

COOKING & COMMUNITY

Share the food your family cooks
on special occasions!

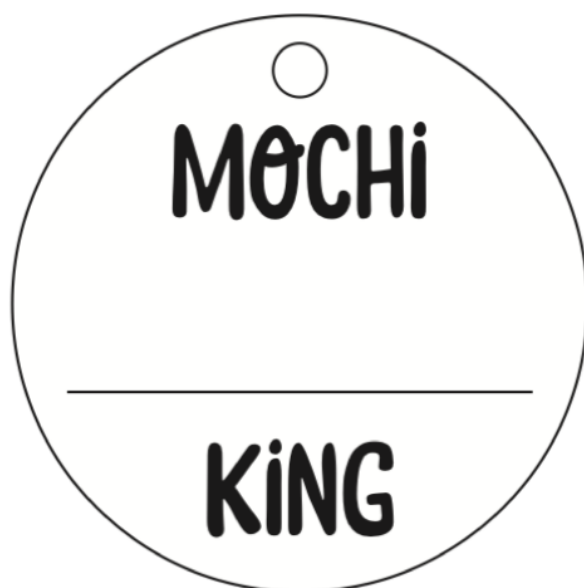
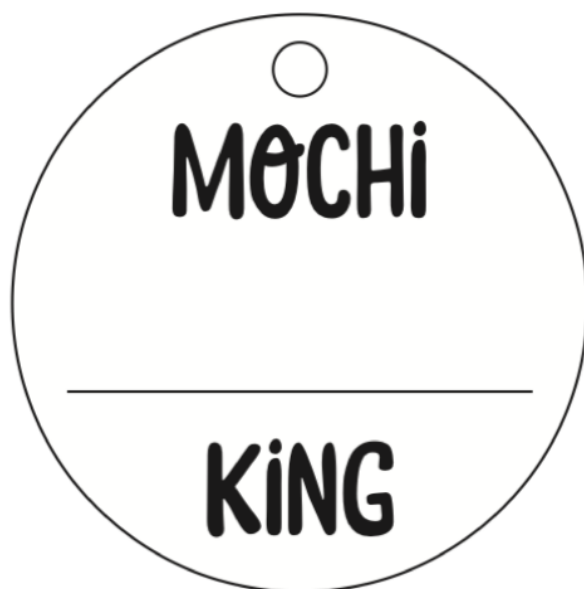
Does your family have a special food for a special day? For example, in the books we just read, the Toguchi family makes mochi for New Years Day. Write down what special things you like to cook or eat and then consider sharing the recipe with your classroom or neighborhood.



What is your special food?

What special day do you make or serve that food? Why?

Recipe:



MAKING AN ORIGAMI FRIEND

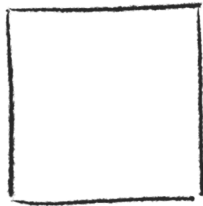
Folding Paper with Jasmine Toguchi, Queen of her own Book Series

MATERIALS

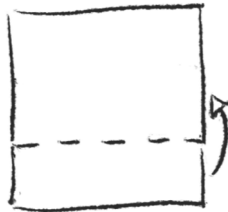
- Origami paper or any square piece of paper that you have colored one side of
- Markers
- Colored pencils or crayons

INSTRUCTIONS

1. Lay the paper flat. Put the plain side facing up.



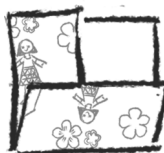
2. Fold the bottom 1/3 of the way up.



3. Turn the paper so the folded part is on the left.

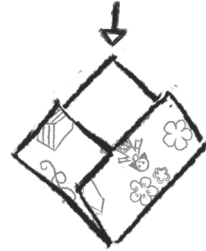


4. Fold the bottom 1/3 of the way up.

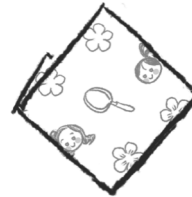


INSTRUCTIONS (cont.)

5. Turn the paper so the plain/blank end is pointed up.



6. Flip the paper over.



7. Fold the bottom point up to make a small triangle.



8. Flip the paper over again. Draw your friend's face in the plain section. Add other details!



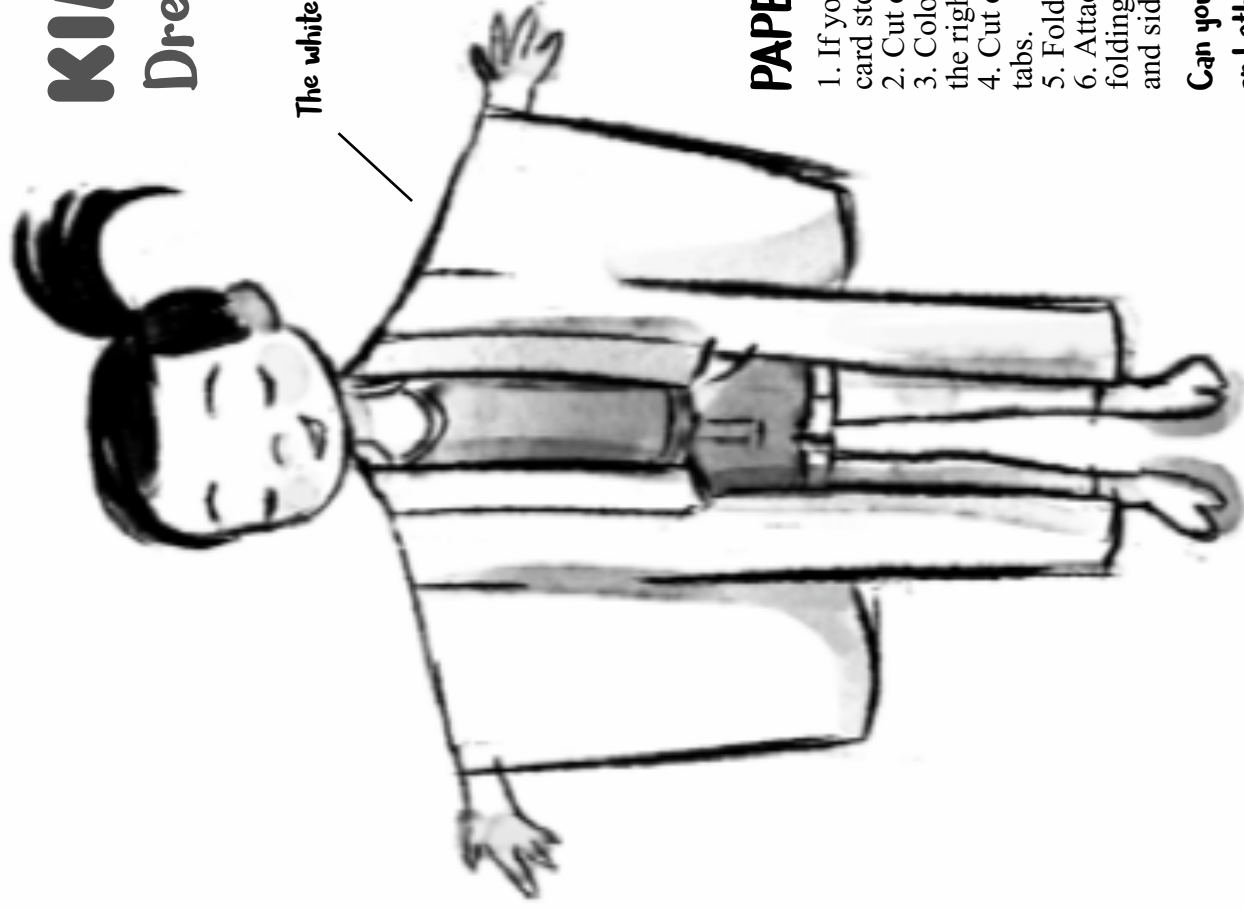
9. When you're done, you can stand your friend up using the small bent triangle at the back.

10. Look for other activities including great origami tutorials on the author's website:

DebbiMichikoFlorence.com

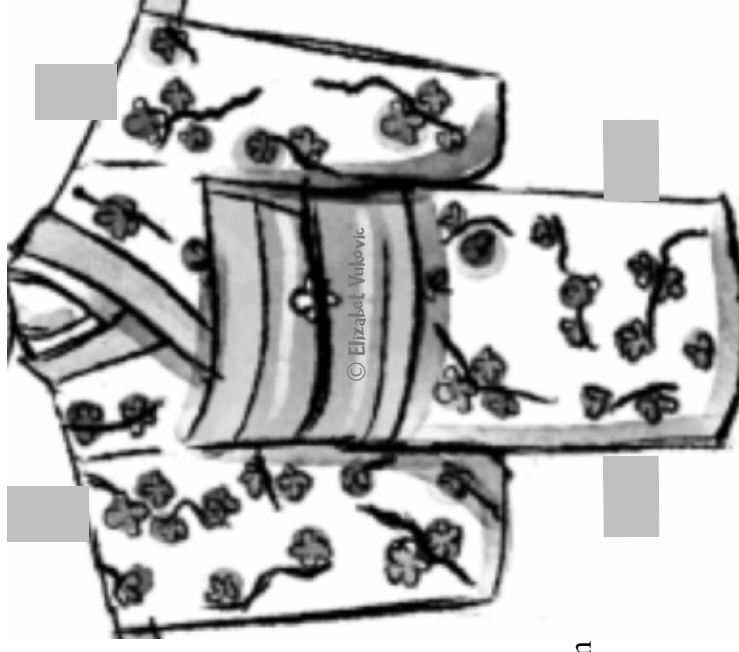
KIMONO PAPER DOLLS

Dressing Jasmine Toquchi for Girl's Day



The white under-kimono

kimono



PAPER DOLLS

1. If you can, print this sheet on card stock.
2. Cut out Jasmine on the left.
3. Color Jasmine's kimono on the right.
4. Cut out the kimono with the tabs.
5. Fold the tabs back.
6. Attach Jasmine's kimono by folding the tabs over her back and sides.

Can you make "super sleuth" and other outfits for Jasmine?

DISCOVER

Learn more about kimonos and Girl's Day in **Jasmine Toquchi: Super Sleuth** and on the author's website: DebbiMichikoFlorence.com

MICROWAVE MOCHI RECIPE

Cooking with Jasmine Toguchi, Queen of her own Book Series



Always be sure to have a grown-up help you in the kitchen!

INGREDIENTS

- 1 1/2 cups mochiko (Japanese rice flour), plus a couple of handfuls
- 1 cup granulated white sugar
- 1 1/2 cups water
- cooking spray



Note: Mochiko can be purchased in Asian grocery stores or online.

UTENSILS

Measuring cups, medium or large bowl, mixing spoon, 9 X 9 square microwavable pan (glass or ceramic), cutting board, small knife

INSTRUCTIONS

1. Mix 1 1/2 cups of mochiko with the sugar and water in a bowl until smooth.
2. Spray microwavable pan with cooking spray.
3. Pour mochiko mixture into pan.
4. Microwave on high for 7 1/2 minutes until ingredients become a puffy dough-like mass. (Cooking times may vary.)
5. Dust cutting board with mochiko.

INSTRUCTIONS (cont.)

6. With an adult's help, remove hot pan from microwave. Flip pan over onto the mochiko-dusted cutting board. Cooked mochi should come out of the pan in one big square.
7. Let mochi cool until you can safely handle it with your hands.
8. Cut into small square pieces.

HOW TO EAT MOCHI

You can eat mochi as is, or dip it into sugar, cinnamon, and/or soy sauce for extra flavor. You can also toast it lightly in a toaster oven for a crispier outer shell. Mochi is very sticky, so take small bites and chew carefully.



HOW TO STORE MOCHI

Wrap cooled mochi loosely in wax paper and store at room temperature. Eat within two days.

Makes approximately 16 squares