Third Grade Cookbook and Feast Info

Dear families,

As our World Geography unit draws to a close just in time for the winter holidays, we look forward to celebrating our cultural diversity and geographic heritages with a cookbook and Multicultural Soiree. Please read the directions for both activities below – it won't be possible without your help. We greatly appreciate your support, and please let us know if you have any questions.

With thankfulness for our Third Grade Family, Ms. Gregory and Mrs. Zimmerman

Part 1: The Multicultural Cookbook

We are compiling a cookbook with one recipe from each student's family. Ideally, the recipe will represent your culture, country of origin, or a family favorite recipe. If your family does not cook/eat foods of an international origin, a recipe that has personal meaning for your family or that is part of a family tradition will work too.

Please send us your recipe by Monday. Your child may bring the recipe to school on Monday if this is easiest. However, to spare us the work of typing up all of the recipes, if possible, we would appreciate it if you could email us the recipe to **3rdGradeGTeookbook@gmail.com**. Don't worry about formatting the recipe – we'll take care of that. We just need a detailed recipe – ideally one that your child had input in choosing-collectingwriting. If the recipe comes from another country/culture, please let us know that too.

The students will write brief narrative introductions to the recipes in class on Monday, so please discuss the recipe with your child – what makes it special to your family or unique to your culture, any cultural significance about the recipe, and any tips or suggestions for preparing the recipe. We want this info to be in the students' own words, so they'll write this part in school after discussing their recipes with their peers.

All recipes must be submitted by Monday morning for inclusion in the cookbook. Thanks!

Part 2: The Multicultural Thanksgiving Soiree

We are going to have a "cocktail party" style feast on Tuesday from 1:00-1:50, and you are all cordially invited. We'll celebrate in the 2nd floor mezzanine area at school. We hope every student/family can send in a dish of food that represents your culture, country of origin, or family traditions. Ideally, food items will be small and easily shared – everything will be eaten standing, and small portions means that everyone can sample lots of multicultural delicacies. Here are a few more guidelines and suggestions.

- You can send your child with the food in the morning. We can refrigerate foods, but not heat them. Or you can bring the food just prior to the soirce at 1:00.
- o Please send an appropriate serving utensil, if possible. If you want your utensil and/or platters/plates to be returned, please clearly label it with your child's name.
- We need donations of items like paper goods, and we need a few volunteers to help set up the feast. If you are able to donate paper goods or volunteer, please sign up to help at http://vols.pt/92eHco.
- o The dish you provide for our soirce on Tuesday does NOT need to match the recipe you submit for the cookbook. These are two separate things, although the recipe can match if you want.

O Please fill out the Multicultural Soiree card that is attached – we will display these cards next to each food item at the soiree on Tuesday. Please circle special considerations on the card if it applies for your dish, so guests with dietary restrictions can eat accordingly. Remember that we are a peanut-free school.

Please fill out this card about your contribution to the Multicultural Soiree, and send it to school with your labeled food contribution to the Soiree. You do <u>not</u> need to send dishes that confirm to the special considerations listed – it's not a problem if your recipe contains any of those items. However, if your food contribution does meet some of those considerations, use this card to let everybody know. Thanks!

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Name of Dish:		
Student's Name:		
Country/Culture of Ori	gin:	
Highlight or circle an	y considerations t	hat apply to your dish:
	Nut-Free Vegetaria	<b>y</b>
	Dairy-Free	e
	Gluten-Fre Gelatin/Pork-	Free
Other info:	Shellfish-Fr	ee
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