

## Cinco De Mayo Storytime

Written by Sara Figueroa  
Thursday, 30 April 2009 17:09

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Come to the library on Wednesday May 6 for our Wednesday Lunch Bunch story time. We are going to celebrate Cinco De Mayo with the following stories:

Off We Go to Mexico by Laurie Krebs.

Lucas and His Loco Beans: A Bilingual Tale of the Mexican Jumping Beans by Ramona Moreno Winner

Big Bushy Mustache by Gary Soto "In order to look like his father, Ricky borrows a mustache from a school costume, but when he loses it on the way home his father comes up with a replacement" (from copyright page).

Too Many Tamales by Gary Soto "Maria tries on her mother's wedding ring while helping make tamales for a Christmas family get-together. Panic ensues when, hours later, she realizes the ring is missing" (from copyright page).

After we read some stories we will play with [Mexican Jumping Beans](#) (not the real ones because they are illegal in the U.S.) and we will do the Mexican Hat Dance.

At Home you could:

1. Read some of these books you got from the library:

For preschool- 3rd grade

Cinco De Mayo: Celebrating Hispanic Pride by Carol Gnojewski

Celebrate Cinco De Mayo by Joanne Mattern

Cinco De Mayo: Count and Celebrate by Frederick McKissack

The Twenty Five Mixtec Cats by Matthew Gollub

Butterfly Boy by Virginia Kroll

Erandi's Braids by Antonio Hernandez Madrigal

Josefina by Jeanette Winter

3rd Grade - 6th Grade

Faith and Electric Dogs by Patrick Jennings

Santiago's Silver Mine by Eleanor Clymer

Tiger's Fall by Molly Bang

Mexican Treasure Hunt by Linda Lowery Keep

6th-12th Grade

The Crossing by Gary Paulsen

2. Sing some of the songs you find here:

<http://www.preschooleducation.com/scinco.shtml>

3.CRAFT: Make a Maracca

You Need:

empty plastic bottle or jar with lid

beads, beans, or pebbles

ribbon

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paint

- \* Make sure your empty jar is clean.
  - \* Fill jar with beans (or other noisy materials)
  - \* attach lid tightly
  - \* Tie ribbon around top
  - \* Paint the outside of the jar
  - \* shake shake shake! and make some music
- 4.FOOD: Make some Mexican Hot Chocolate

(recipe from dltk's website <http://www.dltk-kids.com/recipesdb/view.asp?rid=25>)

### **Mexican Hot Chocolate**

#### **Ingredients:**

- 2 ounces unsweetened chocolate (2 one ounce squares)
- 1/2 tsp vanilla
- 1 tsp ground cinnamon
- 4 Tbsp heavy cream
- 2 cups milk
- 2 egg yolks
- 2 Tbsp sugar
- Optional: cinnamon sticks to stir

#### **Directions:**

1. In a saucepan, stir together chocolate, vanilla, cinnamon and cream. Heat over LOW! heat, stirring constantly until chocolate melts.
2. Slowly add the two cups of milk, while stirring. Mix well.
3. Let warm over low heat -- DON'T LET IT BOIL!
4. Beat egg yolks and sugar until foamy. Slowly pour about 1/4 of the chocolate mixture into the egg mixture, stirring constantly (we do this so the eggs heat slowly and you don't end up with scrambled eggs in your Hot Chocolate). Pour the egg/chocolate mixture back into the saucepan. Beat until mixture is frothy.
5. Serve immediately with cinnamon sticks or spoons to stir with.
6. Makes 4 servings.

### 5. FOOD: Make Some Tacos For Dinner

(Recipe from RecipeZaar <http://www.recipezaar.com/Easy-Tacos-107343>)

#### **Ingredients**

- 1 lb [lean ground beef](#)
- 1 [yellow onion](#) , minced

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- 4-5 cloves [garlic](#) , minced
- 2 teaspoons [ground cumin](#)
- 2 teaspoons [ground allspice](#)
- 2 teaspoons [chili powder](#)
- 1 teaspoon [salt](#)
- 1 tablespoon [flour](#) or [masa harina](#) (optional)
- 1/2 cup [water](#)

### for tacos and toppings

- 6-8 crispy taco shells or [flour tortillas](#) , warmed
- [chopped tomato](#) , to taste (optional)
- shredded [iceberg lettuce](#) , to taste (optional)
- shredded [cheddar cheese](#) or [colby-monterey jack cheese](#) , to taste (optional)
- [sour cream](#) , to taste (optional)
- taco sauce or [salsa](#) , to taste (optional)

### Directions

1. Brown beef with onion and garlic, and drain any accumulated fat.
2. Add spices and water, and cook over low heat, stirring occasionally, until mixture thickens (or warms through if not using flour/masa).
3. Serve meat in tacos (warm taco shells in over for 5-7 minutes until they crisp, or warm tortillas briefly in microwave) with toppings of choice.