Wolfgang Amadeus Mozart

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Note & Rest Value Mini Books
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Instrument Families of the Orchestra Tab Book
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Austrian Recipe Cards & Pocket

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Musical Salzburg Family
Austrian Folk Music

Computer
Computer Resources
Musical Composers
Classical - Wolfgang Amadeus Mozart

Birth_______________________ Death_________________________
Nationality_________________ Style Period__________________
Instruments__________________
Main Works__________________
Summary of life and accomplishments ________________________
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What is your favorite piece by Mozart? Why? ________________________________
Mozart Biography Report

The following are for students to write a mini report on Mozart.
Option 1: cut out along the outside line and fold down in half. Glue the cover picture on the front.
Option 2: use the tri-fold book to fill in (elementary & regular lines given)

Answers:
Title (student creates title and writes)
by (student’s name)
Wolfgang Amadeus Mozart
writes music
Mozart
classical
violin, harpsichord, piano (and many more)
Salzburg, Austria
1756 (January 27) – 1791 (December 5)
symphonies, concertos, chamber music, piano music, operas, and choral and others (pick 1)
Have student write down pieces you chose to listen to and his / her favorites.

Wolfgang Amadeus Mozart

Musical Composer
is a music composer. A composer is someone who ________ composed music in the ________ style of music. He played many ________ instruments. One of them was the ________. He lived in ________, ________. Mozart lived from ___________________. A type of music he wrote was ___________________.

I listened to these pieces of music: ___________________

My favorite Mozart composition is ___________________.
**Mozart Biography**

Cut out as one piece, fold inward in thirds, glue the cover on the front.

<table>
<thead>
<tr>
<th>This composer’s name is</th>
<th>He lived in</th>
<th>Music I listened to</th>
</tr>
</thead>
<tbody>
<tr>
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<td>A composer is someone who</td>
<td>He lived from</td>
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<tr>
<td>He wrote in the</td>
<td>Types of music he wrote</td>
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<tr>
<td>style of music.</td>
<td>Favorite piece</td>
<td></td>
</tr>
</tbody>
</table>

Wolfgang Amadeus Mozart

Musical Composer
Mozart
Cut out as one piece, fold tri-fold closed, glue the cover on the front.

<table>
<thead>
<tr>
<th>Style Period</th>
<th>Composer’s Life</th>
<th>Pieces Composed</th>
</tr>
</thead>
<tbody>
<tr>
<td>Country</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dates</td>
<td></td>
<td></td>
</tr>
<tr>
<td><em>Styles Composed</em></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Wolfgang Amadeus Mozart
Musical Composer
Mozart’s Birth - Cut out in one piece, fold down, cut between 3 sub-titles (half way), fold sides in toward center, glue cover.

Mozart’s Family – cut around note shape and cut on bottom line

<table>
<thead>
<tr>
<th>Where was he born?</th>
<th>When was he born?</th>
<th>What is his name?</th>
</tr>
</thead>
</table>

Congratulations!

It’s a Musician!
Mozart’s Family

[Diagram showing music notes with names: Leopold, Anna Marie, Nannerl, Wolferl]
Mozart Timeline
Cut out as one piece; fold lines as indicated back and forth with picture being on top; add other pages for an older child to study or to add other world events that took place during Mozart’s life.
Glue this flap behind previous piece to enlarge timeline.
Music Listening Files

Files:
Print all on cardstock; fill in each file folder with compositions you studied; copy as many as needed.

File Cabinet Pocket:
Cut out; fold on dotted line; attach a thin strip of Velcro on each side and the top to be able to open and close the file cabinet; insert files for storage.

Numbers & Letters Matchbook:
Fill in the meanings of the entire name of a piece of music written by Mozart; see lesson plan for explanation; glue title on top of matchbook.
Mozart, Wolfgang

Name of Piece ___________________
Type of Piece ___________________
Year Composed __________________
My thoughts about the music _________
________________________________________________________________________
________________________________________________________________________

Instrument(s) written for: ___________________
Type of composition: ___________________
Order number written: ___________________
Key Signature: ___________________
Kochel Listing: ___________________
Movement Number: ___________________
Tempo of the section: ___________________
Common or Nickname: ___________________
Composer: ___________________
Austrian Composers 1 - Cut out and stack like the picture, staple on the top – add info.

Senior

Junior with Brahms

Strauss Sr. & Strauss Jr.

Austrian Composers

Haydn
Austrian Composers 2

Schubert

Mozart
Austrian Composers

Pictures all public domain from:
Wolfgang Amadeus Mozart http://www.wisegorilla.com/images/music/music.html

Other Famous Austrian Composers

About Austrian Composers http://www.aboutaustria.org/composers/musiker.htm
Read simple bios of the composers. Write anything you want to remember in the composer book.

Classical Net http://www.classical.net/music/composer/masterindex.php
Musical Style Periods 1
Musical Style Periods 2

cut out this piece

Musical Style Periods
Classical Music

Characteristics

homophonic
simple

themes
Classical Music Characteristics 3

phrases

dynamics
Classical Music Characteristics 7

leaders

folk music
Classical Music Characteristics 8

dates
Classical Period Composers 1
Fill in a page for each composer; cut out and order; attach with a brad clip.
Classical Period Composers 2
Fill in a page for each composer; cut out and order; attach with a brad clip.
Favorite Kinds of Music in the Classical Period 1
See directions on page 2.

- opera
- sonata
- opera buffa
- string quartet
- overture
- chamber music
- symphony
- minuet
Directions:

Cut out whole piece on page 1,
cut left, bottom, and right sides of the picture boxes (slightly around the top curves also),
fold picture boxes to flap up,
cut out whole piece on page 2,
carefully glue the inside page to the back of the cover (page 2),
do not glue the flaps,
write the definitions under the flaps,
fold book closed and glue this side to your lapbook.
V + \frac{1}{2} V = VD
4 + 2 = 6

dotted whole note = 6 beats
in 4/4 time signature

+ = 
_____ + _____ = _____
dotted half note = _____ beats

+ = 
_____ + _____ = _____
dotted quarter note = _____ beats

“The Dotted Note Formula”

Take the value of the original note + half the value of that note = the value of the dotted note

Value + \frac{1}{2} Value = Value of Dotted Note

V + \frac{1}{2} V = VD

Musician’s Math

The Dotted Note Formula

Cut out the book on left; fold on the dotted lines; glue ‘formula’ on bottom flap when folded; glue title cover on top flap.
“The Dotted Note Formula”

Cut out the book on left; fold on the dotted lines; glue ‘formula’ on bottom flap when folded; glue title cover on top flap.

**Important:**
On the 32nd note section – add another stem to the notes. There should be 3 stems.

**“The Dotted Note Formula”**

Take the value of the original note + half the value of that note = the value of the dotted note

Value $+ \frac{1}{2}$ Value $= \text{Value of Dotted Note}$

$V + \frac{1}{2} V = VD$

**Musician’s Math - Fractions**

“The Dotted Note Formula”
What does the bottom number mean?

Time Signature
Cut solid lines; fold dotted lines; fill 3 inside flaps first and close; fold right side in; glue 4/4 on top; fold left side in; glue title cover on top. Glue this square to lapbook.

What is a Time Signature?

What does the top number mean?

4 _____ beats per measure

4

gets ______ beat
Nature’s Music
Elements of Music

Accordion Book
Cut out both long pieces; attach tab on second piece under first piece.
Music and Art
Music and Art – Classical Period Artist

Use the art sheets as a notebook pages, or fold them down in half and glue these covers on the front for a mini book.
Neo-Classical Art Characteristics 1

Classical Art Characteristics

colors
Neo-Classical Art Characteristics 2

- details

- orderly
Print pocket and all recipe cards on cardstock.

Fold bottom part of pocket back;
fold side tabs back and glue to back piece;
glue to lapbook;
store recipe cards in pocket (turn verticle)
**Wiener Schnitzel**

Pound ½ lb. of meat (originally veal, but pork or chicken may be substituted) into thin servings. Trim the edges. Salt if desired.

Place flour on one plate, 2 whisked eggs on another, and breadcrumbs on a third.

Use the flour to completely cover the meat, then roll it in the egg, and add the breadcrumbs.

Fry top and bottom in a frying pan filled with enough oil or shortening for the meat to float without touching the surface.

This dish was traditionally served with potatoes, cucumbers, lettuce, or salad.

[http://www.aboutaustria.org/recipes/wiener_Schnitzel.htm](http://www.aboutaustria.org/recipes/wiener_Schnitzel.htm)

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**Topfenkolatsche (Cheese Danish)**

*Pastry:* Mix 1 package active dry yeast with 1/2 c. warm milk. Sift 1 3/4 c. bread flour with 1/2 tsp. salt in a big bowl. Stir in 2 TB sugar and yeast mixture. Beat in 1 egg and 2 TB melted butter with a wooden spoon until it becomes a smooth and elastic dough. Let covered dough rise in a warm place for about 1 1/2 hours. On floured surface, knead dough, roll into a 1/2” thick rectangle. Cut into 3” squares; place 1” apart on greased pan.

*Filling:* Combine 2 TB soft butter, 8 oz. cream cheese, 2 egg yokes, 1/2 c. sugar, grated zest of 1 lemon and mix well until smooth. Beat egg whites until stiff; fold into mixture. Stir in 1 TB golden raisins

Scoop 1 TB of the cheese mixture into the center of the dough squares. Fold corner in toward center, pressing lightly to hold the filling in. Rise in a warm place for 45 min. Preheat oven to 400 degrees. Brush pastries with egg whites and spread 2 TB or more chopped almonds on top. Bake for 30 min. or until browned.

[http://www.aboutaustria.org/recipes/cheese_danish.htm](http://www.aboutaustria.org/recipes/cheese_danish.htm)
**Paprika Soup**

- 3 Slices Bacon -- diced
- 2 Large Green Pepper -- chopped
- 1 Tablespoon Paprika
- 1/4 Teaspoon Salt
- 1/2 Cup Sour Cream
- 1 Large Onion -- chopped
- 1 Tablespoon Flour
- 6 Cups Beef Broth
- 4 Large Potato -- diced

Saute bacon, onion and peppers for 10 minutes. Drain grease. Add flour and paprika and cook for 2 minutes. Add broth, salt and potatoes. Simmer for 20 minutes or until potatoes are done. Pour into soup bowls and top with sour cream.


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**Kartoffel Salat – Potato Salad**

- 1 pound potatoes -- cut into 1/4" slices
- 12 Ounces Puff Pastry Shells
- 1 Pound Onion -- finely sliced
- 1 Dash Marjoram
- 2 Medium Egg Yolks
- Oil -- for baking sheet
- 1/3 Cup Olive Oil
- 1 finely chopped clove garlic
- Salt & Pepper -- to taste
- 1/4 Cup Half & Half

Preheat oven to 400 degrees. Grease the baking sheet. Roll out puff pastry to 1/4 inch thick. Cut into 2 pieces. Place 1 sheet on baking sheet. Heat olive oil and saute onions until golden brown. Add potatoes and stir for 3 minutes. Add garlic. Season with marjoram, salt and pepper. Remove from heat and allow to cool to room temperature. Spread mixture on pastry bottom leaving 1 inch border. Brush edges with egg. Cover with other pastry piece and brush with remaining egg. Bake for 15 minutes. Remove from oven and cool for 5 minutes. Cut a 1 inch slit into the strudel and pour in half and half. Lower oven temp to 200 degrees and bake for another 10 minutes. Remove and serve.

Kaiserschmarrn - Emperor’s Omelette

6 egg yolks, 1 pinch salt, 8 fluid oz milk cream, 5 oz flour,
6 egg whites, 2 oz sugar, 2 oz butter, 2 oz raisins

Mix milk, salt, yolks and flour into a batter. Beat egg whites until stiff, beat in sugar spoon by spoon. Fold egg whites into batter. Heat butter in a pan, pour in batter, sprinkle with raisins. Cover the pan with lid and cook app. 3 min. over a medium flame until brown underneath. Turn the omelet and cook the second side until brown. Tear the omelet with two forks into little pieces. Serve immediately dusted with sugar. Stewed fruit goes well with it.

http://www.homebeach.info/austrian_recipes.html#spae

Palatschinken - Pancakes

For 12 pieces: 5 oz flour, 8 oz milk or 4 oz cream and 4 oz milk,
2 eggs, 2 egg yolks, 1/4 tsp salt, 1 tsp sugar,
fat for frying, jam for filling, sugar

Mix all ingredients into a thin batter. Heat a little fat in a frying pan. Pour enough batter into the pan to cover the bottom thinly and evenly. Fry on both sides until golden brown. Grease the pan as before and continue until all the batter is used. Keep cooked pancakes warm. Spread each pancake with jam, roll it up and serve hot, dusted with sugar.

http://www.homebeach.info/austrian_recipes.html#spae
Wiener Apfelstrudel - Viennese Apple Strudel

**Dough:** 3 cups bread flour, 1 egg, 1/4 cup soft unsalted butter, 1/2 teaspoon salt, 1 cup cold water, vegetable oil, bread flour

Place the flour, egg, soft butter and salt in the bowl of an electric mixer. Mixing with the dough hook on low speed, add enough of the cold water to make soft dough. Knead the dough in the electric mixer at medium speed until it is smooth and elastic, about 5 minutes. Form the dough into a ball and coat it with oil. Cover and let rest at room temperature for about 1 hour.

**Filling:** 3/4 cups coarse white bread crumbs, 1/2 cup melted unsalted butter, 1 1/2 pounds peeled, cored and thinly sliced Granny Smith or other cooking apples, 1/3 cup granulated sugar, 3/4 cup dark raisins, 3/4 cup coarsely crushed nuts, 2 teaspoon ground cinnamon, 5 ounces firm, unsalted butter

To make bread crumbs, toast white bread slices in the oven until crisp, about 10 minutes. Place in a food processor. Pulse until it resembles large breadcrumbs. Sauté the breadcrumbs over medium heat in 1/4 cup of melted butter until they are golden brown. Reserve the sautéed breadcrumbs and the remaining melted butter separately. Combine the sliced apples, sugar, raisins, nuts, cinnamon and about half of the breadcrumbs. Cut the firm butter into chunks and gently toss together with the apple mixture. **Assemble.** Cover work surface securely with a clean piece of cloth to facilitate stretching and rolling the dough. Dust the cloth lightly with the flour. Place the rested dough in the center of the cloth and roll dough into a large, thin rectangle. Make it as thin as possible. Place your hands under the dough, using your thumbs and the back of your hand, gently begin pulling and stretching the dough until it is a rectangle approximately 3 1/2 feet by 2 1/2 feet. Be very careful not to tear the dough. Let the dough relax on the table for a few minutes. Trim away any thick edges or parts that hang over. Form the filling into a thick log and place on one end. Brush some of the reserved melted butter generously over the remainder of the dough. Sprinkle the remaining breadcrumbs over the dough. Using the cloth to help lift the dough, roll the strudel as you would a jellyroll, starting from the filling side. Place the strudel, seam side down, in a horseshoe shape on a sheet pan lined with parchment paper. Brush the strudel with the last of the melted butter. Bake in a preheated oven to 375 degrees F for about 35 minutes. Remove the pan from the oven and cool. Slice the strudel into individual servings and serve either warm or at room temperature.

http://www.homebeach.info/austrian_recipes.html#spae

Cut on solid lines; fold on dotted lines; fill with info from the lesson plan or info below.

All pictures are from http://pics.tech4learning.com/

Picture guide:
Who – Von Trapp house in movie
What – Salzburg Abbey (Maria)
When / Where – city of Salzburg
Why – center of Salzburg
How – edelweis flower

Answers to questions found in unit study
Austrian Folk Music
Cut out; fold in side flaps; fold down top flap.
Computer Resources
Record any research sites, videos, recordings, games, etc. here for future use.