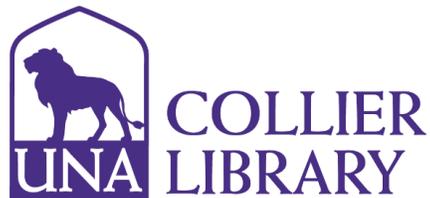
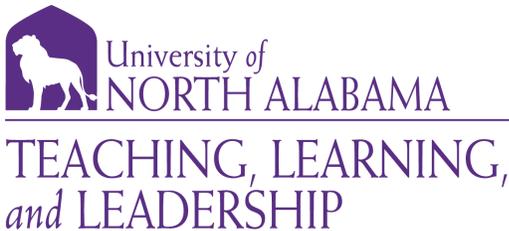


THE HEADLESS HORSEMAN OF SLEEPY HOLLOW
LEARNING RESOURCE PACKET:
ENGLISH LANGUAGE ARTS



TENNESSEE VALLEY
ART ASSOCIATION
TENNESSEE VALLEY MUSEUM OF ART | RITZ THEATRE



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The
Legend
of
Sleepy Hollow Activity
Packet
Fourth Grade

*By: Sara Harrison, Alli Walker, Matthew Woods and Lauren
Randles*

Kpvt qf wevkqp'c'pf 'dcemi t qwpf 'qp'vj g'c'wvj qt '''

Y kuj lpi vqp'Kxkpi 'y cu'dqtp'Cr tki5."39: 50J g'y cu'cp'Co gtlecp'uj qt'v'uxqt {'y tkvgt."guuc { kuv." dkqi tcr j gt."cpf 'j kuvtkcp'qh'vj g'3; vj "egpwt { 0J g'ku'dguv'hpqy p'hqt'j ku'uj qt'v'uxqt'ku'Tkr 'Xcp" Y kpmg."y j kej 'y cu'y tkwgp'kp'3: 3; . "cpf "Vj g'Ngi gpf "qh'Uggr { "J qmuy . 'y j kej 'y cu'y tkwgp'kp" 3: 420""Dqtp'cpf 'tckugf 'kp'O cpj cwcp'v'c'o gtej cp'v'ho kn . "Kxkpi "o cf g'j ku'ikvgtct { "f gdw'kp" 3: 24'y j gp'j g'y cu'cdqw'p'kpgv'g'p' { gctu'qrf . 'y kj "c'ugt'ku'qh'q'dugt'xc'v'k'p'cn'hw'gtu'v'q'vj g'"O qt'p'kpi " E j t'q'p'k'g . 'y tkwgp'v'p'f gt "'c'hcng'pco g."Lapcy cp'Qrf uv' r'g'0J g'vgo r'qtct'kn { "o qxgf "v'Gpi r'p'f "hqt" vj g'ho kn { "dw'k'p'guu'kp'3: 37'y j gt'g'j g'cej k'x'g'f 'hco g'y kj "vj g'r wdr'k'c'v'k'p'qh'Vj g'Uhgvej "Dq'q'm'q'h' I g'q'ht'g'f "E't'c'f'q'p."I gp'v'v'ugt'k'c'k'g'f "ht'qo "3: 3; 6420J g'eq'p'v'p'w'g'f "v'r wdr'k'uj "t'gi w'c't'n { "vj tq'w'j q'w' j ku'ik'g."cpf 'j g'eqo r'ng'v'f "c'h'x'g/x'q'm'wo g'dk'qi tcr j { "qh'I g'q'ti g'Y kuj lpi vqp'lw'v'g'ki j v'o q'p'y u" dg'ht'g'j ku'f g'c'y "cv'ci g'98'kp'V'c'tt { v'q'y p."P gy "I q'tn'0'Kxkpi 'y cu'q'p'g'qh'vj g'h'k'uv'Co gtlecp'y tkvgtu" v'q'g'ct'p'c'w'g'p'v'k'p'kp'G'w'q'r g."cpf 'j g'g'p'eq'w'c'i g'f "q'y gt'Co gtlecp'c'w'j q'tu'u'w'ej "cu'P cy j cp'k'g'i" J cy vj q't'p'g."J g'p't { "Y cf uy q't'v'j "N'q'pi h'g'm'uy . "J g'to cp'O g'ix'k'ng'c'p'f "G'f i ct'C'm'p'R'q'g'0'U'g'x'g't'c'i'q'h' Kxkpi u'd't'q'y g'tu'd'g'eco g'c'ev'x'g'P gy "I q'tn'v'o g'tej cp'w'="vj g'f "g'p'eq'w'c'i g'f "j ku'ik'vgtct { "c'ur k'c'v'k'p'u." q'h'g'p'u'w'r r'q't'v'k'pi "j ko "h'p'c'p'ek'm { "cu'j g'r w'v'w'g'f "j ku'y tk'k'pi "e'c't'g'g't'0'Kxkpi 'y cu'cp'v'p'k'p'v'g't'g'v'g'f " u'w'f gp'v'y j q'r t'g'h'g't'g'f "c'f x'g'p'w'g'v'ux't'k'g'u'c'p'f "f't'co c."cpf 'j g't'gi w'c't'n { "u'p'g'c'ng'f "q'w'q'h'c'v'c'u'kp'vj g' " g'x'g'p'k'pi u'v'q'c'w'g'p'f "vj g'vj g'c'v'g't'd { "vj g'v'ko g'j g'y cu'360'P qy "h'g'w'u'v'c'm'c'd'q'w'v'j g'v'ux't { "q'w'c't'g'c'd'q'w' v'q't'g'c'f 0J c'm'uy g'g'p'ku'c'v'ko g'y j gp'g'x'g't { q'p'g'uku'c't'q'w'p'f "v'g'n'k'pi "u'ect { "v'ux't'k'g'u'q't'y c'v'ej l'pi "u'ect { " o q'x'k'g'u'y kj "h'k'g'p'f u'q't'ho kn { 0'U'q'o g'g'x'g'p'f t'g'u'u'w'r "cu'u'ect { "e'j c't'c'v'g'tu'h'k'ng'i j q'u'u."i q'd'r'k'p'u'c'p'f " y kej gu'0'Vj g'v'ux't { "q'w'c't'g'c'd'q'w'v'q't'g'c'f "ku'r g't'h'g'v'h'q't'v'j ku'v'ko g'q'h' { g'c't'c'p'f "vj g'ug'c'q'p'q'h' j c'm'uy g'g'p'0'Vj g'x'k'nc'i g'q'h'U'g'g'r { "J q'm'uy "ku'v'c'k'f "v'q'd'g'j c'w'p'v'g'f "c'p'f "vj g'v'q'y p'ur g'q'r ng'g'z'r g't'k'g'p'eg" vj ku'g'x'g't { f'c' { . } j q'y g'x'g't'v'j g'v'g'c'ej g't'q'h'v'j g'v'q'y p'v'v'ej k'f t'g'p'd'g'r'k'g'x'g'i j q'u'u'c't'g't'g'c'n'v'p'v'k'l'q'p'g'p'k'i j v'

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Uej qqj qwug/"C'dwkrf lpi 'wugf "cu'c'uej qqn'gur gekm' 'kp'c'uo cm'eqo o wplv' 'qt'xkmi g0'

J qqhu/"Vj e j qtp{ 'r ctv'qh'yj g'hqv'qh'cp'wpi wrv'cpko cn'gur gekm' 'c'j qtug0'

Hk f rg/"C'xkrlp.'gur gekm' 'y j gp'wugf "v' r r'c' 'hqm'lo wale0'

O c{ qt/"Vj g'grgevgf 'j gcf "qh'c'ek' . 'qy p.'qt"qyj gt'o wplekr crkv{ 0'

Drcemo kj /"C'r gtuqp'yj q'o cngu'cpf 'tgr cktu'yj lpi u'kp'ktqp'd{ 'j cpf 0'

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Y qt nlcpm'

- Hk f rg"
- Uej qqj qwug"
- J qqhu"
- Uvgr rg"
- Ucf f rg"
- Vcrgu"
- Ctkj o gve"
- Drcemo kj "
- O c{ qt"
- Uej qqm cuvgt"
- O cuvgt

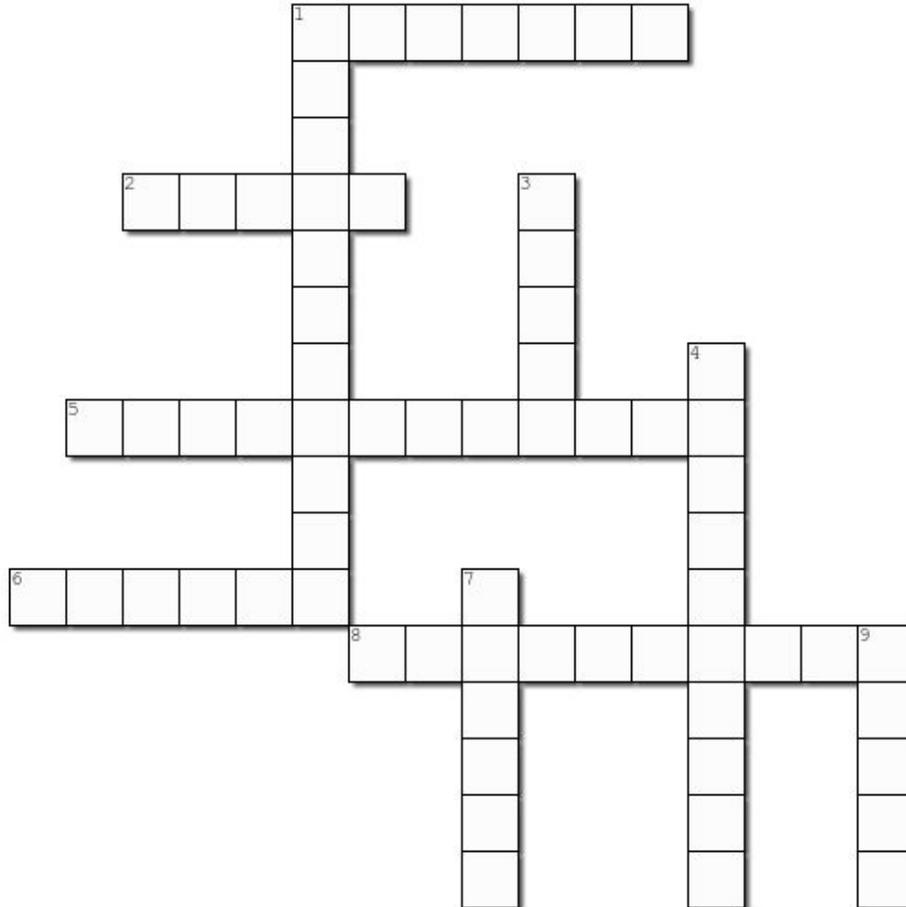
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Name: _____

Complete the crossword puzzle below



Created using the Crossword Maker on TheTeachersCorner.net

Across

- 1. Part of a historic church
- 2. Someone who is elected
- 5. Teaches students
- 6. Makes music
- 8. They use their hands for work

Down

- 1. Students learn here
- 3. Story telling
- 4. Involves math and numbers
- 7. Goes on the back of a horse
- 9. Part of a horse's body

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Follow along with me as I make pumpkin bread! The recipe I used is from the Mount Vernon Inn Restaurant. It is a colonial inspired recipe and is adapted from historical cookbooks that were used by Martha Washington at Mount Vernon.



Scan the QR code below to get started!

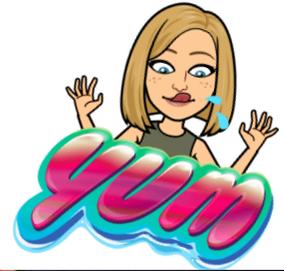


Pumpkin Bread Recipe

Yield: 1 large loaf or 6 small loaves

Ingredients

1 2/3 cups sifted regular flour
1/4 teaspoon baking powder
1 teaspoon baking soda
3/4 teaspoon salt
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/3 cup shortening
1 1/3 cups sugar
1/2 teaspoon vanilla
2 eggs
1 cup canned mashed pumpkin
1/3 cup water
1/2 cup chopped walnuts or pecans



Directions

Preheat the oven to 350 degrees. Grease loaf pan (9x5x3 inches) or 6 small loaf pans. Sift together flour, baking powder, baking soda, salt, cinnamon, and nutmeg. Cream shortening, sugar, and vanilla. Add eggs, one at a time, beating thoroughly after each addition. Stir in mashed pumpkin. Stir in dry ingredients in four additions, alternately with water, until just smooth. Do not overheat. Fold in nuts. Turn batter into prepared pan. Bake until a cake tester comes out clean, 45 to 55 minutes. Turn out on the wire rack, right side up; cool. Will keep for several days if wrapped in foil in the refrigerator or indefinitely in the freezer. Bring to room temperature before serving



This colonial inspired recipe comes from the Mount Vernon Inn Restaurant. The recipe presented here was adapted from historical cookbooks used by Martha Washington at Mount Vernon.

<https://www.mountvernon.org/inn/recipes/article/pumpkin-bread/>