

# THE HIDDEN FEAST

By Martha Hamilton and Mitch Weiss

Kindergarten

## **Outcome:**

The students will learn about the responsibilities of guests at a party and what behavior is expected at a social occasion.

## **Materials:**

Invitation  
Response Card  
Recipe Card  
Animal Picture worksheets

## **Introductory Activity:**

Teacher asks, “Who has ever been invited to a party or to someone’s home for dinner?” When visiting someone or at a party, you are expected to have good “party manners.” Let’s make a list of good party manners starting at the beginning, right when you receive an invitation.” Responses are recorded on the board.

## **Teacher Reading of Story:**

Teacher says, “In the story we are going to read, some guests show good manners and one does not. Listen carefully so when we are finished reading the story you can tell me how the characters were good party guests or bad party guests.”

- Teacher reads the story, stops periodically, and asks if the animals have good manners. Examples of good party guest behavior include:
  - Animals got dressed up.
  - Donkey didn’t want to play a game but played it.
  - Horse took off his shoes so they could play a game.
  - They all had fun, laughed, danced, and sang.
  - They sat down when they heard the dinner bell.
  - They made nice comments about the table setting.
  - They were polite when they received the corn bread.
  - They said grace, made excuses for Rooster, and complimented the food.

## **Comprehension:**

- How did the animals dress for the party?
- What games did they play?
- What dance did they do?
- How did the animals react when they saw the corn bread? What did they say? What did the expressions on their faces show?
- What did they find inside their corn bread?

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## **Interpretation:**

- How did the animals feel when they got the invitation? How do you know?
- Did the hosts of the party put a lot of effort into making a nice party? How do you know? (planned a lot of activities, nice table setting, special food)
- How did the rooster feel when he left the party?
- How did the other animals feel when the rooster left?
- Did Rooster use good manners during any part of the story? (he led the song, was enthusiastic about the food before it came)
- How did Rooster feel at the very end of the story?
- Do you think Rooster will be a better party guest next time?
- Do you think the animals on the other farm will invite him back?

## **Follow Up Activities:**

### Our Own Party

**Materials:** invitation with RSVP card, recipe for cornbread, ingredients, cream for butter, small jar with a lid, crock pot or oven

- Class plans a party using the invitation. Children complete the invitation and the RSVP card indicating they will attend the party. Children take invitation home to parents and plan to come to the party dressed as a farm animal or as a farmer. Teacher may wish to dress up as well. Class makes cornbread using recipe. (Note: 1 recipe for crock pot cooking and 1 recipe for oven cooking, depending on classroom set up.)
- Recipes

### **Recipe for Crock Pot**

2 boxes corn muffin mix (8 oz each)

1 can creamed corn (15 oz)

2 eggs

1/2 cup sour cream

1/3 cup buttermilk

2 tablespoons softened butter

In a medium bowl combine corn, eggs, sour cream, buttermilk and butter. Whisk until combined. Add corn muffin mix. Stir batter until well combined. Grease a 3 ½ quart slow cooker on the sides and bottom with butter. Pour in the batter. Cover and cook on high for 2 ½ hours. Turn the heat off and cool with the lid slightly open for 15 minutes. Use a knife to turn it out of the pot or spoon portions out.

### **Cornbread Recipe Using Oven**

2 eggs beaten

1 cup sour cream

½ cup oil

1 ½ cups creamed corn

1 cup corn meal

1 tablespoon baking powder

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Combine eggs, sour cream, oil and corn in bowl. Mix well. Stir in corn meal and baking powder. Pour into a greased 8 x 8 baking pan. Bake in an oven preheated to 400 degrees for 35 minutes. Makes 16 pieces

- After recipe is prepared teacher reviews sequence of steps in recipe with children.
- Making butter  
Materials: jar, tight fitting lid, cream  
Fill a small jar half full with cream and fasten lid tightly on top. Pass the jar around for all of the children to shake during the follow up activities. Check jar every 5 minutes. After about 25 minutes, pour liquid off top and rinse butter with cold water. Add a small amount of salt. Spread butter on cornbread.
- Sing “Old MacDonald’s Farm”  
Children form a circle to sing song. All animals represented in costume are included in the song. When a child has the costume of the animal named in the verse, that child enters the middle of the circle and shows off his/her costume. If multiple children have the same costume, they enter the center together.
- Hokey Pokey - Teacher leads class in the dance. This is a good chance to shake the jar of cream as the children do the dance.
- Role-Play  
Using body language, facial expressions, words, and voices the children act out being a good party guest and a bad party guest.

## Extension Activities:

- Animal Act Out  
Materials: Use the Animal Pictures worksheets and cut into individual animal cards.  
Every child picks a card with a picture of an animal on it. Each child pantomimes the animal and classmates try to guess which animal it is. If the other students are unable to guess the animal, then the child adds sounds to his/her animal actions and classmates guess again.
- Animal Escape (same materials as above)  
Using pictures of animals (or plastic animals if available) the teacher places 4 cards on a table at a time. The teacher tells the children to look carefully at the animals. One child is then assigned to be the “farmer” and is asked to cover their eyes. An animal is removed from the display. The “farmer” then guesses which animal has “escaped”. When the children are comfortable with 4 animals, the teacher adds 1 more animal at a time.



You are invited to a costume book reading.

Please dress up as a farm animal or a farmer.

Date: \_\_\_\_\_

Bring your costume two days before the party,  
and keep it hidden.

AUGUST  
HOUSE

Grade K

I

will come to the party.

will not come to the party.

Name \_\_\_\_\_

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I

will come to the party.

will not come to the party.

Name \_\_\_\_\_

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## Our Recipes for Hidden Feast

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### Making butter

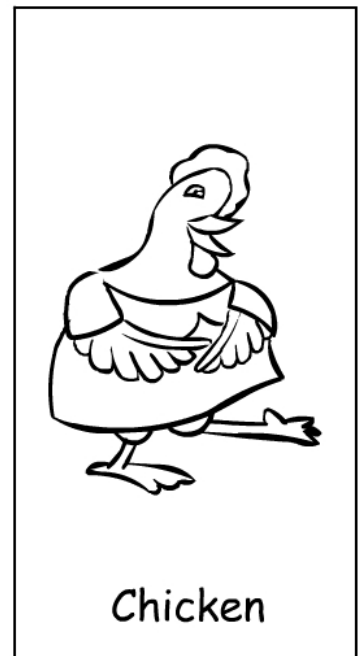
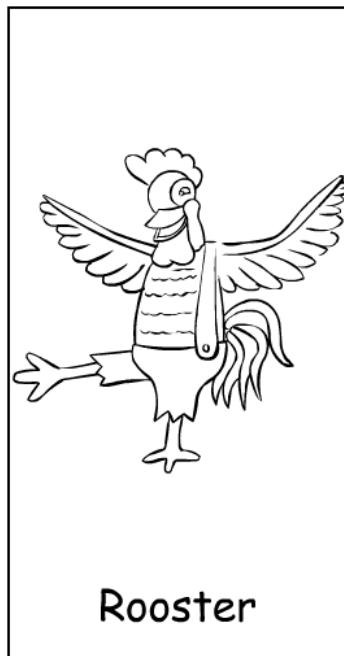
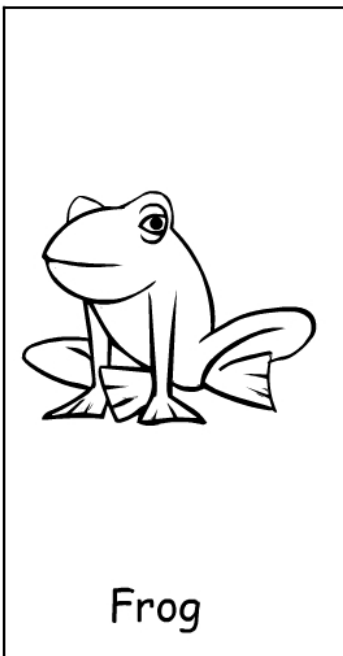
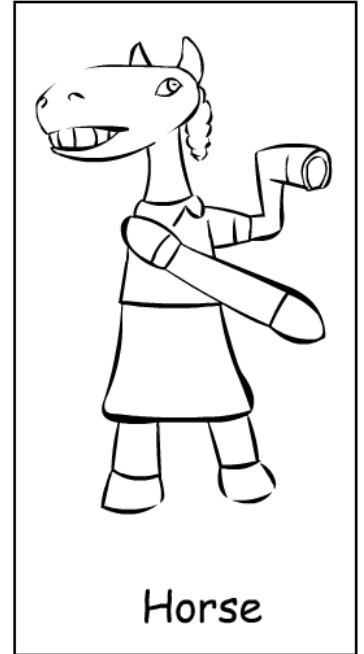
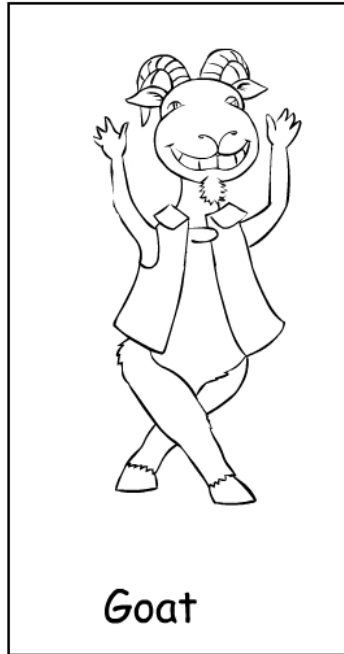
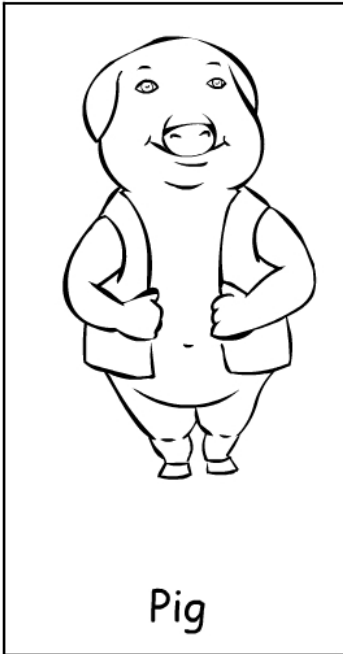
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## Animal Pictures



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Hawk



Duck



Lamb



Woodpecker



Fly



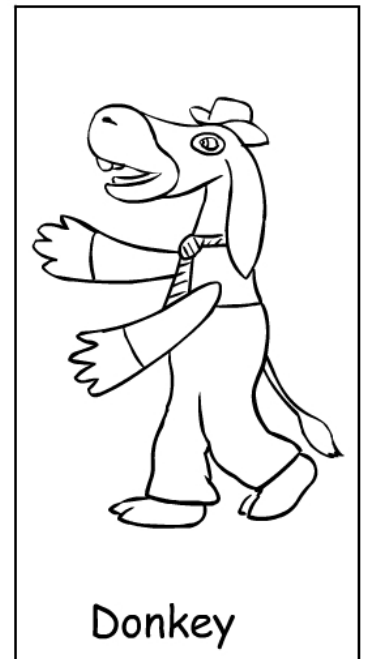
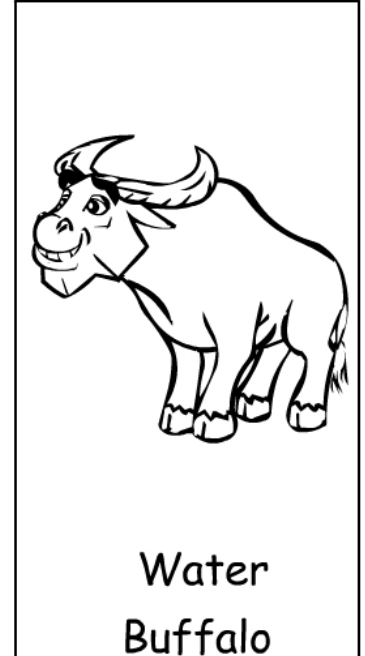
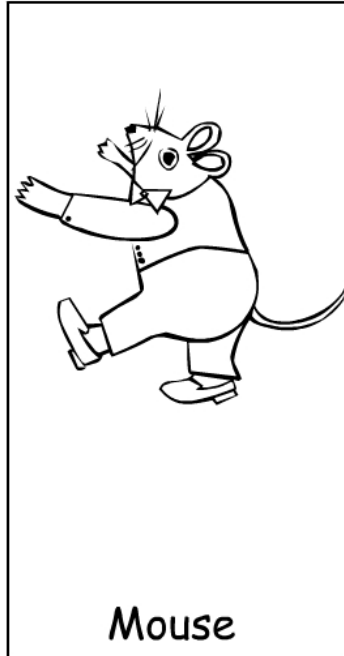
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