



Cub Facts

A magazine for Pre-K and Kindergarten students at Lafayette E.S.,
Created by 4th and 5th Grade Students

Created by:

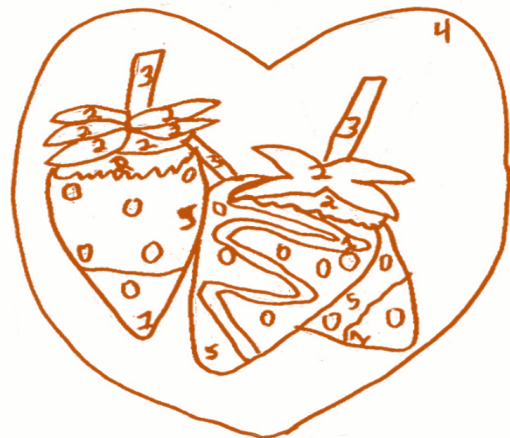
Florence de Beaufort, Sophie Eralp-Atashi, Miles Fleischer,
Eleanor Hass, Harper Marks, Liam Novikoff

Editors: Ms. Cobb and Ms. Perll

Haiku of Love

By Florence de Beaufort

All friends are super.
Be grateful for family.
Love is amazing!



Love

By Miles Fleischer

Lots of happiness
Optimistic about life
Valentine's Day is amazing
Exciting friends to play with



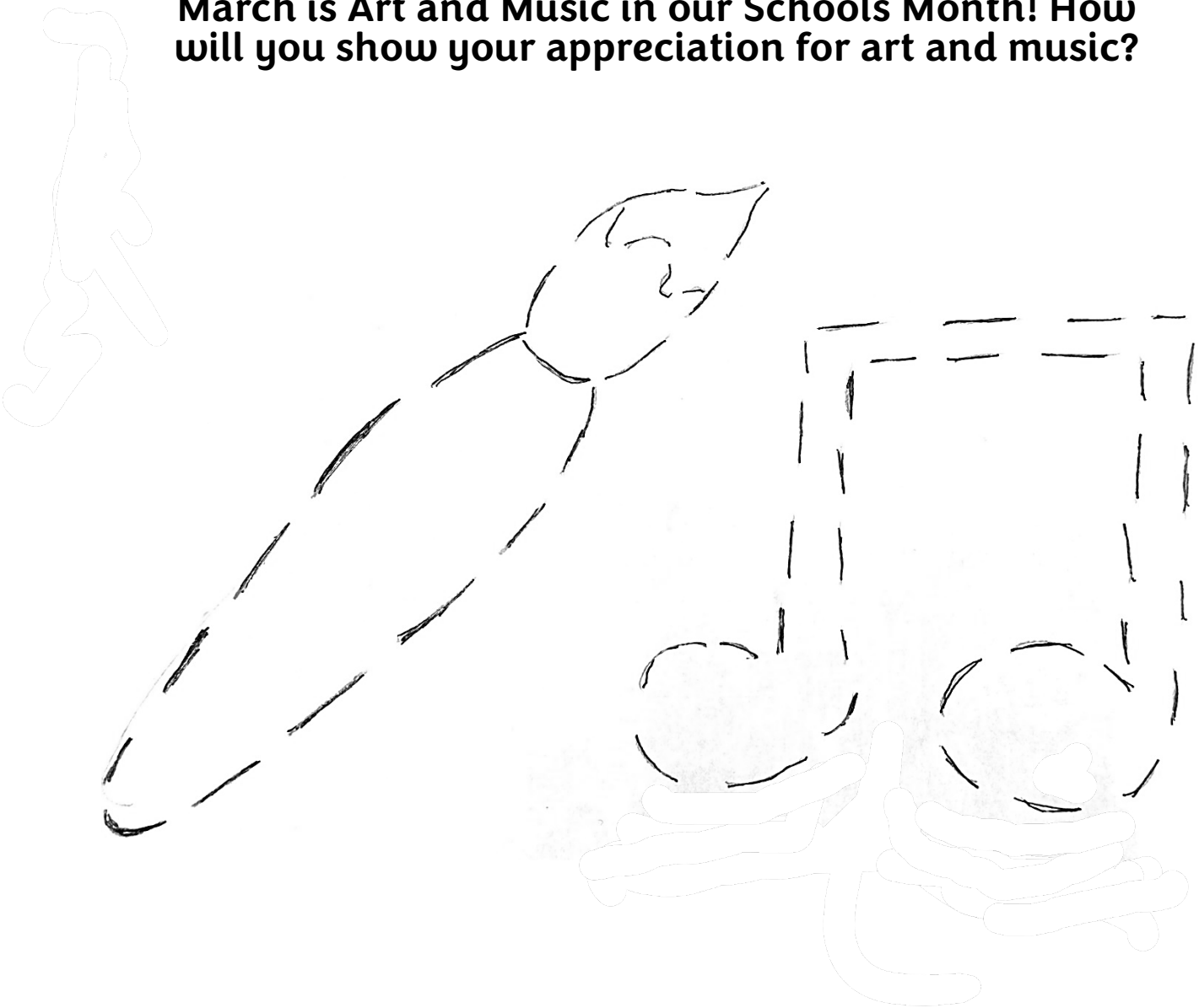
Rainbow Haiku

By Florence de Beaufort

Red, Orange, Yellow
Green, Blue, Indigo, Purple
Bring color to Earth!

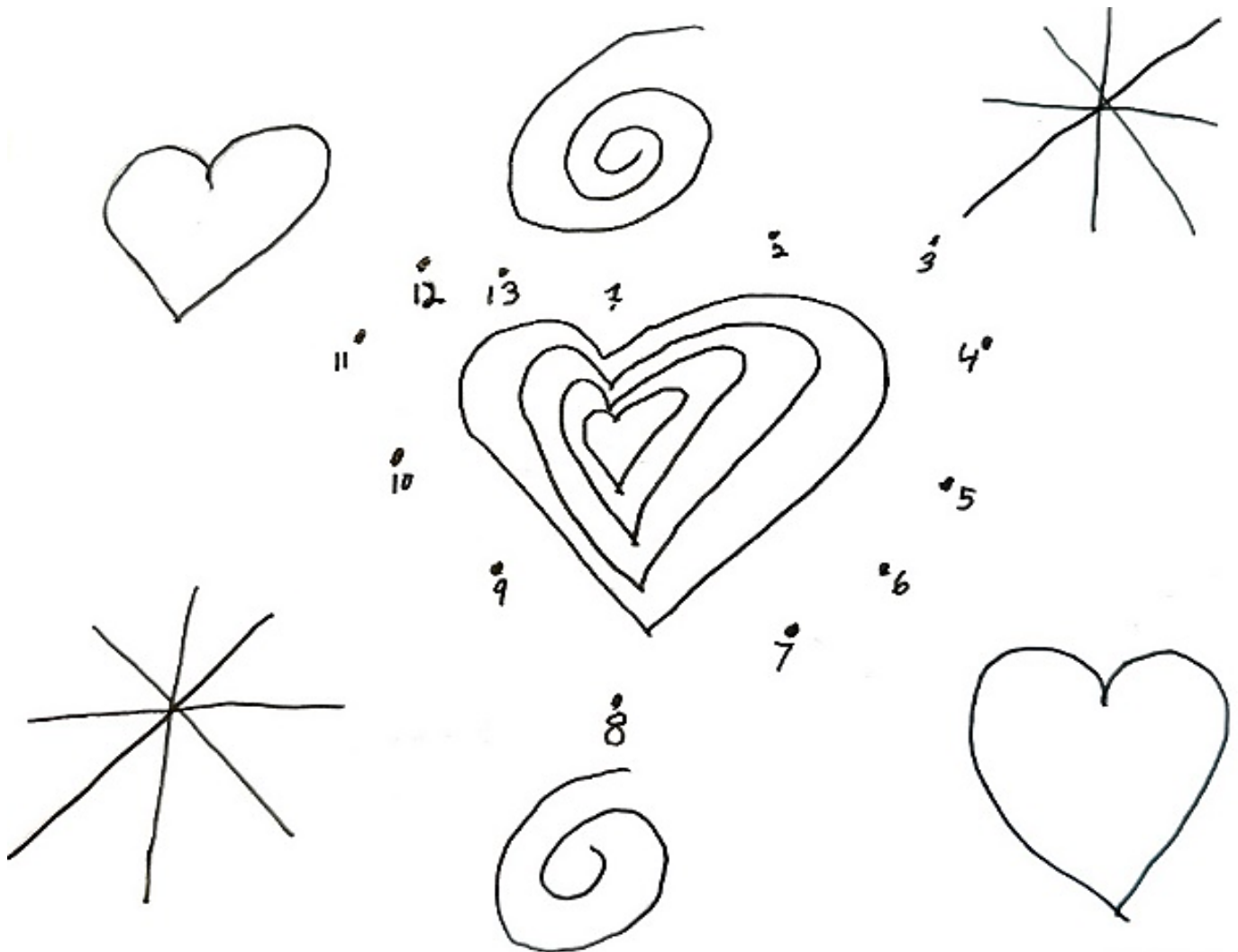


March is Art and Music in our Schools Month! How will you show your appreciation for art and music?



**Can you connect the dots below?
How will you color the picture?**

By Liam Novikoff



Love

By Florence de Beaufort

***Lots of hugs
One of a kind
Very special day
Everyone is loved***



Chocolate Covered Strawberries

By Florence de Beaufort

Daisy and her friend Holly were making chocolate covered strawberries for Valentine's Day. They planned to make the treats at Daisy's house. Daisy's mom bought all the ingredients for them to use.

"I'm so excited to make these strawberries!" said Holly.

Daisy opened the refrigerator and looked inside. She saw the chocolate but no strawberries.

"Oh no, the strawberries are missing!" Daisy exclaimed.

"How are we going to make chocolate covered strawberries without strawberries?" asked Holly.

"Oh, no, Valentine's Day is ruined!" cried Daisy.

At that moment Daisy's mom walked in. "Not so fast," she said, holding up a container of strawberries.

"You're the best mom ever!" said Daisy.

Holly and Daisy made the chocolate covered strawberries and brought the treats to their class the next day. Everyone loved them!



RECIPE FOR CHOCOLATE COVERED STRAWBERRIES

*****MAKE SURE YOU HAVE A GROWNUP HELP YOU WITH THIS!!*****



Ingredients

- whole strawberries - room temperature; leave the leaves and stems on
- milk chocolate chips or semi-sweet chocolate chips.
- Optional: sprinkles



Step by Step Instructions

STEP 1: Rinse off the strawberries and dry them with some paper towels. Be sure the strawberries are completely dry before you start the dipping process.

STEP 2: Microwave the chocolate chips in a microwave-safe bowl for one minute. Remove from microwave and stir until the chips melt. The chocolate chips may need more time to completely melt. If so, microwave them at 30-second intervals, stirring in between.

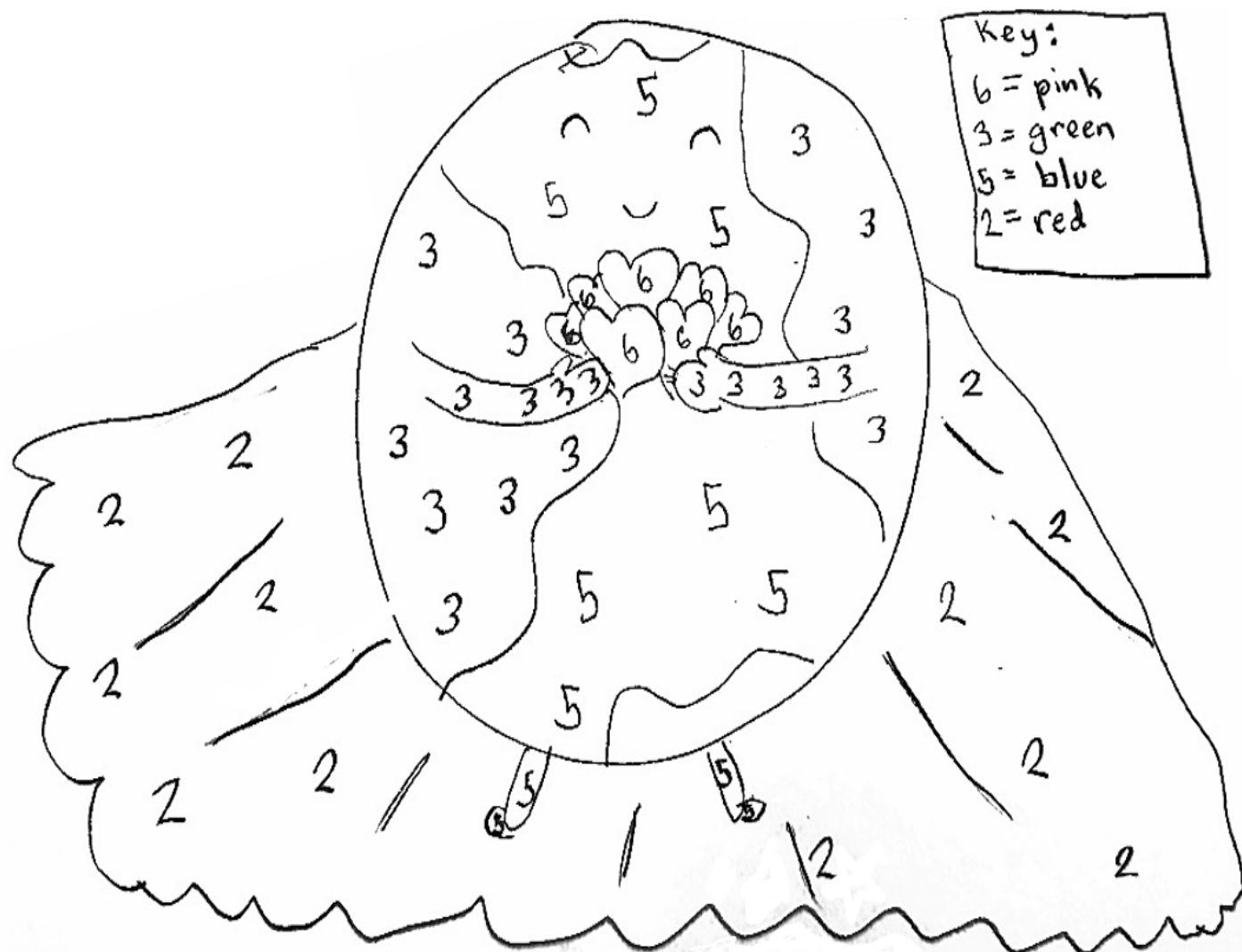
STEP 3: Hold the strawberry by the green leafy stem and dip into the bowl of melted chocolate. Shake the excess chocolate back into the bowl.

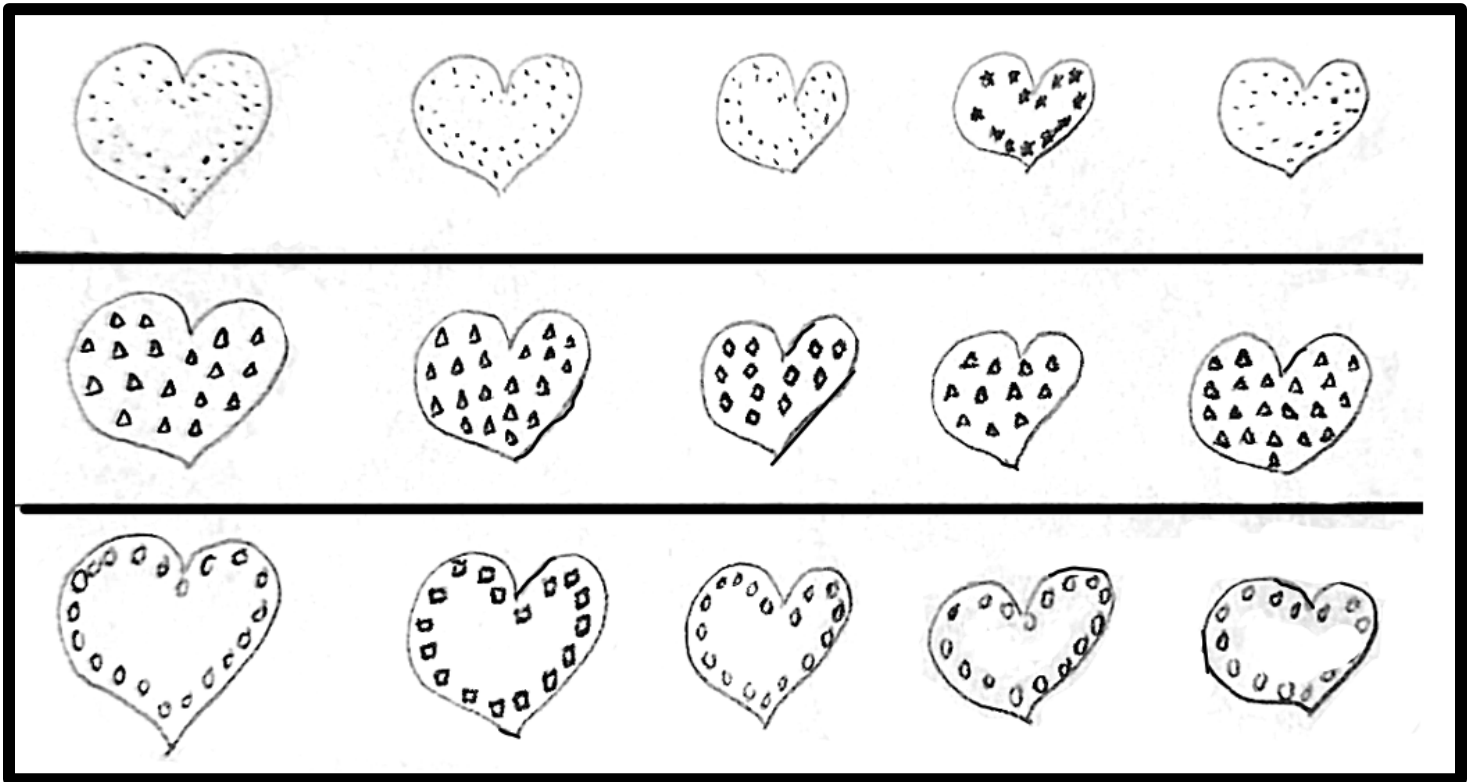
STEP 4: If you want to add sprinkles, pour some in a small bowl and dip your strawberry in right after dipping it in the melted chocolate.

STEP 5: Place the dipped berries on some parchment paper or wax paper in the refrigerator so the chocolate can harden.

Help Earth deliver kindness all over the world by coloring the picture. Use the numbers to help choose your colors.

By Sophie Eralp-Atashi





How will you color the hearts and shamrocks?
Can you spot the differences





Word Search

By Harper Marks



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

Can you find these words in the puzzle above?

LOVE

HEARTS

ROSE

CARE

FLOWERS

KIND

HUG

CANDY

CUPID

CARDS



Can you spot the differences between the two pictures below?

Created by Eleanor Hass and Liam Novikoff

