



## Book Activity Sheet

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### **The Gingerbread Man**

By Karen Schmidt

This *Easy to Read* version of the familiar folktale tells the story of the tricky little Gingerbread Boy.

#### **Things to Talk About:**

**Explore Different Versions:** Throughout the years, many authors have retold this well loved tale. Share several different versions of this story with your child. Ask him or her to tell you how the versions are alike (compare) and different (contrast). Ask your child which version he or she liked the best.

*The Gingerbread Boy* illustrated by Scott Cook

*The Gingerbread Boy* by Richard Egielski

*The Cajun Gingerbread Boy* by Berthe Amoss

*The Gingerbread Baby* by Jan Brett

*The Gingerbread Man* by Karen Schmidt

*The Gingerbread Man* by Jim Aylesworth

*The Gingerbread Man* by Barbara Baumgartner

*The Gingerbread Man* by Paul Galdone

*The Gingerbread Boy* by Harriet Ziefert

*The Gingerbread Man* by Eric Kimmel

*The Stinky Cheese Man* by John Scieszka

*Maisy Makes Gingerbread* by Lucy Cousins

**Baking:** Explain to your child that some foods can be made by following a recipe. A recipe is a set of directions to follow using certain ingredients. Choose an easy recipe to try with your children (Ex: ants on a log or no-bake cookies). Have your child help you progress through each step in the recipe.

#### **Activities to Do:**

##### **1. Sand Paper Gingerbread People**

**You Will Need:** medium grit sandpaper, scissors, gingerbread person template for tracing, pencil, wiggly eyes, buttons, ribbon, rick-rack or white puff paint, glue

**What to Do:** Using sandpaper, cut out a gingerbread man for each child. Help the children decorate their sandpaper gingerbread person with wiggle eyes, buttons, pom poms, fabric paint, rick-rack, etc. (Attach a pin back to wear as a decorative pin or attach a ribbon to hang the gingerbread person as an ornament.)

##### **2. Gingerbread cookies**

**You Will Need:**

2/3 cup shortening  
1/2 cup brown sugar, packed  
1 tsp cinnamon  
1/4 tsp ground cloves  
2 tsp ground ginger  
pinch salt  
3/4 cup molasses  
1 egg  
3 cups flour  
1/2 tsp baking powder



Ready To Learn.



**What to Do:**

Cream together first 6 ingredients. Add egg and mix. Add molasses and mix again.

Mix together flour, baking powder and baking soda in a separate bowl. Sift. Add to the creamed mixture and stir until well blended. Chill 1 hour.

Preheat oven to 375 F. Roll out dough 1/4 at a time to 1/8" thickness or slightly thicker on a lightly floured board. Cut with a cookie cutter and transfer to a greased (or non stick) cookie sheet.

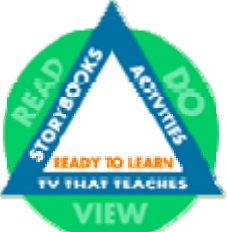
Repeat with remaining dough. Before baking, decorate with raisins as you like.

Place in oven for 8 - 10 minutes.

Cool on a wire rack.

Decorate with icing, m&m's, chocolate chips or any other items you wish.

Source: [http://www.dltk-kids.com/recipes/gingerbread\\_cookies.htm](http://www.dltk-kids.com/recipes/gingerbread_cookies.htm)

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|  | <p>To get the most from the TV you and your children watch, create a Ready To Learn learning triangle. Our learning triangle is TV that teaches + storybooks + activities— all related to one theme or skill.</p> <p><b>Watch Smart TV that promotes learning appropriate to your child's age.</b><br/><b>Extend the Learning with Books.</b><br/><b>Do Activities to Build On What You've Watched.</b></p> |
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