Read Chapter 1.

Reading Comprehension:

Chapter 1
1. How old was Laura Ingalls Wilder when she wrote this book? Reread the first sentence of Chapter 1 to detect her approximate age.
2. What made Laura feel safe when the wolves were howling (page 3)?
3. Retell what the Ingalls did to preserve the meat. How did Laura help preserve the meat?
4. What was Mary’s doll like? What was her name (page 20)?
5. What was Laura’s doll like? What was her name (page 20)?
6. What did Laura sometimes do when Susan could not watch? What does this show about her concept of reality?
7. What did Laura and her family do in the evening? To Laura, what was the best time of day?
8. How did Pa keep the coals alive until morning?
9. For what was the hog bladder used?

Activities:

Literature 1. Is this book fiction or nonfiction? Is this a biography or an autobiography? (It is autobiographical fiction.) Who is telling this story? (Laura is both the author, or narrator, and the character. Help your child to distinguish the voice of each. Point out instances where Laura the character speaks, revealing her thoughts, and other times when Laura the narrator gives us information that the characters do not. The “voice” that tells the tale determines the point of view or perspective of the story. Because it is autobiographical, the story is told from Laura’s point of view. Discuss the idea that we do not always know what the other characters are thinking, but we do know Laura’s thoughts. Discuss how the point of view of a story could change from character to character just as opinions or memories can change from one person to the next.)

Science/Writing 2. Study bears and their hibernation patterns, habitats, and food. Use the worksheet on page 312 or write a report on what you have learned. The Biography of a Grizzly is an excellent optional novel.

Science 3. The main principle in preserving food is to keep the molds, bacteria, fungi, and yeast from destroying the food. Name some ways that food can be preserved. (Drying; freezing; salt; sulfur; boiling and sealing which kills bacteria and molds and prevents further growth by cutting off oxygen and exposure to spoilers; smoking which dries the undesirable spores; sugar that lyses the cells.)

Vocabulary/Living 4. Show or explain each of the following: trundle bed, leather, venison, and lard. Eat venison.
Psychology/Bible  5. Explain to your child that the ability to understand different Bible concepts comes with growth and development. (See I Corinthians 13:11.) To expound on this idea, obtain Piaget’s stages of cognitive development and “test” the development of younger children. This can be beneficial for older children in understanding younger siblings or in baby-sitting.

Bible 6. Laura’s father was an important part of her life. What does Malachi 4:6 say?

Living 7. Eat cracklings or put them in cornbread.

Art 8. Make a corn cob doll and play only with it all day.

Living 9. Make a hog’s bladder balloon. This may be obtained from a butcher. Wash with soapy water and store in a salt water solution in the refrigerator until ready to use.

Manners 10. Laura interrupted Mary; this was poor manners. Read a book on manners and schedule to complete it by the end of Week 3.

Bible 11. Good manners frequently help a person to carry out biblical principles. Interrupting another person may have the root cause of esteeming oneself higher than others (Philippians 2:3-5). Another verse that addresses interrupting is Proverbs 18:13.

General 12. Remember this week to schedule and make time for General

DAY 2

Read Chapter 2.

Reading Comprehension:

Chapter 2
1. What did they sometimes do after the chores were finished?
2. When the butter was removed from the churn, what was left (page 32)? What did they do with it?
3. When did Pa have time to play (page 35)?
4. What did Laura enjoy about watching the fireplace and the kerosene lamp?
5. Retell the panther story.
6. What made the girls feel safe (page 44)?

Activities:

Science 1. Study the densities of various solutions. (Butter is made from unhomogenized milk. Homogenization mechanically breaks up the fat globules into minute particles that mix with the water particles, thus dispersing the fat permanently throughout the milk and making it impossible to obtain only the cream. The cream is less dense than water