Continue activities following the story – Hannah Banana's Granny Cooked Porridge



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Illustrations
הוֹצָאָה: איילות
Age Group: **Preschool (3-5)**

כְּלָלִי

Family Activities:

1. If you carefully follow the text and illustrations of the story, you will surely note the different paths taken by the words and the pictures. Read the story again with your child. Each time you arrive at the sentence "Meanwhile, Hannah Banana rushed on her way..." ask your children to describe what they see in the picture. Is Hannah Banana really rushing? What does she do and whom does she meet along the way to Granny's house?
2. Did you notice the cat who accompanies Hannah Banana on her way to Granny's house? You can ask your child to point out the cat on each page, and ask them how they think Granny will greet him when he arrives at her house.
3. You can play the finger game "One Little Piggy" with your child. According to the story, who "had none" at the end of the rhyme?
4. Hannah Banana's Granny Cooked Porridge is actually two stories that happen at the same time. You can act out the stories with your child. First ask your child to be Hannah Banana on her way to grandmother's house, while you pretend to be Granny. Then you can change roles. If other family members or friends are with you, they can be included in the skit as well and take on the roles of the neighbors.

5. “To each his own”: At the end of the story we discover that Hannah Banana doesn’t even like porridge! You can ask your children if they believe this, and discuss which foods they like in particular and what they don’t really like.
6. You can explain to your children that “Hannah Banana” is a nickname. Do your children have a nickname or a special name that only some people use when addressing them? If so, do they like their nickname?

בְּשׁוּל

Here is a simple recipe for delicious, sweet porridge:

Ingredients: 1 cup water, 2 cups milk, 3–4 tablespoons semolina, 3 tablespoons sugar, cinnamon, butter

Preparation: Cook the water, milk, semolina and sugar over a low flame, stirring constantly. Bring to a boil. The porridge is ready when the mixture is boiling and the semolina is cooked. Sprinkle with cinnamon and add a dab of butter. Bon Appetite!