/4 teaspoon ground ginger  
2 1/4 teaspoon cinnamon  
1 cup unsweetened applesauce  
1 1/2 cups sugar  
2 cups pumpkin puree  
4 eggs  
Chocolate or white chips for eyes  
Licorice strings for legs



Mix flours, baking soda, salt, nutmeg, cloves, ginger, and cinnamon together and set aside. Mix applesauce and sugar in large mixing bowl. Add pumpkin and eggs and mix until combined. Stir in dry ingredients a little at a time until just combined. Fill muffin cups 3/4 full. Bake at 350° F for 20 minutes, or until top springs back when touched with finger. Once cooled, add 2 chocolate chips for eyes and licorice strings for legs to create your spider. Makes 49 servings for 3-5 year olds at breakfast.

- ✓ Grains/Breads

### Vegetable Spider

1/2 medium avocado (1/4 cup)  
8 baby carrots (1/2 cup)  
1 cherry tomato, cut in half



Lay 1/2 avocado with pit end down. Slice into smaller pieces while maintaining the shape. Place 4 carrots on each side of the avocado to form legs and the tomato halves at the top for eyes. Makes 3 servings for 3-5 year olds at lunch/dinner.

- ✓ Vegetables/Fruits

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