

Gingerbread Baby



Gingerbread Baby

Book by Jan Brett

Unit Study by Ami

Language Arts

Memory Game

After you read the book, close it. Ask your child who the gingerbread baby got away from and see how many of the people/animals he is able to remember. With a younger child, you may want to simply ask what animals he remembers from the book. Do this on a few different days to see if your child's memory improves.

Drama

[Print the animal masks](#) and act the story out with your child(ren). Dad may join in, too! Another variation of this would be to make puppets and let your children put on a puppet show as they re-enact the story.

Critical Thinking

Matti was very clever in how he caught the Gingerbread Baby. Ask your student if he can think of a different way to catch that Gingerbread Baby. Your younger student may simply narrate it for you while your older student may want to write it in a story form.

Vocabulary

meddling- to interest oneself in what is not one's concern

snout- a long nose or muzzle

worn- old, used

pranced- danced

tumbled- fell over

tabby- a cat with a striped and spotted coat

twitched- to move with sudden motion

whiff- smell

Complete the vocabulary shapes and add them to your lapbook.

Folk Tales

This story is a folk tale. It isn't a true story. What parts of this story are make-

believe? What parts are like real life?

If you have an older student, you may want to have him make a list of familiar folk and fairy tales. Can you go to the library and find many different versions of the same tale? Your student may also be able to make a list of folk tale characteristics.

A good tale to add on to this study would be *Hansel and Gretel* (because of the candy house connection).

Record your student's narration of Hansel and Gretel in the mini-book and put it in your lapbook.

Compare and Contrast Two Stories

Read other versions of this classic tale together and discuss what is the same/what is different. Your older child may want to make a chart or a Venn diagram. After you read multiple versions, your student may want to try writing (or narrating) his own version.

Elements of a Story

Look through the printables section to find the mini books for plot, character, and setting. Discuss these elements with your student and complete the books.

Social Studies

Living in a Different Time Era

What are some differences in the way things are in this story vs. the way things are in real life?

- Mom has a real fire under her stove and firewood in the house
- There are candles hanging on the wall for light-- no electricity
- Horse/Wagon
- The Milkman

What other examples can you and your student find?

Geography

Map out where the different ingredients (for gingerbread) come from.

History of Gingerbread

Gingerbread has been baked in Europe for centuries.

In some places, it was a soft, delicately spiced cake; in others, a crisp, flat cookie, and in others, warm, thick, steamy-dark squares of "bread," sometimes served with a pitcher of lemon sauce or whipped cream. It was sometimes light, sometimes dark, sometimes sweet, sometimes spicy, but it was almost always cut into shapes such as men, women, stars or animals, and colorfully decorated or stamped with a mold and dusted with white sugar to make the impression visible.

The manufacture of gingerbread appears to have spread throughout Western Europe at the end of the eleventh century, possibly introduced by crusaders returning from wars in the Eastern Mediterranean. From its very beginning gingerbread has been a fairground delicacy. Many fairs became known as "gingerbread fairs" and gingerbread items took on the alternative name in England of "fairings" which had the generic meaning of a gift given at, or brought from, a fair.

Certain shapes were associated with different seasons: buttons and flowers were found at Easter fairs, and animals and birds were a feature in autumn. There is also more than one village tradition in England requiring unmarried women to eat gingerbread "husbands" at the fair if they are to stand a good chance of meeting a real husband.

Gingerbread-making was eventually recognized as a profession in itself. In the seventeenth century, gingerbread bakers had the exclusive right to make it, except at Christmas and Easter. Their street cries could be heard well into the nineteenth century, but by 1951, only two men in London had their own gingerbread for sale in the streets.

Of all the countries in Europe, Germany is the one with the longest and strongest tradition of flat, shaped gingerbreads. At every autumn fair in Germany, and in the surrounding lands where the Germanic influence is strong, there are rows of stalls filled with hundreds of gingerbread hearts, decorated with white and colored icing and tied with ribbons.

Gingerbread making in North America has its origins in the traditions of the many settlers from all parts of Northern Europe who brought with them family recipes

and customs. By the nineteenth century, America had been baking gingerbread for decades. American recipes usually called for fewer spices than their European counterparts, but often made use of ingredients that were only available regionally. Maple syrup gingerbreads were made in New England, and in the South sorghum molasses was used.

Nowhere in the world is there a greater repertoire of gingerbread recipes than in America: there are so many variations in taste, form and presentation. With the rich choice of ingredients, baking aids and decorative items, the imaginative cook can create the most spectacular gingerbread houses and centerpieces ever.

Source: www.hungrymonster.com

Science & Math

Make Gingerbread Cookies

"They measured and mixed."

Just like Matti and his mom in the book, make some gingerbread cookies with your child. Let your child do the measuring and mixing (as much as possible). Let him do the things he can do even if it makes a little more mess or takes a little more of your time. You may want to discuss with your child the importance of following directions. What happens if you add too much flour or too much sugar? What would happen if you decided to leave out the baking soda? If you have an older child working along-side your preschooler, you may want to allow him to make some predictions on a chart and let him make some cookies that don't follow the directions. What were the results? (too hard, too soft, etc.). What happened to Matti when he didn't follow directions?

For an extra math connection, have your student make patterns on his gingerbread cookies (with M&Ms or other candies). Can he finish a pattern that you start? Can your older student start a pattern for your younger student?

Just for Fun

Gingerbread Mix In a Jar

This is a wonderful gift to make for friends and family!

Ingredients:

- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 1/2 cups all-purpose flour
- 2 teaspoons ground ginger
- 1 teaspoon ground cloves
- 1 teaspoon ground cinnamon
- 1 teaspoon ground allspice
- 1 cup packed brown sugar

Directions: Mix 2 cups of the flour with the baking soda and baking powder. Mix the remaining 1 1/2 cups flour with the ginger, cloves, cinnamon, and allspice. In a 1 quart, wide mouth canning jar, layer the ingredients starting with the flour and baking powder mixture, then the brown sugar, and finally the flour and spice mixture. Pack firmly between layers. Attach a directions tag to the jar.

Make a Gingerbread House

After you make your gingerbread people, you are going to need a place for them to live! Whether you make it out of real gingerbread or graham crackers, your child will enjoy the time you spend together!

Recipe for "Gingerbread" Playdough

This is an easy dough to make. Your child can have fun helping you. Maybe he will make a gingerbread baby and gingerbread house to play with.

- 1 cup flour
- 1/2 cup salt
- 2 tsp. cream of tartar
- 1 cup water
- 1 tsp. vegetable oil

Spices: Cinnamon, Ginger, Allspice, Nutmeg (I add a lot of cinnamon--probably 1/4 cup plus a tiny bit of ginger and nutmeg)

Mix the dry ingredients. In a separate bowl mix water and oil together then add them to the dry ingredients and stir. In a pot, cook the mixture for three to five minutes on low/medium, stirring constantly. The dough will start to pull away from

the sides of the pot and stick together in a large ball. Take the dough out of the pan and knead the dough until it becomes soft and smooth. Allow the dough to cool and then store it in an airtight container.

Christmas Ornament Dough

1/2 cup apple sauce

1/2 cup cinnamon

Ziploc bag

rolling pin

Christmas cookie cutters

Red/Green Yarn or Clear Fishing Line

Pour cinnamon and apple sauce into the bag. Seal and knead until a dough forms. Roll the dough out with the cookie cutters. Remember to cut a hole at the top of your "cookie" before it dries (to thread the yarn through). Let it dry overnight and give as gifts or hang on your tree. If you have leftovers, store it in the plastic bag for later.

Library List

Maisy Makes Gingerbread (for preschoolers)

Gingerbread Man by Karen Lee Schmidt

Gingerbread Boy by Richard Egielski

The Gingerbread Rabbit by Randall Jarrell

The Gingerbread Man retold by Jim Aylesworth

You Can't Catch Me by John and Ann Hassett

The Cajun Gingerbread Boy by Berthe Amoss

The Runaway Tortilla by Eric Kimmel

The Gingerbread Girl by Lisa Campbell Ernst

The Gingerbread Cowboy by Janet Squires

The Pancake Man: An Old Norwegian Folk Tale by Lorinda Cauley

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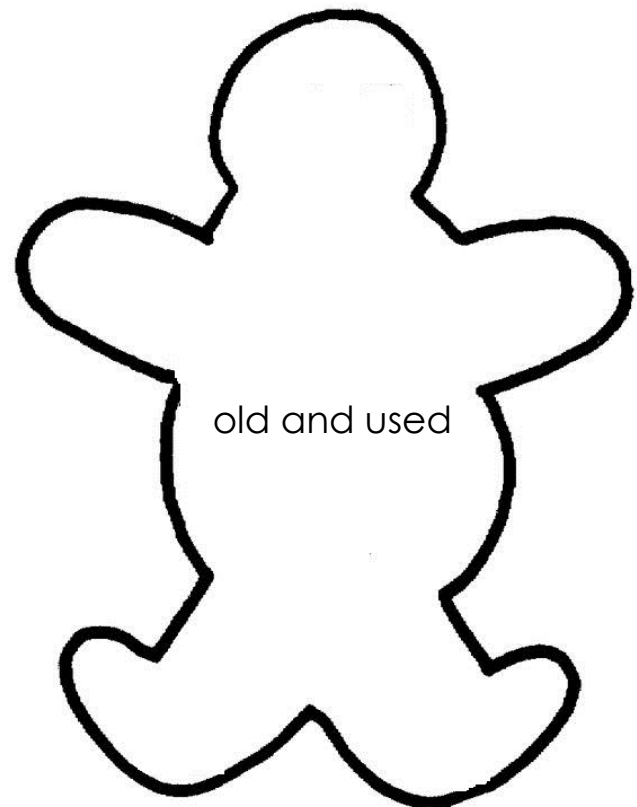
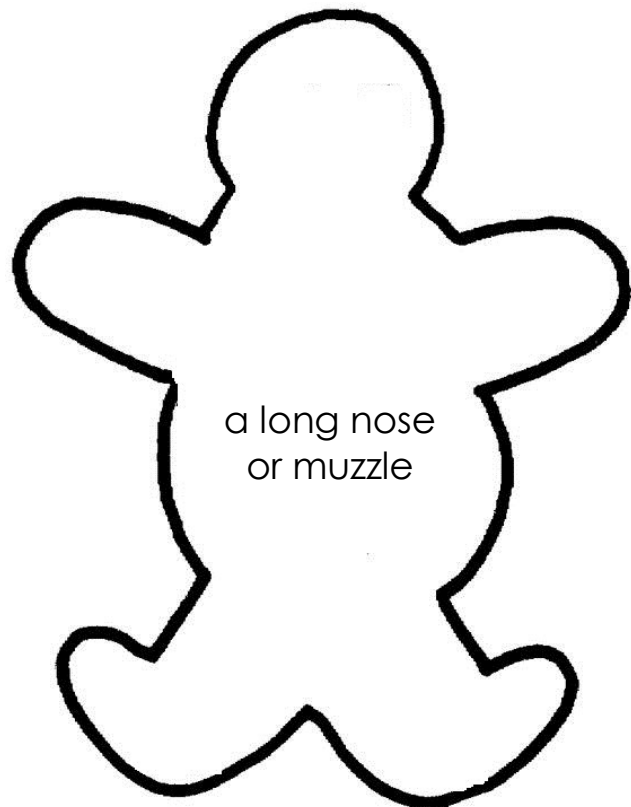
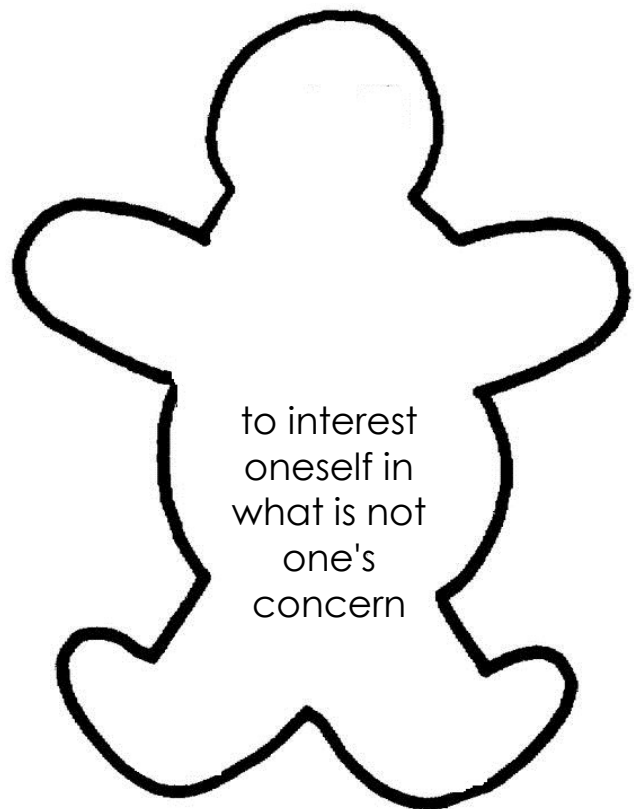
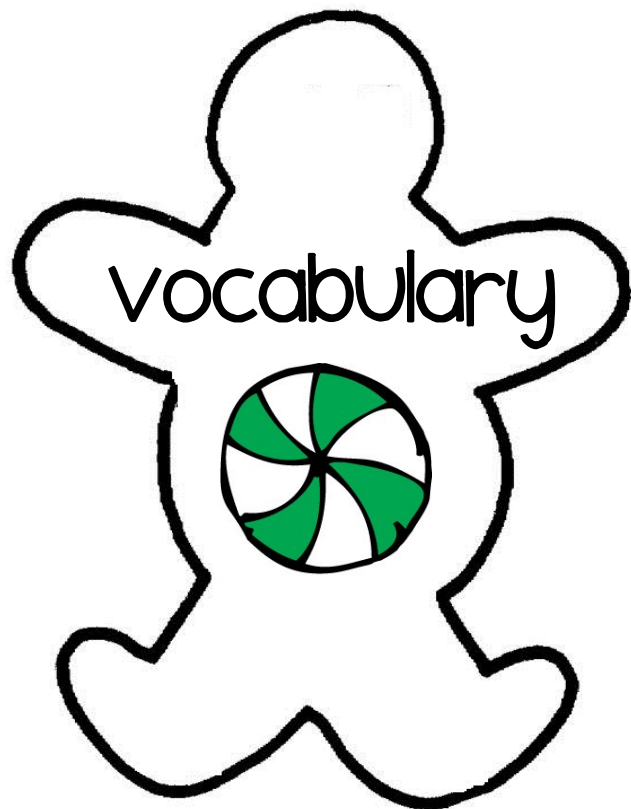
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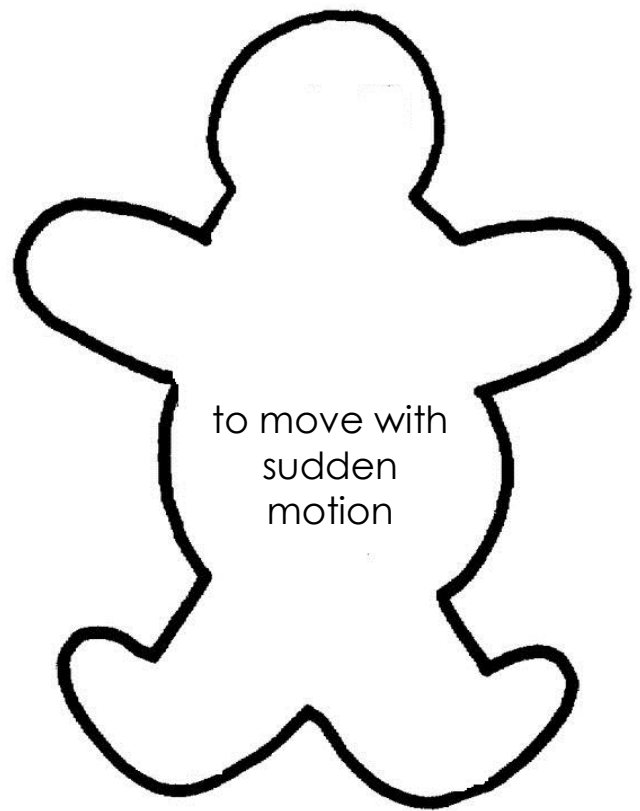
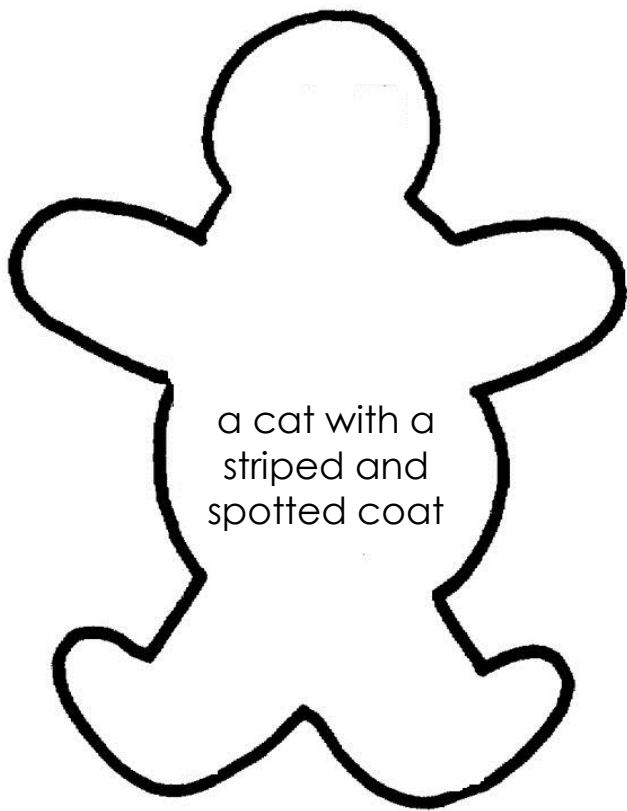
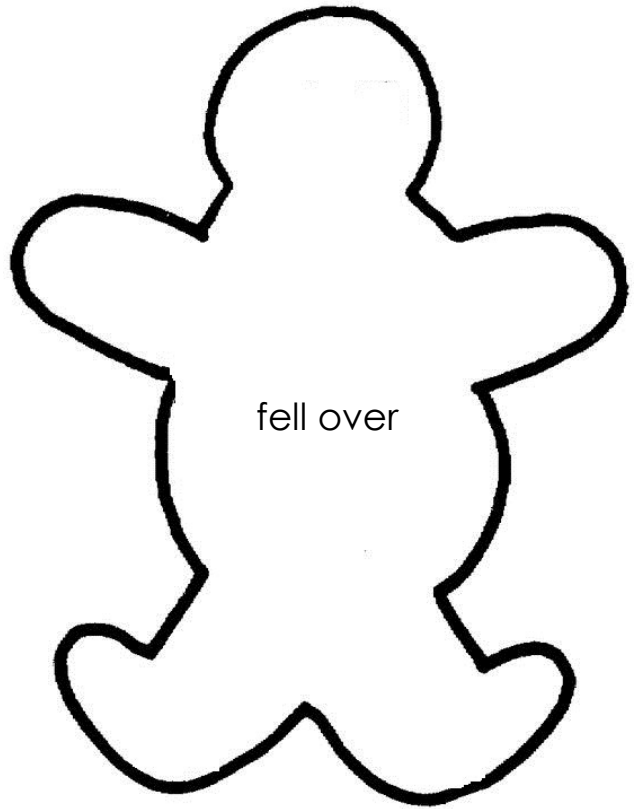
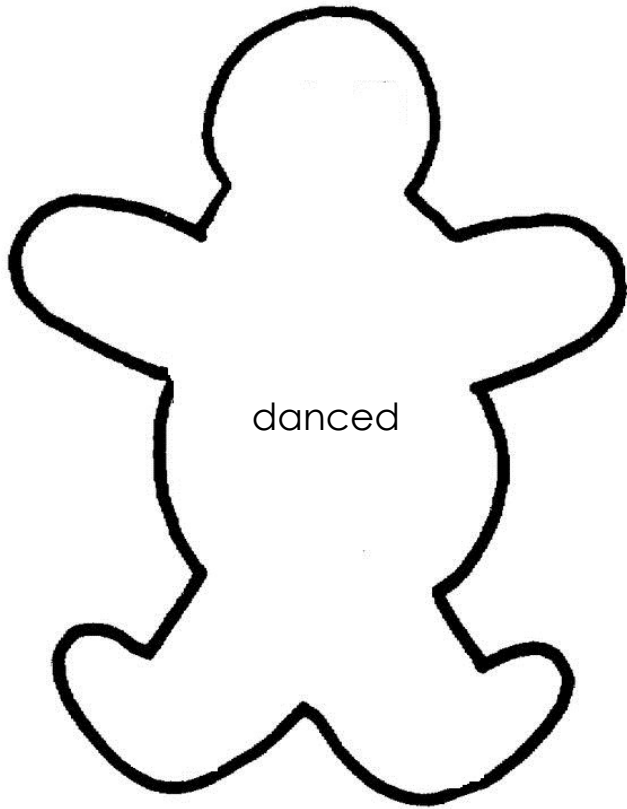


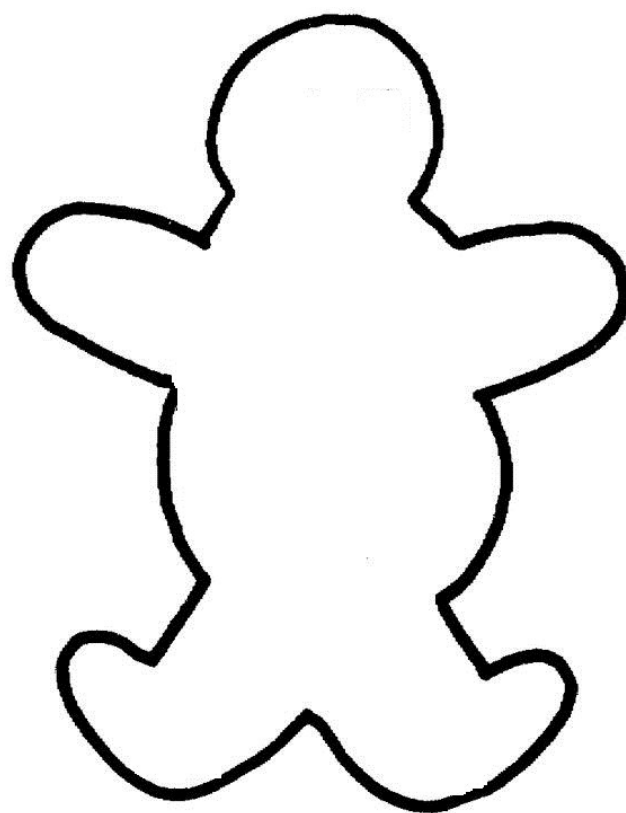
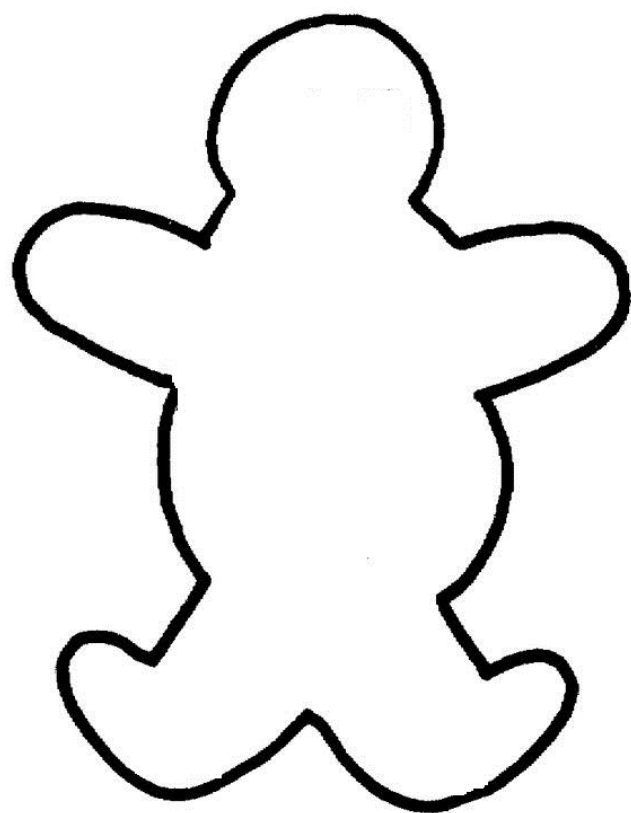
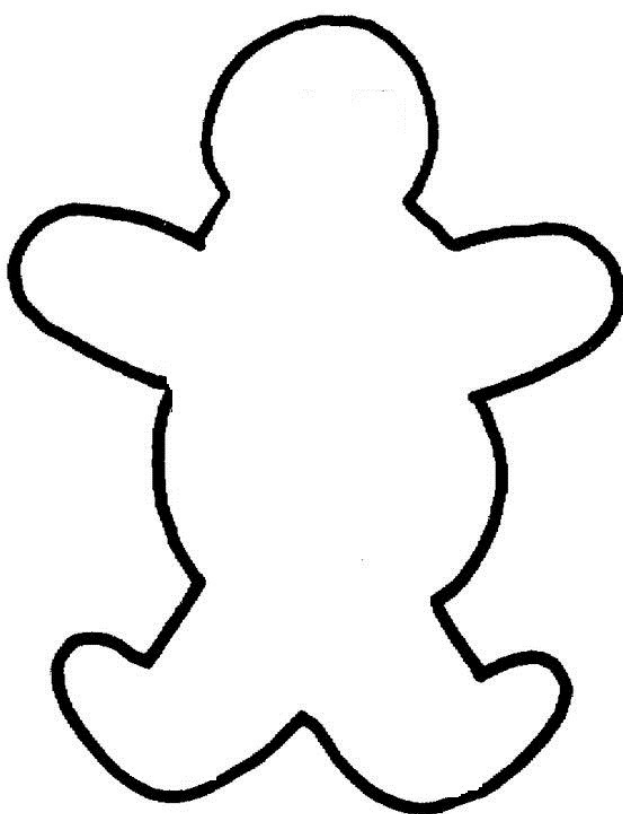
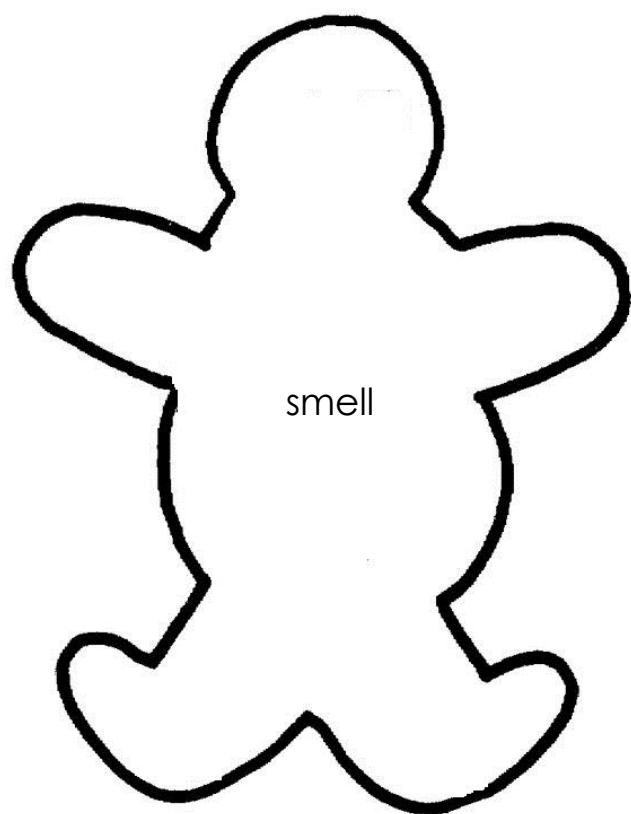
my gingerbread recipe

Cut book out as one piece. Fold opposite of a matchbook (the small flap with "My Gingerbread Recipe" should be at the top of the book instead of the bottom). Include a favorite recipe in this book OR let your student dictate how to make gingerbread and record his narration in the book.

Cut out shapes. Let your student write the correct word on each piece. Stack together and attach at the top with a staple or brass fastener. For extra durability, print on cardstock.







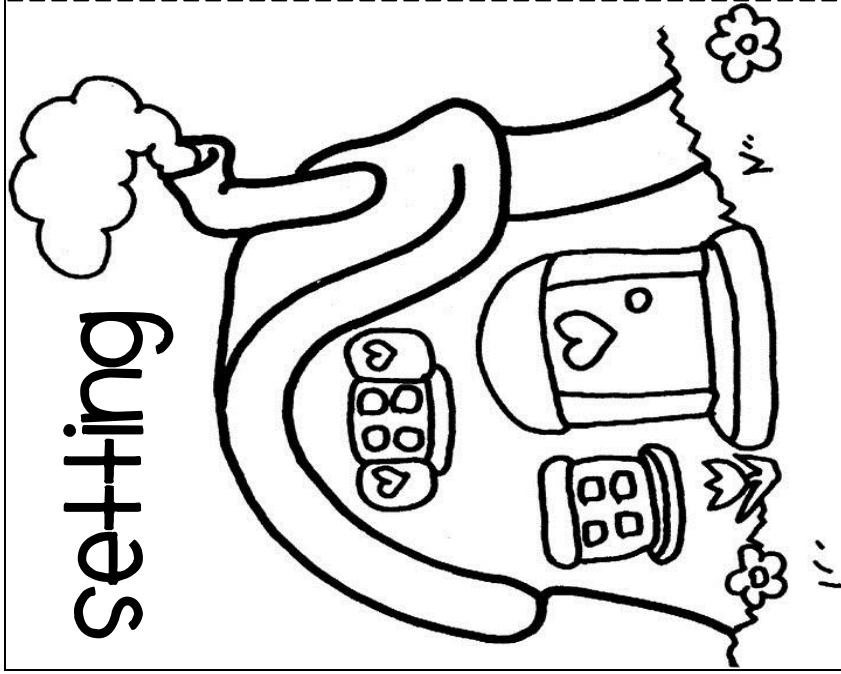


character

Cut on solid black lines to remove extra areas. Fold leftover paper into thirds (tri-fold style). Write a different title of each story you've read on each gingerbread person. Let your student list the characters mentioned in each different story. Use this as a springboard for character and what characters are. You can also use it to compare and contrast the various versions you've read.

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setting



Cut out book as one piece. Fold tri-fold style. Use each page to list the title of a gingerbread themed book read as well as the setting found in the story.

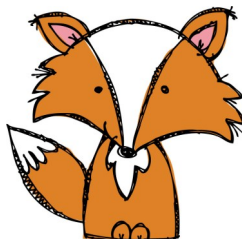
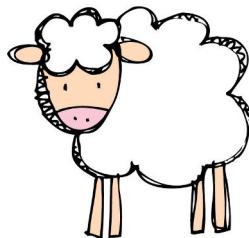
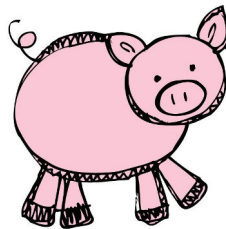
Cut book out as one piece. Fold in half. Use the inside to record your student's narration of the story.



Hansel and Gretel

the plot

Cut book out on solid black lines. Fold on dotted lines. This will be your cover.

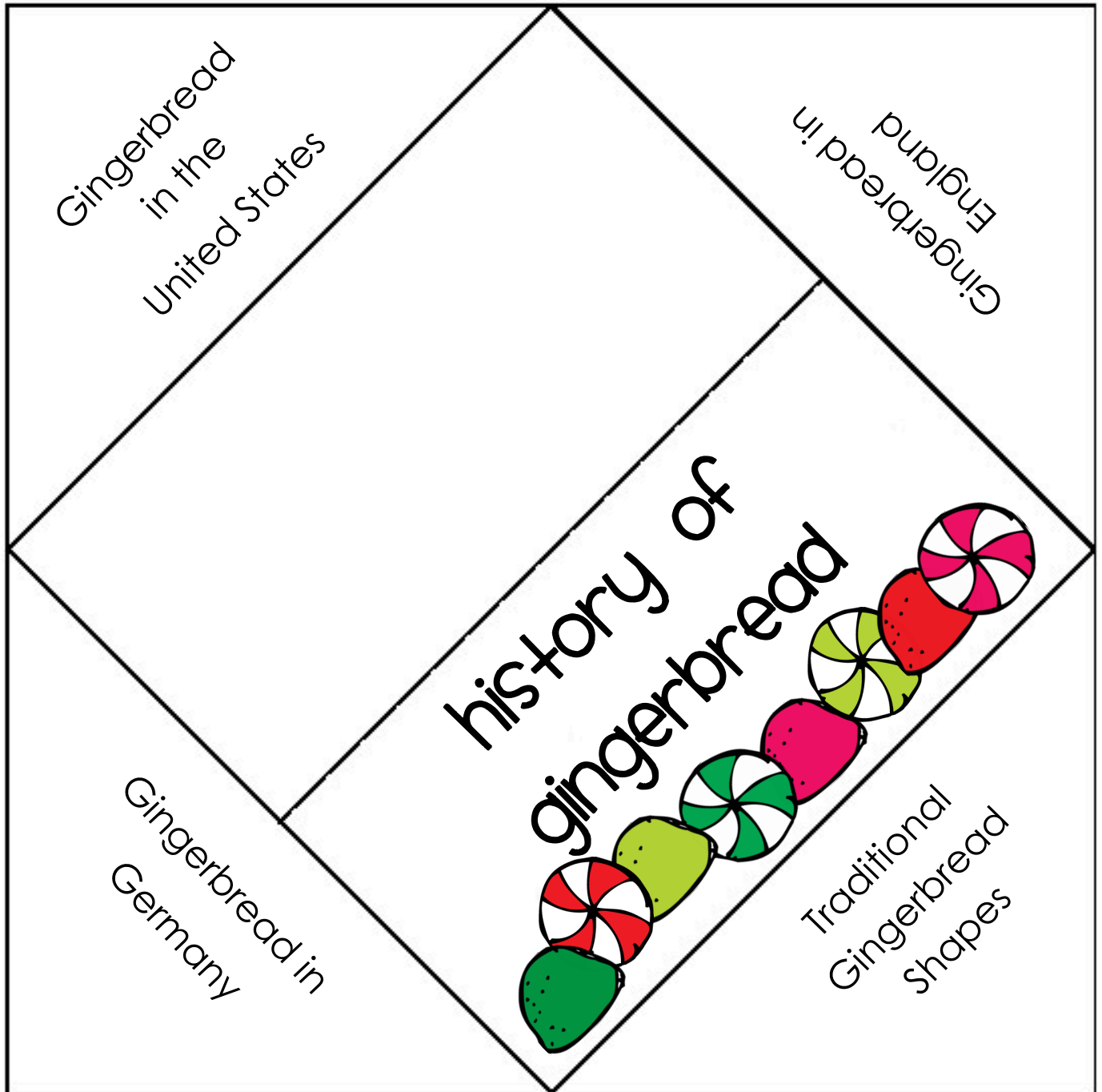


	<h2>Conflict</h2> <p>What is the main problem in the story?</p>
	<h2>Rising Action</h2> <p>What events are created by the problem?</p> <p>How do the characters try to solve the problem?</p>
	<h2>Climax</h2> <p>What is the most exciting moment of the story?</p>
	<h2>Denouement</h2> <p>What was the final solution to the problem?</p> <p>How does the story end?</p>

Cut on solid black lines.
Fold on dotted lines. You should have four small books when finished cutting and folding.

Let your student write the answer to the question inside each book. Glue the books inside the cover book.

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Cut book out as one piece. Fold each triangle under. Fold book in half on solid black line. Open the book and you should see four flaps. Let your student write his answers under each flap.

you can't
catch me!



Cut book on next page out as one piece. Let your student complete the handwriting exercise. When finished, fold in half.

Cut cover piece out (on this page) and affix to the front of the book.

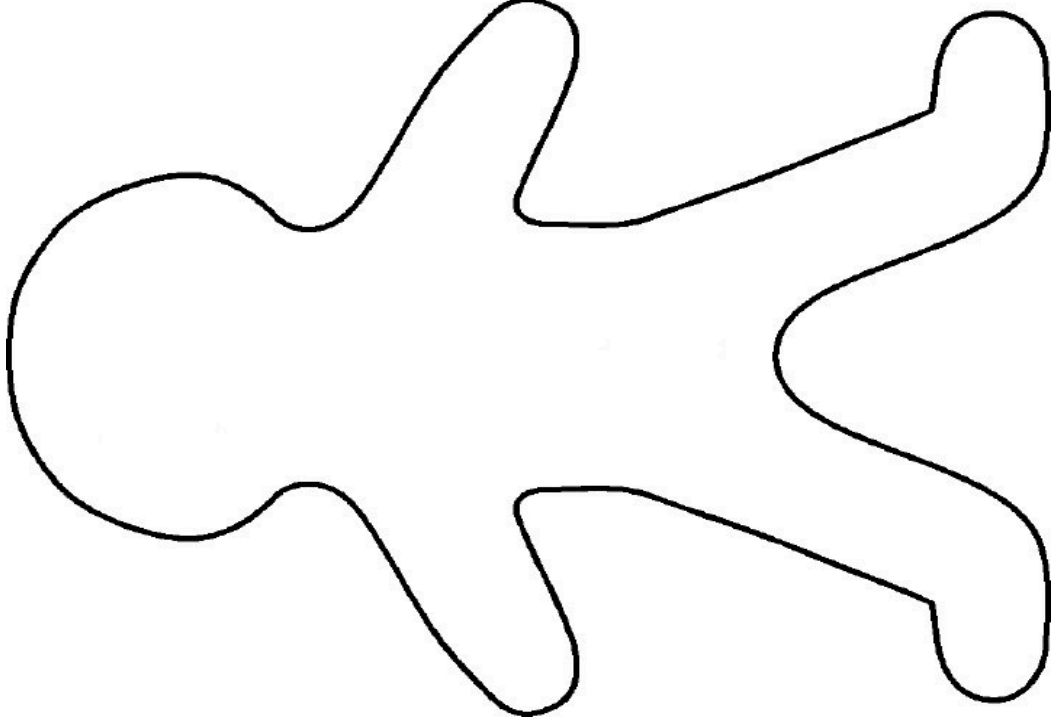
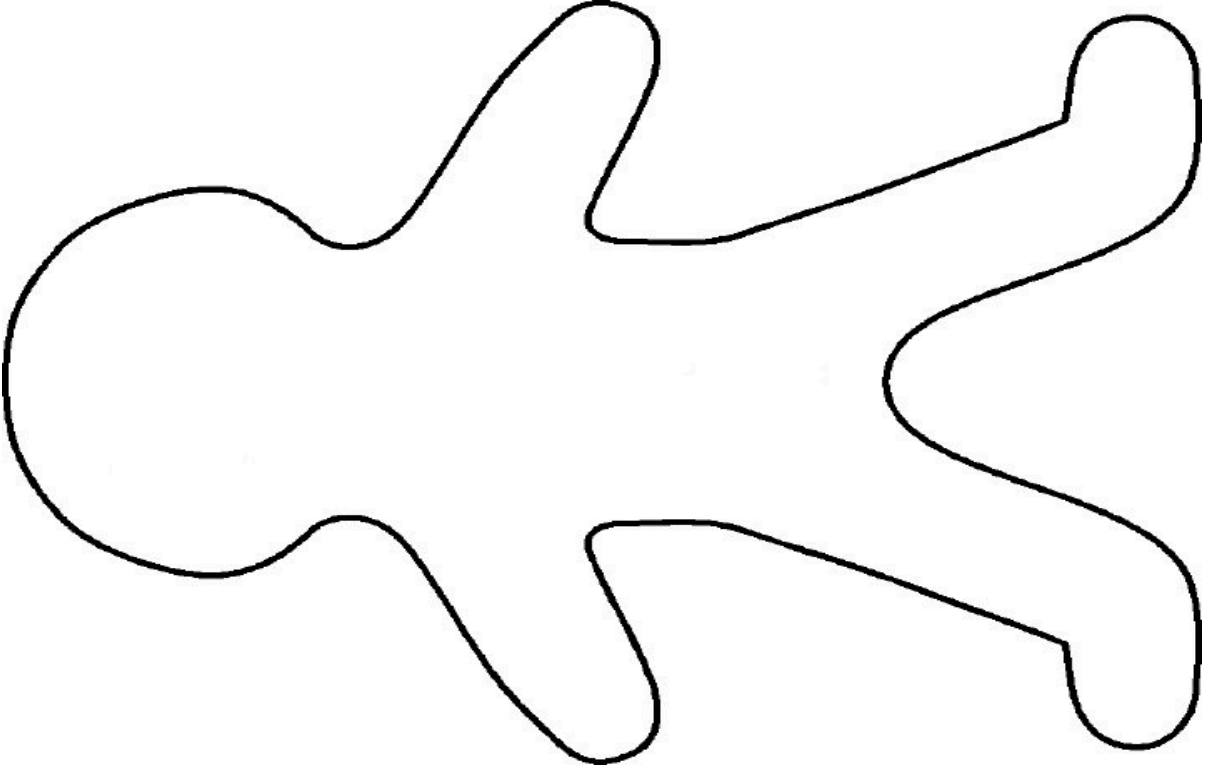
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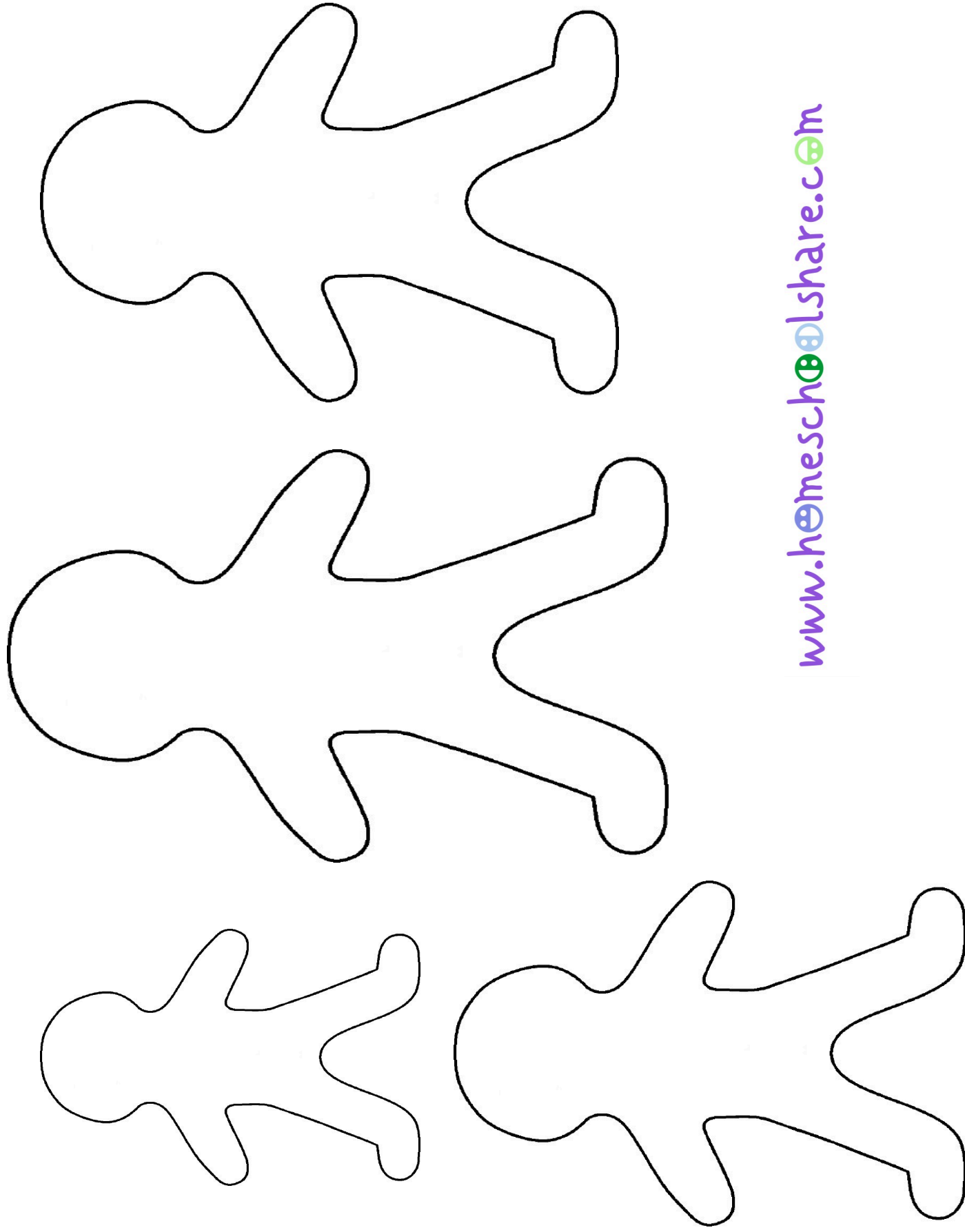
Run, run, as fast as
you can! You can't
catch me. I'm the
Gingerbread Man!

[illegible]

Run, run, as fast as
you can! You can't
catch me. I'm the
Gingerbread Man!

my gingerbread
family





g is
for



g +jos
with the
words

storage

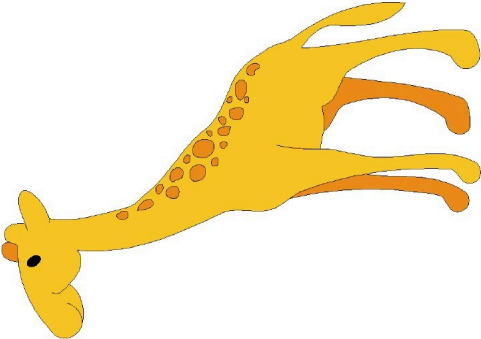

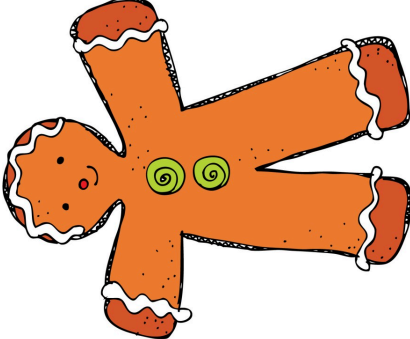



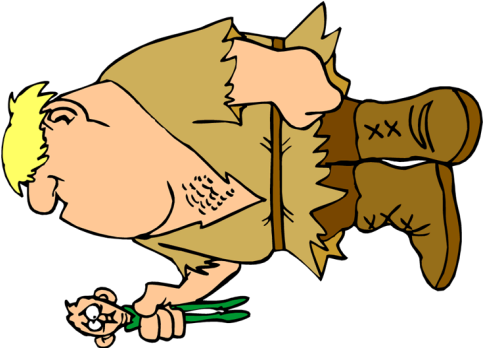
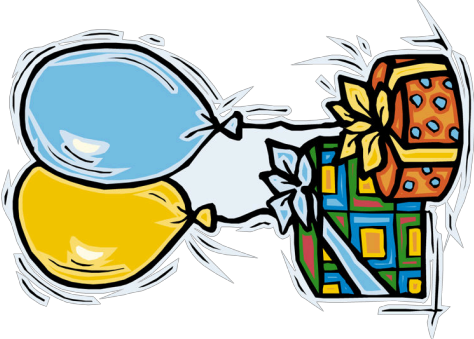
g pray
with the
words

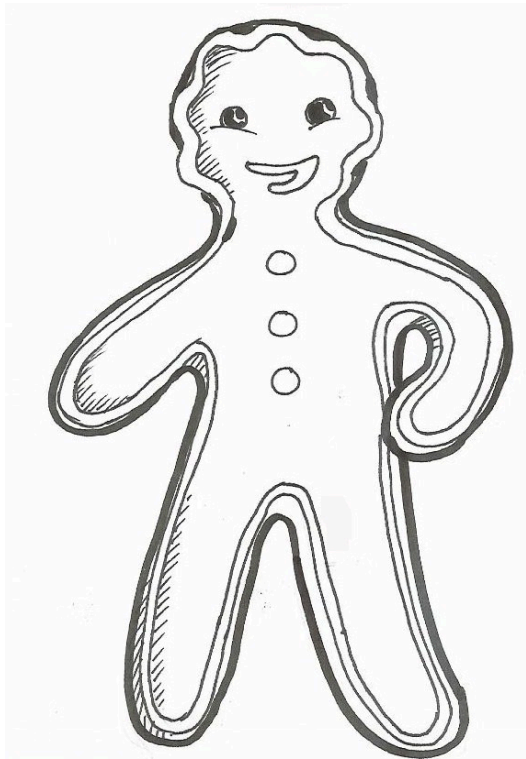
Cut the book out in one piece (along the solid outer lines).
Cut the cards apart.

Fold the short edge of the book up along the dotted line so that the text is to the outside. Attach the pocket to the main portion of the book (on the right and left sides) using a thin strip of adhesive.

Fold the “words with soft G” portion of the book over along the dotted line so that the pocket is on the inside. Do the same with the “words with hard G” portion of the book.

The center pocket allows your student a storage spot so he can play this “game” over and over.

	giraffe		girl
	gingerbread		goat
	gerbil		gum
	giant		gift



One Yummy
Gingerbread Man

Eat one yummy leg.

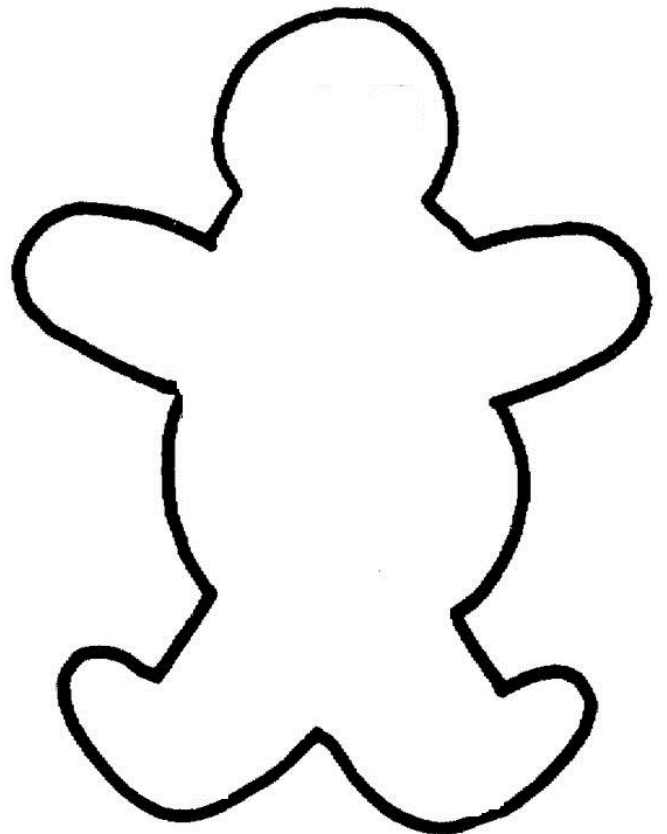
Eat the other yummy leg.

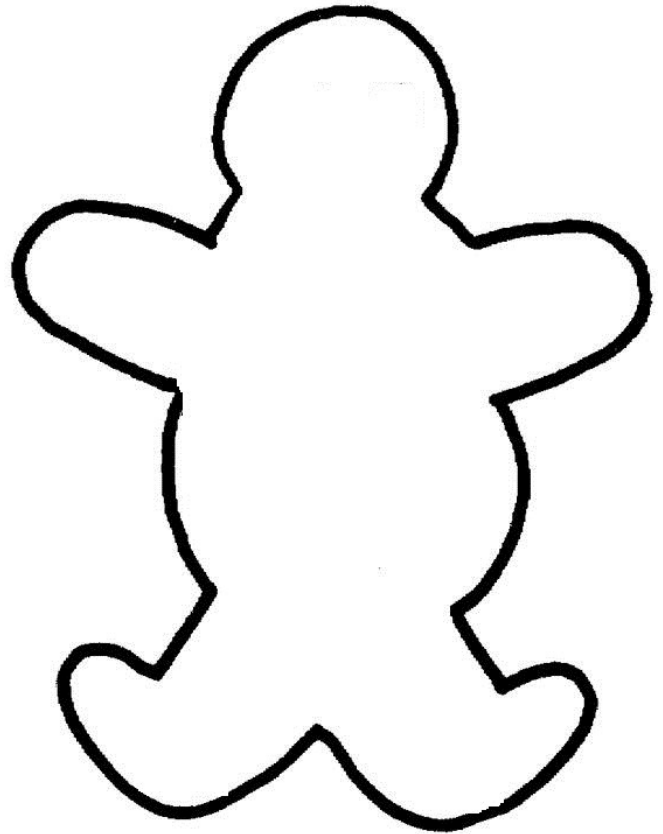
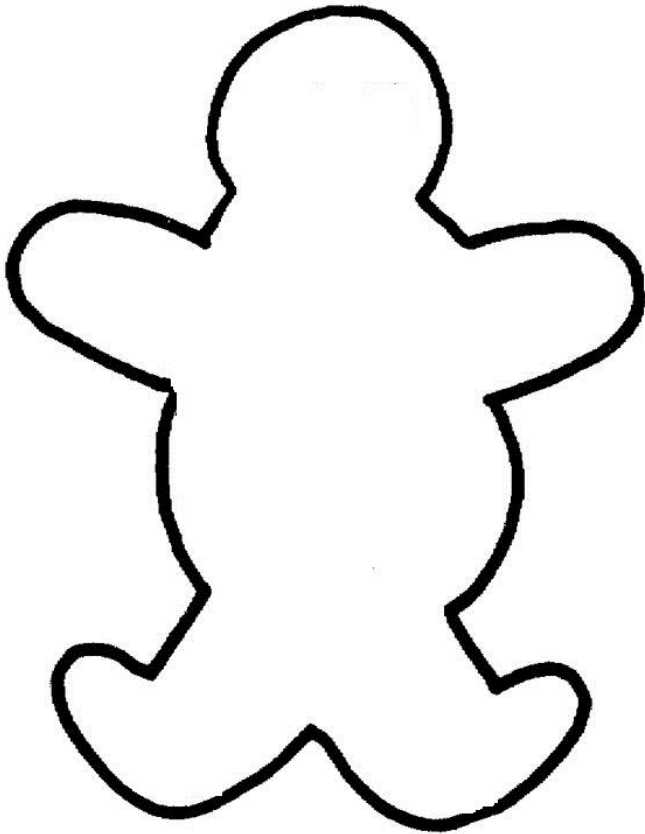
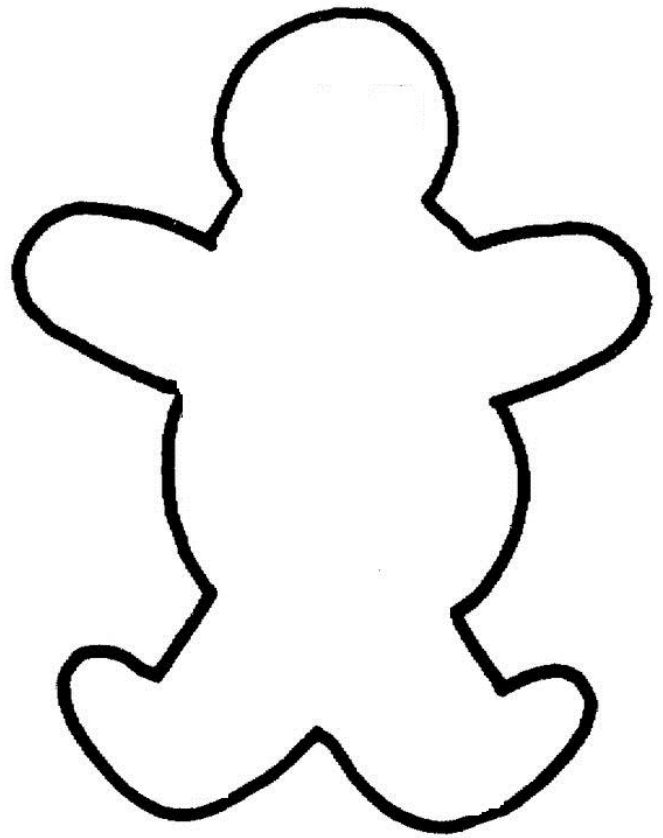
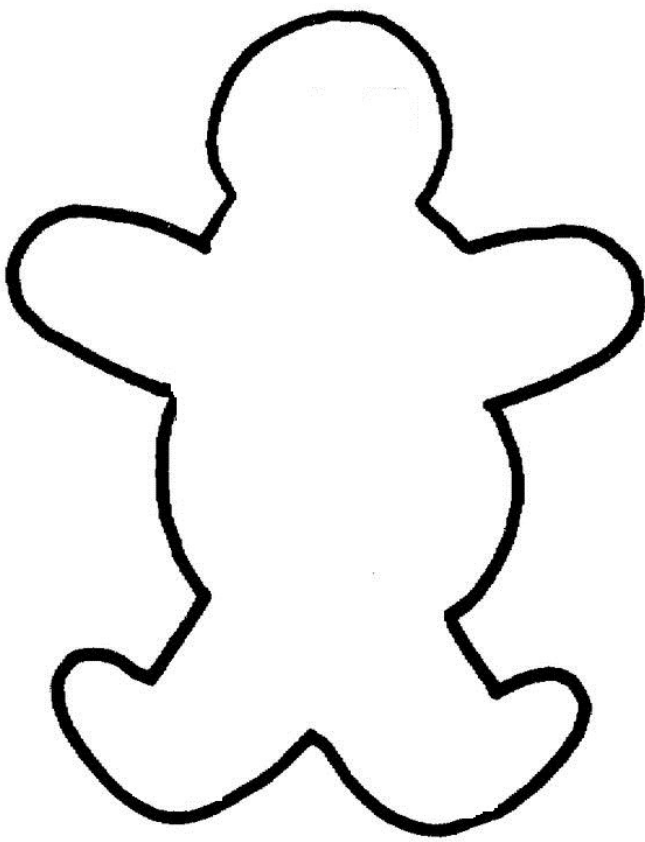
Eat one tasty arm.

Eat the other tasty arm.

Eat the delicious head.

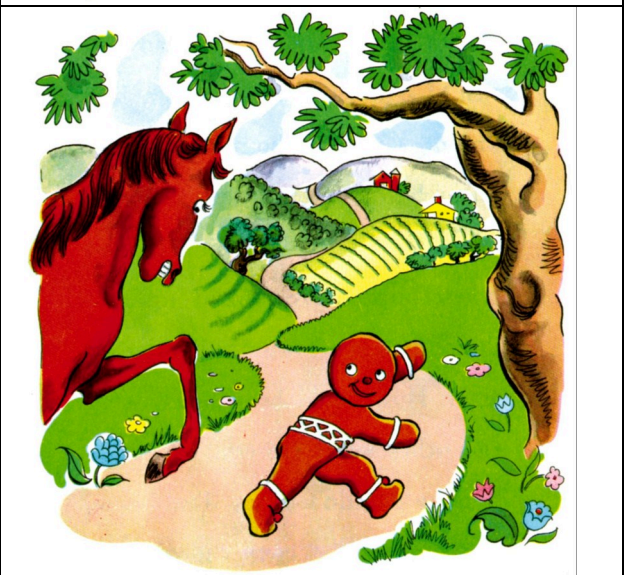
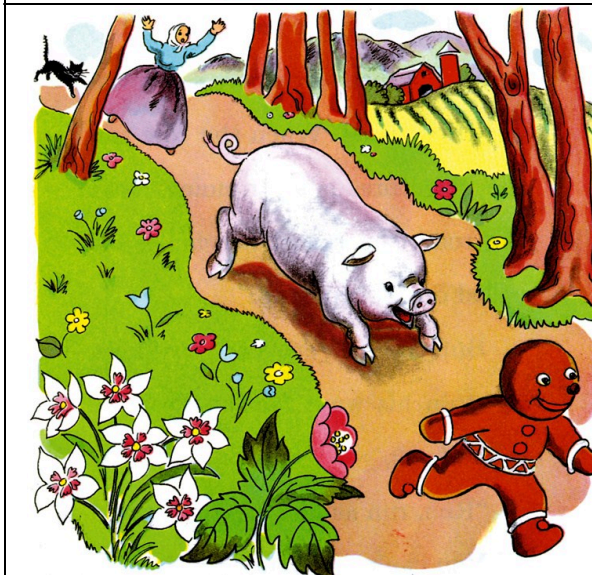
Crunch. Munch. Crunch.
Yummy in your tummy!

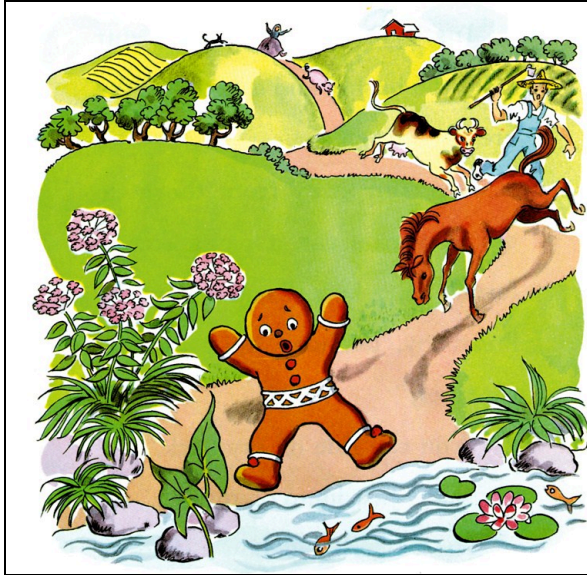




Cut pages apart. Let your student decorate the five gingerbread patterns. Let your student rip the arm off of one. Glue that one to the first page. Let your student rip both arms off the second. Glue that to the next page. Continue ripping off body parts (lol) until your student has "eaten" the arms, legs, and head. Use the ripped parts on the last page (crunch...munch).

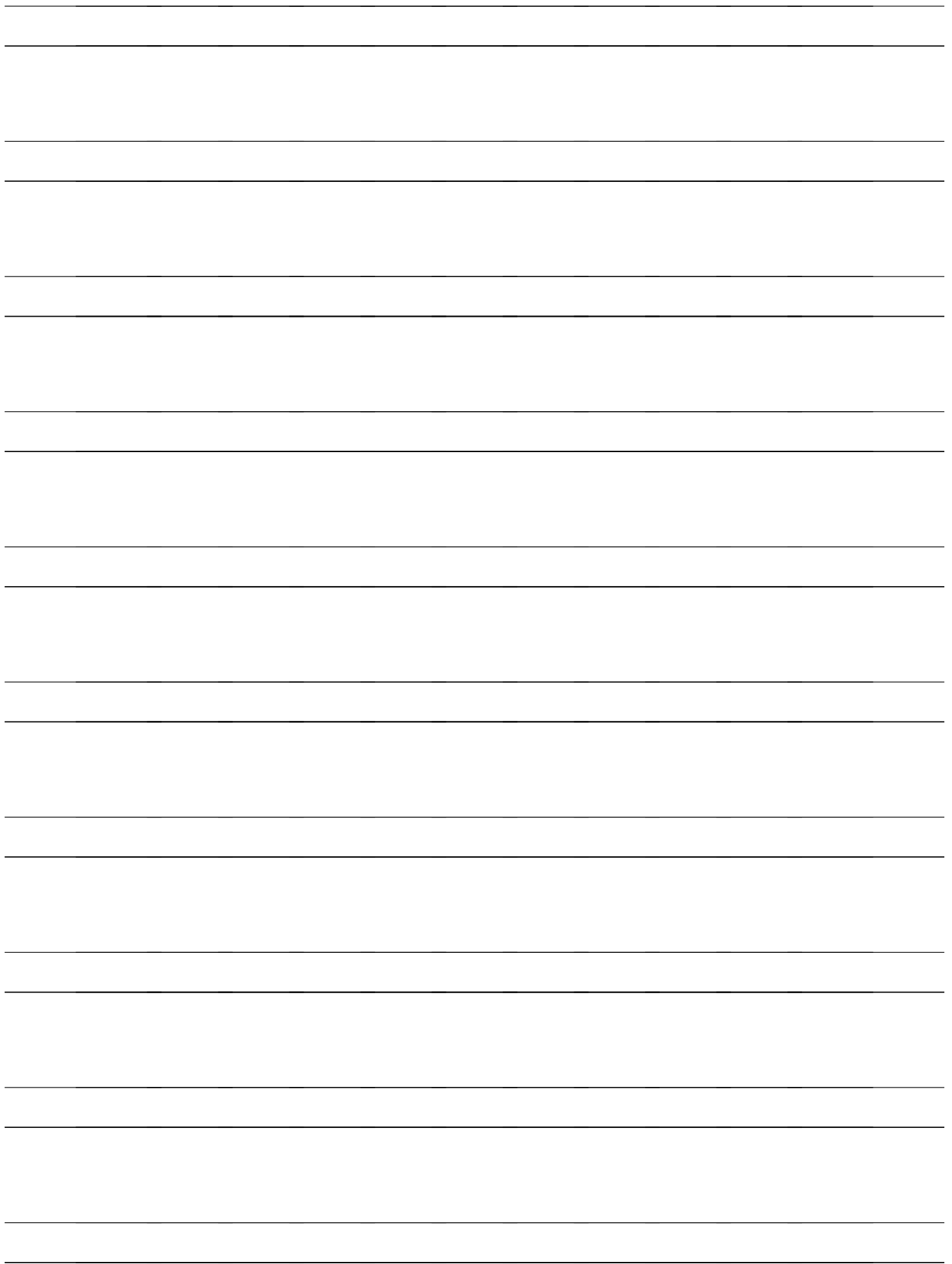
Have fun with this! :) Once the pages are finished, you can stack together and staple on the left side of the cover.

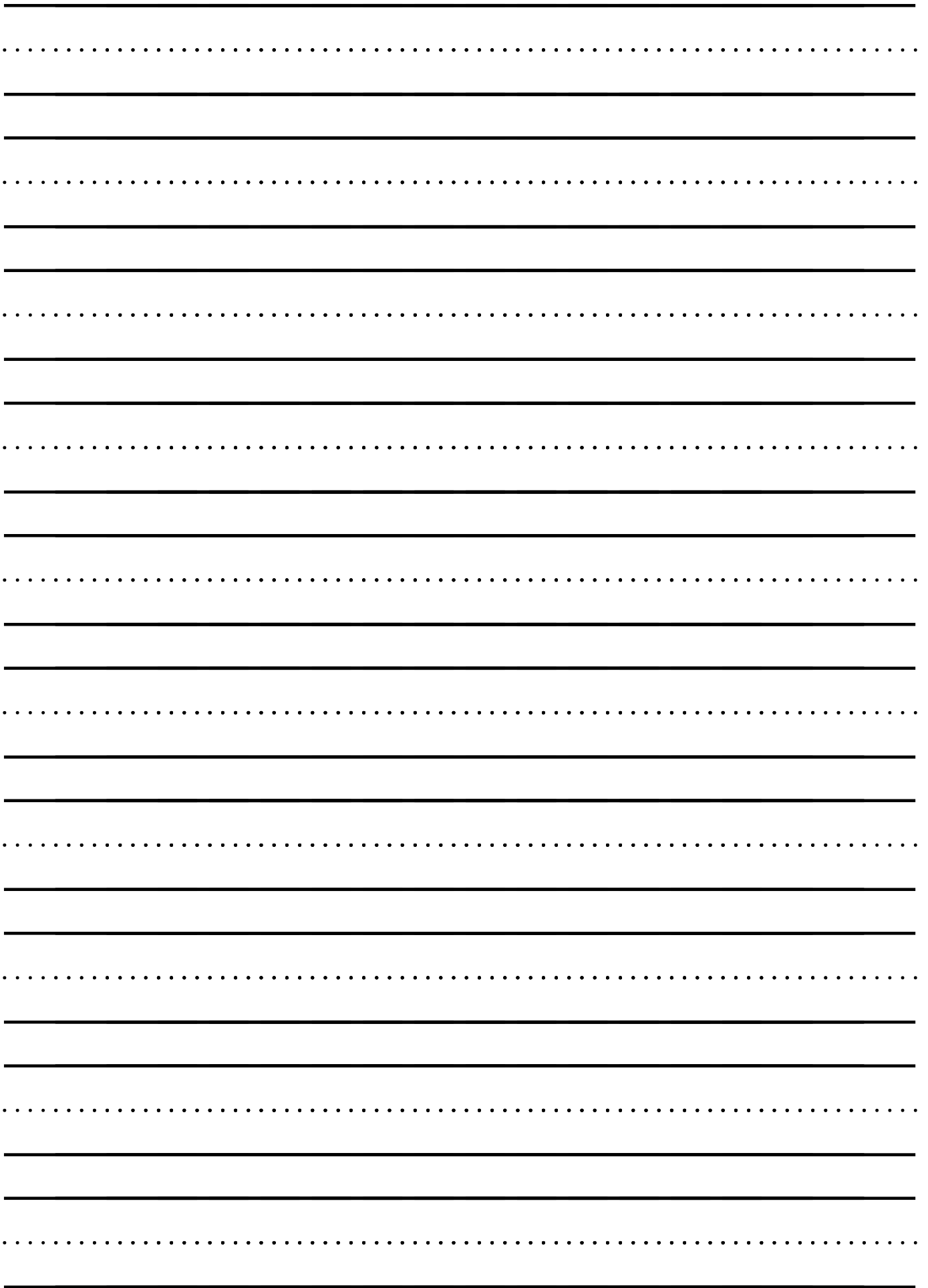




Cut out cards. Let your student sequence the cards or use them to retell the story. If desired, make a small book from the cards.

Please note that these cards go with the original version of the story.





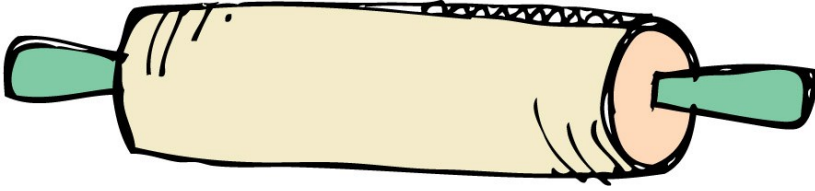
f
l
a
p



my
story

f
l
a
p

making gingerbread



measure and mix!

roll the dough flat

Cut out all three strips of three rectangles. Glue where indicated so that you have one long line. Fold accordion style making sure "Making Gingerbread" is on the front cover. Before you glue the back of the last page into your lapbook, affix a ribbon around the book (glue it down to the back as well) that can tie on the front to help keep your book closed.

Add pictures of your cookie baking experience!

Glue to the back of the last page.

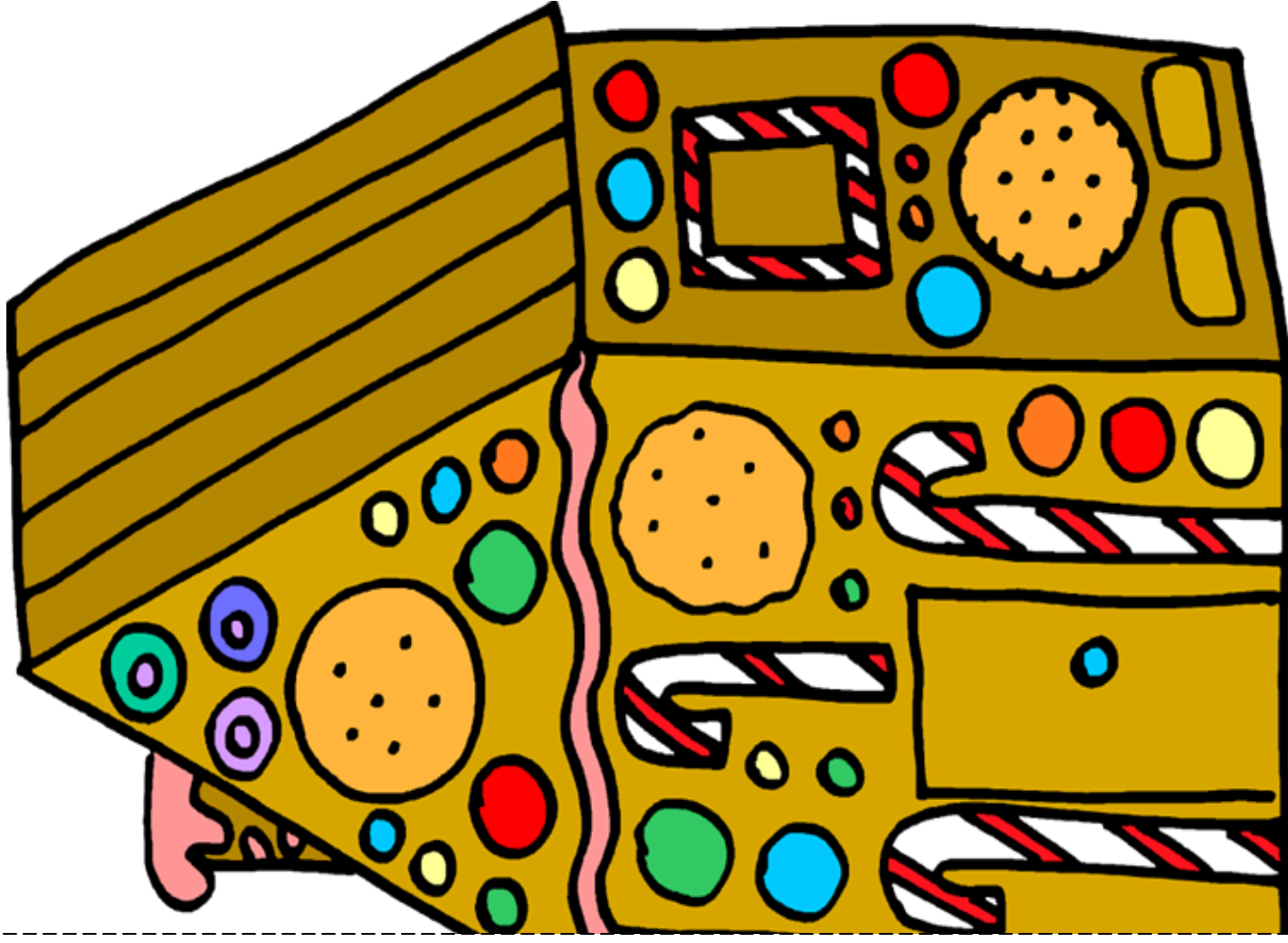
cut out the shapes

time to bake!

Glue to the back of the last page.

decorating

catching gingerbread



Fold in half on the dotted line. Cut around the shape of the book. Cut out the word find and word list on the next page. Paste the word find on one side of the house and the word list on the other. You could easily use this house for something else if your student isn't ready for or doesn't enjoy word puzzles.

gingerbread word find

v	g	i	n	g	e	r	b	r	e	a	d
a	p	k	e	s	d	h	s	b	a	k	e
p	i	g	a	r	c	o	w	r	s	e	r
h	b	u	c	+	o	n	m	q	+	b	e
l	v	+	c	b	o	o	l	p	f	o	x
h	c	w	a	g	k	j	k	k	u	y	i
o	d	e	n	f	i	c	i	n	g	f	r
r	e	r	d	l	e	i	e	o	v	m	c
s	a	g	y	f	h	d	y	s	w	j	h
e	+	+	w	p	h	o	u	s	e	o	a
c	m	a	n	m	r	+	m	c	p	+	s
k	b	l	b	a	b	y	y	z	x	d	e

word list

gingerbread

cookie

boy

house

baby

pig

horse

cow

chase

fox

man

bake

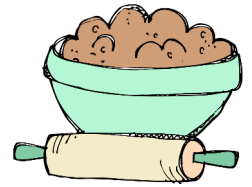
candy

icing

yum

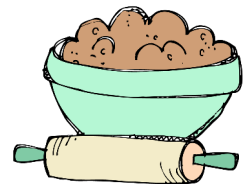


Gingerbread Cookies



1. Empty contents of jar into a large mixing bowl. Stir to blend together. Mix in $\frac{1}{2}$ cup softened butter or margarine, $\frac{3}{4}$ cup molasses, and 1 slightly beaten egg. Dough will be very stiff, so you may need to use your hands. Cover, and refrigerate for 1 hour.
2. Preheat oven to 350 degrees F (175 degrees C). 3. Roll dough to $\frac{1}{4}$ inch thick on a lightly floured surface. Cut into shapes with a cookie cutter. Place cookies on a lightly greased cookie sheet about 2 inches apart. 4. Bake for 10 to 12 minutes in preheated oven.

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