



DCTL School #19

September/October C-day Project

Multicultural Cookbook



Learning Targets

- I can write a narrative that creatively conveys a story about a family tradition that involves food as part of a celebration.
- I can use the 5 senses to write descriptive sentences that allow my reader to visualize a family tradition and the food that is part of the celebration.

Name: _____

Family Crew Leaders: _____

Step 1: Multicultural Cookbook – **Sensory Language:** Do you have a savory (salty) tooth?



Sensory Language: words and descriptions that appeal to the reader's five senses. (sound, taste, smell, sight, touch)

Pick food you enjoy eating:



Some ideas:

Or choose your own! Respond to each of the following writing prompts to write a total of three (3) complete sentences that describe the food you chose.

1. What does this food look like?



2. What does this food smell like?



3. What does this food taste like?



Step 1: Multicultural Cookbook – **Sensory Language:** *Do you have a sweet tooth?*



Sensory Language: words and descriptions that appeal to the reader's five senses. (sound, taste, smell, sight, touch)

Pick food you enjoy eating:



Some ideas:

Or choose your own! Respond to each of the following writing prompts to write a total of three (3) complete sentences that describe the food you chose.

4. What does this food look like?



5. What does this food smell like?



6. What does this food taste like?



Step 2: Free Write!

Read the prompts below and write a response to answer both questions. Include as much detail as possible!

1. What is your favorite family tradition or celebration? Describe what it is, when it takes place, who is involved, and why it is your favorite!

2. What is your favorite food that is served during the celebration you described above? Describe what it is, who makes it, and what makes it your favorite!

STEP 3: Close read (gist and identify evidence of sensory language from text) Ms. Dunn's model narrative and recipe.

Calico Beans

By Ms. Dunn

I can feel the stickiness of the humid July air, wrapping its arms around me like an uncomfortable hug. But I hear my cousins running and playing, pool water splashing in the background and feel soft blades of grass between my toes. It's never quiet when the whole family is together but on a cook out day we don't let the noise or the heat bother us. I smell smoke coming from the grill and I see my father flipping burgers as he always does.



My uncle Chris is fussing over his fruit salad that doesn't sit in a regular bowl, but is displayed in a watermelon which is carved into the shape of a swan that looks so fancy it seems out of place on the picnic table. My mouth salivates as I sneak a chunk of watermelon and taste its sweet, watery softness all over my tongue.

Cookouts are a family tradition we share and when Dunns, Greenlees and Berkowitzes get together to celebrate any occasion that happens to take place in the summer. It can be a graduation, family reunion, birthday, 4th of July holiday or just an excuse to all get together. Whatever we are celebrating during the summer, usually happens around the grill and by the pool.

But the most important part of these events isn't the hamburgers or the pool or my Uncle Chris's fruit salad creations. The most important part is a person. It's my grandma, Grammy. It's her warm hug that's as soft and comfortable as a pillow, even when she squeezes you tight on a hot July day. It's her wrinkled smile, her jolly laugh and the way she rolls her shoulders back when she gets angry at the kids. It's her, but it's also the food she brings to the cookout. The food she always brings. The one she's famous for. The one that she knows is my favorite, so she brings it to every family event just for me. Calico Beans.

Sweet and tangy at the same time, Calico Beans is the best baked beans you ever tasted times a million. The colors of three different beans mixed with hamburger meat looks so satisfying on the plate next to a hot dog, you wonder if it's really a side dish or a whole meal. And the smell of bacon just draws you in... and you're hooked! All of the flavors and textures combine to make a party on your plate that matches the party happening outside. When you're done your fork feels so heavy that you know you're full, but your taste buds play tricks on you making you go back for more. By the end of the meal all anyone can do is sit in a chair, or on the grass, and relax. Too full to run or splash but just full enough to enjoy looking at the clouds and enjoy being with the family on a hot summer day.



Calico Beans Recipe

Ingredients

1 can butter beans
1 can kidney beans
1 can pork and beans
1 cup ketchup
 $\frac{1}{4}$ cup brown sugar
 $\frac{1}{4}$ cup white sugar
2 tbs vinegar
1lb ground beef
 $\frac{1}{2}$ lb of bacon
 $\frac{1}{2}$ diced white onion



Cooking Directions

1. Fry bacon until cooked
2. Break up bacon into small pieces and set aside
3. Brown ground beef and onion in a frying pan until ground beef is cooked through
4. Transfer ground beef and bacon to baking dish
5. Add 1 can butter beans, drained
6. Add 1 can kidney beans, drained
7. Add 1 can pork and beans, undrained
8. Add ketchup, brown sugar, white sugar and vinegar.
9. Stir until all ingredients are combined.
10. Cook covered at 350 for 45 minutes or until the edges bubble

Frijoles Calico (Spanish version)

By Ms. Dunn

Puedo sentir la viscosidad del aire húmedo de julio, envolviendo sus brazos alrededor de mí como un abrazo incómodo. Pero escucho a mis primos corriendo y jugando, salpicando agua de la piscina en el fondo y siento hojas blandas de hierba entre los dedos de los pies. Nunca es tranquilo cuando toda la familia está juntos, pero en un día de cocinar no dejamos que el ruido o el calor nos molesta. Huele el humo que viene de la parrilla y veo a mi padre revolotear hamburguesas como siempre lo hace.

Mi tío Chris es fussing sobre su ensalada de fruta que no se sienta en un tazón regular, pero se muestra en una sandía que está tallada en la forma de un cisne que parece tan elegante que parece fuera de lugar en la mesa de picnic. Mi boca saliva mientras sneak un trozo de sandía y saborear su dulce, acuosa suavidad por toda mi lengua.

Cookouts son una tradición familiar que compartimos y cuando Dunns, Greenlees y Berkowitzes se reúnen para celebrar cualquier ocasión que ocurre en el verano. Puede ser una graduación, una reunión de familia, un cumpleaños, un 4to de las vacaciones de julio o apenas una excusa a toda la reunión. Todo lo que estamos celebrando durante el verano, por lo general sucede alrededor de la parrilla y en la piscina.

Pero la parte más importante de estos eventos no son las hamburguesas o la piscina o mis creaciones de ensalada de fruta de tío Chris. La parte más importante es una persona. Es mi abuela, Grammy. Es su abrazo cálido que es tan suave y cómodo como una almohada, incluso cuando ella te apreta fuerte en un caluroso día de julio. Es su sonrisa arrugada, su risa alegre y la forma en que ella retrocede los hombros cuando se enfada con los niños. Es ella, pero es también la comida que ella trae a la comida al aire libre. La comida que siempre trae. El que ella es famosa. La que ella sabe es mi favorita, por lo que la trae a cada evento de la familia sólo para mí. Frijoles Calico.

Dulce y picante al mismo tiempo, Calico Beans es el mejor de los frijoles horneados que he probado veces un millón. Los colores de tres diferentes frijoles mezclados con carne de hamburguesa parece tan satisfactorio en el plato al lado de un perro caliente, se pregunta si es realmente un plato de acompañamiento o una comida entera. Y el olor de tocino sólo te atrae ... y estás enganchado! Todos los sabores y texturas se combinan para hacer una fiesta en su plato que coincide con la fiesta que pasa afuera. Cuando hayas terminado tu tenedor se siente tan pesado que sabes que estás lleno, pero tus papilas gustativas juegan trucos sobre ti haciéndote volver para más. Al final de la comida todo lo que puede hacer es sentarse en una silla, o en la hierba, y relajarse. Demasiado lleno para correr o salpicar, pero sólo lo suficiente como para disfrutar viendo las nubes y disfrutar de estar con la familia en un día caluroso de verano.



Calico Beans Recipe

Ingredientes

- 1 puede mantequilla de frijoles
- 1 pueden frijoles
- 1 puede carne de cerdo y frijoles
- 1 taza de ketchup
- $\frac{1}{4}$ de taza de azúcar morena
- $\frac{1}{4}$ de taza de azúcar blanco
- 2 cucharadas de vinagre
- 1 libra de carne picada
- $\frac{1}{2}$ libra de tocino
- $\frac{1}{2}$ cebolla blanca en cubitos



Instrucciones para cocinar

1. Freír el tocino hasta que esté cocido
2. Romper el tocino en trozos pequeños y dejar de lado
3. Pique la carne de res y la cebolla en una sartén hasta que la carne picada esté cocida
4. Transferir la carne picada y el tocino al plato para hornear
5. Añadir 1 puede mantequilla de frijoles, escurrido
6. Añadir 1 puede frijoles, escurridos
7. Añadir 1 lata de cerdo y frijoles, sin escurrir
8. Agregue el ketchup, el azúcar moreno, el azúcar blanco y el vinagre.
9. Revuelva hasta que todos los ingredientes se combinen.
10. Cocine cubierto a 350°C durante 45 minutos o hasta que los bordes burbujen

Step 4: Use the chart below to keep track of evidence of sensory language and descriptions Ms. Dunn uses to write her narrative about the Calico Beans recipe and the tone that is created. The first is done as an example for you!

Evidence (E) Direct Quotes from the narrative that are examples of sensory language used to describe Calico Beans	Analysis (A) This comes from your brain. How does the author, Ms. Dunn use sensory language to create imagery. These are pictures in your mind about how the Calico Beans taste, smell, look and the general tone of the narrative she creates.
E1: <i>One piece of evidence from the narrative is, “My mouth salivates as I sneak a chunk of watermelon and taste its sweet, watery softness all over my tongue.”</i>	A1: <i>This shows how author loves eating watermelon because her mouth waters when she sees it, and she describes the way it tastes when she sneaks a piece of it.</i>
E2: <i>Another piece of evidence from the text is,</i> “ _____ _____ _____” _____.	A2: <i>This piece of evidence shows how..._____</i> _____ _____ _____.
E3: <i>Another piece of evidence of sensory language from the text is,</i> “ _____ _____ _____” _____.	A3: <i>This piece of evidence illustrates how..._____</i> _____ _____ _____.
E4: <i>Another piece of evidence of sensory language from the text is,</i> “ _____ _____ _____” _____.	A4: <i>The author is able to create a picture in my mind when she..._____</i> _____ _____ _____.

NARRATIVE ROUGH DRAFT

Use the space below to write a rough draft of your Narrative. Remember to use the resources and examples you have been given to help you write an interesting and creative story!

Task:

- Describe a family tradition or celebration.
- Describe the food that is served and how it is a part of the celebration.
- Use descriptive details that appeal to the 5 senses to help your reader imagine being there and tasting the food.

Title: _____

Paragraph 1: Describe the setting using the 5 senses	
Paragraph 2: Explain the celebration or tradition you are describing	

Paragraph 3:
Explain what food is
part of the
celebration &
describe it using the
5 senses

Think of a way to **end**
your narrative

*Think about the final
tone you want to
create

Success Criteria and Rubric

Successful completion of this project requires the following elements:

Narrative Checklist

- ☐ My first paragraph uses the five senses to describe the setting
- ☐ My second paragraph explains the tradition or celebration I'm writing about
- ☐ My third paragraph explains which food from the tradition or celebration is my favorite and I have described it using the five senses
- ☐ I have ended my narrative in a way that creates a specific tone and makes it memorable for the reader
- ☐ I have given my narrative a creative title
- ☐ I have used proper spelling, capitalization, punctuation, and grammar to the best of my ability

Recipe Page Checklist

- ☐ I have created a Google Doc in Drive and shared it with my Support teacher
- ☐ I have named my document using this format: Last Name, First Name, Grade (Example: Jackson, Michael Grade 7)
- ☐ My recipe has a title
- ☐ My recipe includes the list of necessary ingredients
- ☐ My recipe includes accurate amounts needed of each ingredient
- ☐ My recipe includes the step by step instructions needed to prepare it

Cookbook Page Checklist

- ☐ I have typed my narrative on page 2 of the Google Doc that has my recipe
- ☐ I have typed my narrative using Times New Roman and a font that allows it to fit on one page
- ☐ I have included a picture (family photo or picture of the food)

Each Aspect of the Project will be rated based on the scale below:

Above and Beyond	Great Work	Getting There	Not Included
3	2	1	0



September , 2018

Dear Parents and Families of Dr. Charles T. Lunsford School #19:

Each month during C-day enrichment class, students will work on a different projects; during the month of September and October, we will be working on a Middle School Multicultural Cookbook. Each student will learn how to write a narrative in order to tell a story about a favorite family tradition and their favorite food that goes along with it!

As part of our efforts, we are asking that you speak with your child about this project and help them to brainstorm some of your family traditions and select a special recipe for use in our book. They will need to bring their recipe to school in order to work out the math challenge, which is to double the original recipe. They will be able to bring your original copy back home.

We are excited to have each of our scholars featured in our cookbook, which will be distributed before Thanksgiving. And who knows...maybe you'll get some great dinner ideas out of it!

Please don't hesitate to contact one of us if you have any questions or concerns! Families of 7th and 8th graders can contact Ms. Hollomon or Ms. Taylor at 328-7454. We always welcome your feedback!

Sincerely,

Ms. Taylor - School Counselor
Ms. Hollomon - Student Support Coordinator



September , 2018

Estimados Padres y Familias:

Cada mes en la clase de Apoyo, los estudiantes trabajarán en un proyecto diferente; durante el mes de octubre, estaremos trabajando en un Cookbook Multicultural de la Escuela numero #19. Cada estudiante aprenderá a escribir una narración con el fin de contar una historia sobre una tradición familiar favorita y su comida favorita que va junto con ella!

Como parte de nuestros esfuerzos, le pedimos que hable con su hijo acerca de este proyecto y que lo ayude a hacer una lluvia de ideas sobre algunas de sus tradiciones familiares y seleccione una receta especial para su uso en nuestro libro. Necesitarán traer su receta a la escuela para resolver el desafío de la matemáticas, que es doblar la receta original. Podrán traer su copia original a casa.

Estamos muy contentos de que cada uno de nuestros eruditos figure en nuestro libro de cocina, que será distribuido antes del Día de Acción de Gracias. Y quién sabe ... quizás usted conseguirá algunas grandes ideas de la cena fuera de él!

Por favor, no dude en ponerse en contacto con nosotros si tiene alguna pregunta o inquietud. Las familias de los estudiantes de octavo grado pueden comunicarse con la y las familias de Sra. Taylor y Sra. Hollomon al 328-7454. Siempre damos la bienvenida a sus comentarios!

Sinceramente,

Shanice Taylor - School Counselor

Keisha Hollomon - Student Support Coordinator