

## HOLIDAY RECIPES OVERVIEW

The inclusion of the holiday recipes provides the students with variety in the regular structure of the class. The students enjoy getting into the "Spirit of the Holiday Seasons". They look forward to preparing a festive recipe that can be shared with peer tutors or families.

The number of days spent on a holiday is determined by the holiday and the number of class periods in the week. Most frequently, two days are allowed except for Thanksgiving, Valentine's Day and President's Day, where one day is allowed.

The recipes were selected from cookbooks, newspapers, magazines and other resources. Some of the recipes are more challenging than a few of the students can handle. Therefore, it is helpful to work closely together with them in those situations.

Purchased molds assist in the preparation of Rice Krispie Treats and Candy Popcorn. Allow for the individual creativity and have students decorate their own.

Halloween is a fun time with many recipes available to adapt for preparation. The students especially like the Halloween Rice Krispie Treats and Caramel Apples.

Thanksgiving recipes limit the activity that can be completed in a class period. The Pumpkin Tarts recipe can be finished in the time available and are a big hit with the students. The recipe calls for a separated egg. Have a student who has previously had the class demonstrate how to separate the egg white from the egg yolk. It becomes a positive reinforcement for the student and incentive for the other students as they see what they are capable of doing.

Christmas is also a fun time with several recipes that can be adapted for preparation. The students especially like the Popcorn Wreath.

Cookies are usually made and decorated for Valentine's Day.

Cherry Tarts fit in well for President's Day.

It has been found that St. Patrick's Day can be a special time. The recipes included in the guide are prepared in quantity proportions and served at a special breakfast. Guests from the school or district are invited to share

breakfast with the students. A total of 36 to 40 people including students and guests are usually served. It is important to completely prepare the meal the day before as a trial run. This helps insure that St. Patrick's Day preparation will run more smoothly.

The menu for this occasion is scrambled eggs, French toast, pancakes, bacon, Jiffy muffins, orange juice, milk and applesauce. On the trial-run day, the recipes are prepared exactly as the recipe directs. However, on St. Patrick's Day, all of the food is colored with GREEN FOOD COLORING. This addition has been left off the recipe if it is used at a different time of the year. This is an extremely positive experience for the students.

Easter also has a variety of fun recipes available to select and use in the class. Two favorites are Easter Pretzels and Popcorn Bunnies.

When each holiday time arrives, the students often make suggestions concerning recipes to prepare in class. Each student loves to share the finished product with the peer tutor, aides, teachers and family.