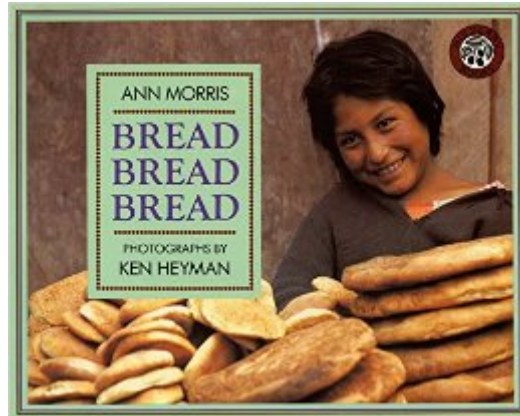


The book was found

Bread, Bread, Bread (Around The World Series)



Synopsis

Bread is a food enjoyed by people in all parts of the world. Its many shapes, sizes, textures, and colors are as varied as the people who eat it. This photographic round-the-world tour provides a glimpse into the rich variety of world cultures, as well as an informative look at an important food that everyone agrees is as necessary as water and air. Supports the Common Core State Standards.

Book Information

Lexile Measure: 30 (What's this?)

Series: Around the World Series

Paperback: 32 pages

Publisher: HarperCollins; Reprint edition (May 21, 1993)

Language: English

ISBN-10: 0688122752

ISBN-13: 978-0688122751

Product Dimensions: 9.7 x 0.1 x 8 inches

Shipping Weight: 4 ounces (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars Â Â See all reviews Â (17 customer reviews)

Best Sellers Rank: #66,087 in Books (See Top 100 in Books) #38 in Â Books > Children's Books > Geography & Cultures > Cultural Studies > Customs, Traditions, Anthropology #50 in Â Books > Children's Books > Geography & Cultures > Cultural Studies > General #70 in Â Books > Children's Books > Children's Cookbooks

Age Range: 4 - 8 years

Grade Level: Kindergarten - 3

Customer Reviews

I agree with the other reviewers that the pictures are wonderful, and the text (though minimal) is good. My 3 YO son really likes this book, and as others have mentioned, it works on several levels. I can see us using this book for several years to come to emphasize the fact that different cultures around the world DO have lots of things in common. The only reason I did not give this book 5 stars was because the captions giving you more information about content of the pictures is all collected at the back of the book. So if you want to know whether the picture is from the Philippines or the US, for example, you have to keep flipping back and forth. It seems like there could have been a way to incorporate these endnotes into the text directly without destroying the effectiveness of the book as

a charming elementary reader.

This little book talks about bread. There aren't very many words, but the few that there are augment a child's vocabulary, yet are easy to understand. The most important part of this book are the pictures. Using pictures of people all over the world eating all kinds of different bread, helps children to begin to understand the bigger world around them. The book also illustrates how even though some things are the same, they can also be quite different. The book also contains a helpful section at the end for parents and other educators. It's a small world after all.

We may all live in different places, speak different languages and end up having completely different life experiences, but many of us have a common food. My wife and I love this book as much as our children do. It is very simple, extremely genuine and makes me want to try all the world's bread.

an interesting way of introducing young children to the world and cultures around them. Bread is one of the few things all people have in common and the realism of the photographs leave the reader with a broader knowledge of this small world.

Preschoolers to early grade school kids will likely love this story of all the different breads in the world. I always thought it was fun to pair it up with samples of many of the breads for the children to try after the story! They always enjoyed the treat!

This is a wonderful book to show the diversity of people around the world. This is just one of several Ann Morris books that our preschool has and uses. Ann Morris does a wonderful job with the photography and wording. We love her work.

Our whole family likes this book. My daughter is not yet two but she loves Ann Morris' entire series of books and likes to identify things in each photograph. We look at the photos and talk about different kinds of bread, different ways of eating, and what different things might taste like. The photos are obviously dated but I don't believe that alters the impact of what the author and photographer are trying to do. There is one photo in particular the adults enjoy sniggering at (I'll let you guess which one!) We have also started baking the different types of bread in the book together so she can jump right in to the content (what kid doesn't love to have her/his hands in dough?). As she grows, we'll continue to read these books, moving on from identifying simple items

to talking about cultures, traditions, environments, geography, and etc. In the final pages of each Ann Morris book there are maps and descriptions of locations/actions for each page that allow readers and children to talk about where places are in relation to one another. I recommend these books for curious children starting at age 18 months and all the way up into the school years.

This book like the others in the series is great. My 4 yr old & 14month old love both this book. The pictures are vivid, the text is simple...a perfect jump-off for an engaging conversation about the similarities we all share throughout the world.

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Bread, Bread, Bread (Around the World Series) 80 Bread Machine Best-Ever Recipes: Discover the potential of your bread machine with step-by-step recipes from around the world, illustrated in 300 photographs The Bread Lover's Bread Machine Cookbook: A Master Baker's 300 Favorite Recipes for Perfect-Every-Time Bread-From Every Kind of Machine More Bread Machine Magic : More Than 140 New Recipes From the Authors of Bread Machine Magic for Use in All Types of Sizes of Bread Machines Homes Around World River and Sea Homes Macmillan Library (Homes Around the World - Macmillan Library) Homes Around World Portable Homes Macmillan Library (Homes Around the World - Macmillan Library) The Hot Bread Kitchen Cookbook: Artisanal Baking from Around the World The No-Fuss Bread Machine Cookbook: Hands-Off Recipes for Perfect Homemade Bread Homemade Bread Recipes: The Top Easy and Delicious Homemade Bread Recipes! The Bread Book: The Definitive Guide to Making Bread By Hand or Machine Bread Machine Magic, Revised Edition: 138 Exciting Recipes Created Especially for Use in All Types of Bread Machines Bread Machine Cookbook: Delicious And Simple Bread Machine Recipes The Paleo Bread Bible: More Than 100 Grain-Free, Dairy-Free Recipes for Wholesome, Delicious Bread The Bread Machine Bible: More Than 100 Recipes for Delicious Home Baking with Your Bread Machine The Bread Machine Magic Book of Helpful Hints: Dozens of Problem-Solving Hints and Troubleshooting Techniques for Getting the Most out of Your Bread Machine The Best Bread Ever: Great Homemade Bread Using your Food Processor Bread In Half The Time: Use Your Microwave and Food Processor to Make Real Yeast Bread in 90 Minutes Easy Breadmaking for Special Diets: Use Your Bread Machine, Food Processor, Mixer, or Tortilla Maker to Make the Bread YOU Need Quickly and Easily Our Daily Bread - Hymns of Heaven - Volume 10 (Our Daily Bread Instrumental) Bread and Wine: A Love Letter to Life Around the Table with Recipes

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