

Ethnicity Recipe

TITLE :
Your Name

PREP TIME :
Your Age

INGREDIENTS

These can be listed in any order.

- Character trait 1
- Character trait 2
- Religious affiliation or spiritual practice
- Language or accent
- Physical trait 1
- Physical trait 2
- Shared traditions (family, religious, regional, etc.)
- Regional landmark
- What else is unique to you???

NOTES :

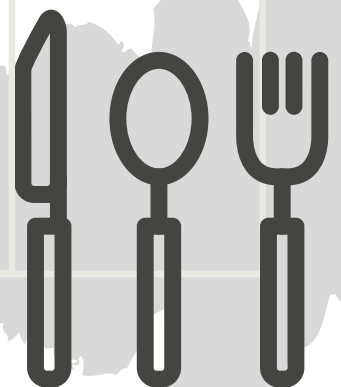
Include directions that give your reader some information about how you came to be who you are.

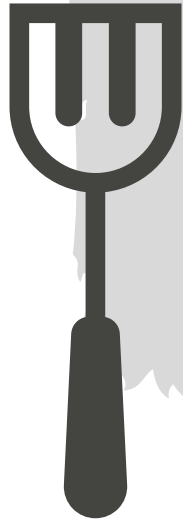
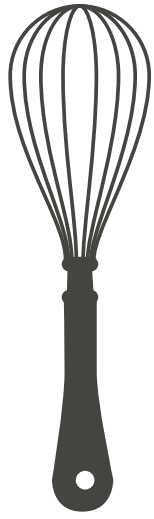
Try to include figurative language!

Be creative.

FROM THE KITCHEN OF :

Parents,
grandparents,
place, people
groups, etc.





Ethnicity Recipe

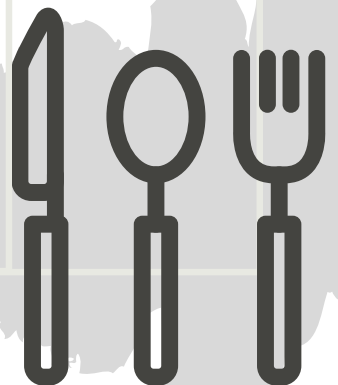
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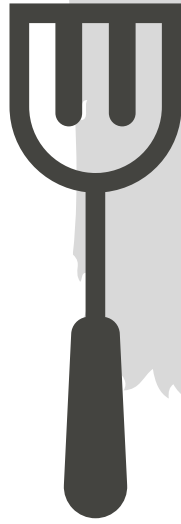
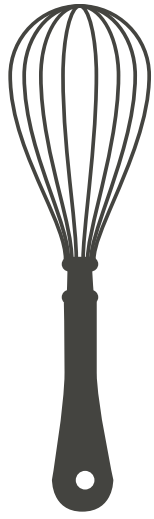
NOTES:

PREP TIME:

INGREDIENTS

FROM THE
KITCHEN OF:





Ethnicity Recipe

TITLE :
Skyler Curtis

PREP TIME :
39 years

INGREDIENTS

These can be listed in any order.

- Love to laugh
- Impassioned
- Liturgy and "thanks prayers"
- Tired Southern, Y'all
- Dark hair and freckles
- Round curves
- Visiting the marsh, Christmas picture on the stairs, playing outside
- Humid, green, spanish moss, oak trees
- Dad and Stepdad = two families
- Taking care of each other, even when it's hard

NOTES :

Start with one cup of passion and add in a heap of laughter. Add temper to taste.

Put in one dad - bold and dry. Let dough rest 14 years, then replace with another kinder more stable man.

Add a half cup of nurturing. It's important to care for all the cooks in the kitchen!

Walk under the old oaks draped with Spanish moss to the marsh bejeweled with fiddler crabs to get a pinch of salt. That's a flavor your heart will yearn for the rest of your life

Stir while muttering thanks prayers with a Southern tongue.

Mold dough into soft curves. They will rise over time!

Steam for 39 years in a humid oven full of love and heartbreak and love until dark haired and freckled.

FROM THE KITCHEN OF :

Dorothy Louise,
Peggy Lou, and Erma
Jean

