Read the Recipe

CLASSROOM EDITION

Holiday Feast Planner

Read • Plan • Budget • Present



Good Tidings

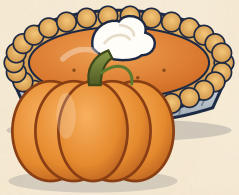
where reading feels like fun.

GoodTidingsBooks.com

A READ-THE-RECIPE PROJECT · TEACHER GUIDE

Holiday Feast Planner

Read · Plan · Budget · Present



Small groups get a pretend budget, a stack of grocery flyers and a box of recipes. Their mission: plan a feast for **10 guests**, stay on budget, and serve up their menu to the class.



GRADES 2–5 · SMALL GROUPS · 2–3 SESSIONS

HOW IT WORKS

STEP 1 · Build a kitchen crew
Groups of 3–4. Hand out a crew role to each student (see below).

STEP 2 · Choose the menu
Read the recipe cards and pick at least **1 main dish, 3 sides, 1 bread and enough dessert** for 10 guests.

STEP 3 · Read the recipes
Make a shopping list on the *Feast Plan* sheet. Check every ingredient — and every **Serves** line!

STEP 4 · Shop the flyers
Find each item in the Tidings Market flyers (or real store flyers), multiply, and add it all up.

STEP 5 · Present the feast
Crews share their menu, their total, and their smartest shopping move.

FEAST RULES

$100 **Crew budget.** Easier: $115 · Challenge: $90

- Feed all **10 guests**. Two of the recipes only serve 8 — read carefully!
- Buy **whole packages**. No half bags of flour!
- **Salt, pepper & water are free.**
- If two recipes use the same item, see whether **one package covers both**.
- Watch for **gold-star deals** like 2-for and Buy 1, Get 1.

Suggested Timeline

Day 1: crews, roles & menu picks
Day 2: shopping lists & totals
Day 3: feast presentations

✦ Kitchen Crew Roles ✦

Head Chef
Leads the menu vote and keeps the crew on task.

Recipe Reader
Reads each recipe aloud and calls out ingredients.

Budget Boss
Finds prices and keeps the running total.

Presenter
Shares the feast and the crew's choices.

WHAT'S INSIDE

15 recipe cards (6 per page) + 3 blank *Family Recipe* cards · **3 pages of grocery flyers** with every ingredient priced · **Feast Plan** shopping sheet · **Present Your Feast** menu card · **Teacher Price Key**

Prep tip: Print recipe cards on cardstock, cut and laminate. Bring in real store flyers too — crews can compare prices and add a family dish on a blank card.

SKILLS PRACTICED

- Reading informational text
- Following multi-step directions
- Kitchen vocabulary
- Adding & multiplying money
- Budgeting & trade-offs
- Teamwork
- Speaking & listening

Where reading feels like fun.

This project comes from the world of **Good Tidings**, a book of cozy, giggle-worthy poems and stories for elementary readers. Find it, plus more free classroom printables, at **goodtidingsbooks.com**

Cut on the dashed lines · laminate for years of feasts



MAIN DISH

Roast Turkey

4 hrs · Serves 10

INGREDIENTS

- [ ] 1 whole turkey (about 14 lb)
- [ ] 1 stick butter, softened
- [ ] 1 onion, cut in quarters
- [ ] 2 celery stalks
- [ ] ½ pack fresh herbs
- [ ] salt & pepper

STEPS

1. Heat oven to 325°F. Pat the turkey dry.
2. Rub butter all over the skin. Sprinkle with salt & pepper.
3. Tuck onion, celery & herbs inside.
4. Roast about 3½ hours until it reads 165°F. Rest 20 min, then carve.

KITCHEN WORD *Carve* — to slice cooked meat into pieces



MAIN DISH

Honey-Glazed Ham

2 hrs · Serves 10

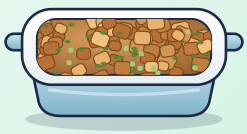
INGREDIENTS

- [ ] 1 spiral-sliced ham (about 8 lb)
- [ ] ½ cup honey
- [ ] ½ cup brown sugar
- [ ] 2 tbsp Dijon mustard
- [ ] ¼ cup orange juice

STEPS

1. Heat oven to 325°F. Set ham in a pan; cover with foil.
2. Bake 1½ hours.
3. Stir honey, brown sugar, mustard & juice to make the glaze.
4. Brush glaze over the ham. Bake 15 more minutes, uncovered.

KITCHEN WORD *Glaze* — a shiny, sweet coating brushed onto food



SIDE DISH

Classic Stuffing

1 hr · Serves 10

INGREDIENTS

- [ ] 1 bag bread cubes (14 oz)
- [ ] 1 stick butter
- [ ] 1 onion, chopped
- [ ] 3 celery stalks, chopped
- [ ] 2 cups chicken broth
- [ ] 2 eggs, beaten
- [ ] 1 tbsp fresh sage, chopped

STEPS

1. Heat oven to 350°F.
2. Melt butter in a pan. Sauté onion & celery until soft.
3. Mix with bread cubes, sage, broth & eggs.
4. Spread in a baking dish. Bake 40 min until golden.

KITCHEN WORD *Sauté* — to cook quickly in a little butter or oil



SIDE DISH

Mashed Potatoes

45 min · Serves 10

INGREDIENTS

- [ ] 5 lb russet potatoes
- [ ] 1 stick butter
- [ ] 1 cup milk, warmed
- [ ] ½ cup sour cream
- [ ] salt & pepper

STEPS

1. Peel potatoes and cut into chunks.
2. Boil 20 min until fork-tender. Drain.
3. Mash with butter, warm milk & sour cream.
4. Season with salt & pepper. Taste!

KITCHEN WORD *Mash* — to squish food until it is soft and smooth



SIDE DISH

Candied Yams

1 hr · Serves 10

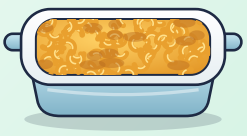
INGREDIENTS

- [ ] 5 lb yams
- [ ] ½ cup brown sugar
- [ ] ½ stick butter
- [ ] 1 tsp cinnamon
- [ ] 2 cups mini marshmallows

STEPS

1. Heat oven to 375°F. Peel & slice yams. Layer them in a baking dish.
2. Melt butter with brown sugar & cinnamon. Pour over yams.
3. Bake 40 min.
4. Top with marshmallows. Bake 5 more min until toasty.

KITCHEN WORD *Layer* — to stack food in flat rows, one on top of another



SIDE DISH

Homemade Mac & Cheese

45 min · Serves 10

INGREDIENTS

- [ ] 1 lb elbow macaroni
- [ ] ½ stick butter
- [ ] ¼ cup flour
- [ ] 3 cups milk
- [ ] 4 cups shredded cheddar
- [ ] salt

STEPS

1. Boil macaroni 7 min. Drain.
2. Melt butter in a pot. Whisk in flour.
3. Slowly whisk in milk until thick. Stir in 3 cups cheese, then the pasta.
4. Top with the last cup of cheese. Bake at 350°F for 20 min.

KITCHEN WORD *Whisk* — to stir very fast with a wire kitchen tool



SIDE DISH

Turkey Gravy

15 min · Serves 10

INGREDIENTS

- ½ cup turkey drippings*
- ½ stick butter
- ⅓ cup flour
- 3 cups chicken broth
- pepper

**Saved from the roast turkey. No turkey? Use ½ stick more butter.*

STEPS

1. Melt butter with the drippings in a pan.
2. Whisk in flour. Cook 2 minutes.
3. Slowly pour in broth, whisking the whole time.
4. Simmer until thick, about 5 minutes.

KITCHEN WORD *Simmer* — to cook just below a boil, with tiny bubbles



SIDE DISH

Green Bean Casserole

45 min · Serves 10

INGREDIENTS

- 2 lb fresh green beans
- 2 cans cream of mushroom soup
- 1 cup milk
- 1 can crispy fried onions
- pepper

STEPS

1. Snap the ends off the beans. Boil 5 min; drain.
2. Heat oven to 350°F.
3. Stir soup, milk, pepper, beans & half the onions in a dish. Bake 25 min.
4. Top with the rest of the onions. Bake 5 more min.

KITCHEN WORD *Casserole* — food baked and served in the same deep dish



SIDE DISH

Honey Bacon Brussels Sprouts

35 min · Serves 10

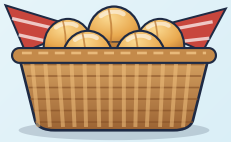
INGREDIENTS

- 2 lb Brussels sprouts
- 6 slices bacon
- 3 tbsp olive oil
- 2 tbsp honey
- salt & pepper

STEPS

1. Heat oven to 400°F. Trim sprouts & cut in half.
2. Toss with oil, salt & pepper on a pan.
3. Chop bacon and scatter on top.
4. Roast 25 min until crispy. Drizzle with honey.

KITCHEN WORD *Drizzle* — to pour a thin, wiggly stream over food



BREAD

Fluffy Dinner Rolls

2½ hrs · Makes 20 rolls

INGREDIENTS

- 4 cups flour
- 1 packet yeast
- 1 cup warm milk
- ¼ cup sugar
- ½ stick butter, melted
- 1 egg
- 1 tsp salt

STEPS

1. Stir yeast & sugar into warm milk. Wait 5 min until foamy.
2. Add butter, egg, salt & flour. Knead 8 min.
3. Cover. Let rise 1 hour.
4. Shape into 20 balls. Rise 30 min. Bake at 375°F for 15 min.

KITCHEN WORD *Knead* — to press, fold & push dough until it gets stretchy



BREAD

Sweet Cornbread

35 min · Serves 12

INGREDIENTS

- 1 cup cornmeal
- 1 cup flour
- ⅓ cup sugar
- 1 tbsp baking powder
- 1 cup milk
- 2 eggs
- ¾ stick butter, melted

STEPS

1. Heat oven to 400°F. Grease a 9-inch pan.
2. Mix dry ingredients in one bowl, wet ones in another.
3. Combine them, stirring just until mixed.
4. Bake 20–25 min until golden.

KITCHEN WORD *Combine* — to mix two or more things together



SIDE DISH

Cranberry Sauce

20 min · Serves 10

INGREDIENTS

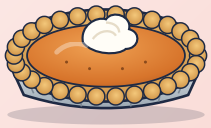
- 2 bags fresh cranberries
- 1½ cups sugar
- 1 cup orange juice
- ½ cup water

STEPS

1. Stir sugar, juice & water in a pot.
2. Bring to a boil.
3. Add cranberries. Simmer 10 min until the berries pop!
4. Cool. It thickens as it chills.

KITCHEN WORD *Boil* — to heat a liquid until it bubbles hard

Cut on the dashed lines · laminate for years of feasts



DESSERT

Pumpkin Pie

1¼ hrs · Serves 8

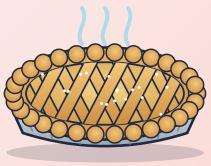
INGREDIENTS

- [ ] 1 refrigerated pie crust
- [ ] 1 can pumpkin purée
- [ ] 1 can sweetened condensed milk
- [ ] 2 eggs
- [ ] 2 tsp pumpkin pie spice
- [ ] whipped topping, to serve

STEPS

1. Heat oven to 425°F. Press crust into a pie pan.
2. Whisk pumpkin, milk, eggs & spice. Pour into crust.
3. Bake 15 min. Turn oven to 350°F; bake 35 min more.
4. Cool. Top with whipped topping.

KITCHEN WORD *Purée* — food blended until completely smooth



DESSERT

Apple Pie

1½ hrs · Serves 8

INGREDIENTS

- [ ] 2 refrigerated pie crusts
- [ ] 6 apples, peeled & sliced
- [ ] ¾ cup sugar
- [ ] 2 tbsp flour
- [ ] 1 tsp cinnamon
- [ ] 1 tbsp lemon juice (or ½ of a lemon)
- [ ] 2 tbsp butter

STEPS

1. Heat oven to 425°F.
2. Toss apples with sugar, flour, cinnamon & lemon.
3. Pour into the bottom crust. Dot with butter. Add top crust; cut 4 slits.
4. Bake 45 min until bubbly & golden.

KITCHEN WORD *Toss* — to mix gently by lifting and dropping



SIDE DISH

Strawberry Fluff Gelatin Salad

4 hrs (mostly chilling) · Serves 12

INGREDIENTS

- [ ] 1 box strawberry gelatin (6 oz)
- [ ] 2 cups boiling water
- [ ] 1 can crushed pineapple, drained
- [ ] 1 cup mini marshmallows
- [ ] 1 tub whipped topping

STEPS

1. A grown-up stirs gelatin into boiling water for 2 min.
2. Chill 1 hour until a little thick.
3. Fold in pineapple, marshmallows & whipped topping.
4. Chill 3 hours until set. Wiggle, wiggle!

KITCHEN WORD *Fold* — to mix gently, lifting from the bottom

Draw your dish here!

OUR FAMILY RECIPE

_____

Time: _____ Serves: ____

INGREDIENTS

STEPS

KITCHEN WORD _____

Draw your dish here!

OUR FAMILY RECIPE

_____

Time: _____ Serves: ____

INGREDIENTS

STEPS

KITCHEN WORD _____

Draw your dish here!

OUR FAMILY RECIPE

_____

Time: _____ Serves: ____

INGREDIENTS

STEPS

KITCHEN WORD _____

Draw your dish here!

OUR FAMILY RECIPE

_____

Time: _____ Serves: ____

INGREDIENTS

STEPS

KITCHEN WORD _____

Tidings Market

FRESH · FRIENDLY · FEAST-READY

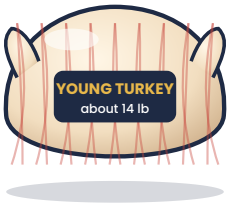
WEEKLY AD
Holiday Feast Sale!

PAGE 1 · MEAT & PRODUCE

Prices good this week only · Pretend prices for classroom shopping

Feast Centerpieces

BUTCHER SHOP



Whole Young Turkey
about 14 lb
$19.99



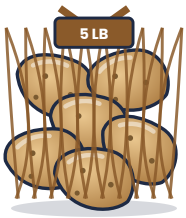
Spiral-Sliced Ham
about 8 lb
$24.99



Thick-Cut Bacon
12 oz pack
$5.99

Fresh Produce

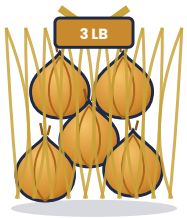
PICKED FOR YOU



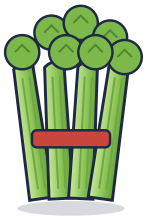
Russet Potatoes
5 lb bag
$3.99



Yams
3 lb bag
$3.49



Yellow Onions
3 lb bag (6 onions)
$2.99



Celery
1 bunch
$1.79



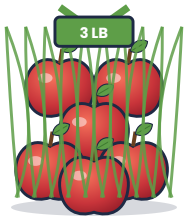
Fresh Cranberries
12 oz bag
$2.99



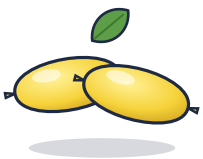
Brussels Sprouts
2 lb bag
$4.99



Fresh Green Beans
2 lb bag
$3.99



Baking Apples
3 lb bag (6 apples)
$4.49



Lemons
fresh & juicy
69¢ each



Fresh Herb Pack
thyme, rosemary & sage
$2.49

Read the Label!

Check the **size** before you buy. A recipe that needs 5 lb of yams needs more than one 3 lb bag. Look for the **gold stars** — deals like "2 for $6" can stretch your budget!

Tidings Market

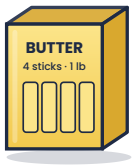
FRESH · FRIENDLY · FEAST-READY

WEEKLY AD
Holiday Feast Sale!

Prices good this week only · Pretend prices for classroom shopping

Dairy Case

KEEP IT COOL



Butter
1 lb box (4 sticks)
$4.49



Whole Milk
½ gallon (8 cups)
$2.79



Large Eggs
1 dozen
$3.29



Sour Cream
16 oz tub
$2.29



Shredded Cheddar
8 oz bag (2 cups)
$2.99



Whipped Topping
8 oz tub
$2.49



Refrigerated Pie Crusts
box of 2 crusts
$3.49



Pantry Pass

Salt, pepper & water are FREE — they're already in your kitchen. Skip them on your shopping list!

Baking Aisle

BAKE IT BETTER



All-Purpose Flour
5 lb bag
$3.49



Sugar
4 lb bag
$3.99



Brown Sugar
2 lb bag
$2.79



Yellow Cornmeal
2 lb bag
$2.49



Baking Powder
8 oz can
$2.29



Active Dry Yeast
strip of 3 packets
$1.99



Ground Cinnamon
2 oz jar
$2.99



Pumpkin Pie Spice
2 oz jar
$3.49

Tidings Market

FRESH · FRIENDLY · FEAST-READY

WEEKLY AD
Holiday Feast Sale!

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Pantry Favorites

STOCK UP & SAVE



Chicken Broth
32 oz carton (4 cups)
$2.49



Stuffing Bread Cubes
14 oz bag
$3.29



Elbow Macaroni
1 lb box
$1.29



BUY 1 GET 1 FREE!

Cream of Mushroom Soup
10.5 oz can
$1.29



Crispy Fried Onions
6 oz can
$3.99



Orange Juice
52 oz bottle
$3.99



Honey
12 oz bear
$4.29



Dijon Mustard
12 oz jar
$2.49



Olive Oil
16 oz bottle
$5.49



Pumpkin Purée
15 oz can
$2.29



Sweetened Condensed Milk
14 oz can
$2.49



Crushed Pineapple
20 oz can
$1.89



Strawberry Gelatin
6 oz box
$1.79



Mini Marshmallows
10 oz bag
$1.99



Share & Save

Many recipes use the **same ingredients**. One box of butter has 4 sticks — it might cover more than one dish!



Deal Detective

Buy 1, Get 1 FREE means you pay for one and take home two. Which recipe needs two cans?



Our Feast Plan

PLAN IT · SHOP IT · TOTAL IT

OUR BUDGET

$ _____

Crew name _____ Crew members _____

OUR MENU

MAIN DISH	_____	Serves ____
SIDE DISH	_____	Serves ____
SIDE DISH	_____	Serves ____
SIDE DISH	_____	Serves ____
BREAD	_____	Serves ____
DESSERT	_____	Serves ____
2ND DESSERT	_____	Serves ____
BONUS DISH	_____	Serves ____

CHEF'S CHECKLIST

- [ ] We have 1 main, 3+ sides, 1 bread & dessert
- [ ] Every dish feeds 10 guests (check **Serves**!)
- [ ] We listed every ingredient (salt, pepper & water are free)
- [ ] We used one package for two recipes when we could
- [ ] We checked for 2-for and Buy 1, Get 1 deals
- [ ] We stayed on budget!

SHOPPING LIST

ITEM	PACKAGE SIZE	FLYER PRICE	HOW MANY	COST
		$	×	$
		$	×	$
		$	×	$
		$	×	$
		$	×	$
		$	×	$
		$	×	$
		$	×	$
		$	×	$
		$	×	$
		$	×	$
		$	×	$
		$	×	$
		$	×	$
		$	×	$
		$	×	$
		$	×	$
		$	×	$
		$	×	$

OUR BUDGET $ _____ − **FEAST TOTAL** $ _____ = **MONEY LEFT OVER** $ _____



Present Your Feast

SHOW IT · SHARE IT · CELEBRATE IT

TONIGHT'S MENU

A Holiday Feast

served by the _____ crew

MAIN DISH

SIDES

BREAD

DESSERT

GUESTS
10

TOTAL SPENT
$_____



PRESENTATION STARTERS

Our feast is called _____ because...

Our main dish is _____. We chose it because...

Our total was $_____. We had $_____ left over.

Our smartest shopping move was...

A recipe that surprised us was _____ because...

One kitchen word we learned is _____. It means...

THINK LIKE A CHEF

If your budget were **$20 less**, what would you change? If it were **$20 more**, what would you add?

FEAST SCORE

Color a star for each one your crew nailed.

Our menu follows the feast rules	☆ ☆ ☆
Every guest gets fed (all 10!)	☆ ☆ ☆
We stayed on budget	☆ ☆ ☆
Our math checks out	☆ ☆ ☆
We presented clearly as a team	☆ ☆ ☆



Teacher Price Key

FOR THE GROWN-UP IN CHARGE OF THE KITCHEN

COST OF EACH RECIPE (BOUGHT ON ITS OWN)

RECIPE	TYPE	SERVES	FLYER COST
Roast Turkey	Main Dish	Serves 10	**$31.75**
Honey-Glazed Ham	Main Dish	Serves 10	**$38.55**
Classic Stuffing	Side Dish	Serves 10	**$20.83**
Mashed Potatoes	Side Dish	Serves 10	**$13.56**
Candied Yams	Side Dish	Serves 10	**$18.26**
Homemade Mac & Cheese	Side Dish	Serves 10	**$17.06**
Turkey Gravy	Side Dish	Serves 10	**$10.47**
Green Bean Casserole	Side Dish	Serves 10	**$12.06**
Honey Bacon Brussels Sprouts	Side Dish	Serves 10	**$20.76**
Fluffy Dinner Rolls	Bread	Makes 20 rolls	**$20.04**
Sweet Cornbread	Bread	Serves 12	**$22.83**
Cranberry Sauce	Side Dish	Serves 10	**$13.96**
Pumpkin Pie	Dessert	Serves 8	**$17.54**
Apple Pie	Dessert	Serves 8	**$23.63**
Strawberry Fluff Gelatin Salad	Side Dish	Serves 12	**$8.16**

Costs use Tidings Market flyer prices and whole packages. Crews that share packages across recipes will spend less than these numbers add up to.

READ-THE-RECIPE TRAPS

- **Pies serve 8.** Crews need two desserts (or two pies) to feed 10 guests.
- **Yams:** the recipe needs 5 lb, bags are 3 lb — buy 2 (and use the 2 for $6 deal = $6.00).
- **Mac & cheese:** 4 cups cheddar = 2 bags. With 2 for $5, that's $5.00, not $5.98.
- **Cream of mushroom soup:** needs 2 cans — Buy 1, Get 1 FREE makes it $1.29.
- **Stuffing + gravy** use 5 cups of broth together. One carton holds 4 cups, so buy 2.
- **Gravy** uses turkey drippings. Ham crews add ½ stick more butter.
- **Butter** shows up in 9 recipes! One box = 4 sticks. Count sticks before buying a second box.

SAMPLE MENUS (PACKAGES SHARED)

Classic menu: Roast Turkey, Turkey Gravy, Mashed Potatoes, Classic Stuffing, Green Bean Casserole, Fluffy Dinner Rolls, Pumpkin Pie, Apple Pie — **$101.52** (over a $100 budget!)
Fix it: swap the pumpkin pie for a second apple pie → **$95.94**
Ham menu: Honey-Glazed Ham, Homemade Mac & Cheese, Candied Yams, Honey Bacon Brussels Sprouts, Sweet Cornbread, Pumpkin Pie, Strawberry Fluff Gelatin Salad — **$115.54** (great "what would you cut?" talk)

With a **$100** budget, about 2 in 5 possible menus fits — enough to be doable, tight enough to need trade-offs.

KEEP THE FEAST GOING

Real-world price check: compare Tidings Market prices to a real store flyer. Which store wins?

Family recipe swap: crews add a dish from home on a blank card and price it out.

Party of 20: double one recipe. What changes on the shopping list?

Graph it: make a bar graph of spending on mains, sides, bread & dessert.