12 Oct 20

Estimadas Familias,

¡Hola! It is so nice to see all of your kids again in class! It is hard to believe that they are in 4th grade! In culture class we have been learning about Spain. So far your child has learned about the location of Spain, the capital, the surrounding countries, traditions, attractions, food and natural resources. We will also learn about artists and . Next week, we will be cooking tapas in class the week of the **19th-23rd of October**. *Each student will prepare their own plate, and will only touch food that they eat.*

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 may 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) - salt

- 1-2 cloves of garlic, halved (optional) - 3 tomatoes, halved crosswise - extra virgin olive oil for drizzling

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](http://en.wikipedia.org/wiki/Spanish_cuisine) soup which originated in the southern region of [Andalusia](http://en.wikipedia.org/wiki/Andalusia). It is a [tomato](http://en.wikipedia.org/wiki/Tomato)-based [raw](http://en.wikipedia.org/wiki/Raw_foodism) [vegetable](http://en.wikipedia.org/wiki/Vegetable) [soup](http://en.wikipedia.org/wiki/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 ½ tsp cayenne pepper

1 green pepper ¼ C vinegar 1 tsp basil 1T honey

1 clove of garlic 1 tbsp lemon juice ¼ tsp salt ⅛ tsp bl pepper

1/3 C olive oil

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

I am aware of students with allergies, but please let me know if you have any concerns. Unfortunately, due the restrictions, I can’t have any volunteers. I will try to take pictures to send home. Here is my website for further information: [www.avcultura.weebly.com](http://www.avcultura.weebly.com)



Sinceramente,

Sra. Hillary