Center Table Teacher Talking Points 3rd-5th Grade

- 1) Break the students into three groups, representing Jamaica, Trinidad, and the Dominican Republic. Hand out the corresponding country cards and maps.
- 2) Have the students read their country's background information paragraph, then compare and contrast each other's countries. i.e. Jamaica depends on fishing, and the Dominican Republic has a lot of farmland.
- 3) Next the students will work in their country-team to design their own callaloo recipe. Encourage the students to think about the "taste" section and think about flavors or textures that work together.
- 4) After the students have circled the ingredients they want in their recipe based on the different categories on the worksheet, have them write down the final ingredients in the blanks at the end of the worksheet.
- 5) Lastly, pair the students with someone from another "country" and have them share back what was available to them in their country and why they chose the ingredients for their particular Callaloo recipe. Then, the students can compare and contrast their recipes.

Dominican Republic

You live in the Dominican Republic. The Dominican Republic is a larger island, which means that you have a lot of **farmland** to **grow crops** and **raise animals** that need a lot of land to thrive. Use the attached sheet to figure out your callaloo recipe. Write your recipe below and explain why callaloo from the Dominican Republic has the ingredients it has.

Dominican Republic

You are now going to look at the ingredients that are available in your country and design a callaloo recipe with what's growing near you.

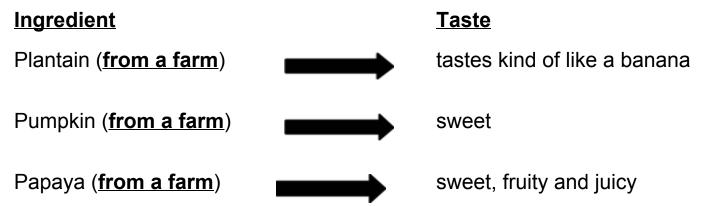
Directions:

- 1. Circle the number of <u>ingredients</u> that the directions tell you in each category.
- 2. Use the "Taste" line to help you make your choice for ingredient.
- 3. When you have chosen your ingredients, fill in the blanks at the end of your sheet.

Greens (Circle 1)

Ingredient Spinach (from a farm) Taste small and soft Taro leaves large and chewy

Starch (Circle 1)



Dominican Republic

Extras and Meat (Circle 3)

<u>Ingredient</u>		<u>Taste</u>
Coconut milk (from a farm)	→	creamy
Celery (from a farm)	\longrightarrow	salty
Salt Pork (<u>from a farm</u>)	\longrightarrow	smoky
Tomato (<u>from a farm</u>)	\longrightarrow	juicy
Okra (<u>from a farm</u>)	\longrightarrow	crunchy, slimy
Chicken (<u>from a farm</u>)	\longrightarrow	tastes like chicken

Dominican Republic Callaloo Ingredients

Green:	—
Starch:	
Extras and Meat:	
1)	
2)	
3)	

Jamaica

You live in Jamaica. Your country is tropical and mountainous. Your country uses a lot of **seafood** and **spice** in their recipes. All of the vegetables and fruits in your country are able to **grow on mountains**, where there is a lot of wind and not very nutrient-rich soil. Use the attached sheet to figure out your callaloo recipe. Write your recipe below and explain why callaloo from Jamaica has the ingredients it has.

Jamaica

You are now going to look at the ingredients that are available in your country and design a callaloo recipe with what's growing near you.

Directions:

- 1. Circle the number of <u>ingredients</u> that the directions tell you in each category.
- 2. Use the "Taste" line to help you make your choice for ingredient.
- 3. When you have chosen your ingredients, fill in the blanks at the end of your sheet.

Greens (Circle 1)

Ingredient Amaranth leaves (grows on mountains) Collard greens (grows on mountains) Ingredient Small and tender on mountains large and chewy mountains

Extras (Circle 4)



Jamaica

Sweet potato (grows on mountains)	\rightarrow	sweet
Thyme (<u>spice</u>)	\longrightarrow	herb
Scotch bonnet pepper (spice)	\rightarrow	spicy!
Crab (<u>seafood</u>)		sweet and meaty
Salted fish (seafood)		salty

<u>Jamaican Callaloo Ingredients</u>

Greens:	
Extras: 1) _	
2)	
3)	
4)	

Trinidad

You live in Trinidad. Your country is tropical with a <u>long rainy season</u>. All of the foods on your list need lots of water to grow. You are the furthest south of the three countries. Your climate is tropical, but is also mild. You have many rivers running throughout your country. Use the attached sheet to figure out your callaloo recipe. Write your recipe below and explain why callaloo from Trinidad has the ingredients it has.

Trinidad

You are now going to look at the ingredients that are available in your country and design a callaloo recipe with what's growing near you.

Directions:

- 1. Circle the number of <u>ingredients</u> that the directions tell you in each category.
- 2. Use the "Taste" line to help you make your choice for ingredient.
- 3. When you have chosen your ingredients, fill in the blanks at the end of your sheet.

Greens (Circle 1)

 Ingredient
 Taste

 Taro Leaves (needs lots of water)
 → large and chewy

 Watercress (needs lots of water)
 → small and sour

Starch (Circle 1)

<u>Ingredient</u>		<u>Taste</u>
Taro Root (<u>needs lots of water</u>)	\longrightarrow	starchy, like to a potato
Pumpkin (needs lots of water)	\longrightarrow	sweet

Trinidad

Extras (Circle 2)

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<u>Ingredient</u>		<u>Taste</u>
Coconut milk (needs lots of water)	\longrightarrow	creamy
Okra (needs lots of water)	\longrightarrow	crunchy and slimy
Bell pepper (<u>needs lots of water</u>)	\longrightarrow	sweet
Pimiento Pepper	\longrightarrow	spicy
<u>Trinidad Callaloo Ingredients</u>		
Greens:		
Starch:		
Extras: 1)		

2)_____