

ROSIE RACCOON'S ACTIVITIES

RACE DOWN THE RIVER!

- Print pages 2–3 with the "Race Down the River" game board, game cards, and the Rosie, Gertie, and Oliver markers.
- Out out the markers and cut apart the game cards. Mix up the game cards and stack them face down.

Now you're ready to Race Down the River!

Draw a card and say the word for the picture. If the word <u>begins</u> with an *r* sound, move <u>Rosie</u> ahead one space. If the word has an *r* sound in the <u>middle</u>, move Gertie one space. If the word <u>ends</u> with an *r* sound, move Oliver one space.



Mix up the picture cards again and see who wins the race THIS time!



Rosie Raccoon Printable Activity Page 3





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SING ALONG WITH ROSIE!

You know this tune. It's "Row, Row, Row Your Boat"! Rosie made up her own words.

Row, row, row your raft,

(Do rowing motions on left side.)

Gently down the river.

(Do rowing motions on right side.)

Look out for the rapids!

(Point to the left.)

Look out for the rocks!

(Point to the right.)

If you fall in, you'll SHIVER!

(Cross arms and make shivering motion.)



CHALLENGE: Try singing the song as a round! Have a leader for each group. When the first group begins singing the second line, the next group begins singing the first line, and so on.



Hi, kids!

My rockin' rigatoni is just right for dinner with your family and friends. Have a forkful of this rigatoni and you'll be rockin' and rollin'!

Your pal, Rosie Raccoon

ROSIE RACCOON'S ROCKIN' RIGATONI

(Remember! Ask an adult for permission and help before you start.)

This recipe makes 12 servings.

Preheat oven to 375 degrees Farenheit.

Grease a rectangular 13 x 9 x 2 inch casserole (or two smaller casseroles) with olive oil.

Grate and set aside:

2 cups low-fat mozzarella cheese

🐧 1/2 cup Parmesan cheese

Brown in large skillet, drain, and set aside:

1/2 lb. medium or mild spicy sausage (chicken or turkey), removed from casings

In same skillet cook together until softened:

🕽 3 Tablespoons extra-virgin olive oil

🧖 1 onion, chopped

🧻 4 cloves garlic, minced

Return sausage to skillet and add:

🗍 1 large (28 oz.) can crushed tomatoes

🧻 1 small (8 oz.) can tomato sauce

1 regular (14 oz.) can artichoke hearts, drained and chopped

1/2 lb. ricotta cheese (or low-fat, small curd cottage cheese)

1/4 cup chopped fresh basil (or 1 Tablespoon dried)

salt and pepper to taste

Meanwhile cook 1/2 lb. rigatoni in large pot, according to directions, and drain.

Combine rigatoni and sausage mixture in pot, tossing gently.

Assemble casserole:

Spread half the rigatoni mixture on the bottom of the casserole.

Spread half the mozzarella over the mixture.

Add the remaining rigatoni and sausage mixture, followed with the remaining mozzarella.

Sprinkle top of casserole with the Parmesan cheese.

Bake casserole at 375 degrees Fahrenheit for 25-35 minutes, until casserole is bubbly and cheese is melted and lightly browned.

Enjoy!





For use with the *Try This!* activity on page 32 of *Rosie Raccoon's Rock and Roll Raft*











