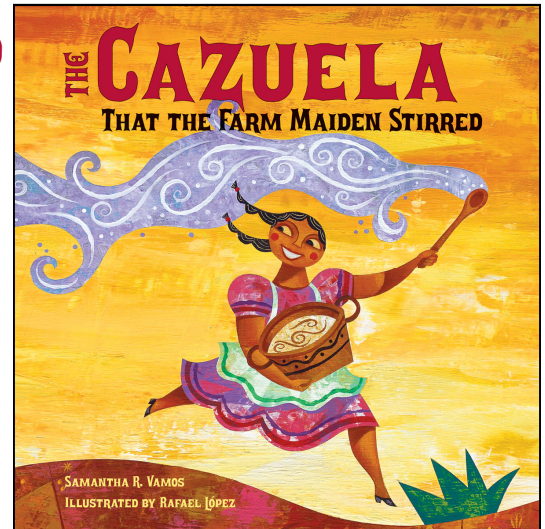


THE CAZUELA THAT THE FARM MAIDEN STIRRED

A Discussion and Activity Guide
Developed by Charlesbridge and Samantha Vamos

Illustrations © 2011 by Rafael López

This is the story of how the farm maiden and all the farm animals worked together to make the rice pudding that they serve at the fiesta. With the familiarity of “The House That Jack Built,” this story bubbles and builds just like the ingredients of the *arroz con leche* that everyone enjoys. Cleverly incorporating Spanish words, adding a new word in place of the English word from the previous page, this book makes learning Spanish easy and fun.



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Ages 5–8 • 10 x 10 • 32 pages
Full-color illustrations

DISCUSSION QUESTIONS

Before reading *The Cazuela That the Farm Maiden Stirred*:



Show your students the cover of the book. Ask them:

- What do you think the story is about?
- What do you think “cazuela” means?
- What does the appearance of the word “cazuela” possibly reveal about the story?

While reading:



Use the flash cards included at the back of this activity guide to reinforce the Spanish vocabulary introduced in the story. Hand out the flash cards to your students and have them hold up their cards whenever their words appear in the story as you read aloud.

After reading:



Have a discussion with your students about different languages and how we learn them. Here are some questions to get a conversation started:

- How do you normally learn new words?
- How do you learn the Spanish words introduced in the story?
- What can you do to remember what the Spanish words mean?



In *The Cazuela That the Farm Maiden Stirred*, the animals work together to help the farm maiden make the *arroz con leche*. Discuss with your students what they do to help others complete tasks. Do they have specific chores to do at home? How does working in a team make some jobs easier?



ACTIVITIES

FOREIGN LANGUAGE



Choose sixteen Spanish words from the list below to fill in the blank squares in your bingo card. You can write in the word or draw a picture of it. When your teacher calls out the English meaning, mark the Spanish word on your board. The first person to get four in a row (horizontally, vertically, or diagonally) wins!

Arroz

Arroz con leche

Azúcar

Burro

Cabra

Campesina

Campesino

Cazuela

Crema

Gallina

Gracias

Huevos

Leche

Limón

Mantequilla

Maracas

Mercado

Pato

Tambor

Vaca

WORLD CULTURES



The cuisines of Mexico, the Caribbean, and South America have many delicious desserts in addition to *arroz con leche*. In small groups, pick another traditional Latin sweet and fill in the facts below. Your school or local library is a great place to start your research. When you're finished, present your findings to the rest of the class.

Name of the dessert: _____

Country of origin: _____

Key ingredients: _____

Preparation/Cook time: _____

Other interesting facts: _____



In the space provided below, write about a dessert representative of your own unique family culture. The dessert can be anything from homemade Rice Krispies treats or apple pie to *mochi* or *mousse au chocolat*. When you're done, present your dessert to your classmates. Here are some ideas to get you started:

- Why is this dessert special to you?
- Is it an old family recipe?
- Do you have any specific memories associated with it?



MATHEMATICS



Recipe for *Arroz con leche*

Ingredients

- 1 cup uncooked white rice
- 2 cups milk
- 2 cups cream
- $\frac{1}{2}$ cup sugar
- 2 tablespoons unsalted butter
- 1 cinnamon stick
- 2 large egg yolks
- Ground cinnamon
- Ground nutmeg



Use the ingredients listed above to help you answer the following questions:
(Answers on page 6)



Addition & Subtraction:

1) Combined, how many cups total of rice, milk, and cream are needed to make *arroz con leche*?

2) You have a carton that contains 8 cups of milk. The recipe calls for 2 cups of milk. How many extra cups of milk do you have?



Multiplication & Division:

3) The recipe for *arroz con leche* written above normally serves six people. However, you want to make *arroz con leche* for twenty-four people. To quadruple the recipe, how many cups of cream will you need?

4) You want to cut the recipe in half. How many tablespoons of rice will you need in order to serve three people instead of six? (Hint: 1 cup = 16 tablespoons)



Fractions:

5) You poured half a cup of rice into the mixing bowl. How many more cups of rice do you need to add to have the correct amount?

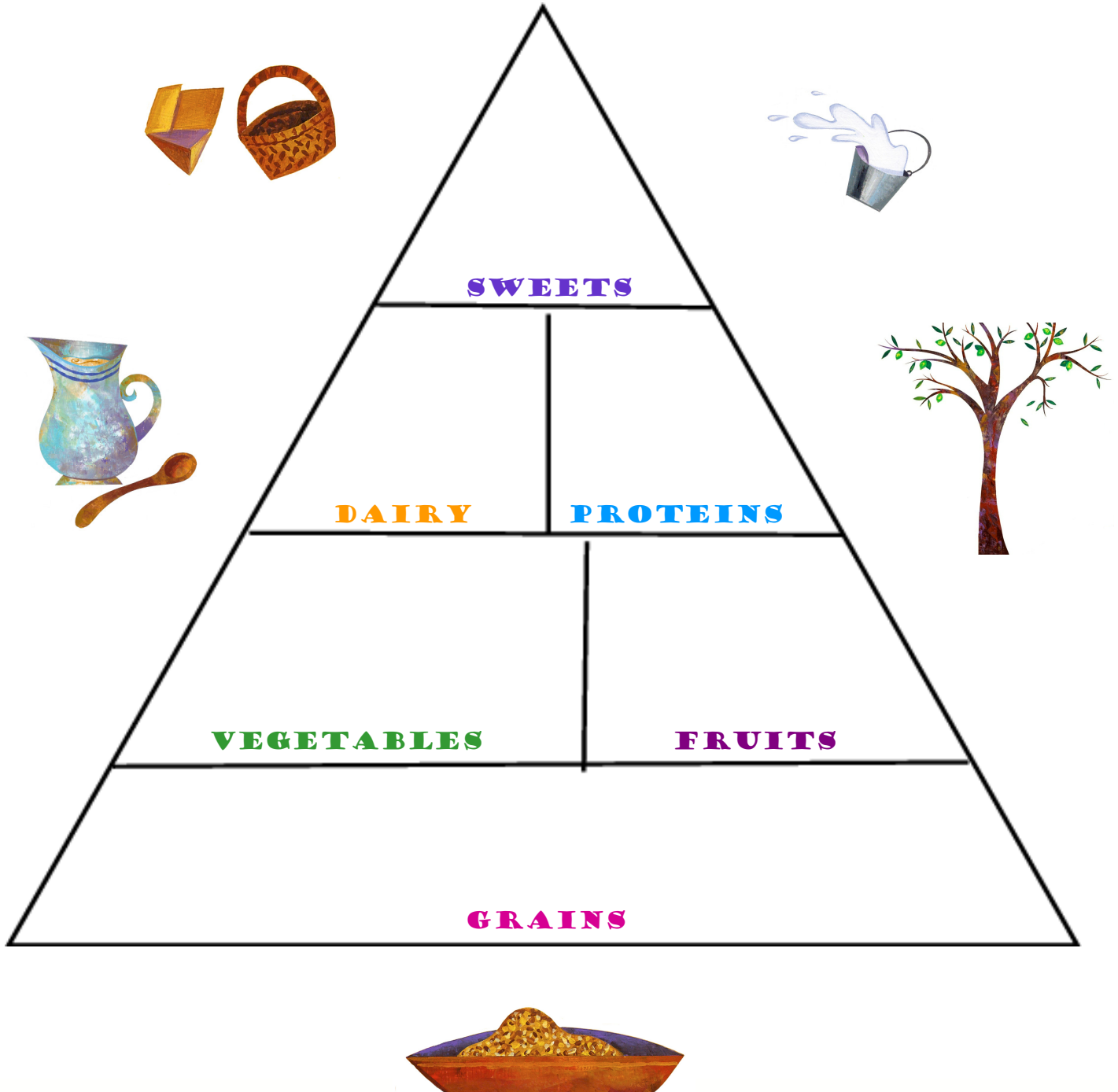
6) When making *arroz con leche*, you accidentally poured a full cup of sugar into the mixing bowl. How many cups of sugar must you remove to have the proper amount of sugar?



HEALTH & NUTRITION



The food pyramid is a useful tool in helping you make healthy choices when it comes to food. There are six categories of food within the pyramid: grains, vegetables, fruits, dairy, proteins, and sweets. Place the following ingredients from the recipe for *arroz con leche* in their proper place within the pyramid: *azúcar*; *limón*; *crema*; *arroz*; *huevos*; *leche*; *mantequilla*. You can write in the words or draw pictures of them.

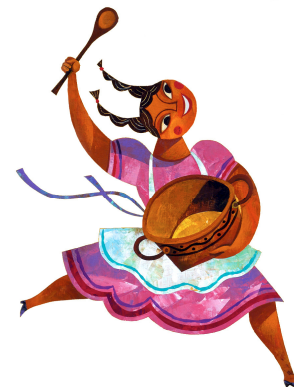


SAFETY TIPS



Before you start cooking *arroz con leche*, there are a few important safety tips for you to keep in mind:

- 1) **Always** wash your hands before you begin cooking!
- 2) **Use** cooking utensils that won't break if you drop them, like plastic or metal measuring cups and mixing bowls.
- 3) **Organize** your project before hand—make sure you have all the necessary ingredients in a readily accessible place.
- 4) **Avoid** sampling uncooked products with raw eggs—you could get sick!
- 5) **Turn** pan handles so they aren't sticking out from the stove.
- 6) **Let** a grown-up handle tasks such as handling pots and pans on the stove and cutting up ingredients with a knife.
- 7) **Never** cook without adult supervision!



ANSWERS:

- 1) 1 cup of rice + 2 cups of milk + 2 cups of cream = 5 cups total.
- 2) 8 cups of milk - 2 cups of milk = 6 extra cups of milk.
- 3) 2 cups of cream x 4 = 8 cups of cream.
- 4) First, convert to tablespoons. 1 cup = 16 tablespoons, therefore you have 16 tablespoons of rice. 16 tablespoons ÷ 2 = 8 tablespoons of rice.
- 5) 1 cup of rice = $\frac{2}{2}$ cup
 $\frac{2}{2}$ cup - $\frac{1}{2}$ cup = $\frac{1}{2}$ cup more rice needed.
- 6) 1 cup of sugar = $\frac{3}{3}$ cup
 $\frac{3}{3}$ cup - $\frac{1}{3}$ cup = $\frac{2}{3}$ cups of sugar need to be removed.



VACA / Cow



CAMPESINO / Farmer



ARROZ / Rice



CAZUELA / Pot



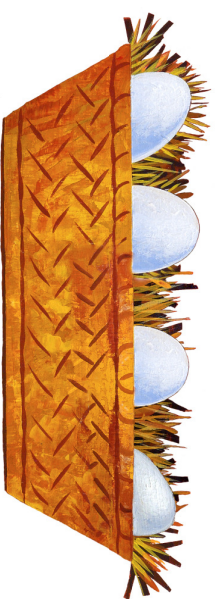
CABRA / Goat



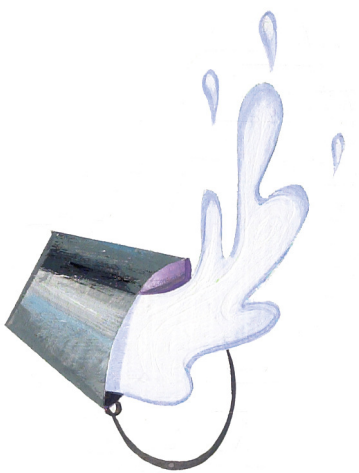
AZÚCAR / Sugar



MANTEQUILLA / Butter



HUEVOS / Eggs



LECHE / Milk



MERCADO / Market



BURRO / Donkey



PATO / Duck



GAMPESINA / Farm maiden



GALLINA / Hen



LIMÓN / Lime



CREMA / Cream

