

**April 28<sup>th</sup>**

**MATH:**

My Math (Measurement: Solve Capacity Problems): pages 639 & 640 followed by pages 643 & 644 (only post pages 643 & 644)

(Optional) Complete any DreamBox assignments that have been reassigned to you. (Once you are logged into DreamBox, click on "my lessons" and complete the lessons marked with a blue symbol.)

**WRITING:**

1. **VIDEO:** Review Coordinating Conjunctions:

<https://www.turtlediary.com/game/completing-the-sentence-with-subordinating-conjunction.html>

2. **ACTIVITY:** Play **ONE** of the following games:

**-Conjunction Eater:** <https://www.turtlediary.com/game/identify-the-conjunction.html>

**-Find the Correct Conjunction:** <https://www.turtlediary.com/game/find-the-correct-conjunction.html>

3. **OFFICE 365:** Open last week's Word Document "Compound Sentences" and add FOUR of your own sentences to your document. Each sentence should include ONE of the 7 conjunctions learned today. (F.A.N.B.O.Y.S.) Try to use four different conjunctions.

**READING:**

-Watch the following video for a review on text structures: <https://www.youtube.com/watch?v=zVU8xoXRHys&feature=youtu.be>

-Freckle has an instructional video that goes along with each assignment. Please watch before completing the questions. Remember to take your time and not rush.

Complete Freckle ELA assignment: RI3: Analyzing Connections (Skill 1)

Steps for instructional videos. (can be found in the PDF)

Analyzing Connections Questions 0/4 Earned +0

Pierogi are filled dumplings from Central and Eastern Europe. They are made from dough with a filling inside. The dough is made with flour and warm water. Some recipes may add egg and spices to the dough. First, the dough is rolled out. It is then cut into squares or circles. Next, the dough is stuffed with filling. There are many different types of filling that can be added to pierogi. Some popular fillings are mashed potatoes, fried onions, cabbage, vegetables, and meat. The pierogi must be sealed in order to hold the filling inside. The dough is pinched around the edges. The pierogi are then folded into half circles. The final step is to boil the pierogi. They will float once fully cooked. They can then be served with butter or sour cream or eaten alone.

What does this text describe?

- the history of Central and Eastern Europe
- the process of making pierogi
- the restaurants where you can find pierogi in the U.S.
- why pierogis are popular

Submit

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Analyzing Connections

Watch a video to learn this skill!

Explanation



0:00 / 1:28

## READING STAMINA– 30 minutes

-Library book or a book from home

-MyOn

-System 44/READ 180: <https://h100000058.education.scholastic.com>

**SPECIALIST'S BLOG:** [Specials Digital Learning Agenda](#)

**Trivia Tuesday link:** <https://tinyurl.com/yamtlfaz>

Special Message from all the Third Grade Teachers. We love and miss you all very much.

