



28 Sep 22

Estimados Familias,

¡Hola! My name is Wendy Hillary and I am your student's Culture teacher. I am starting my 20th year at Ada Vista, 22nd in the district, and I absolutely love teaching about other cultures. I have traveled to many places outside the US. I lived in Germany for four years and traveled throughout Europe. I have four children of my own; a senior, sophomore and freshman at Northern High and a 5th grader at NT. All of my children have gone through Ada Vista.

I will have your child through fourth grade. This year we will be studying Puerto Rico, France, Ireland and England. We will explore the countries with maps, the globe, flags, weather, landscapes, animals, resources, and the people (how they dress, what they eat, and their daily habits.) We will be making connections between Michigan or the United States, and other countries. Your child should be able to locate the countries that we study on a map and name some facts about each country.

There will be opportunities for the students to sample food from each country. We will prepare and consume these foods in class. I realize that there are many allergies, so if your child cannot eat what we prepare, I will do my best to accommodate them. 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.

I will send out the recipe about a week before we cook. On these days, any parent/guardian or grandparent may join us to help cook. Here is the schedule of classes, each class meets from 12:10-1:10: Srta. Haaksma's class meets on Mondays, Sra Bergau's class meets on Tuesdays, Sra. Schuler's class meets on Wednesday and Sra. Boersma's class meets on Thursdays. We have been studying about Puerto Rico. Your child has learned about the flag, the location of Puerto Rico, the capital, the landscape, Tainos, Quinceanera, Carnaval and animals. **Next week, Oct 3rd-6th**, we will have our first cooking experience. We will be making tostones or fried plantains. Here is the recipe:

### Tostones or Fried Plantains of Puerto Rico

Ingredients: 5 Tablespoons of oil for frying      Green Plantains



1. Peel the plantain and cut it into 1-inch chunks.
2. Heat the oil in a large skillet. Place the plantains in the oil and fry on both sides, approximately 3 1/2 minutes per side.
3. Remove the plantains from the pan and flatten the plantains by placing a plate over the fried plantains and pressing down.
4. Dip the plantains in water, then return them to the hot oil and fry 1 minute on each side. Salt to taste and serve immediately. ¡Buen provecho!

I have a website, which includes the current newsletter, recipes and more.  
<http://avcultura.weebly.com/recipes.html> Please email me with any questions or concerns:  
[whillary@fhps.net](mailto:whillary@fhps.net) Gracias. I look forward to watching your student grow in their learning!  
Sinceramente,

Sra. Hillary