



21 Sep 22

Estimadas Familias,

¡Buenos días! I hope everyone is having a great beginning to another wonderful school year. This year in culture class we will be studying Spain, Germany, Vietnam and Cuba. All classes will explore the countries with maps, the globe, flags, weather, landscapes, animals, resources, a typical school day and the people (how they dress, what they eat, and their daily habits). There will be opportunities for the students to sample food from each country. We will be making connections between Michigan or the United States, and other countries.

So far your child has learned about the location of Spain, the capital, the landscape, and some traditions. They will also learn about the foods, artists, architecture, weather and natural resources. **Next week (Sep 26th-29th)**, we will be preparing and sampling a tapas recipe called Pa amb oli (a bruschetta type bread) and gazpacho, a cold soup. The two recipes are on the following page and can also be found on my website. I am aware of students that have allergies to certain foods. However, please alert me of any other food issues. My rule is that the students need to at least try two bites of each food from the four countries that we study. If they do not like it, they may then throw it away. If you would like to volunteer to help, please email me. Each class meets from 10:25-11:25. Here are the class times: Mon - Edison, Tues - Surdenik, Wed - Stebbins, Thur - Rosales.

I have a website which includes the current newsletter, recipes, calendar, fun links, and documents. To get to my website, go to www.avcultura.weebly.com If you have traveled or lived in any of the countries that we study and want to share some of your experiences, please email me. Also, if you have any questions about the curriculum, please email me at: whillary@fhps.net Thanks. I look forward to a fantastic year!

Sinceramente,

Sra. Hillary

The name tapa came from the word “tapar” which means to cover/top. These appetizers got started because of some pesky mosquitoes and flies. Spaniards would be drinking their beverages and flies would drown themselves in their drinks. So, they decided to put a small plate over the top of their glass to “cover” it. After that, they decided to put something on the plate as long as it was there. Tapas are very popular appetizers throughout Spain. As many of you might already know, there is a great tapas restaurant right here in Grand Rapids called, San Chez.

We will be making a very basic tapas recipe. It is called Pa amb oli, which means “bread with olive oil” in Majorcan, and it is commonly eaten in the Balearic Islands. Tapas are eaten as a snack or could be combined to eat as a full meal. Most times, people order a sampling and everyone splits them.

The recipe is as follows:

- 6 (3/4-inch thick) slices dark rye bread (We will be using 12 slices of Italian or French style bread)
- 1-2 cloves of garlic, halved (optional)
- extra virgin olive oil for drizzling
- 3 tomatoes, halved crosswise
- salt

Place the bread slices on a baking sheet and toast in the oven for 5 minutes, or until golden and crisp. Remove from the oven and immediately rub 1 side of each slice with a cut side of the garlic, if desired. Then rub the same side of each slice with the cut side of a tomato half, pressing a little to squeeze some of the pulp and seeds onto the bread. Drizzle olive oil over the tomato and sprinkle with salt. Serve while the bread is still warm and crisp.

I will also be bringing in gazpacho. Gazpacho is a traditional cold Spanish soup which originated in the southern region of Andalusia. It is a tomato-based raw vegetable soup which is consumed mostly during the hot summer months.

Here is the recipe for Gazpacho:

- | | | |
|----------------------------|--------------------|----------------|
| 4 tomatoes (peeled, cored) | 1 cucumber | 1 medium onion |
| 1 green pepper | ¼ C vinegar | 1 tsp basil |
| 1 clove of garlic | 1 tbsp lemon juice | |
| 1/3 C olive oil | 1/8 tsp bl pepper | ¼ tsp salt |
| 1/2 tsp cayenne pepper | 1 T honey | |

Blend for about 20 seconds more. Refrigerate for at least one hour. Eat cold.