



## Family Book Club

### Topic: Cooking

*Our Little Kitchen* by Jillian Tamaki (E)

*Honestly Elliott* by Gillian McDunn (J)

*A Place at the Table* by Saadia Faruqi and Laura Shovan (J)

*Measuring Up* by Lily LaMotte (J graphic novel)

*Hungry Hearts* edited by Caroline Tung Richmond and Elsie Chapman (YA)

*With the Fire on High* by Elizabeth Acevedo (YA)

*Kitchens of the Great Midwest* by J. Ryan Stradal (fiction)

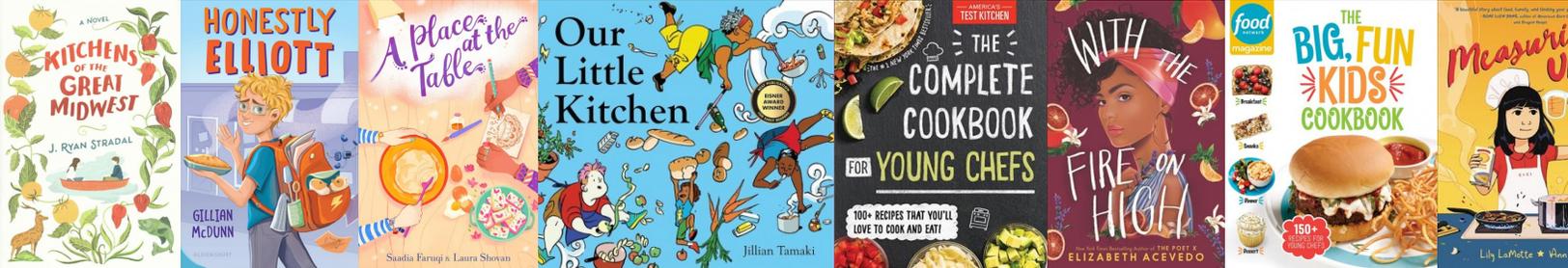
*The Big, Fun Kids Cookbook* (J non-fiction)

*The Complete Cookbook for Young Chefs* (J non-fiction)

*Midwest Made: Big, Bold Baking From the Heartland* by Shauna Sever (non-fiction)



Scan to see the  
booklist on MORE



## *Book Discussion Ideas*

Was the book a 'thumbs up' or a 'thumbs down' for you?

What three words would you use to describe the main character?

What three words would you use to describe where the book is set?

Who was your favorite character and why did you like them?

What did you think of the way the story ended?

What do you think happens to the characters next?

Did you learn anything new from reading the book?

Why do you think the author wanted to write this story?

If you could give the book another title, what would it be?

Would the book make a cool movie? Video game? TV show?





## *Cooking Fun Facts*

Peaches and nectarines are the same species!

The skin of nectarines lacks the fuzz that peach skin has; a mutation in a single gene is thought to be responsible for the difference.

A cup of chopped red bell pepper contains nearly three times more vitamin C than a medium-sized orange!

Fugu (pufferfish) is a celebrated dish in Japanese cuisine! Fugu can be poisonous to humans, so it must be carefully prepared to remove toxic parts. Because of this, the restaurant preparation of fugu is strictly controlled by law in several countries.

The traditional chef's hat, also called a toque, dates back to the 16th century!

The scientific study of cooking is called molecular gastronomy!  
This type of food science is all about the chemical reactions in food during cooking.

Pound cake was traditionally made with a pound of each of four ingredients:  
flour, butter, eggs, and sugar.

The first chopsticks were used for cooking! Chopsticks were first used as eating utensils during the Han dynasty (202 BCE – 220 CE).

Oklahoma farmer Carl Barnes began planting older varieties of corn to connect with his Cherokee heritage. Over time, this resulted in rainbow-colored corn! Named "Glass Gems" by his friend Greg Schoen, the seeds to grow this colorful corn can be bought online.