

Kids' Activity Guide

In *Gazpacho for Nacho*, Tracey Kyle explores both the world of food and the beauty of the Spanish language. *Gazpacho for Nacho* is a great way to introduce your child to Spanish and to cooking. Nacho is a young boy who will only eat his mother's gazpacho. She tries to get him to try other foods but he refuses to eat them. In an attempt to get Nacho to try new foods his mother introduces him to the beauty of fresh produce and cooking. Nacho is intrigued by the sights and smells of fresh produce and embraces the chance to cook his beloved gazpacho.

Gazpacho for Nacho provides many opportunities to teach your child Spanish vocabulary. Cooking is an excellent activity that will allow your child to learn math skills in the form of measurement and timing along with basic cooking skills.

Pre-reading Questions

1. What is your favorite meal?
2. Who cooks your meals? Have you ever helped cook a meal?
3. What is Spanish?
4. Do you know any Spanish words? If so which ones?
5. Can you speak any other languages?
6. What vegetables (if any) do you like to eat?
7. What is a recipe?
8. Why is it important to follow directions?
9. What are ingredients?
10. What is a chef?

The questions above will set the stage for reading *Gazpacho for Nacho* and introduce your child to some of the concepts in the book.

Yummy in the Tummy Gazpacho Recipe:

You and your child will get a chance to make and to try Nacho's favorite recipe, Gazpacho! Cooking is a great activity for children, and following directions is very important in cooking. Discussing measurements and amounts of ingredients is an excellent way to show your child how to apply early math skills. This is a great recipe for children because you need only a mixing bowl, a cutting board or surface, and a knife.

Ingredients:

- 1 28-ounce can of diced tomatoes
- 1 large cucumber
- 1 green pepper
- ¼ teaspoon garlic powder
- ¼ teaspoon onion powder
- 3 tablespoons olive oil
- 1 tablespoon red or sherry vinegar
- 1 teaspoon salt
- Optional: dried croutons

Directions:

1. Pour the tomatoes and their juice into a medium-sized mixing bowl.
2. Help your child chop the cucumber and pepper into small pieces.
3. Add the chopped cucumber and green pepper to the bowl of tomatoes.
4. Add the garlic powder, onion powder, olive oil, vinegar, and salt to the mixture.
5. Chill in the refrigerator for one hour. Serve in six small bowls.
6. Optional: Add dried croutons to the top.

Serve up and enjoy! For more Spanish fun in the kitchen, check out the Spanish Tortilla Recipe below.

Receta de tortilla Española (Spanish Tortilla Recipe):

You and your child will follow these simple directions to cook a delicious recipe. Tortilla Española is one of the most widely spread Spanish dishes. You can find different variations of the recipe in all of the regions of

Spain and in most Spanish-speaking countries. You and your child will be making the most traditional version, which consists of papas, cebollas, and huevos (potatoes, onions, and eggs).

Cooking Equipment Needed:

- 10" non-stick fry pan
- Whisk
- Mixing bowl
- Large serving plate

Ingredients:

- 6 papas medianas (6 medium potatoes)
- 6 huevos (6 eggs)
- 1 cebolla (1 onion)
- 2 tazas de aceite de oliva (2 cups of olive oil)
- Sal y pimienta (Salt and pepper)

Directions:

1. Crack all six eggs and place them in the mixing bowl, season them with salt and pepper, whisk them gently, and then set the bowl aside.
2. Peel the potatoes and cut them into thin slices. Dice the onion.
3. Heat 2-3 tablespoons of oil on high heat, and then fry the potatoes, flipping them for about 4-5 minutes so they don't burn.
4. Lower the heat to medium and add the onions. Season with salt and pepper, and cook for another 3-4 minutes or until the onions are tender.
5. Pour the egg mixture over the onions and potatoes and turn heat to low.
6. Cook for 10-15 minutes or until there is no liquid egg on the top.
7. Now it's time to flip the tortilla!! Place the large serving plate next to the top of the pan. Holding the plate tightly, flip the pan over to remove the tortilla onto the plate. Slide it back into the pan and cook the other side for about five minutes.
8. Flip the tortilla back onto the plate, let it sit for five minutes, and then slice it and serve it!

You can add any vegetables or meats of your choosing to the tortilla. Just make sure all of the ingredients are fully cooked before you pour the eggs over the top!!

Make a Sombrero de los cocineros Activity:

At the end *Gazpacho for Nacho*, Nacho decides to become a chef. Here is a great art craft activity for your child: to make their own Chef's Hat or Sombrero de los cocineros.

Materials:

White poster board
White tissue paper – several sheets (20 x 30 inch tissue paper)
Tape
Paper clips
Stapler
Scissors

Assembly:

1. Cut a wide band of the poster board, approximately six inches high and long enough to easily fit around your child's head.
2. Fold the band of poster board in half lengthways (you should now have a long 3-inch band).
3. Lay the short side of two sheets of tissue paper (overlapping slightly) in the groove of the band and tape the sheets in place.
4. Measure your child's head with the band and then fold the band around and clip it in place with the paper clips. Put it on your child's head and adjust if necessary. Once it fits, staple the two edges together and remove the paper clips.
5. Bunch the top of the tissue together and tape the ends together, and then carefully push the bundle through the bottom of the headband.
6. Finish the hat by stapling the band in several places to secure the tissue.

New Food Challenge Activity:

In *Gazpacho for Nacho*, Nacho is initially very picky and will not try new foods. Use the new food challenge to entice your child to try new foods. The chart located on page 4 has room for five new foods, and has six spots for trying the food out. Decide on a reward for trying the new food and use the chart to track your child's progress. For each attempt they should say if they: **Me Gusta** (I Like It), **Me Encanta** (I Love It), or **Probar de Nuevo** (Keep Trying).

Spanish Food Flash Cards Activity:

Your child will enjoy this art activity that will help him/her learn Spanish color and food vocabulary. On page 5, cut out the flash cards with the food on them, and help your child color in and decorate one side of them with the appropriate color. On the back side help your child write both the color of the food and the type of food in Spanish. Write the color name on top and the food name underneath it. Using the vocabulary list at the back of *Gazpacho for Nacho* (and on page 6), you can make additional flashcards as well!

The flash cards are: **green avocado** (aguacate verde), **white onion** (cebolla blanca), **brown bread** (pan marrón), **blue fish** (pescado azul), **red tomato** (tomate rojo), and **yellow corn** (maíz amarillo).

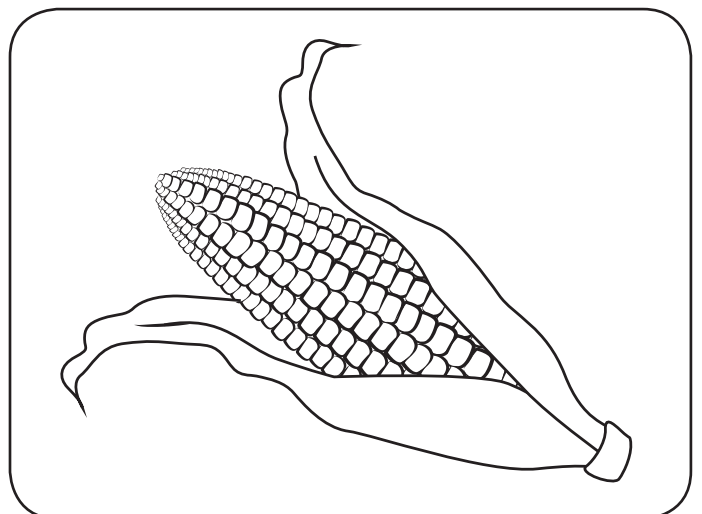
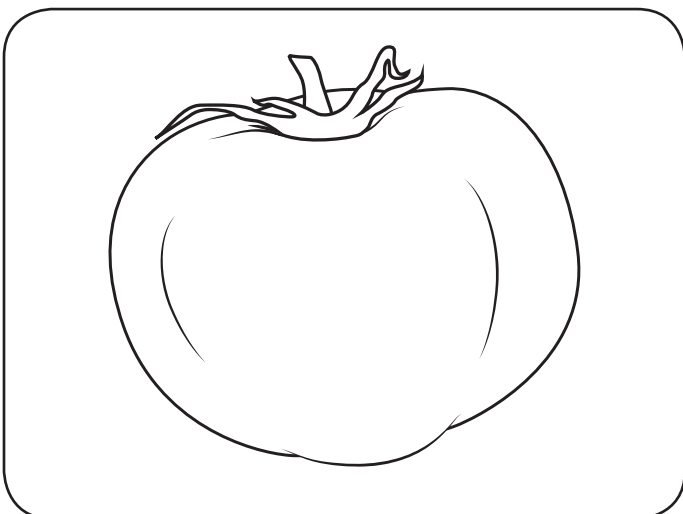
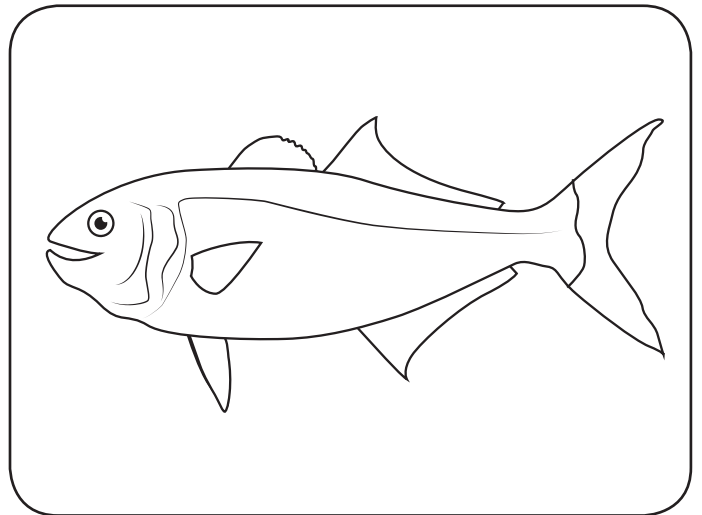
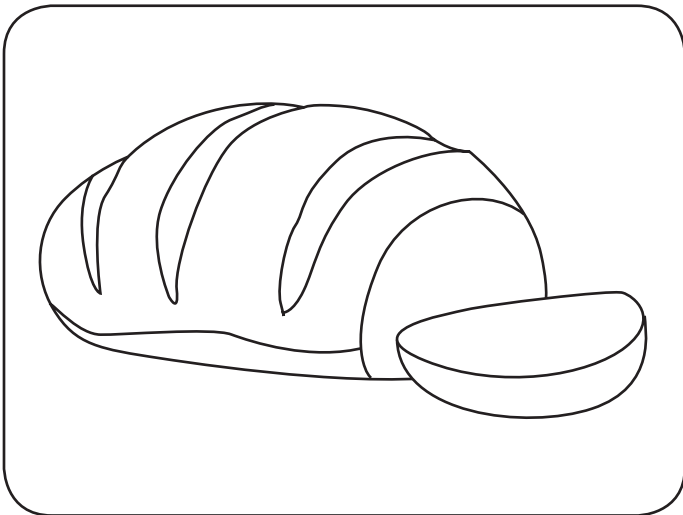
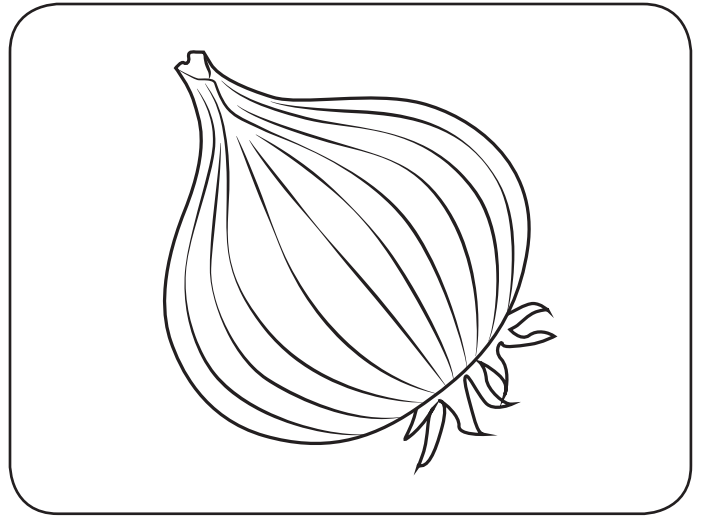
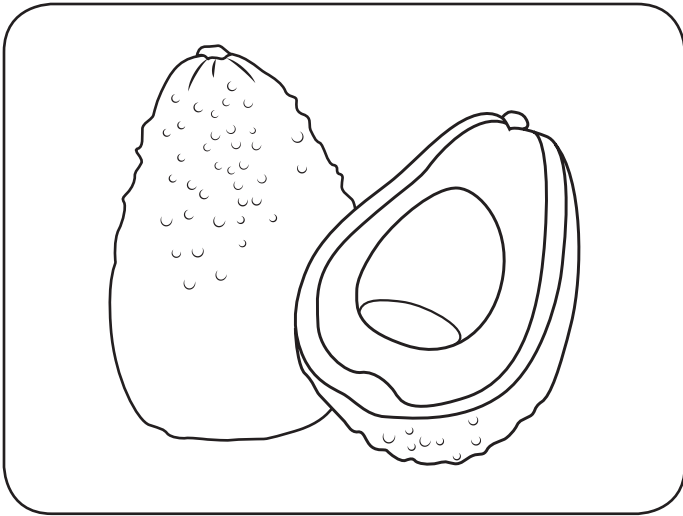


New Food Challenge Activity:

| New Food: | Try 1 | Try 2 | Try 3 | Try 4 | Try 5 | Try 6 |
|-----------|-----------------|-----------------|-----------------|----------|----------|------------|
| Ex. Peas | Probar de Nuevo | Probar de Nuevo | Probar de Nuevo | Me Gusta | Me Gusta | Me Encanta |
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Spanish Food Flash Cards Activity:



Vocabulary for Gazpacho for Nacho Activity Guide:

As a post-reading activity ask you child to define the following vocabulary in their own words:

(los) aguacates (Lohs-ah-guah-KAH-tehs) – avocados

(el) ajo (Ehl-AH-hoh) – garlic

(los) alimentos (Lohs-ah-lee-MEHN-tohs) – food

Ay! (AH-y) – Oh dear!

(el) bambú (Ehl-bahm-BOO) – bamboo

(la) batidora (Lah-bah-tee-DOH-rah) – mixer

(los) burros (Lohs-BOO-rohs) – donkeys

(la) casa (Lah-KAH-sah) – house

(las) cebollas (Lahs-seh-BOH-yahs) – onions

(la) cena (Lah-SAY-nah) – dinner

(el) chorizo (Ehl-choh-REE-soh) – a pork sausage

(los) churros (Lohs-CHOO-rohs) – thin strips of dough deep-fried in olive oil and sprinkled with sugar

(el) cocinero (Ehl-koh-see-NEH-roh) – cook / chef

(las) croquetas (Lahs-kroh-KEH-tas) – croquettes (small, oval-shaped cakes normally filled with potatoes and meat, fish, and/or vegetables; they are coated in bread crumbs and sautéed in olive oil).

de prisa (Deh-PREE-sah) – quickly

(las) espinacas (Lahs-eh-spee-NAH-kahs) – spinach

(el) flan (Ehl-flahn) – a baked custard with a caramel glaze

(el) gazpacho (Ehl-gahs-PAH-cho) – a cold, tomato-based vegetable soup that originated in Andalucía, Spain

(el) gusto (Ehl-GOO-stoh) – liking/taste

(el) helado (Ehl-eh-LAH-doh) – ice cream

(la) hora (Lah-OH-rah) – hour

(la) leche (Lah-LEH-cheh) – milk

(la) lechuga (Lah-leh-CHOO-gah) – lettuce

(los) legumbres (Lohs-leh-GOOM-brehs) – vegetables

(las) lentejas (Lahs-lehn-TEH-hahs) – lentils

(el) maíz (Ehl-mah-EES) – corn

más (MAHS) – more

(el) muchacho (Ehl-moo-CHAH-choh) – boy

(el) niño (Ehl-NEEN-yoh) – little boy

Nacho (NAH-choh) – a common nickname for the Spanish name Ignacio

No es justo (No-ehs-HOO-stoh) – It's not fair

¡Olé! (Oh-LEH) – Yeah!

(la) olla (Lah-OH-yah) – large pot

(el) pan (Ehl-PAHN) – bread

(las) papas (Lahs-PAH-pahs) – potatoes

(el) pepino (Ehl-peh-PEE-noh) – cucumber

(el) pescado (Ehl-peh-SKAH-doh) – fish

(los) pimientos (Lohs-pee-mee-YEN-tohs) – peppers

(el) plato (Ehl-PLAH-toh) – dish; meal

(la) plaza (Lah-PLAH-sah) – the main public square

(los) puestos (Lohs-PWEH-stos) – stalls (at the market)

(el) sal (Ehl-SAHL) – salt

(las) setas (Lahs-SEH-tahs) – mushrooms

(la) silla (Lah-SEE-yah) – chair

(el) sombrero (Ehl-sohm-BREH-roh) – hat

(la) sonrisa (Lah-son-REE-sah) – smile

(los) tomates (Lohs-toh-MAH-tehs) – tomatoes

(la) tortilla (Lah-tohr-TEE-yah) – a potato, egg, and onion omelet

(el) trabajo (Ehl-trah-BAH-hoh) – work

y (EE) – and



Gazpacho for Nacho Word Search

Find and circle all the Spanish words below.

| | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| N | A | O | B | C | D | A | P | S | J | G | U | Q | M | S |
| A | Z | G | R | U | G | L | O | F | J | A | N | S | Z | E |
| C | S | G | U | U | R | T | V | F | R | Z | Q | A | P | T |
| H | O | X | H | A | N | R | Q | Y | K | P | D | C | M | A |
| O | H | C | F | E | C | E | O | R | N | A | U | U | T | M |
| D | E | Y | M | P | R | A | T | S | F | C | O | S | S | O |
| L | P | I | M | I | E | N | T | O | S | H | O | S | O | T |
| M | L | Z | W | B | H | S | N | E | C | O | U | D | M | Q |
| A | L | H | B | H | R | J | A | A | S | A | G | Q | B | R |
| P | E | S | C | A | D | O | H | L | Y | S | N | Z | R | G |
| Y | Z | E | R | T | V | C | P | G | L | F | S | U | E | V |
| F | Q | J | N | O | U | K | R | O | L | O | B | T | R | A |
| V | F | X | V | M | T | Q | F | O | F | P | B | E | O | R |
| T | N | C | W | N | L | V | L | S | D | E | J | E | L | U |
| X | H | M | T | I | N | Q | Z | T | C | R | V | N | C | B |

AGUACATES

(Avocados)

ALIMENTOS

(Food)

BURROS

(Donkeys)

CEBOLLAS

(Onions)

GAZPACHO

(Cold Vegetable Soup)

LECHUGA

(Lettuce)

MUCHACHO

(Boy)

NACHO

(Nickname for Ignacio)

PESCADO

(Fish)

PIMIENTOS

(Peppers)

SOMBRERO

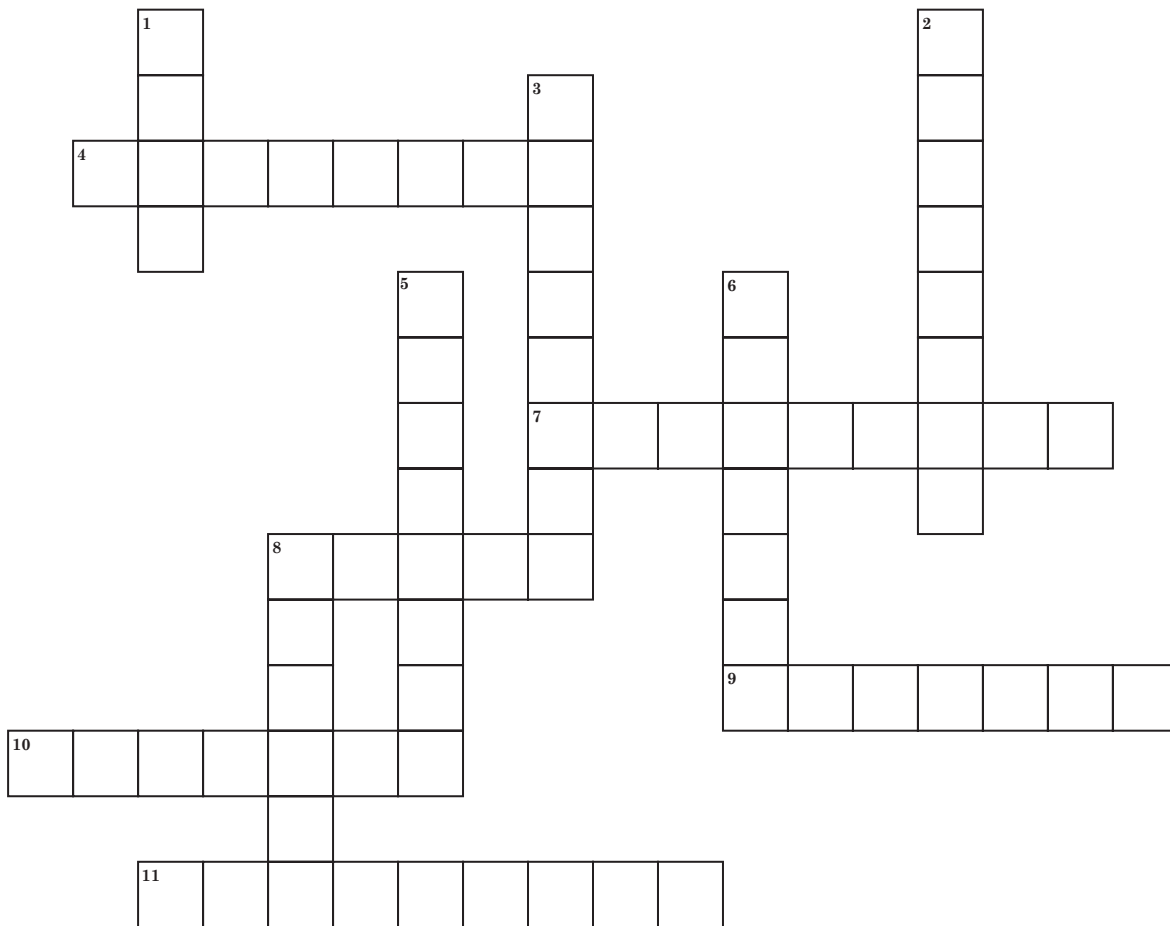
(Hat)

TOMATES

(Tomatoes)



Gazpacho for Nacho Crossword



Across

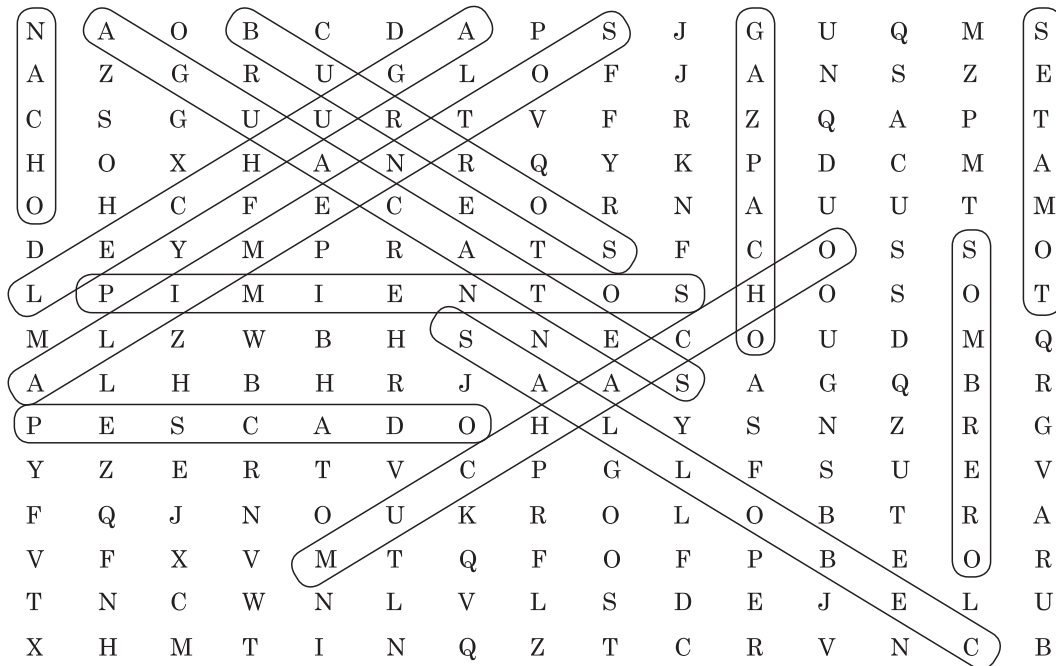
4. A cold, tomato-based vegetable soup that originated in Andalucía, Spain
7. Spanish word for vegetables
8. The main public square
9. Spanish word for smile
10. A pork sausage
11. Small, oval-shaped cakes normally filled with potatoes and meat, fish, and/or vegetables; they are coated in bread crumbs and sautéed in olive oil

Down

1. A baked custard with a caramel glaze
2. A cook or chef
3. A potato, egg, and onion omelet
5. Spanish word meaning boy
6. Thin strips of dough deep-fried in olive oil and sprinkled with sugar
8. cucumber

Gazpacho for Nacho Answer Key

Word Search Key



Crossword Key



This guide was created by Chris Valcarcel, Educational Consultant, and Jennifer Messenger, Graphic Designer.

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