

May 1st

Today is a Catchup Day! Work on any incomplete assignments.

This is a list of this week's assignments. Make sure that you have completed them all.

MATH:

1. BrainPOP Jr.- Milliliters and Liters- video & quiz
2. XtraMath
3. My Math - pages 639 & 640, 643 & 644, 651 & 652, 655 & 656
4. BrainPOP Jr.- Grams and Kilogram – video & quiz
5. Dreambox

SCIENCE:

1. BrainPop Jr. - Heat - Video & quiz
2. BrainPop – Temperature - video
3. Georgia Science Workbook: p. 171 "Do the Math!" and upload a picture to your Dojo portfolio.

WRITING:

1. **VIDEO:** Watch this video about Coordinating Conjunctions: https://youtu.be/-catJZm_2TI
2. **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.
3. Compound Sentence match
4. Simple OR Compound?

READING:

1. Watch the following video for a review on text structures: <https://www.youtube.com/watch?v=zVU8xoXRHys&feature=youtu.be> & Watch Freckle instructional video.
2. Complete Freckle ELA assignment: Analyzing Connections (Skill 1)
3. Watch the following Flocabulary video on text structures: <https://www.youtube.com/watch?v=7kWGQ- ipBY&t=46s> & Watch Freckle instructional video.
4. Complete Freckle ELA assignment: Analyzing Connections (Skill 2)

Steps for instructional videos.

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

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Analyzing Connections Questions 0/4 Earned +0

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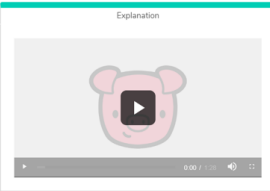
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Analyzing Connections

Watch a video to learn this skill!

Explanation



8:00 / 1:00

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