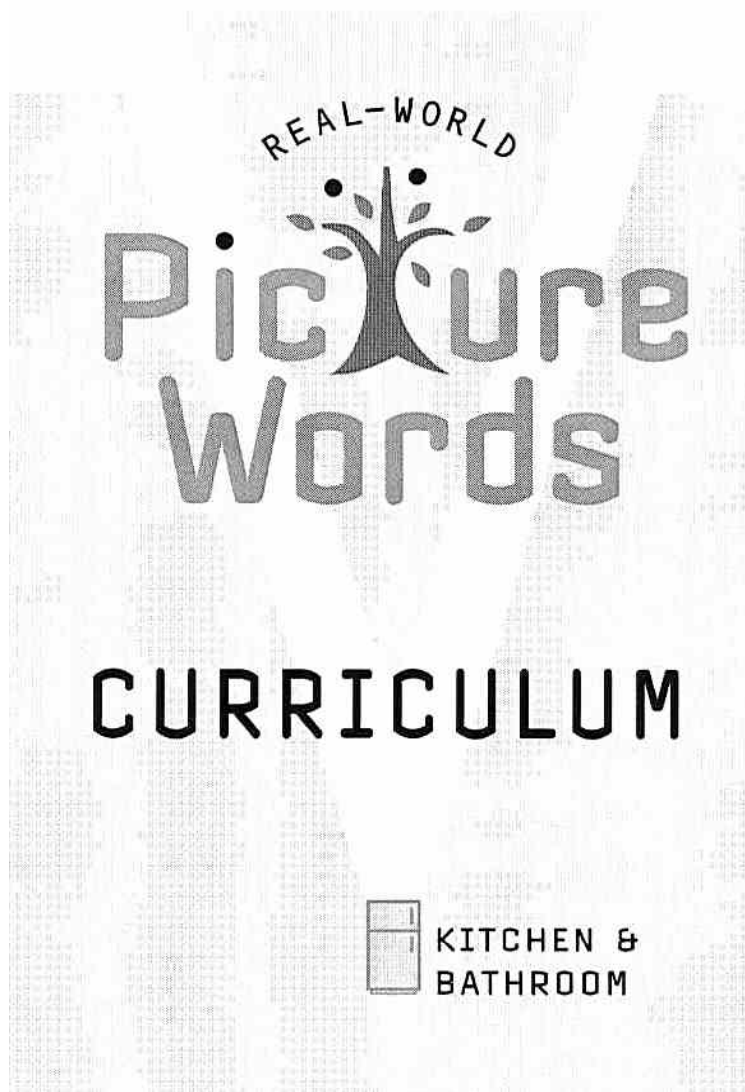


PCI2004



Monday, October 10, 2005.max

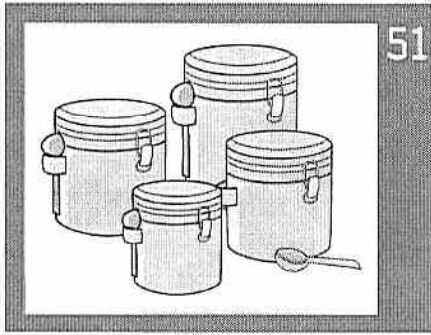
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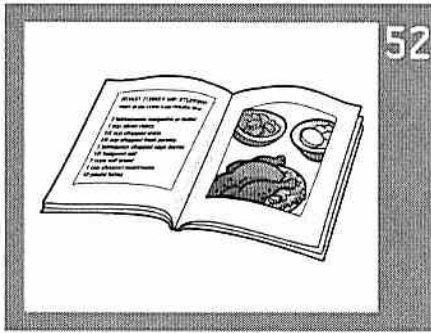


51

canisters

DEFINITION Canisters are sets of jar-like containers with air-tight lids used to store dry food items like flour. Canisters can be on a kitchen countertop or in a pantry.

SENTENCE The woman bought yellow canisters to go in her green and yellow kitchen.

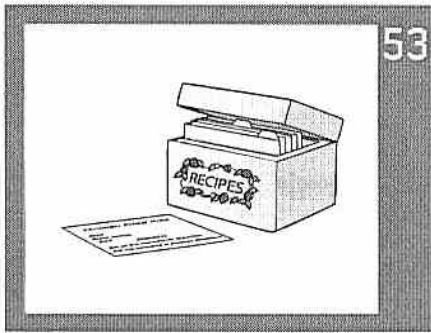


52

cookbook

DEFINITION A cookbook is a collection of recipes that list the ingredients, steps, cooking or baking times, and amounts that people follow to make foods.

SENTENCE The girl looked at the "Desserts" section in the cookbook for pie recipes.

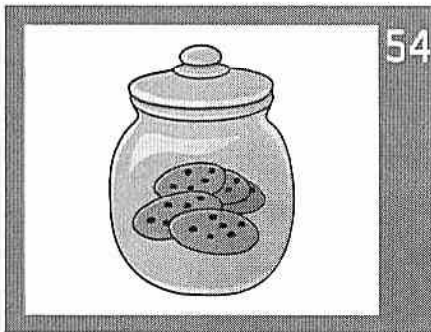


53

recipe box

DEFINITION A recipe box is a container where people keep instructions on how to make favorite dishes. Recipes are written on or attached to index-sized cards.

SENTENCE The bride got a recipe box full of recipes at her wedding shower.

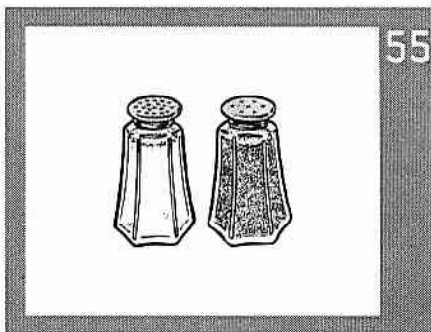


54

cookie jar

DEFINITION A cookie jar is a canister that people use to store cookies so they stay fresh longer. Cookie jars can be many shapes and sizes.

SENTENCE The grandmother always kept the cookie jar full of chocolate chip cookies.



55

salt and pepper shakers

DEFINITION Salt and pepper shakers are a set of two containers with holes in the tops that hold salt and pepper. The shakers are held upside down to sprinkle spices on foods. A salt shaker has more holes than a pepper shaker.

SENTENCE The boy placed the salt and pepper shakers on the table.

51. canisters

Does your family have canisters in the kitchen? If so, what is in each of the canisters? Why are the lids of canisters airtight? Why do canisters come in different sizes?

52. cookbook

Name different types of cookbooks your family uses. Where are the cookbooks kept? Describe a time you used a cookbook to make something.

53. recipe box

Why might a person who likes to cook place recipes in a recipe box? What kinds of recipes would you place in a recipe box?

54. cookie jar

Why do you think the cookie jar was invented? Tell the class about someone you know who has a cookie jar in the kitchen.

55. salt and pepper shakers

Why do you think a salt shaker has more holes than a pepper shaker? Describe a time you used a salt shaker or a pepper shaker during a meal.

Possible Group Activities

51. canisters — Have students use the Internet to find and print pictures of canister sets they would like to have in their first homes and share the pictures with the class.
52. cookbook — Show students how to use the table of contents and index of a cookbook to find recipes. Then, test their knowledge by asking them to look up certain recipes.
53. recipe box — Furnish food magazines or food sections from newspapers and index cards. Have each student copy a recipe to take home for placement in a recipe box.
54. cookie jar — Have students search the Internet for pictures of modern or antique cookie jars that they would like to own and share the pictures with the class.
55. salt and pepper shakers — Explain that some people collect salt and pepper shakers. Ask students to find interesting sets of shakers on the Internet to share with the class.

Teacher Read-Aloud

Chloe just moved into a new apartment after graduating from high school. Her family and friends are giving her a housewarming party tonight.

First, Chloe receives a recipe box filled with the favorite recipes of everyone at the party, as well as a cookbook that claims to be easy to follow. Next, she gets a set of tall, wooden salt and pepper shakers. Since the wallpaper in Chloe's new kitchen is blue, she is happy to open a set of canisters that is a deep, rich blue. Finally, her grandmother gives her a large cookie jar filled with chocolate chip cookies. Chloe thanks everyone for being so thoughtful.

Follow-up Question: Which of these kitchen items do you use the most? The least?