

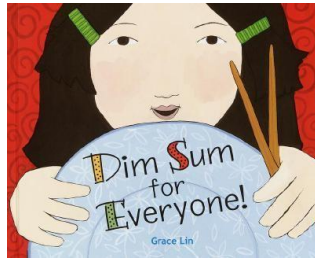
Books to Treasure

[Dim Sum for Everyone!](#)

Written & Illustrated by Grace Lin

2001

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Language Arts

Lesson Plan by Linda Wallace

Children's Library Associate, Skiatook Library

Summary: A child describes the various little dishes of dim sum that she and her family enjoy on a visit to a restaurant in Chinatown.

Pa\$\$ Objectives: Language Arts

Reading/Literature: The student will apply a wide range of strategies to comprehend, interpret, evaluate, appreciate, and respond to a wide variety of texts.

- 2.1b Use short, long, and r-controlled vowel sounds.
- 2.1c Use blends, digraphs, and diphthongs.
- 7.1b Alphabetize to the second letter.

Activities:

1. Alphabetizing activity worksheet: Students will alphabetize words from the story.
2. Vowel pattern worksheet: Students will practice short, long and r-controlled vowel sounds from the story.
3. Phonics patterns: Vocabulary words and their corresponding phonics patterns are provided for instruction.
4. Classroom cooking activity: Asian Dumpling Soup.

“Dim Sum for Everyone”

Name _____

Alphabetize these word sets:

- A) egg 1. _____
tofu 2. _____
turnip 3. _____
fried 4. _____

- B) shrimp 1. _____
sweet 2. _____
buns 3. _____
tarts 4. _____

- C) dim 1. _____
cakes 2. _____
pork 3. _____
picks 4. _____

- D) tables 1. _____
sum 2. _____
eat 3. _____
empty 4. _____

1. Jim has a _____ and a nickel in his pocket.
(dim, dime, dollars)
2. She _____ a new bike.
(has, haze, now)
4. The smoke made a gray _____ over the town.
(has, on, haze)
5. Beef is to cow as _____ is to pig.
(fork, turnip, pork)
6. You will need a _____ and a spoon with that dish.
(fork, pork, bit)
7. A _____ is a lot like a radish.
(tart, turnip, table)
8. Fruit _____ make a great dessert!
(tarts, carts, cake)
9. May I have a _____ of that tofu?
(bit, sum, shrimp)
10. Put the dirty dishes on the _____.
(carts, cakes, buns)

Summary of Phonic; pattern words; used in *Dim Sum for Everyone* by Grace Lin

Short vowel words;

dim, has, picks, buns, sum, on, shrimp, egg, bit

Long vowel, open syllable

we
tables
tofu

Long vowel (cvce) words;

cakes

Long vowel (cvvc) words;

sweet
fried
eat

R-controlled words;

carts, tarts
pork
turnip

Syllabication

empty
many
little

Compound words;

everyone
everything

Diphthong and vowel digraph words;

now
chooses

Classroom Cooking Activity from [Family TLC](#).

Dim Sum for Everyone by Grace Lin

In English, dim sum means "little hearts," or "touches the heart," but to this young girl, dim sum means delicious. On a visit to a bustling dim sum restaurant, a family picks their favorite little dishes from the steaming trolleys filled with dumplings, cakes, buns, and tarts. And as is traditional and fun, they share their food with each other so that everyone gets a bite of everything.

Let's Talk:

Ideas to Explore Together

Before you read: Have you ever eaten Dim Sum? If not, what do you think it is? If so, how would you describe it?

As you read: Would you eat this dish?

After you read: What is your favorite food? Can you order it at a restaurant?

Asian Dumpling Soup

[45 Minutes]

If your child loves to cook, or loves the taste of Asian food, suggest that both of you cook up some dumpling soup together.

You'll need:

• 1 can sliced water chestnuts • 1/2 lb. ground pork or ground turkey • 1-1/2 teaspoons soy sauce • 1 tsp. sesame oil • 1-1/2 tablespoons cornstarch • 16 won ton skins • 4 cups canned broth • chopped scallions • saucepan two-thirds full of water • plastic knife • bowl

What to do:

1. Using a plastic knife let your child cut water chestnuts into small pieces.
2. Help her measure and mix chestnuts, pork, soy sauce, sesame oil, and cornstarch in a bowl.
3. Lay out the won ton skins on a clean, dry surface. Let your child place a teaspoon of pork mixture in the center of each skin.
4. Show her how to bring the corners of the skin together and pinch the center to form a pocket filled with the mixture at the bottom.
5. Fill a saucepan two-thirds full of water and heat on the stove until boiling.
6. Make sure that the dumplings are closed tightly in the middle. When the water begins to boil, use a slotted spoon to place the dumplings carefully into the pot. Cook for eight minutes.
7. When the dumplings are cooked, use the slotted spoon and place a few of them in a soup bowl.
8. Throw out the water in the saucepan. Add the chicken broth and heat.
9. Pour the broth over the dumplings and add chopped scallions.

How to use:

Share the soup with your family. Challenge the others to guess the exact ingredients.

Let's Talk: Ideas to Explore Together.

- How much of each ingredient did you put in?
- How much soup will this recipe make? How many people do you think it will serve?
- What is your favorite kind of soup?
- How do you think these dumplings would taste without soup?

Useful information:

While you are having fun together, this activity helps your child develop math skills and small muscle skills.