mbre:	Para Hacer Ahora (PHA) March 7-1	Apellido:
ignación. F	ala Flacel Allola (FTIA) Malcil 7-1	
		el siete de marzo. n Spanish to English and English to Spanish. glish.
ONICTO	1	
ADINSA	2.	
CASDOPE	3.	
VAUS	4	
La meta: I d Write C for		el ocho de marzo. Id do not like even if they are plural.  Fror FRUTA if the words is a fruit.
1. La	salchicha	5. El tocino
2. El	pescado	6. La naranja
3. EI	plátano	7. Las cerezas
4. La	pera	
	- 50- 100	
		el nueve de marzo. ad do not like even if they are plural. person likes.
1. A m	ní me <b>( gusta / gustan )</b> las fre	esas.
2. A e	lla le <b>( gusta  / gustan )</b> el jame	ón.
3. A u	stedes les ( gusta / gustan )	las manzanas.
4. A n	osotros nos ( gusta / gustan )	el pollo.
5. A tí	te ( gusta / gustan ) las uvas	Ş
		el diez de marzo. nd do not like even if they are plural.
1. I lik	e grapes.	<del></del>
2. Sar	ra likes bacon	
3 \//	like cherries.	

Hoy es el once de marz La meta: I can tell what foods people like and do not like eve	o. en if they are plural
Circle the correct form of gustar and fill in the blank with the proj	per vocabulary word.
1. A mí me ( gusta / gustan )	(potatoes)
2. A ellos les ( gusta / gustan )	(juice)
3. A nosotros nos ( gusta / gustan )	(broccoli)
4. A Miguel le( gusta / gustan )	(soda)
Al FIN	
Each day we will complete an "Al Fin" Lunes- ¿Qué le gusta a la persona?	to wrap up class.
and the gasta a la persona.	
Martes- Circle the correct form of gustar.	
A mi hermano y yo no ( gusta / gustan ) las zanahorias	
Miércoles- Write the word shown in the picture in Spani	sh:
THE STATE OF THE S	
	The same of the same of
ueves- Write the word in Spanish:	
offee tea	I HAVE THE REAL PROPERTY.
liernes: - Viernes: - Solve the riddle!	
Yo soy una verdura roja. También yo so	y una fruta roja.
'a say	
o soy	*

### **GUSTAR = TO LIKE**

Some verbs use indirect object pronouns, which we will call I.O.P.'s. What are I.O.P's in Spanish?

SUBJECT	Clarifier	I.O.P	Subject	Clarifier	I.O.P
(Yo)	A mí	me	(Nosotros)	A nosotros	nos
(Τύ)	A ti	te	(Vosotros)	<b>A</b> vosotros	os
(Ud.)	A Ud.	le	(Uds.)	A Uds.	les
(ÉI)	A él	le	(Ellos)	A ellos	les
(Ella)	<b>A</b> ella	le	(Ellas)	A ellas	les
(Juan)	A Juan	le	(Ana y Paco)	A Ana y a Paco	les

3. We use GUSTAN for a \_\_\_\_\_ noun or a \_\_\_\_ of nouns.

## **GUSTAR = TO LIKE**

1.	He likes french fries.			
2.	All of you like to eat salad.			
3.	We like bread.		1	
4.	You like cheese and yogurt.	Ŧ	wix	VENT
5.	I do not like to eat peas.	19.45	iki sem	1



# 



State whether you like or dislike the foods shown below. Use Me gusta(n) or No me gusta(n).

	Examples:	Me gusta el helado
	1	
las frambuesas	2	los pepinos
(3)	3	
las aceitunas	4.	- Alas naranjas
	5	
las manzanas	6	los plátanos
(T)	7	0000
el pan	8	8 el queso
	D 9	
los guisantes	10.	los
a sandía	12	(13) el pescado
	arson-Dellosa (	CD-4301 91 Spanish-MS/HS

SC 1

Nombre:	Apellido:
Fecha: Es el	de
Asignacion. FR I Neview (Oustar, Me	ats and truits;
A. Identify the foods below in Spanis	h (use el, la, los, or las).
Region of the second of the se	THE STATE OF THE PARTY OF THE P
1. 2.	3.
<del></del> ) <del>}</del>	
4. 5.	
<u> </u>	
B. Match each word on the left with	its equivalent on the right.
1 la pera	a. hamburger
2 el limón	b. cherries
3 la hamburguesa	c. strawberry
4 las cerezas	d. ham
5 el pollo	e. pear
6 la fresa	f. chicken
7 la salchicha	g. sausage
8 el jamón	h. lemon

- C. Circle the correct form of gustar in each sentence.
- 1. A mí me (gusta / gustan) las naranjas.
- 2. A Ricardo le (gusta / gustan) el bistec.
- 3. A ti te (gusta / gustan) el pavo.

Nombre:		-	Aŗ	pellido:	
			¿Qué soy? -	- What am	1?
Read the riddles below and see if you can match them with the correct word the riddle describes. Hint: All words are Veggies or Drinks.					
el ag	-	el café la papa	la ensalada el tomate	la leche el refresco	la limonada la zanahoria
1.	Yo soy	muchas verdu	uras. Yo soy la lechug	ga, el tomate, la ce	ebolla y más.
2.	Yo soy	una bebida bl	anca. Yo soy de las v	racas, un animal g	rande que es blanco y negro.
3.	Yo soy	una bebida y	yo <u>no</u> tengo color. M	uchas personas be	eben esta cosa regularmente.
4.	Yo soy	una verdura a	ınaranjada. También a	a los conejos (rab	bits) les gusta comer mucho.
5.	Yo soy una verdura roja. También yo soy una fruta roja.				
	Yo soy una verdura marrón. Muchas personas comen esta verdura con las hamburguesas e la forma de papas fritas.				
7.	Yo soy una bebida negra o marrón. Muchas personas beben esta cosa por la mañana.				
8.	Yo soy una bebida amarilla. Muchas personas beben esta cosa cuando hace mucho calor,				
		una verdura a quilla y sal.	nmarilla. Muchas pers	sonas comen esta (	cosa en el verano con
10.		una bebida do	•	-	a. Muchas personas beben est

Nombre: Asignación: Cultura: Readings About Food	Apellido: - Spanish is Fun Excerpts			
Read the excerpts about food and shopping in the accompanying packet, then answer the questions below for each section.				
Going Shopping				
1. What is a "supermercado"?				
2. What is a store called that sells dairy p	roducts?			
3. What is a store called that sells <b>bread</b> ?				
4. What is a store called that sells <b>fruit</b> ?	Elegan ro source El			
5. What is a candy store called?				
6. What is a store called that sells <b>cakes</b> ?				
7. What is a "bodega" in Spain?				
Los Batidos de Fruta				
8. What are 3 words for a shake in Spanish	1?			
9. What ingredients are used to make a Ba	atido de Fruta?			
NATION AND ADMINISTRATION OF THE PROPERTY OF T				
	administra			

Churros y Chocolate
10. What is a churro?
11. What is "la masa"?
12. When do Spanish-speaking people typically eat churros?
13. What do people usually drink with their churros?
El sandwich cubano
14. What is a "sándwich cubano" similar to?
15. What is the name of the bread used to make a "sándwich cubano?
16. What ingredients are in a "sandwich cubano"? Write Spanish (left) & English (right):
17. Is "sándwich cubano" served cold?
<u>La tortilla</u>
18. What food is tortilla española compared to in the passage?
19. When is tortilla española served?
20. What is a tortilla mexicana made from?
21. What group of people developed the tortilla mexicana?
22. The tortilla mexicana is compared to what food?

More about the wonderful to	<u>ortilla</u>
23. What is "carne de res"?	
24. What is "guajolote"?	
25. What are "frijoles refritos"?	
26. What is "salsa picante"?	
27. What are "huevos rancheros"?	
28. What ingredients are in a guacamole?	
	Sufference un
El café	
29. In Spanish-speaking countries do young pe	ople enjoy drinking coffee?
30. What is "un blanco y negro?	
31. What is "un granizado de café?	
32. What "café con leche"?	
33. What is "un cortado"?	
34. What is "un café solo"?	

<u>Las comidas</u>
35. What time is "el desayuno" served in Spain?
36. Breakfast is usually a (big/small) meal in Spain.
37. What is another word for "el almuerzo" in Spain?
38. What time is "el almuerzo" typically served?
39. Lunch is a (big/small) meal in Spain.
40. What is "la cena" called in Latin America?
41. What time is "la cena" typically served?
Tapas anyone?
42. What is a late-afternoon or early-evening snack called?
43. What is another word for "tapas"?
44. What is a "ración"?
45. What are some "tapas" dishes? Write in Spanish (left) and English (right)

## Going shopping

Most Americans shop in supermarkets. Supermercados exist as well in Spain and Latin America, but smaller stores specializing in particular products are still an important part of the marketing scene. Milk, cheese, butter, and other dairy products are sold at the lechería. Bread can be bought at a panadería, fruit at a frutería, candy at a dulcería, and cakes at a repostería.

For groceries in general, you would go to a grocery store. There are many different names for this type of store, depending on the country. In some places, it is called una tienda de comestibles, in others una tienda de abarrotes, or una abarrotería. In still others, it's una pulpería or una tienda de ultramarinos. In Puerto Rico, it's called una bodega. But a bodega in Spain is a store that sells only wine from barrels.

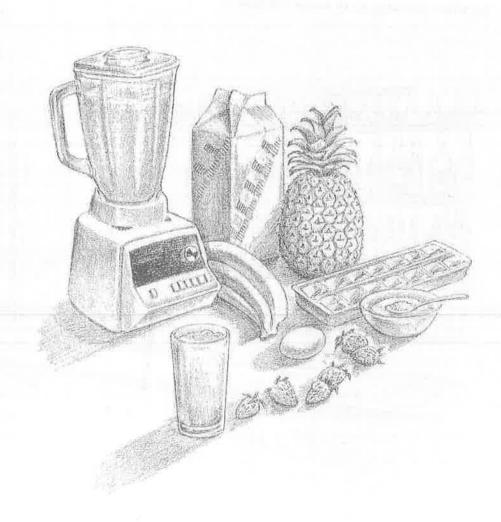
So, when in doubt, go to a supermercado!



## Los batidos de fruta

In Mexico and in many countries of the Caribbean, ice-cold shakes made from tropical fruits are extremely popular. Night and day, there are stands on the streets of every city and town preparing and dispensing batidos (in some countries they are called batidas or licuados).

Would you like to know how they are made? It's really very simple. You can make one for yourself right at home. The main ingredients of every batido are fruit (bananas, pineapple, or other fruits), milk, sugar, crushed ice, and — if you really want a thick, rich shake — a raw egg. Mix all the ingredients in a blender for two to three minutes, pour into a tall glass, and enjoy!



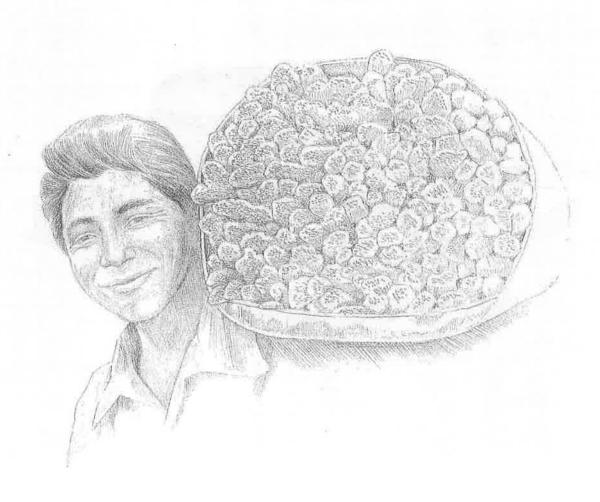
## Churros y chocolate

Do you ever get the urge to have something sweet and delicious? Then why not try some Spanish churros?

Churros are long and skinny strips of dough, which are fried in vats of very hot oil. The churreros have a special machine that squeezes out the dough (la masa) in the shape of a spiral. Some spirals are a yard long. The spirals of fried dough are removed from the oil, cut into pieces, and then sprinkled with powered sugar.

Churros may be eaten as a snack at any time. Most people in Spain and other Spanish-speaking countries prefer to have their churros in the morning with a cup of coffee or thick hot chocolate.

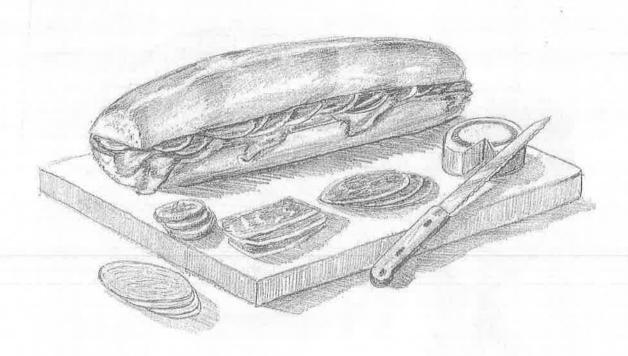
Of course, churros should always be dunked into the hot chocolate for a real treat. ¡Qué rico!



#### El sandwich cubano

Have you ever eaten a hero, a hoagie, or a sub(marine)? These are all, of course, different names for that wonderful sandwich made from a half-loaf of crisp Italian or French bread and filled with all sorts of cold cuts, cheeses, spreads, and other delicacies.

But did you know that Latin American countries have a similar food item called un sandwich cubano. This sandwich is made from a long, crusty bread called pan de flauta (flute bread) and is filled with jamón (ham), mortadela (a type of bologna), pierna de puerco (fresh pork), queso (cheese), and pepinillos (pickles). It is placed in the oven just before being served, so that the cheese melts. Mmmm! What are you waiting for?



#### La tortilla

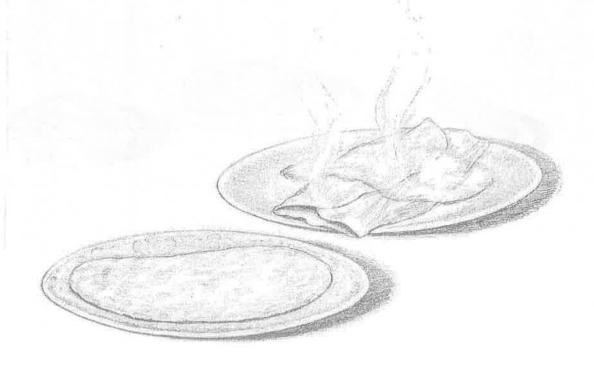
When someone mentions the word tortilla, what do you think of? If you're in Spain, it's probably a tortilla española — a kind of omelette made with potatoes, eggs, and onions. This omelette, which is quite thick, is allowed to cool, cut into wedges, and served as a snack or appetizer.

The tortilla that most North Americans think of, however, is the tortilla mexicana, which is different from the Spanish tortilla. The Mexican tortilla is a flat pancake, generally made of corn meal.

Tortillas date back more than a thousand years to the ancient Indian civilization of the Mayas in Mexico and Central America. Today these same tortillas are sold by street vendors and in supermarkets.

In Mexico and in many countries of Central America, the tortilla is an important part of the everyday diet. It is the basic bread of those cultures. Although they can be made with wheat flour, tortillas are generally made of corn meal. This corn flour is mixed with water to form the masa. The masa is then shaped into a round, thin, flat pancake, which is cooked and served hot along with the meal.

The tortilla may also be rolled and stuffed with other ingredients, fried crisp, and covered with sauce or cheese. More about the versatile tortilla in the next Cápsula cultural.



#### More about the wonderful tortilla

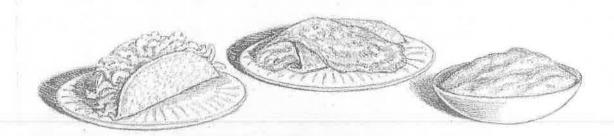
As you have seen, the humble tortilla can be prepared in a variety of ways to make several mouth-watering dishes:

Tacos are tortillas filled with beef (carne de res), turkey (guajolote), chicken (pollo), or refried beans (frijoles refritos). Enchiladas are tortillas stuffed with chicken or beef and cheese and covered with a spicy sauce (salsa picante). Quesadillas are fried tortillas covered with melted cheese and bits of tomato and pepper.

The famous Mexican breakfast of huevos rancheros consists of fried eggs in a tortilla covered with a spicy tomato sauce.

With guacamole (a spicy dip made with mashed avocados, tomatoes, chili, lemon juice, and chopped onions), the tortilla is used much like a cracker or piece of bread to scoop up the mixture.

It is hard to imagine a Mexican meal without plenty of tortillas.



#### El café

In Spanish-speaking countries throughout the world, coffee is a popular beverage for the young and old alike. There are, however, many different ways of serving it.

On hot days, Spanish children often drink un blanco y negro — a glass of iced, sweetened black coffee with a scoop of vanilla ice cream. Un granizado de café is another refreshing way to beat the heat. It consists of iced coffee served over crushed ice.

For breakfast, almost everyone has un café con leche — a large cup filled with a little strong coffee and a large portion of hot milk.

Coffee, the way most North Americans drink it, is called un cortado — hot coffee with a little milk.

After meals, it is customary to have a small cup (demitasse) of very strong black coffee without milk — un café solo.



#### Las comidas

It has often been said that the people of Spain and Latin America are different from others not only in what they eat but also when they eat.

El desayuno (breakfast) is served between seven and nine o'clock in the morning. A typical Spanish breakfast is usually light, consisting perhaps of churros (fritters) or toast and butter and café con leche (coffee with hot milk). Sometimes hot chocolate is substituted for the coffee.

Lunch (called **el almuerzo** in Latin America and **la comida** in Spain) is the biggest meal of the day and is eaten generally between noon and 2:00 P.M. Unlike our quick sandwich and soda or fast-food burger and fries, lunch is a full meal in many places, consisting of soup, meat or fish, vegetables, salad, and dessert.

Supper (called la cena in Spain and la comida in Latin America) is not eaten earlier than 7:00 P.M. and usually not until nine or ten o'clock at night.

This meal schedule leaves a large gap of time between lunch and supper without food. How is this problem solved? We will find out in the next Cápsula cultural.



#### Tapas anyone?

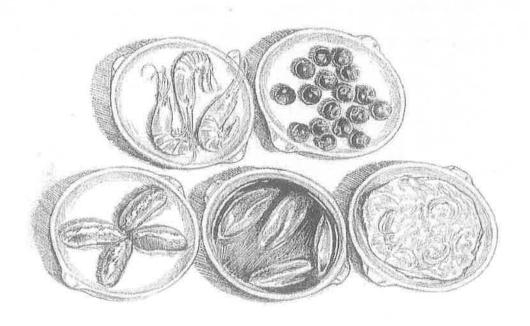
Because lunch in Spain or Latin America may be eaten as early as noon and supper not until after 9:00 P.M., a late-afternoon or early-evening snack called la merienda fills the long gap of time between meals.

The people of Madrid, for example, go to snack bars to feast on tapas — small portions of food similar to hors d'oeuvres, piled high in little dishes along the bars. A customer chooses what he likes and asks for una ración, a portion. One can go from snack bar to snack bar and order a glass of wine and some tapas in each one. Here is a sampling:

Gambas a la plancha (large grilled shrimp)
Aceitunas rellenas (stuffed olives)
Chorizos calientes (fried sausages)
Calamares en su tinta (boiled squid)
Tortilla de patatas (potato and onion omelette)

A snack bar will sometimes give a dish a humorous name. In one place, the **pescaditos** fritos (small fried fish or smelts) are called "los que no quiere el gato" (those which the cat doesn't want).

Getting hungry? Be careful. Once you start nibbling on this endless variety of tasty morsels, it's very hard to stop.



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