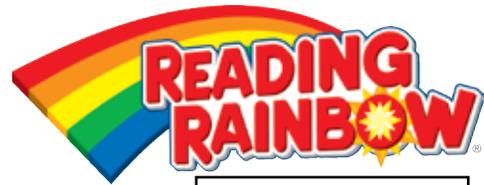


Bread is for Eating

(GPN #122/PBS #1203)

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Program Description:

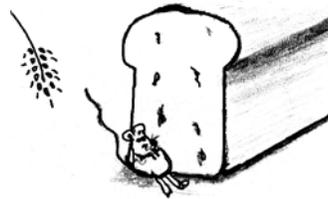
This feature book explains the process of making bread—from growing the grain to baking it—in a song sung in English and in Spanish. Bread is a staple in every culture, and LeVar talks about how differences in cultures impact on this common food. A Hopi woman shows how she makes blue cornmeal bread, and we visit an East Indian restaurant where they bake bread in a tandoori oven.

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Social Studies Concepts:

- culture
- geography
- community



Classroom Activities:

Culture

Before viewing this video discuss how bread is a staple around the world, and how cultures create their own form of it. Brainstorm ways people eat bread and what they put on it. Have students who have experienced baking bread – by hand or using a bread machine – describe it in their own words. Watch the video, and then have students talk about what they learned about bread.



Culture

Many children may have only experienced white bread. In order to expand their experience, have a “tasting party” with other types of bread. Obtain some donations of bagels, English muffins, croissants, biscuits, corn muffins, rye bread, whole wheat bread, pumpernickel, baguettes, pita, tortilla, chappaties, and more. Before students sample the breads, discuss how each looks—its color, shape and texture. Then as they sample the breads, have them compare other characteristics such as smell, taste, softness, and chewiness.



Geography

Team up with a group of older students to do some library research. Together read *Bread, Bread, Bread* by Ann Morris – which provides a good introduction to breads of other cultures – and then form small groups (an older student with two or three younger ones) to research one of the breads described in this book. Have them gather the following information, post it on a large chart and then discuss their findings.

- country of origin
- ingredients
- how it is baked
- special uses
- shape



Geography

Extend the previous activity by exploring where various breads originated. As each research group presents its discoveries, have them use a large world map to indicate the country where their type of bread is made and place a self-stick note to mark the location. Have them note the distance between this location and where they live, so the class will get a global view of how bread truly encircles the world. As a follow-up, create a matching game with the names of breads and the country where they originated. Include some or all of the following:

- | | |
|--------------------------|---------------------------------|
| baguette - France | jule kaga - Norway |
| pita - Israel | brioche - France |
| tortilla - Mexico | English muffin - England |
| focaccia - Italy | hiivaleipa - Finland |
| pretzel - Germany | chappaties - India |



Community

Invite a local baker to visit the class and talk about making bread and/or pastries. If possible, take a field trip to a bakery to watch bread being made. Be sure that students are aware of the time bakers begin work to ensure that the bread is ready when the bakery opens. Following the talk or field trip, do a shared writing so students can recall what they learned about the business of baking bread.



Community

Plan a visit to a Senior Center so students can interview residents about the role bread has played in their lives – what type of bread they usually ate when they were young, did they make bread at home or buy it at the bakery or grocery store, etc. After the interviews have students share with seniors what they have previously learned about breads from around the world. [Before the visit, students may want to write a song or a rap to share what they've learned about bread.]



Do-At-Home Activity:

Something From The Oven. Encourage families to continue this bread discussion. Send home the “Something From The Oven” activity sheet (see following page) so they can create a word web that includes all the kinds of bread they enjoy eating. Some families may send a bread recipe to school they’d like to share. Reproduce these recipes to create booklets for students to illustrate and take home.

Suggested Reading:

Review Books:

Walter The Baker by *Eric Carle*

Bread, Bread, Bread by *Ann Morris*

The Tortilla Factory by *Gary Paulsen*

Other Books:

Pass The Bread! by *Karin Luisa Badt*

The Sleeping Bread by *Stefan Czernecki and Timothy Rhodes*

Tony’s Bread by *Tomie dePaola*

Everybody Bakes Bread by *Norah Dooley*

The Little Red Hen by *Paul Galdone*

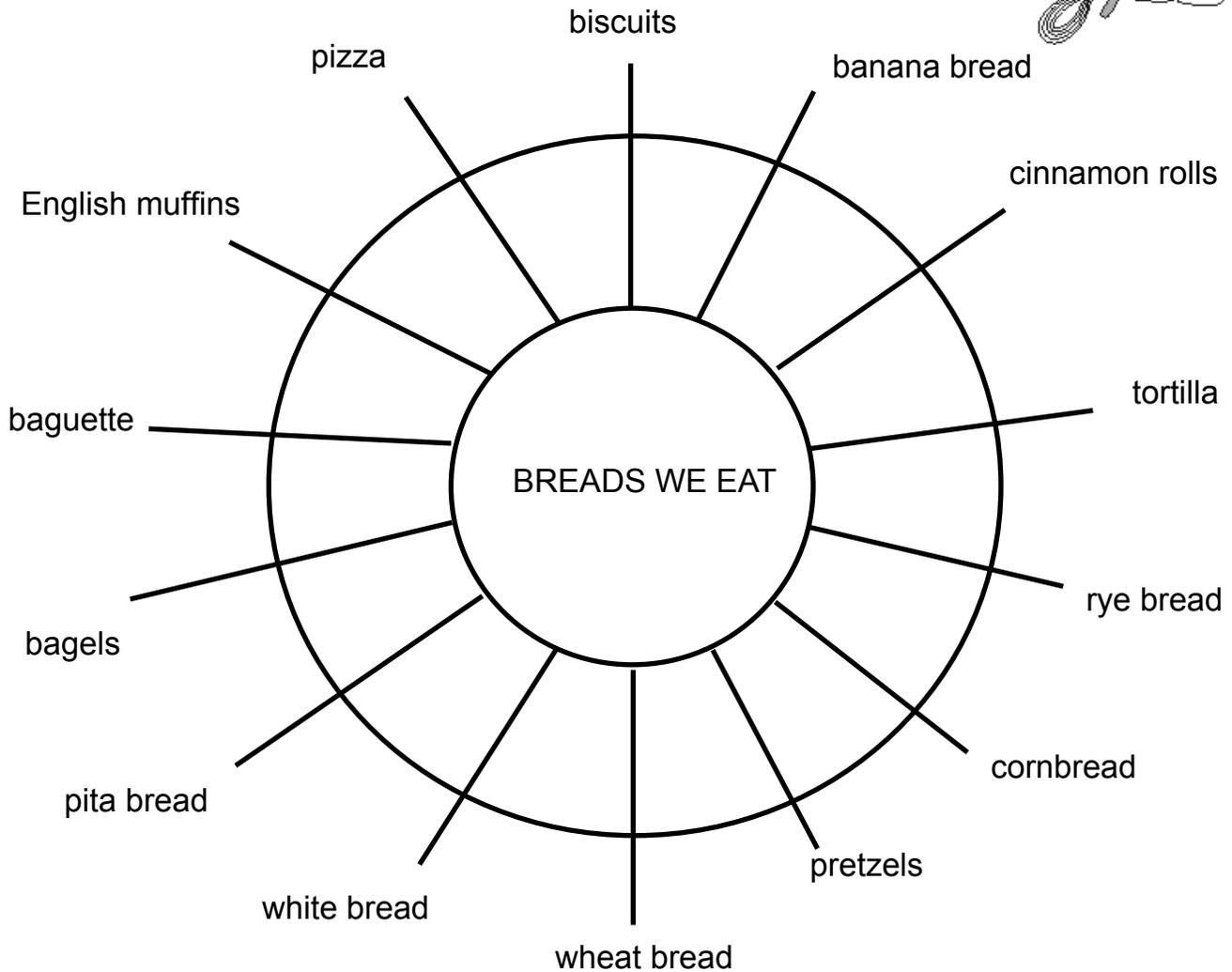
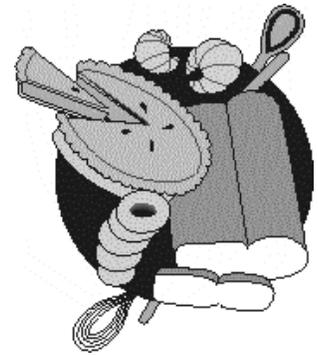
From Grain To Bread by *Ali Mitgutsch*

Making Bread by *Ruth Thomson*

Seven Loaves Of Bread by *Freida Wolff*

Something from the Oven

What kinds of breads do you eat? Look at the names in the word web. Circle the words that name breads your family has eaten. Draw a red circle around your favorite kinds.



Send a copy of your favorite bread recipe to school with your child. The recipe will be put in a class bread recipe book.