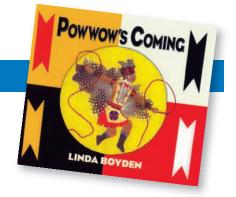
# Powwow's Coming

# A RIF GUIDE FOR PARENTS AND FAMILIES

- Themes: Celebration, Family, American Indian Culture
- Grade Level: Pre-K to 1st grade
- **Book Brief:** This book, written in rhyme, is about an American Indian powwow.

Author and Illustrator: Linda Boyden





# TIME TO READ!

Before reading, build background: Look at the cover. Does your child know what a powwow is? Has anyone in your family ever been to one?

While reading, listen for rhyming words: Can you feel the rhythm of the story? Can you tap or clap it softly?

# **RELATED ACTIVITIES**

### PAPER PEOPLE

Materials: magazine, white paper, scissors, glue

The pictures in the book are cut-paper collages. Make your own collage person! Cut pictures of different body parts, clothes and accessories out of a magazine. Glue them together on white paper to make a person. Cut out more pictures to give your collage person a house, a pet, a car or some friends!

## OUT AND ABOUT

Powwows are usually free and open to the public. Find one near you at: **www.powwows.com/calendar**. (Check to make sure the powwow is open to everyone before you go.) Look in the back of the book for advice on how to behave at a powwow.

# **ADDITIONAL RESOURCES**

## OTHER BOOKS ABOUT AMERICAN INDIAN CULTURE

*Saltypie,* Tim Tingle (2010), *Jingle Dancer,* Cynthia Leitich Smith (2000), *A Boy Called Slow,* Joseph Bruchac (1998), *Coyote Places the Stars,* Harriet Peck Taylor (1997).

#### After reading, ask questions:

- What happens at a powwow?
- Why is everyone so excited powwow's coming?
- What kinds of sounds might you hear at a powwow?
- What might you eat at a powwow?
- What stories do you think the dancers are telling with their dances?

### **INDIAN FRY BREAD**

Ingredients: 4 c. flour, 1 tbsp. powdered milk, 1 tbsp. baking powder, 1 tsp. salt, 11/2 c. warm water, oil

- 1. Mix dry ingredients. Add water. Knead until soft, then set aside for one hour.
- 2. Shape into small balls. Flatten each ball into a circle with a rolling pin or by hand.
- 3. Fry in a pan half-full of oil until golden brown on both sides.





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