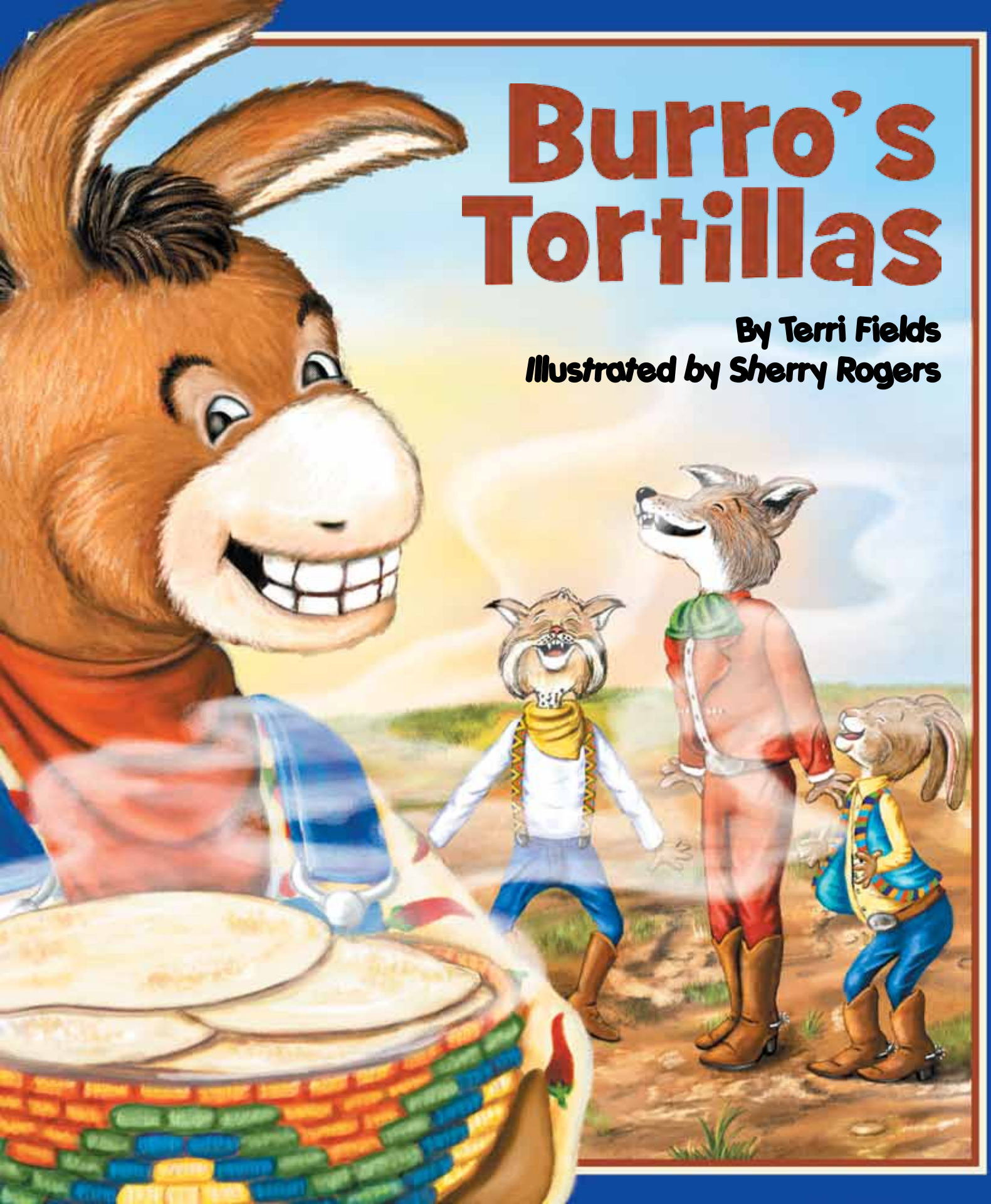


# Burro's Tortillas

By Terri Fields  
Illustrated by Sherry Rogers



# Burro's Tortillas

Cross The Little Red Hen with a burro and his friends and you get this humorous Southwestern retelling of a childhood favorite. In Burro's Tortillas, Burro finds it hard to get any help from his friends as he diligently works to turn corn into tortillas. Young children will love the repetition; older children will enjoy the book's many puns. In addition to its Southwestern "flavor," this delightful story imparts an accurate picture of the traditional way that tortillas are made.

It's so much more than a picture book . . . this book is specifically designed to be both a fun-to-read story and a launch pad for discussions and learning. Whether read at home or in a classroom, we encourage adults to do the activities with the young children in their lives. Free online resources and support at [www.ArbordalePublishing.com](http://www.ArbordalePublishing.com) include:

- For Creative Minds as seen in the book (in English & Spanish):
  - Corn: From Plant to Table
  - A "How Many Ways We Eat Corn" Activity
  - Making Tortillas: A Recipe
  - A Spanish/English Vocabulary Activity
- Teaching Activities:
  - Reading Questions
  - Language Arts
  - Science
  - Mathematics
  - Geography
  - Coloring Pages
- Interactive Quizzes: Reading Comprehension, For Creative Minds, and Math Word Problems
- English and Spanish Audiobooks
- Related Websites
- Aligned to State Standards (searchable database)
- Accelerated Reader and Reading Counts! Quizzes
- Lexile and Fountas & Pinnell Reading Levels

eBooks with Auto-Flip, Auto-Read, and selectable English and Spanish text and audio available for purchase online.

Thanks to Elizabeth Wolanyk, Director of Education and Research at the American Farm Bureau Foundation for Agriculture for verifying the accuracy of the information in this book.

**Terri Fields** is an Arizona author who sees the world around her in terms of the wonderful stories it reveals. She has written 17 books and has garnered a number of awards including the Maud Hart Lovelace Award and the Georgia Children's Choice Award. A long time desert-dweller, Terri enjoys sharing her books with children all over the world. In addition to writing, she is also an educator who has been named Arizona Teacher of the Year and been selected as one of the nation's top twenty teachers on the All-USA Teacher Team.

**Sherry Rogers** spent 12 years as a corporate graphic designer and artist before "leaving it all behind" for the freelance world. In addition to illustrating *Burro's Tortillas*, she has illustrated *Hey Diddle Diddle; Ten For Me; Newton and Me; Paws, Claws, Hands, and Feet*, and *If You Were a Parrot* for Arbordale. Sherry lives in Northern California with her family.



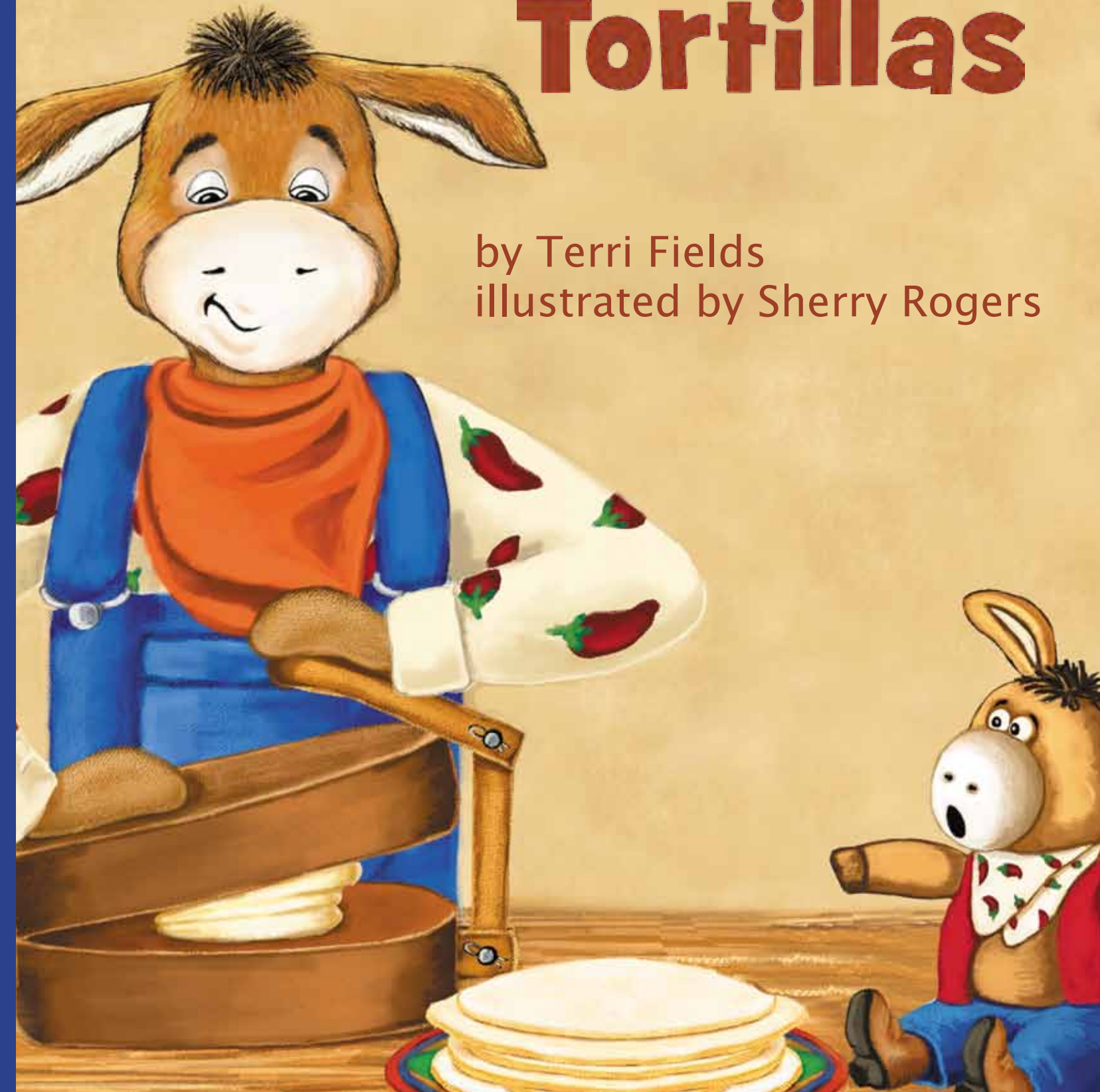
Terri Fields



Sherry Rogers

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To two very *punny* and wonderful people Jack and Charlene Shaffer, with lots of love to Ashley Taylor Malkin, Spencer and Ethan Scher, Julia and Michael Baumel, and always to my muses, Jeff, Lori, Rick, and Mom—TF

To Mom, Dad, and my sister Diane, for their loving support in all I do—SR

Thanks to Elizabeth Wolanyk, Director of Education and Research at the American Farm Bureau Foundation for Agriculture for verifying the accuracy of the information in the “For Creative Minds” educational section.

Once upon a time, not so long ago, a little burro saw that the corn had grown very tall. And right away, he thought, **TORTILLAS!**

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In this Southwestern retelling of a childhood favorite, Burro finds it difficult to get any help from his friends as he diligently works to turn corn into tortillas. “For Creative Minds” section includes a Spanish/English glossary and a simple recipe for making tortillas.

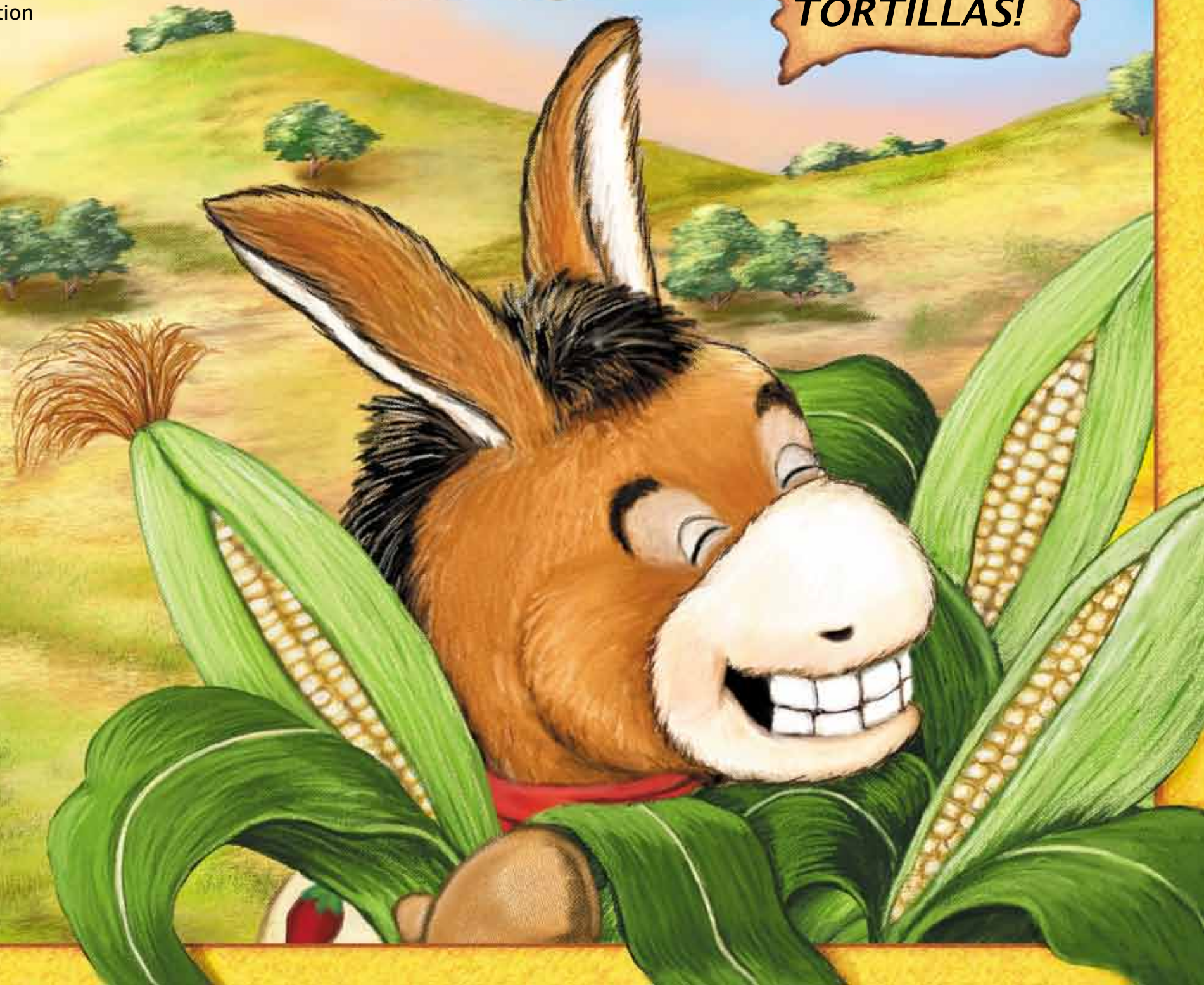
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He called his friends. “Whinee aw ah aw. *Mis amigos—vengan aquí.*”

The bobcat, the coyote, and the jackrabbit came immediately.

“*Amigos*, look at all this wonderful corn!” said the burro. “Who will help me pick the corn so we can make *tortillas*?”

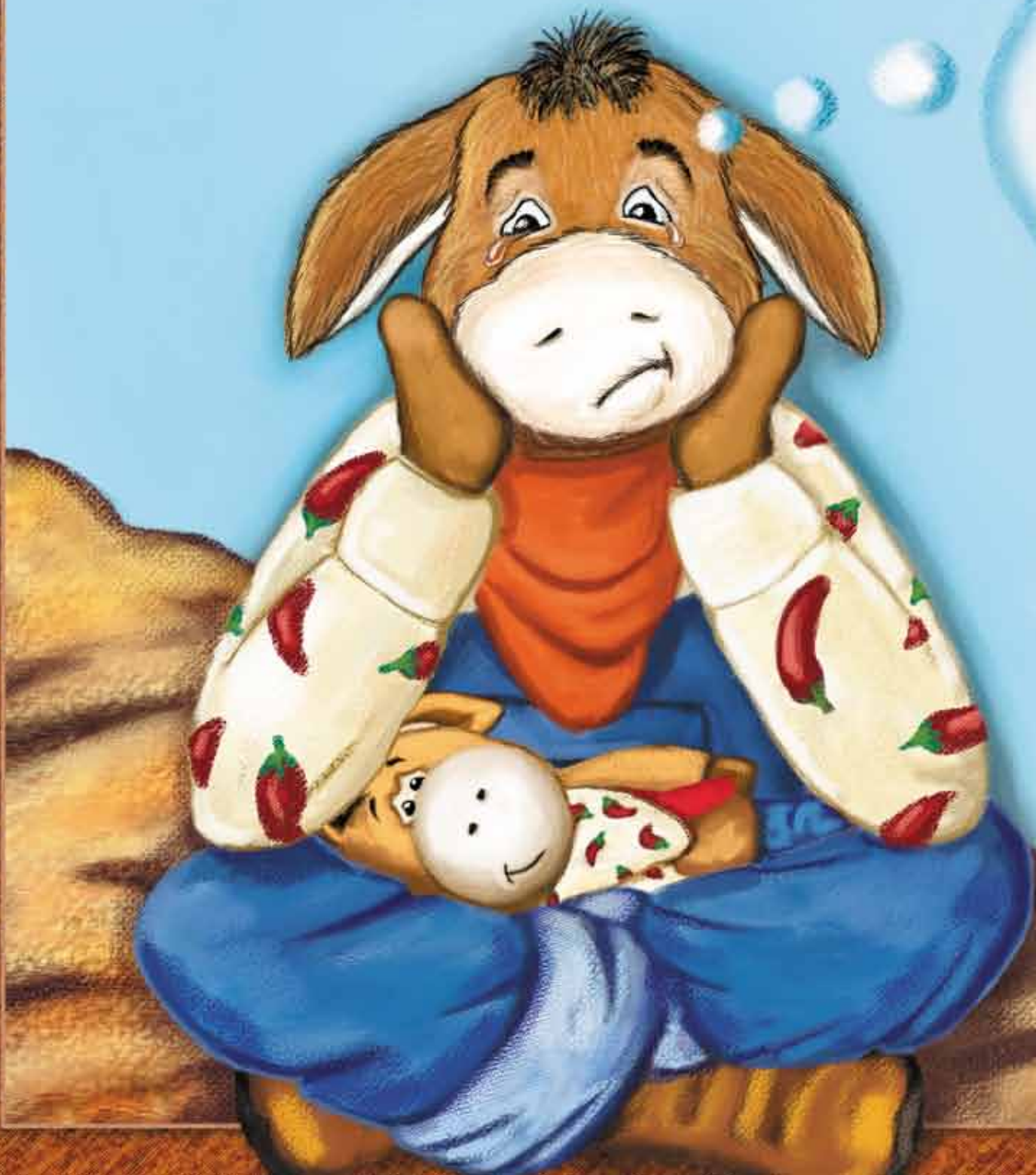
“*Yo no*,” said the bobcat. “I’m too cool a cat to pick corn.”

“*Yo no*,” said the coyote. “I’m taking a coyo tea break.”

“*Yo no*,” said the jackrabbit. “I’ve really got to hop along.”



**“Then I will pick the corn myself,” the little burro said to himself.**



**And he did . . .**

**He picked so much white corn that he could hardly carry it home on his back.**

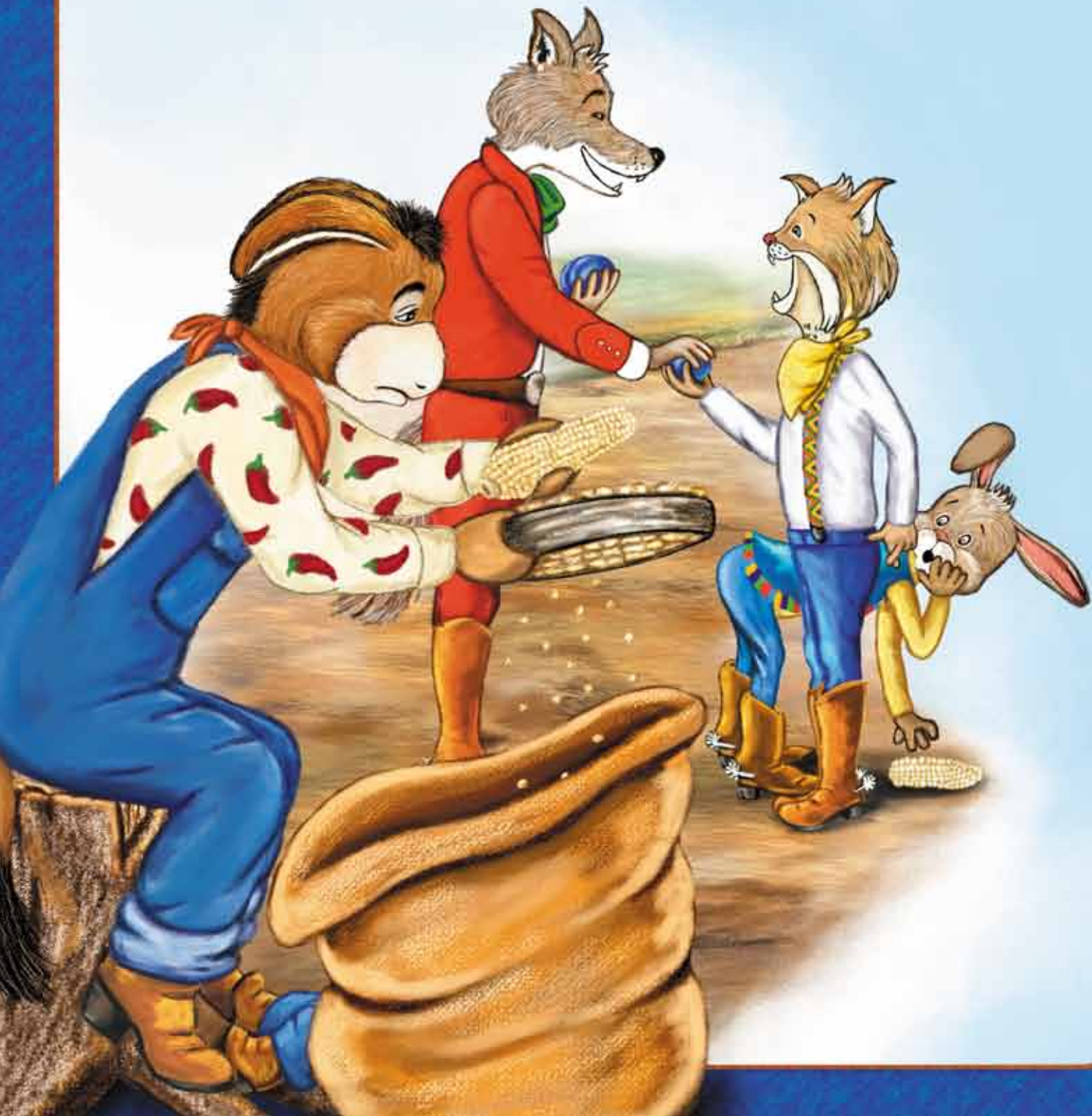
When he got home, he gathered his friends again. “*Amigos,*” he said. “I have picked the corn. Who will help me remove the kernels?”

“*Yo no,*” said the bobcat. “Scratch me from that job.”  
“*Yo no,*” said the coyote. “I’m doing trickier things.”  
“*Yo no,*” said the jackrabbit. “I’m having a bad hare day.”  
“Then I will remove the kernels myself,” said the burro.

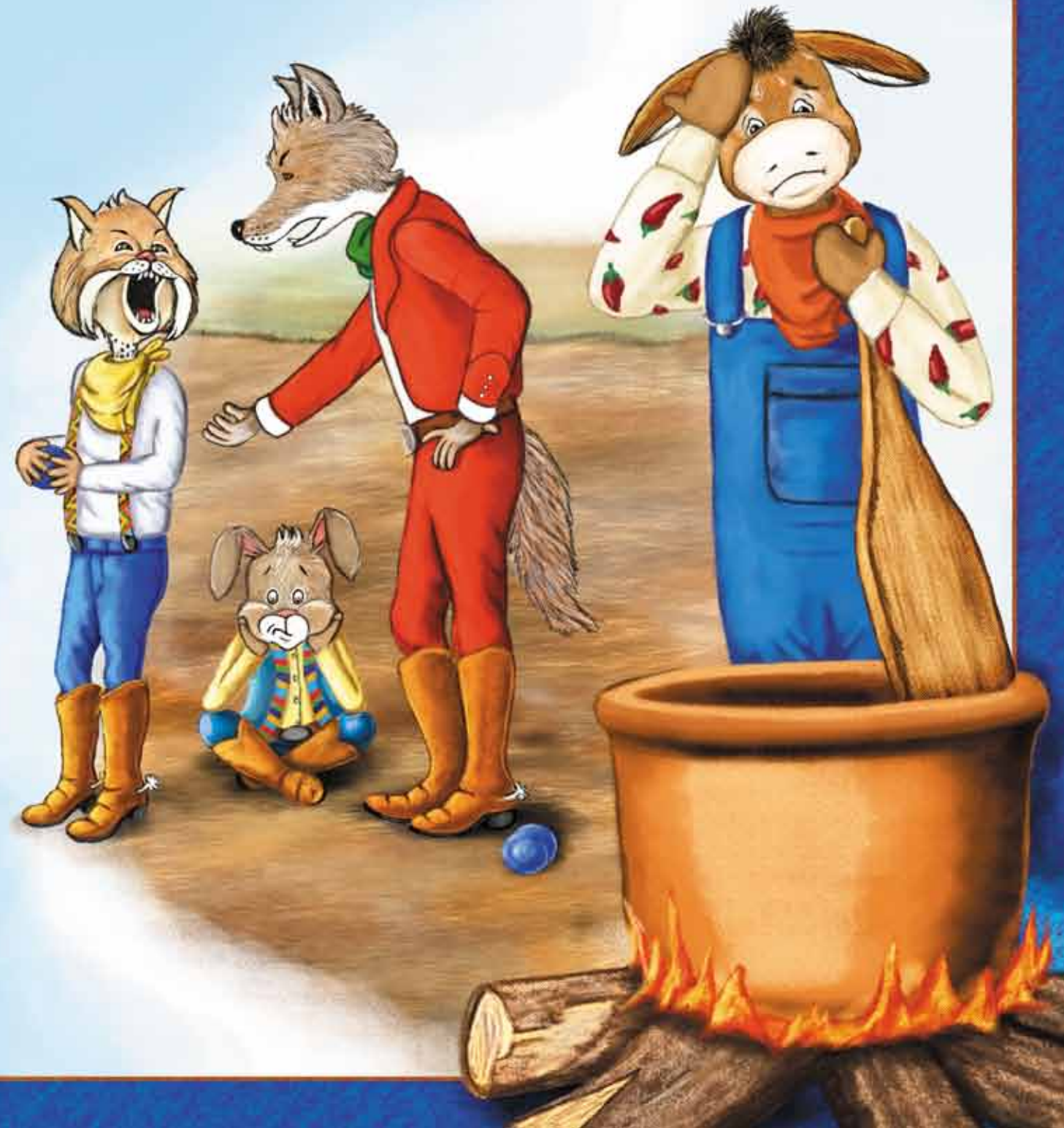


And he did . . .

He took corn and removed all the kernels from the cobs.



Then he gathered up all the kernels, boiled them with lime, rinsed them off, and set them aside to dry.



# For Creative Minds

The For Creative Minds educational section may be photocopied or printed from our website by the owner of this book for educational, non-commercial uses. Cross-curricular teaching activities, interactive quizzes, and more are available online. Go to [www.ArbordalePublishing.com](http://www.ArbordalePublishing.com) and click on the book's cover to explore all the links.

## Corn: from plant to table

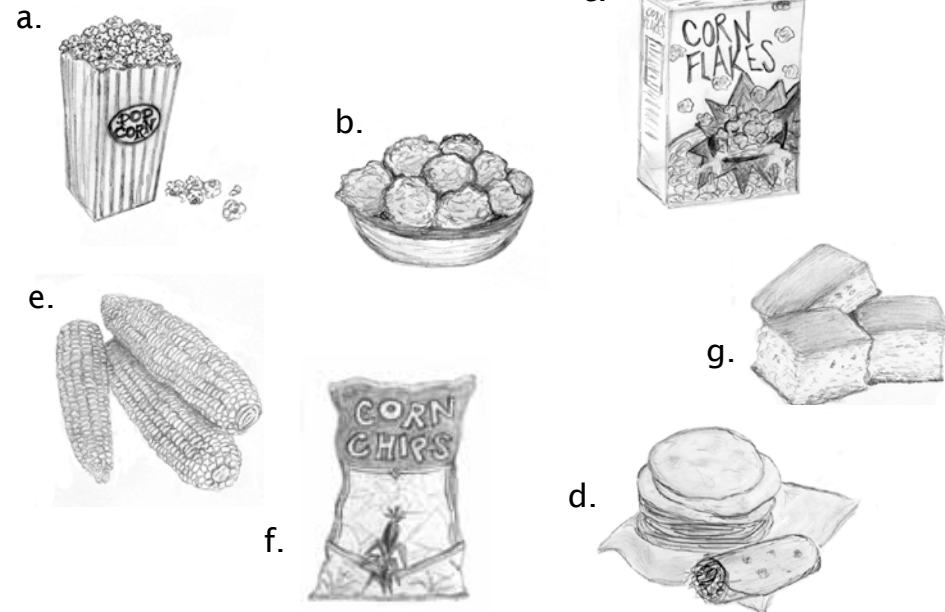
People in the area that we now know as Mexico and Central America have been growing corn for over five thousand years! They actually created corn by breeding two unlike plants. Even today, corn is an important part of the diet and culture in this part of the world.

It used to be that people would only be able to eat the types of foods that grew close to where they lived or came from animals nearby. Now we can grow plants all over the world by planting seeds, using irrigation, or using greenhouses. Modern transportation like ships, trains, trucks, and airplanes helps us to get food from other parts of the world.

Sometimes we eat the seeds or the fruit of the plant just the way we grow them, (apples, strawberries, or carrots). Or we may only eat a part of the plant such as the stem (celery), leaves (lettuce), or the flower (broccoli). We may also prepare it before eating (corn-on-the-cob). Sometimes grain (such as corn) is ground (into flour or cornmeal) and used to make other types of food that we eat.

Can you match some of the ways we eat corn? How do you think the corn was prepared to make these foods?

1. Tortillas
2. Popcorn
3. Corn-on-the-cob
4. Corn chips
5. Cornbread
6. Corn flake cereals
7. Corn fritters



Answers: 1d; 2a; 3e; 4f; 5g; 6c; 7b

## Spanish/English vocabulary

Can you match the Spanish word to the English definition and the picture? Answers are upside down at the bottom of the page.

1. *Tortillas*



a. Dough

2. *Mis amigos*



b. Rest time during the heat of the day

3. *Yo no*



c. Not I

4. *Metate*



d. A press to flatten the ball of dough

5. *La masa*



e. A flatbread traditionally made out of corn but sometimes out of wheat

6. *Siesta*



f. Friends

7. *Tortillera*



g. A stone used to grind corn using a pestle, a mortar

Answers: 1e; 2f; 3c; 4g; 5a; 6b; 7d





## Making Tortillas

The word *tortilla* comes from the Spanish word “*torta*,” which means “round cake.” When the Spaniards came to Mexico in the sixteenth century, they found the Aztecs making and eating a most unusual food—corn. Sometimes the corn was made into the round cakes the Spaniards named *tortillas*. Today, some people still make *tortillas* from scratch, much the way the Mexican Indians once did and a lot like the way the little burro makes his *tortillas* in this book

You can make *tortillas* too. You can buy the special corn flour, called *maseca*, at a grocery or Mexican store. *Maseca* is made just as Burro did in the story, by cooking corn with a little lime (not the lime fruit, but a special lime that comes from burning limestone). It is then rinsed, dried and ground into the flour for us to use.

### What you will need to make 8 tortillas:

- |   |                              |
|---|------------------------------|
| 1 cup <i>maseca</i>                     | Wax paper                    |
| 1 Tbs. corn or vegetable oil (optional) | Rolling pin                  |
| $\frac{3}{4}$ cup warm water            | Cast iron skillet or griddle |
| Mixing bowl and spoon or mixer          | Spatula                      |
| Slightly damp paper towels              |                              |

In a large bowl, mix together the *maseca*, the oil if using (this is not traditional but may help to hold the tortillas together while rolling) and the water. Mix together until the dough is smooth and forms a dough ball—about two or three minutes. The dough should be smooth but not too sticky.

Divide the dough into 8 little balls and cover with the slightly damp paper towels to keep them from drying out.

Cut off two square pieces of wax paper. Place one ball of dough at a time between the two sheets and use the rolling pin to roll into a circle (as best as you can).

With an adult’s help, cook on a very hot, ungreased cast iron skillet or griddle. Use your spatula to flip the tortilla every 15 to 20 seconds until cooked (light brown). Wrap cooked tortillas in a small kitchen towel or cloth to keep warm and to prevent them from drying out.



Includes 4 pages of  
learning activities.

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