



March 14, 2007

Dear Parents,

As you know, we have been studying capacity and fractions in math class and have spent a great deal of time working on our writing skills. What better way to reinforce those concepts than to have the students practice by cooking.

I started inquiring about cooking procedures at home and how much students are allowed to “help out” in the kitchen. Many students raised their hands to tell me that they lend a hand to their parents with the cooking; but there were others that don’t.

We started talking more about recipes students like to cook with their families and the excitement started to build. As a class we decided to make a class cookbook. We would copy the recipe ourselves and then share it with the class. I thought that this was a wonderful idea. I then suggested that we actually make our recipe and bring it in to share with the class. Not only did I like this idea but there were 18 growing fourth graders that enthusiastically agreed.

After some brainstorming, we agreed that we would like to have a food tasting expo on **Friday, March 30st**. I’ve asked the students to choose a favorite recipe to share with the class. While some students said that they absolutely love to make egg and cheese breakfast sandwiches and lasagna, please try to keep in mind that we want the students to work with measurements and fractions as much as possible. While everyone loves a good egg and cheese sandwich, one whole egg and a slab of cheese doesn’t reinforce the concepts we have been working on in math. The food also needs to be semi-easy to bring into class. Please find other guidelines on the back of this letter for further instructions.

Thank you in advance for helping to reinforce concepts out of the classroom (and in the kitchen) and allowing students to see that the things we are learning in school are very applicable in their everyday lives...we aren’t just learning this “stuff” for the SOL, we are learning it for life!

Thank you again and have a wonderful weekend!

Sincerely,
Mrs. Carroll





FOOD EXPO AND RECIPE BOOK

Due Dates:

Idea for Recipe (to ensure we don't have 13 recipes for chocolate chip cookies)	Friday, March 23th
Recipe due to Mrs. Carroll to put into book for publishing	Tuesday, March 28th (This will be part of Monday night's homework, but it can be done beforehand!)
Bring in your treat to share with classmates	Friday, March 30st We will be sampling in the afternoon.

Guidelines:

- ~ Students should write the recipe in their neatest handwriting.
- ~ The box is for the student to draw a picture of the treat they are making. Please draw it in pencil so that it photocopies nicely. You also may draw someone eating your treat and what their reaction might be!
- ~ Recipe needs to have fractions in it.
- ~ Recipe needs to have units of measurement in it.
(Tablespoon, teaspoon, cup, pint, ounce etc.)
- ~ The bottom box is for your child to write some adjectives that apply to the treat he/she is making. A possible list of adjectives has been included at the bottom of this page.
- ~ Please proofread your child's recipe to make sure everything is spelled correctly and measurements are correct.
- ~ Please use the attached paper to write your recipe.
- ~ Remember: We have 18 students in our class. If everyone brings in something, that is A LOT of food. Please take into consideration that everyone will be SAMPLING the food.

****Nothing ruins a party like a classmate getting sick!****

Project covers concepts such as:

Measuring Capacity (SOL 4.12A,B)	Sequencing (SOL 4W.1A)
Fractions (SOL 4.9B)	Synonyms (SOL 4.3)
Elapsed Time (SOL 4.14B)	Writing Procedures (SOL 4W.5)

Possible adjectives that might make someone want to try your food:

tasty	luscious	rich	creamy	jumbo	delectable	spicy
crunchy	crisp	crusty	smooth	buttery	savory	sweet
sugary	juicy	succulent	heavy	chocolaty	smooth	scrumptious
cheesy	flavorful	tangy	salty	palatable	piquant	hot

(Use a dictionary if you don't know these words!!)