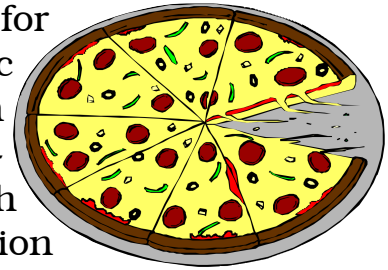


ACTIVITIES FOR "IT'S GONNA BE DINNER SOON"

THEME: *Foods can be as different as people. Trying new foods can teach us about others and enrich our lives.*

MATH: Pizza seems to be a universal favorite food for children and adults alike. Use pizza to teach basic fractions. Create six 'pizzas' out of cardboard which the students can color and decorate. Cut these pizzas into fractions. Make up bingo style boards with fractions instead of whole numbers. Call out a fraction by holding up the portion of the pizza pieces that indicates the fraction. Students respond by marking the fraction on their game boards. The winner calls out PIZZA! to indicate filling in her/her board.



LANGUAGE ARTS: Play a fun language game by letting the children name toppings they like on their pizzas. Have the first child begin by saying "I'm going to make a pizza with . . ." Have the second child repeat what the first child said and add the name of his/her favorite topping to the end of the sentence. Continue until every child has had a chance to add a topping name to the list. Use age and ability to determine when to start the sentence over with the name of one topping.

COOKING: There are many recipes for bread from around the world. Tortillas are the basic bread of Mexico. They are round and thin and made of corn flour or wheat flour. Children can make tortillas and shape them with their hands. Here is a corn tortilla recipe:

Corn Tortillas

Ingredients:

*2 cups of fine corn flour (masa harina)
1 cup of water*

Mix flour and water. Make small balls and press them flat until they are thin and round. To cook, heat a large ungreased skillet. Drop tortillas one at a time onto the skillet. Brown on one side, then turn and brown on the other. Serve with butter.



ACTIVITIES FOR “IT’S GONNA BE DINNER SOON” (continued)

The hot rainy climate in China is perfect for growing rice. Here is a recipe for Chinese Rice Balls that your students may enjoy:

Chinese Rice Balls

Ingredients:

*1 cup short grain white rice
1.5 cups of water
1/2 tsp. of salt
sugar*



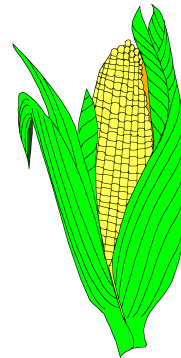
Put the rice in a pan, add water and let it soak for 30 minutes. Cover and bring to a boil. Reduce heat to simmer. Cook until all water has been absorbed. Let set for 5 minutes. Cool. Butter or spray oil on hands. Form rice into walnut sized balls. Roll balls in sugar and enjoy.

Many traditional Native American foods are based on the use of corn. Try this recipe for Hopi Fry Bread:

Hopi Fry Bread

Ingredients:

*1/2 cup corn meal 1/2 tsp. salt
1/2 cup flour 3/4 cup milk
2 tsp. baking soda cooking oil*



Mix ingredients together. Add more flour if necessary to make a stiff dough. Roll out onto a floured board until it is very thin. Cut into strips, about 2-3 inches long and 1 inch wide. Drop into hot oil. Brown on both sides. Serve hot with butter or sprinkle with sugar. This recipe serves 10.

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