

A Sweet Escape



Supplemental Activity Workbook

Sweet Vocabulary

Directions: Match the vocabulary words from the Playbook® story with the correct definition by writing the letters shown in the word bank on the lines provided.

1. _____ flow in a small stream
2. _____ to turn from one language into another
3. _____ sweet baked goods or candies
4. _____ the amount of a product that people are willing or wanting to purchase
5. _____ spreading lightly, especially through air
6. _____ a speech problem in which a person pronounces the “s” sound with the “th” sound
7. _____ to doubt or have a hint of
8. _____ harsh, rough, or irritating
9. _____ sending forth, setting into action
10. _____ to speak in a wild or highly upset way
11. _____ to speak quickly or in a way that is difficult to understand
12. _____ business activity



- | | | |
|-----------|------------|----------------|
| A. lisp | B. raspy | C. confections |
| D. jabber | E. trickle | F. industry |
| G. rant | H. casting | I. translate |
| J. demand | K. suspect | L. wafting |

Name: _____

Convert the Recipe



Directions: With her new bakery business, Hilda often has to adjust recipe sizes to meet customers' needs. One customer ordered 12 peanut butter cocoa cookies, but the recipe makes 48 cookies. Below are the ingredients for making 48 cookies. On the line next to each ingredient, write the amount needed to make 12 cookies. Then answer the additional questions below.

48 Cookies

12 Cookies

1 cup butter

1. _____

1 cup peanut butter

2. _____

1 cup firmly packed brown sugar

3. _____

1 cup granulated sugar

4. _____

2 large eggs

5. _____

1 teaspoon vanilla extract

6. _____

2 cups all-purpose flour

7. _____

1/2 cup unsweetened cocoa powder

8. _____

1 teaspoon baking powder

9. _____

1 teaspoon baking soda

10. _____

1 cup milk chocolate chips

11. _____


12. A woman ordered two of Hilda's delicious cakes for a party. At the end of the party, there was $\frac{1}{7}$ of the chocolate cake left and $\frac{3}{10}$ of the lemon cake left. How much of the total volume of cake was left?

13. Hilda needs 4 cups of flour to make a loaf of bread, but there is only $\frac{1}{2}$ cup left in her bag of flour. She finds two more open bags of flour in her cupboard. One has $\frac{8}{4}$ cups and one has $\frac{3}{2}$ cups. Does she have enough flour for her recipe?

Name: _____



“Fractured” Fairy Tales



The Playbook®, ***A Sweet Escape*** is what is known as a **fractured fairy tale**, or a story based on a fairy tale but with a twist. This story has many differences with the classic story, with the most significant one being that the “witch” turns out to be not a witch at all, but just an old lady with a talent for baking sweet treats!

Directions: Fractured fairy tales are quite popular in books, movies and other media. Can you think of any tales with a twist you’ve read or seen? On the lines below, write the name of the story and explain how it’s a twist of a classic fairy tale. Then, tell whether you notice any common themes in the types of twists that are usually found in fractured fairy tales. What is it about a classic story that is usually changed in a “fractured” version?

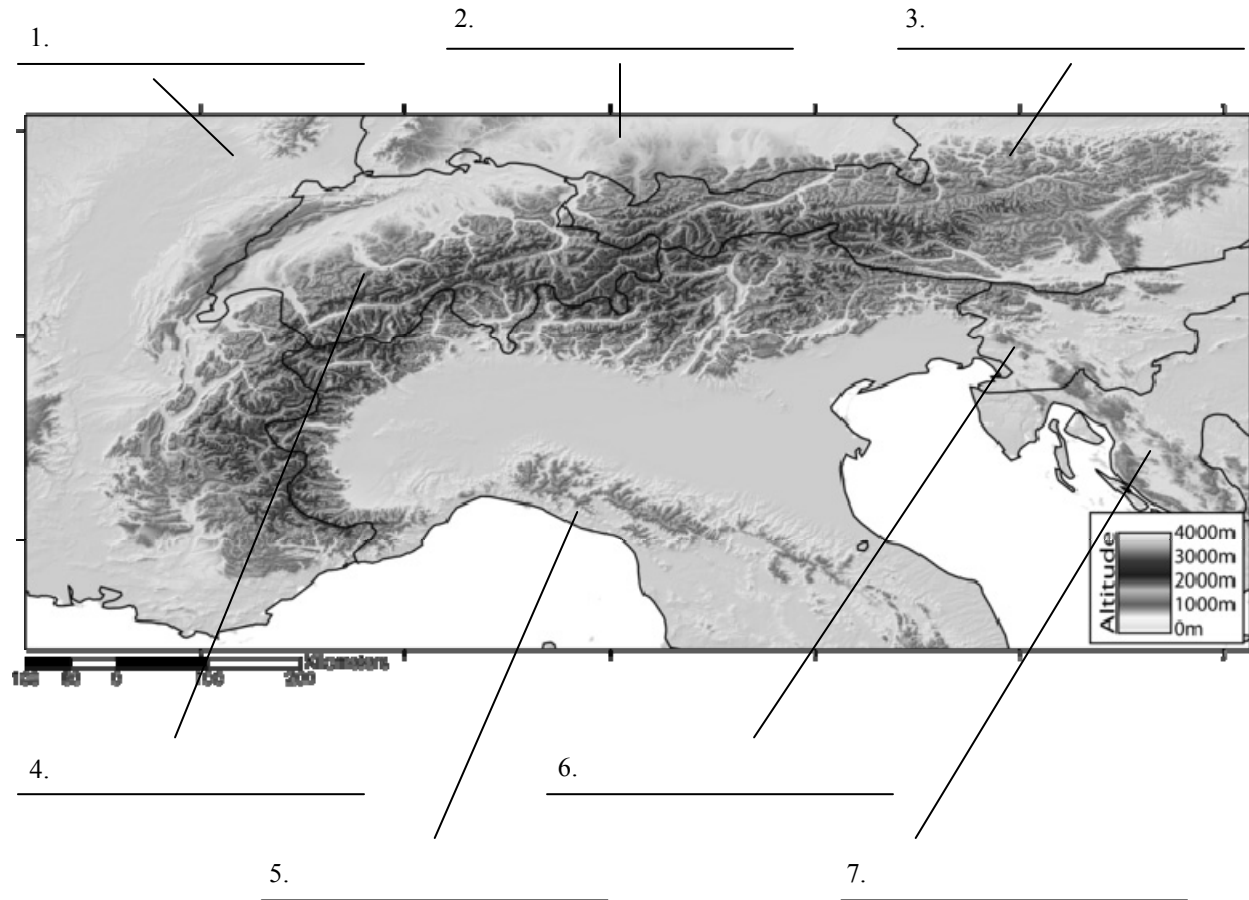
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Name: _____

Lost in the Mountains

While the Playbook® story, **A Sweet Escape**, does not specify a location, a likely spot seems to be the Swiss Alps in Europe, one of the most famous mountain ranges.

Part A: Using a classroom or online atlas, label the countries which appear on the map of the Alps below. (Reference: http://www.yourchildlearns.com/europe_map.htm)



8. Explain how the map shows the elevation and location of the different parts of the mountain range.

Part B: Not all mountains are formed the same way. Use the internet to research different ways mountains are formed and then briefly define the four types of mountains shown on the left.



1. Upwarped mountains



2. Volcanic mountains



3. Fault-block mountains



4. Folded (complex) mountains

1. _____
2. _____
3. _____
4. _____

Note to instructor: See answer key for specific web reference to provide students if appropriate.

Skiing and Baking ... With Science?



Part A - Skiing: The sport of skiing depends on several basic factors of physics. The force of **gravity** pulls the skier down the surface of the mountain to the bottom of the hill, while **friction** on the skier's skis from the snow and on the skier's body from the air work to slow the skier's motion.

Despite the friction, the skier **accelerates** down the hill. The skier makes turns in the snow, using pressure on the bottoms and sides of his or her skis to control the direction and speed of motion.

Directions: Use the Internet to research and define the following terms. Then write your own example of each force or process in motion in real life.

1. gravity _____

2. friction _____

3. acceleration _____

Part B - Baking: Succeeding at baking involves balancing main ingredients with specific qualities that each have a job based on their chemical properties. **Flour** contains protein that gives structure to bread and other baked goods, forming gluten when mixed with water. Different flours will cause tougher or fluffier results depending on the amount of protein contained in the flour. Flour with more protein will form more gluten and therefore a more structured bread.

Baking soda or **yeast** play roles in forming carbon dioxide bubbles to cause the batter or dough to rise. Eggs fill multiple needs, helping to bind the pastry together, because they turn from liquid to solid as they cook. Eggs also foam and introduce air to give a fluffy texture, and fats from the yolk moisten the confection. **Fats** like butter make the treat tender instead of chewy because they coat the flour's protein and prevent the formation of gluten. **Sugar** adds sweetness and moisture because it reacts with components of gluten and then less gluten is formed.

Directions: Some people have a sensitivity to gluten and as you might imagine, the demand for gluten-free baked treats is high. How does this work in practice? What is the definition of gluten? Use the Internet to research how gluten-free baking is achieved and participate in a class discussion on the topic. What ingredients might take the place of wheat flour to achieve similar results in delicious desserts? How is the chemical process of baking different without gluten involved?

A Sweet Escape

Answer Key

For Teacher Use Only

Sweet Vocabulary

- | | |
|------|-------|
| 1. E | 7. K |
| 2. I | 8. B |
| 3. C | 9. H |
| 4. J | 10. G |
| 5. L | 11. D |
| 6. A | 12. F |

Convert the Recipe

- | | |
|--|--------------|
| 1. 1/4 cup | 6. 1/4 tsp. |
| 2. 1/4 cup | 7. 1/2 cup |
| 3. 1/4 cup | 8. 1/8 cup |
| 4. 1/4 cup | 9. 1/4 tsp. |
| 5. 1/2 egg (or
1 small egg,
or 1 egg
white) | 10. 1/4 tsp |
| | 11. 1/4 cup |
| | 12. 31/70ths |
| | 13. yes |

“Fractured” Fairy Tales

(Sample) Disney's *Tangled* is a fractured fairy tale with a strong female character as is common for fractured fairy tales. Modern fractured fairy tales also tend to remove some of the more frightening elements of the original tales.

Skiing and Baking ... With Science?

Part A:

1. a force which tries to pull two objects towards each other
2. resistance when two objects are rubbed against one another
3. the rate of change in the speed of a moving object; speeding up

Part B: (Sample)

There are a variety of different types and combinations of flours that can be used in place of wheat flour, but they all form and cook differently so it requires a lot of trial and error. The latest breakthroughs involve combining grain and starch flours. Earlier solutions included use of additives such as Xanthan Gum to create the binding quality that gluten would normally provide. Without gluten, the baked good won't hold shape as well so you need to compensate with other binding agents and cooking containers with walls. Adding more protein such as egg whites can also help create more binding.

Lost in the Mountains

Part A:

1. France
2. Germany
3. Austria
4. Switzerland
5. Italy
6. Slovenia
7. Croatia

8. Different ranges of elevation are shown in different colors on the map as shown by the key.

Part B:

1. Entire mountain area is set on a broad arch, due to rising of magma that curves the earth's crust but does not break through the surface.
2. Consists of accumulations of solidified lava that has
3. Formed by large blocks of earth moving upward and downward due to pressure and movement of the earth's mantle.
4. Formed when the earth's plates collide and earth is pushed upward along the faults.

erupted from the earth's surface and formed volcanic rock.

Web Resource: <http://hubpages.com/hub/Types-and-Formation-of-Mountains-For-kids>



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