



## Our World: Cuba

### 1. COMPARING AND CONTRASTING EVERYDAY ACTIVITIES

How is your day similar to the day of the child in the book? How is it different?

- 1) Does your day start with a kiss from your mom? Or a hug?
- 2) How do you feel at the start of the day?
- 3) How do you think the child in the book feels?
- 4) What are your favorite foods to have for breakfast?
- 5) You might be surprised to know that a child in another country drinks café con leche, which has coffee, for breakfast. What would someone in another country be surprised to know about what you eat?

Our friend in this book goes to the beach with her mami in the summer. She lives on an island.

- 1) What sights does our friend see at the beach? Can you imagine what she hears?
- 2) Where do you go with your parents to be in nature?
- 3) What do you hear when you're out in nature? How does the wind feel on your skin?
- 4) Can you describe where you live? What kinds of things do you see when you walk outside in the morning?



### Our World: Cuba

Written by Terry Catasús Jennings

Illustrated by Marla Cruz Linares

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## 2. SONGS AND GAMES

Here are some songs and games that Cuban toddlers play.  
What songs do you sing? What games do you play?

### Arruru Mi Nino (lullaby) (Arrurru is a murmuring sound)

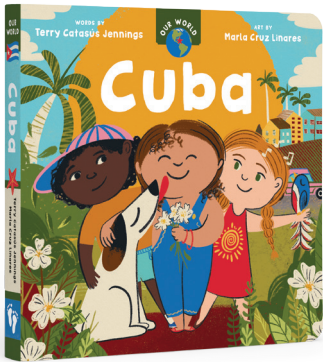
Espanol	English
Aruru mi niño, arrurú mi amor Aruru pedazo de mi corazón Este niño lindo que nació de día Quiere que lo lleven a la dulcería Aruru mi niño, aruru mi amor Aruru pedazo de mi corazón Este niño lindo que nació de noche Quiere que lo lleven a pasear en coche Aruru mi niño aruru mi amor Aruru pedazo de mi corazón	Aruru* my baby, aruru my love, Aruru little piece of my heart. This pretty baby who was born during the day, Wants to be taken to the candy shop. Aruru my baby, aruru my love, Aruru little piece of my heart. This pretty baby who was born at night, Wants to be taken for a stroller ride. Aruru my baby, aruru my love, Aruru little piece of my heart.

### A la rueda, rueda

(This is a circle game where the kids fall down at the end)

Espanol	English
A la rueda, rueda De pan y canela. Dame un besito Y vete para la escuela. Si no quieres ir, Acuéstate a dormir	To the wheel, wheel Of bread and cinnamon. Give me a kiss and go to school. If you don't want to go, Lay down to sleep.

How are these games different from the ones you play?  
How are they the same?



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### 3. NEW SPANISH VOCABULARY

What words in Spanish did you learn from the book?

Buenos dias	Que ricos!	Tocororos	Flan
Mami	Guagua	Mameyes	Estrellas
Besito	Playa	Anones	Papi
Café con leche	Los escondidos	Arroz con frjoles	Hasta Manana

Look at the back of the book for fun definitions of all these words!

### 4. LET'S GET COOKING!

Here's a recipe for a delicious flan! This recipe is from the book "Cocina al Minuto" by Nitza Villapol who had a cooking show in Cuba when Terry Catasus Jennings (the author of the book) was a child.

What You'll Need:

- **Two pans:**
  - One larger pan with a couple of inches of water (a water bath) that won't spill when another pan is placed inside.
  - One smaller pan for the flan. This can be a flanera (a lidded flan mold) or any other oven-safe dish, as long as water cannot get into it.
- **Ingredients:**
  - For the caramel:
    - ☐ ½ cup white sugar
  - For the flan:
    - ☐ 5 eggs
    - ☐ 1 can of sweetened condensed milk
    - ☐ 1 cup of milk
    - ☐ 1 teaspoon vanilla extract



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## INSTRUCTIONS:

1) Preheat the oven to 350°F.

2) Prepare the caramel:

- In the flan pan, melt  $\frac{1}{2}$  cup of white sugar over very low heat on the stovetop.
- Stir occasionally to prevent burning. The caramel should be golden and fluid.
- Once melted, carefully coat the bottom of the pan with the caramel. Set aside.

3) Make the flan mixture:

- In a bowl, whisk or beat together:
  - ☐ 5 eggs
  - ☐ 1 can of sweetened condensed milk
  - ☐ 1 cup of milk
  - ☐ 1 teaspoon of vanilla extract
- Whisking introduces more air bubbles, while using beaters creates a denser texture.

4) Assemble the water bath (Baño de María):

- Pour the flan mixture into the caramelized pan.
- Place this pan inside the larger pan with water.
- Make sure no water gets into the flan.

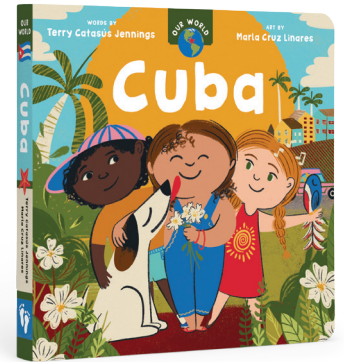
5) Bake for 1 hour.

- To check for doneness, insert a toothpick into the center — if it comes out clean, the flan is ready.

6) Cool and serve:

- Let the flan cool completely before refrigerating.
- Once chilled, run a knife around the edges and invert onto a plate to release the caramel.

Enjoy your homemade flan!



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