

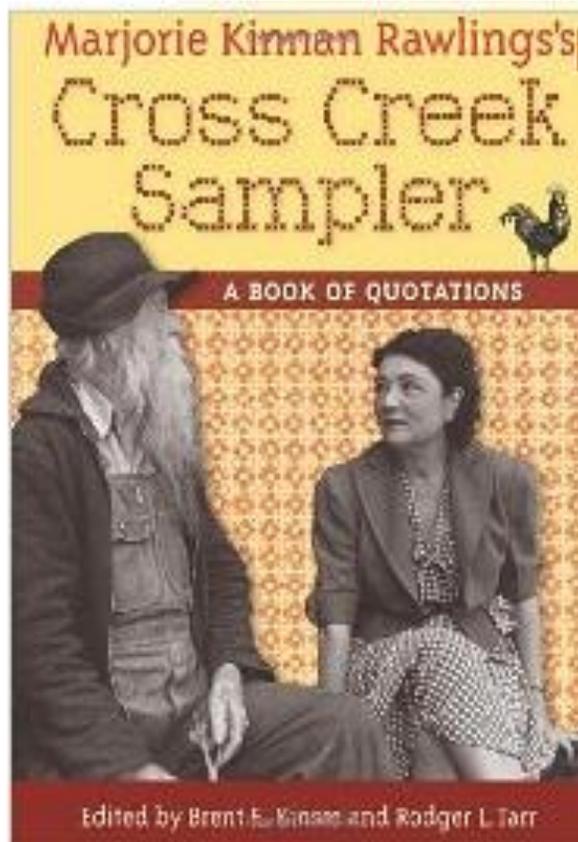
8th Grade MKR activity for mid to late May (Harrellland)

Hopefully this will go along with a meal from Cross Creek Cookery which we'll prepare with parents and invite parents as will. During the meal, we'll present the following slide show: Illustrated quotes from MKR Cross Creek Sampler edited by Brent Kinser and Rodger Tarr.

The book is divided into sections with excerpts from *Cross Creek*, *The Yearling*, and a few other notable MKR works presented in each section. Everyone would be responsible for favorite quotes from their chosen section. I have the book at my desk so you can look over it during the next few days to see if this seems feasible. If we do this, you could copy the parts you will present by Xeroxing or by photographing with your phones as I've seen you do. (I just love technology)

Here are the 25 sections (we'll have 5 extra) I'll be happy to do those myself—I love these projects☺--or some of you could do an extra one:

Earth
Stewardship
Life and Death
Sowing and Reaping
Summer
Flora
Plenty and Want
Fire
Sound and Silence
Wisdom
Autumn
Rations
Creeturs (sic)
Human Nature
Air
Light and Darkness
Time
Religion
Tale-Telling
Winger
Philosophy
Water
Spring
Place
Who Owns Cross Creek?



As you can see, it's reminiscent of *The Yearling*. Another something I'd like to try is to turn some of the recipes from the cookbook into poems. On the back I've included a poem from *Cyrano de Bergerac*, Act II, along with a rewritten version of the original to show where my idea came from. Our tone would be more Florida Scrub rather than French baker, however. Do you want to take this on? I'm thinking we'd do around 5 recipe poems...perhaps the ones from our feast.

"A Recipe for Making Almond Tarts" from the play *Cyrano De Bergerac* by Edmond Rostand (translated by Anthony Burgess).

Rageneau is the local pastry chef at whose bakery Cyrano meets Roxana. Rageneau is very fond of poetry and hosts a meeting of fellow poets to discuss. He then reads his latest composition:

A Recipe for Making Almond Tarts

Poised on steady legs,
First your poet begs
Several eggs.
Froth them to a mousse,
And then introduce
Lemon juice.
Shimmering like silk,
Aromatic milk
Of Almonds will come next.

And next prepare
Pastry light as air
To coat with care
Each pretty pastry mold,
Which sweetly will enfold
The liquid gold.
Smile- a father, fond,
Wave your fiery wand,
Bake till blond.
Melting mouths and hearts,
Ummmmm, saliva starts-
Almond tarts!



Recipe for Making Almond Tarts

*Beat your eggs, the yolk and white
Very light;
Mingle with their creamy fluff
Drops of lime juice, cool and green
Then pour in
Milk of Almonds, just enough.*

*Dainty patty-pans embraced
In puff paste
Have these ready within reach
With your thumb and finger pinch
Half an inch
Up around the edge of each*

*Into these, a score or more,
Slowly pour
All your store of custard; so
Take them, bake them golden brown
Now sit down!...
Almond tartlets, Ragueneau!*

