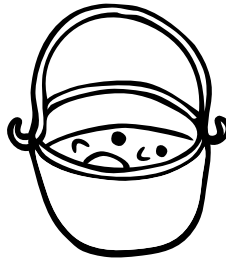




Stone Soup Nice in Winter



What you need:

- 1 large kettle of water
- 1 carefully selected clean stone 
- various vegetables contributed by the “somewhat reluctant villagers”
- herbs and seasonings
- bouillon or soup stock
- noodles

What to do:

1. Add enough water or stock to a kettle so that there will be enough soup for each student.
2. Add the stone. 
3. Place pot on the stove and turn on high heat to bring to a boil.
4. Add bouillon when water boils. Add seasonings.
5. Gather a variety of vegetables from the garden. The available vegetables will depend upon the season of the year that you are making the soup.

onions	leeks	greens--mustard, collard, cabbage
Swiss chard	broccoli	cauliflower
cabbage	beets	carrots
squash	pumpkins	potatoes
Jerusalem artichokes	celery	tomatoes
beans	bell peppers	garlic

6. Wash the vegetables.



7. Slice all vegetables into small pieces. Remember knife safety!



8. Add vegetables to the soup and bring to a boil.
9. Add noodles, cook for 10 minutes or until tender.

Read Stone Soup by Marcia Brown
Have students dramatize the story as they make the soup.