



## Thinksheet

Rising 1<sup>st</sup> Grade

¡Tamales! ¡Tamales! ¡Tamales! By Nina Flores

### Classroom Activities and Virtual Links

Sofia and her abuelita prepare tamales for their neighborhood party. Little do they know that a delicious surprise awaits them at the end.

#### What is a tamale?

A **tamale** or tamal is a traditional **Mesoamerican** dish, made of **masa** or dough (starchy, and usually **corn**-based), which is steamed in a corn husk or banana leaf. The wrapping can either be discarded prior to eating or used as a plate. Tamales can be filled with meats, **cheeses**, fruits, vegetables, **chilies** or any preparation according to taste, and both the filling and the cooking liquid may be seasoned.

- *Tamale* is an **anglicized** version of the Spanish word tamal (plural: tamales). **Kiddle: [Tamale Facts for Kids](#)**
- **[Read Aloud \(En español\) - ¡Tamales! ¡Tamales! ¡Tamales! by Nina Flores](#)**
- **[Simply Mama Cooks Video: How to Make Tamales](#)**
- **[Spanish Recipes: Make Tamales with Your Kids](#)**
- **[Culture in the Kitchen: Teach Kids About Different Cultures Through Food | Bicultural Mama®](#)**
- **[101+ Kid-Friendly Recipes From Around the World](#)**

#### Be a Word Detective Answer Key

Find the information in the story to complete the sequence of steps that Sofia and her grandma took to make the tamales together. Re-read the **text on pp.10-18**, using the key details to fill in the blanks.

“**First**, they chose corn **flour** to make the **dough**. **Then** they carefully picked ancho chiles and bay leaves, some **chicken** and seasonings for the filling, and **corn husks** to wrap the tamales. The next morning, Sofia and her grandma rose early. And all that day they worked. They **mixed** and kneaded. They toasted the chiles and **cooked** the chicken. They spread the masa over the corn **husk**: not too little, not too much. They spooned in just the right amount of filling: not too **much**, not too **little**. **Then**, with skillful fingers, they rolled the husks **shut**, tucking in one **end**. **After** the last **tamale** was tucked, they set them upright in a pot to **steam**. Soon the smell of tamales filled the **air**.”

#### Extension at Home: Be a Helper: Have your students help prepare a special family meal.

Make lists of ingredients, shop together, and go through all of the sequence of steps that it takes to make each part of the meal, using sequence words like **first**, **next**, **then**, and **last**. Have them each share with the class about the chosen meal and the experience. **[Free Recipe Template \(Editable\) | Edit Online / Word / PDF](#)**



These resources were prepared by GELF's Educator Advisory Council, a group of 28 Tennessee educators, to encourage engagement with the K-3 Home Library books distributed to students over the summer.

Access more resources at [BookersBookClub.org/Activities](https://BookersBookClub.org/Activities)

