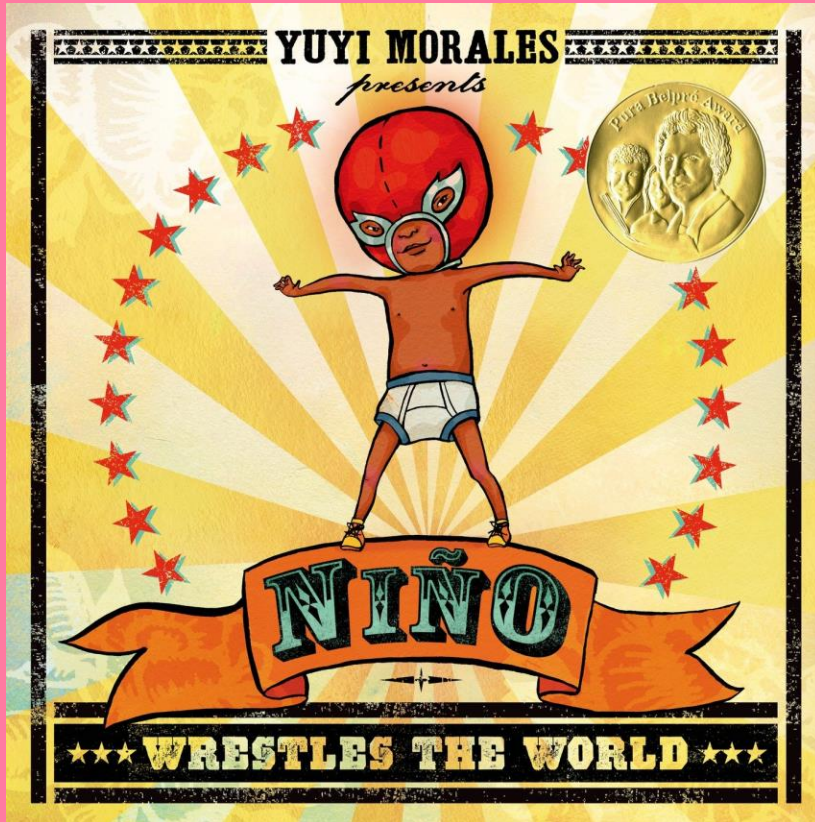




Hispanic Heritage Month

Ms.Ahmed

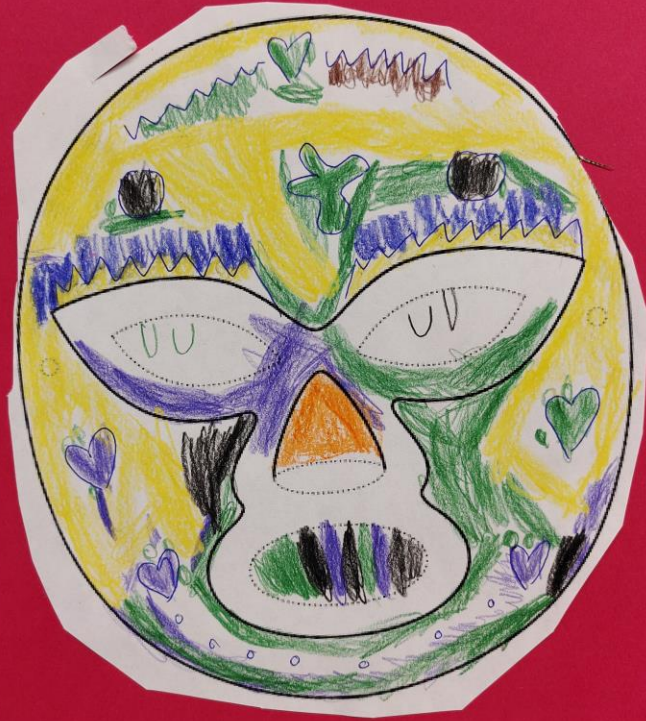
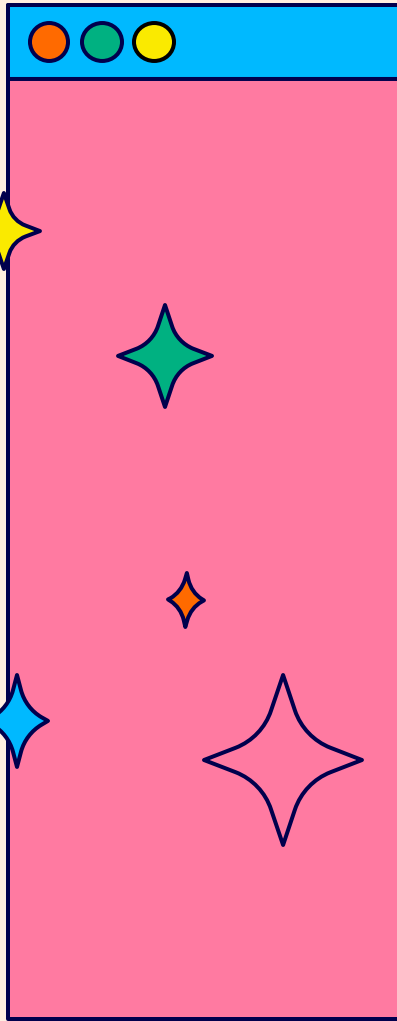
Luchador Mask



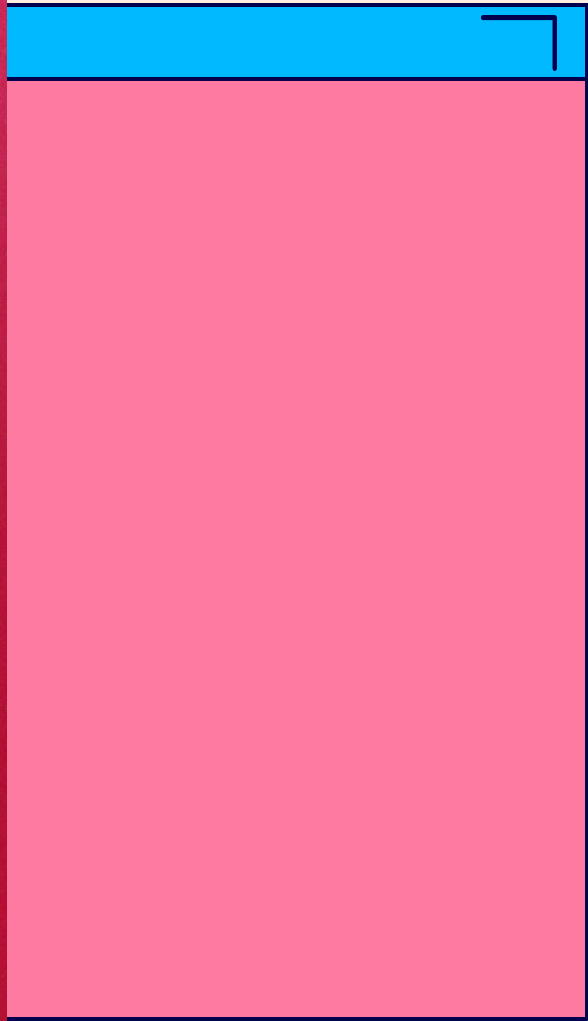
Kindergarten Students learn about traditional Mexican Wrestling called Lucha Libre from the Book *Niño Wrestles the World*.

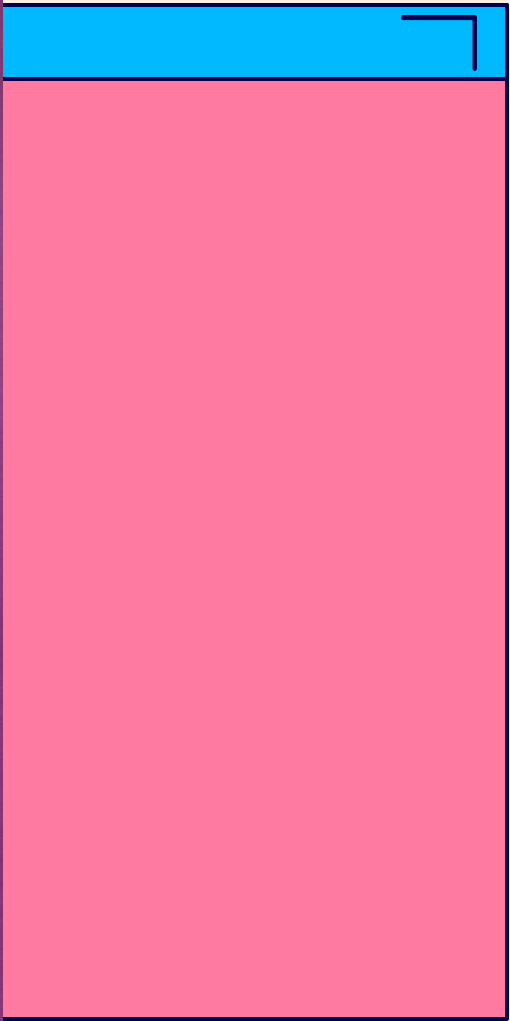
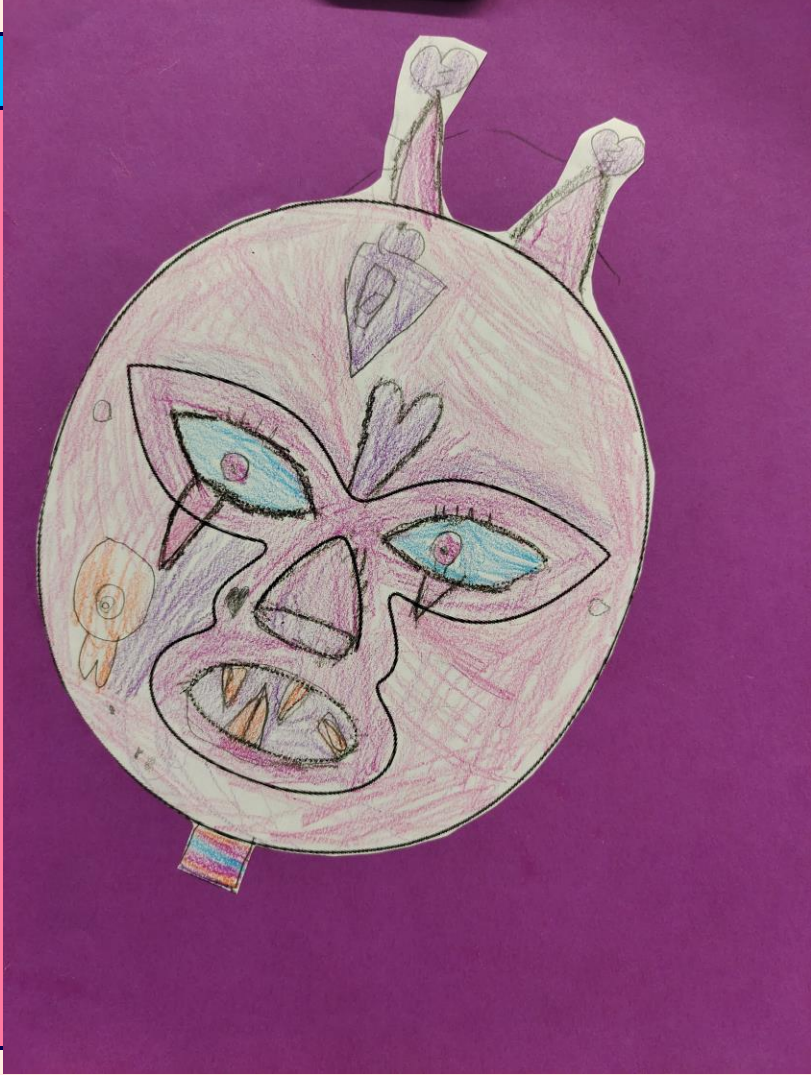
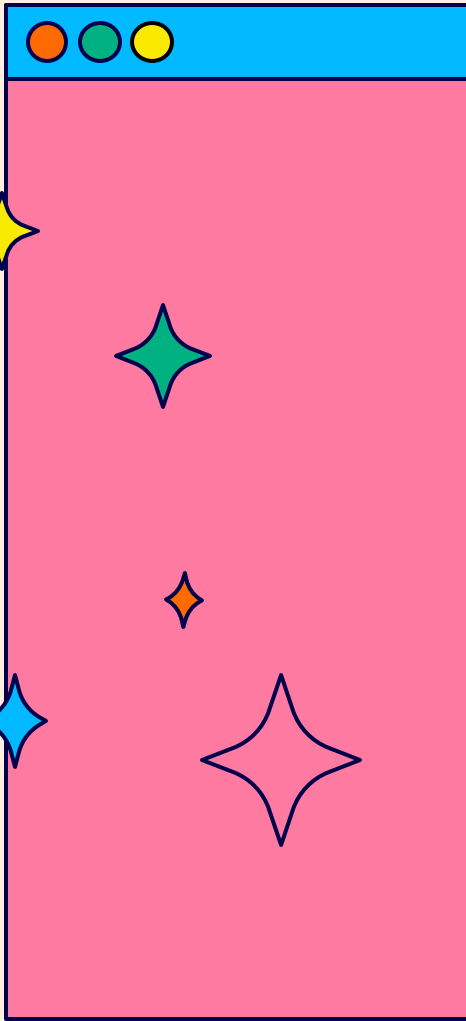
They decided on what their luchador character will be by decorating their mask!

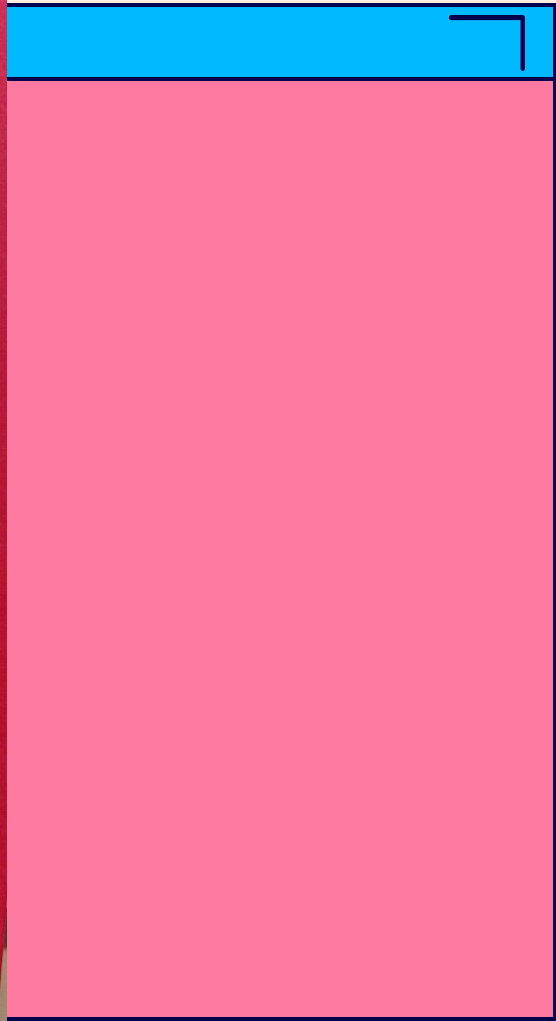
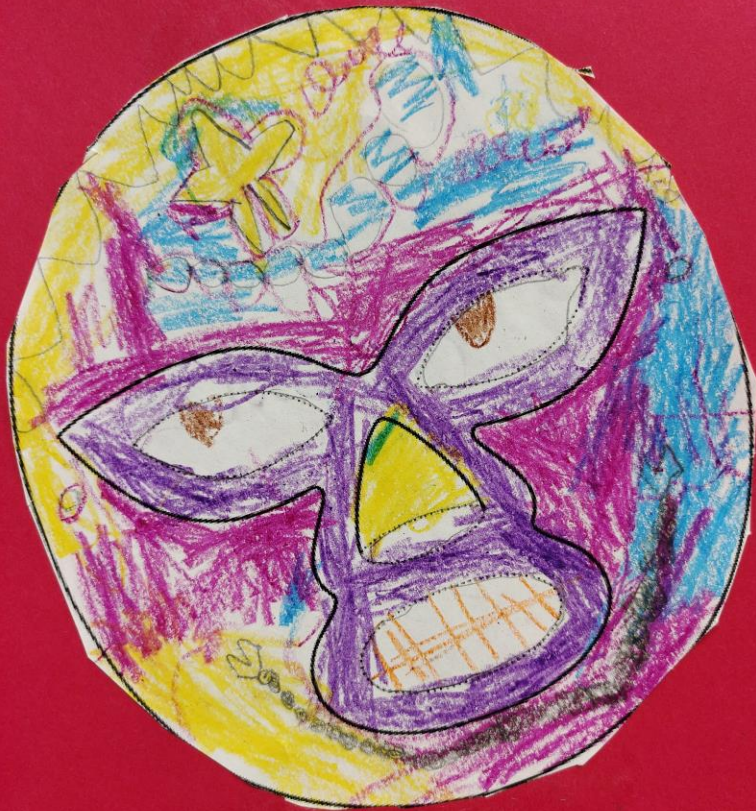
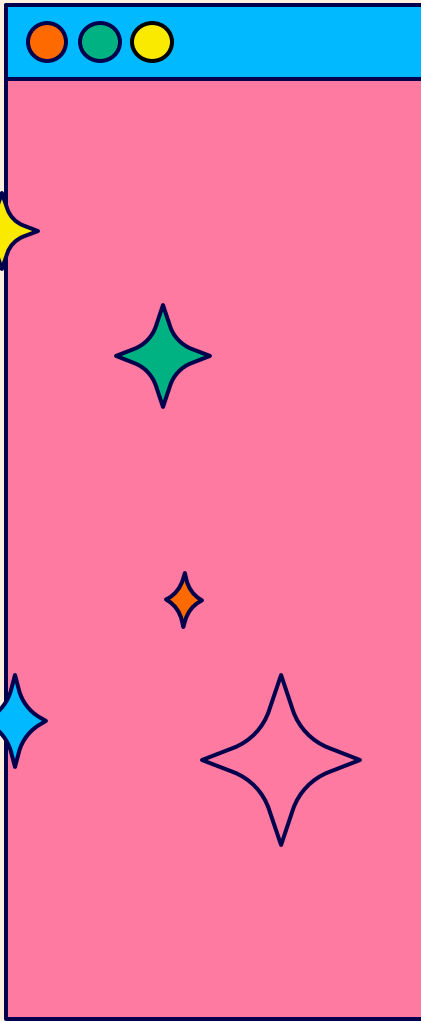
Illustrated by: Yuyi Morales

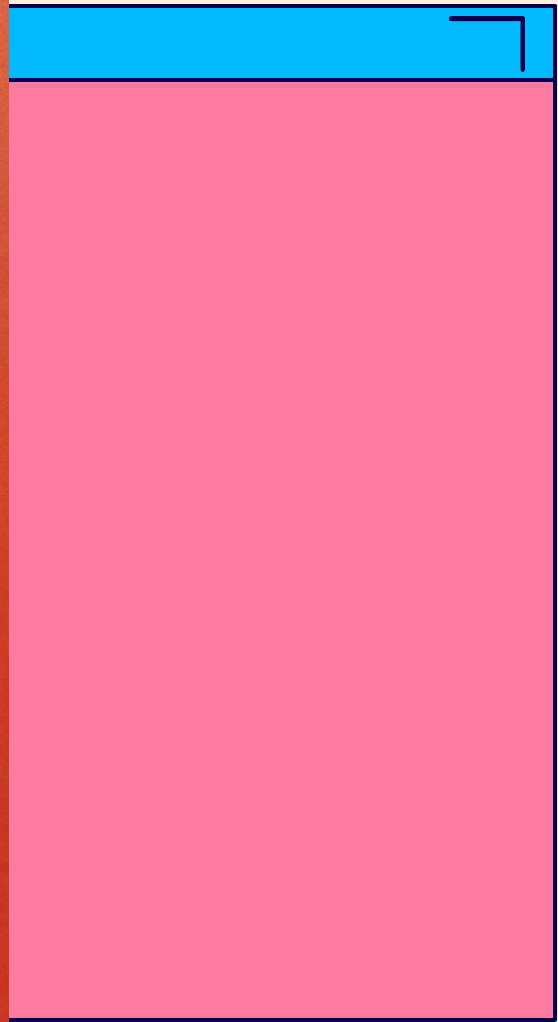
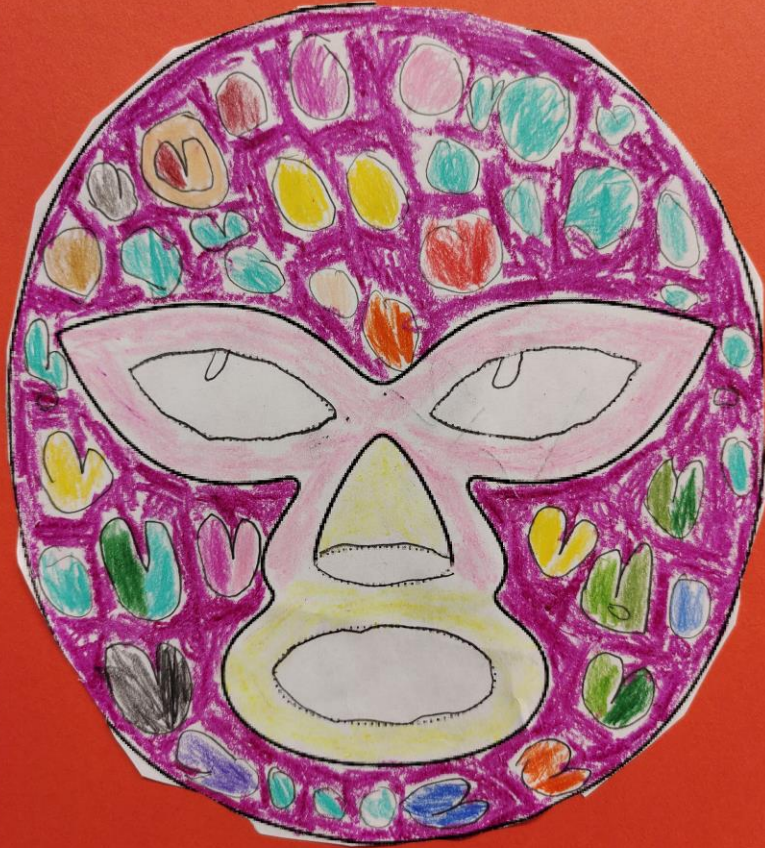
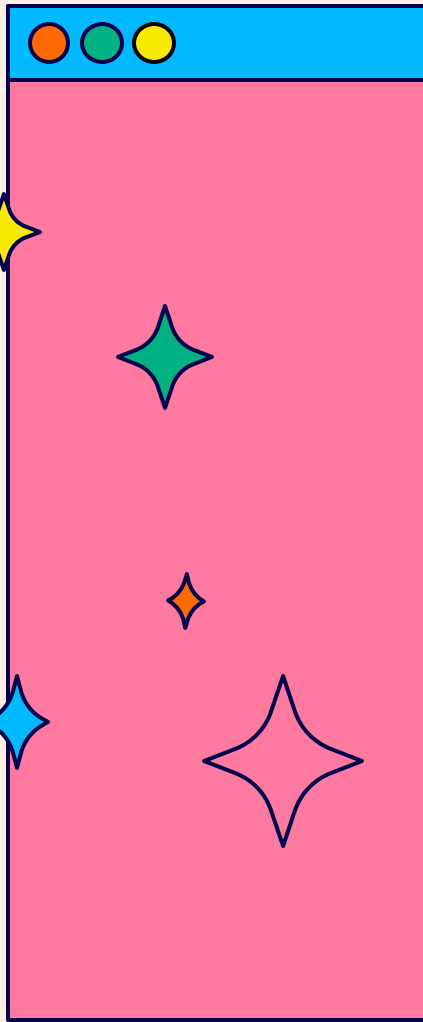


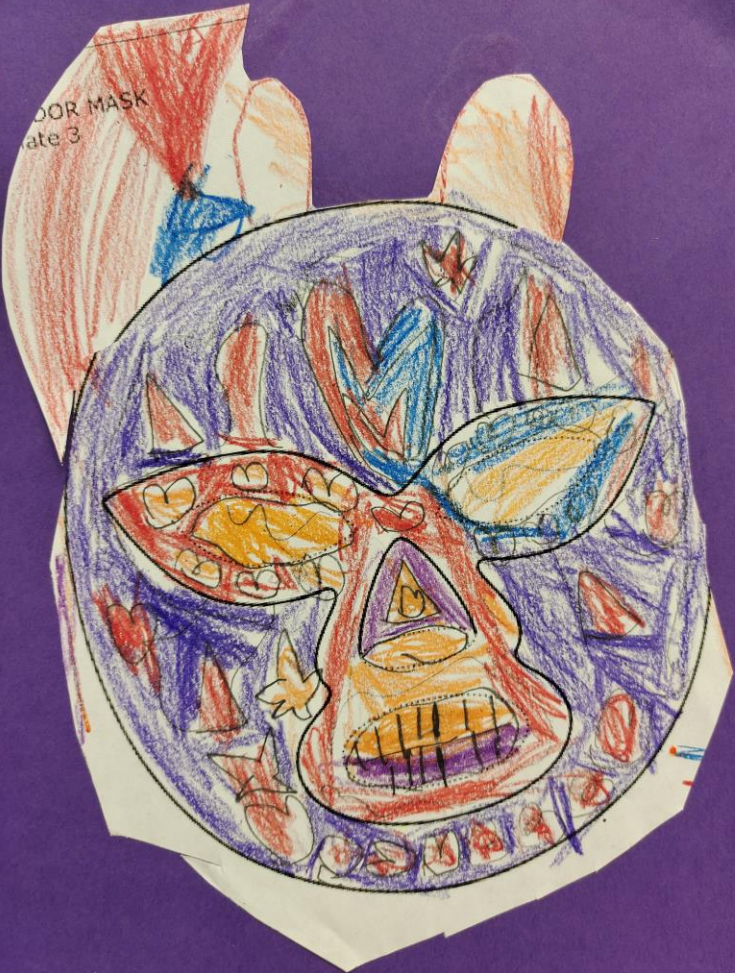
Happy Valentine's Day



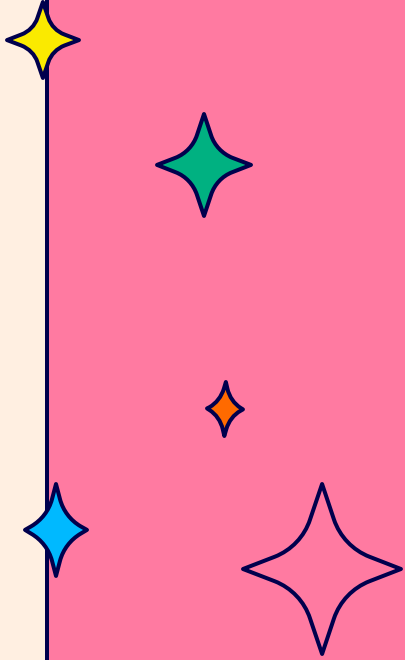








DOOR MASK
ate 3





Proud to be Latino!

2nd-3rd Students learn common food ingredients used in Hispanic counties and how many countries are able to all have different recipes from the book *Proud to be Latino!*

Illustrated by: Edith Valle



Atole de elote

Corn

Latinos have been growing and eating corn for over 10,000 years, creating many varieties of corn dishes! Even foods with the same name – like tamales – are prepared differently in each Latin American region!

The Maya, Aztecs, Incas, and Moche all used corn images to symbolize life.



Elote



Pupusas



Tamales



Maíz

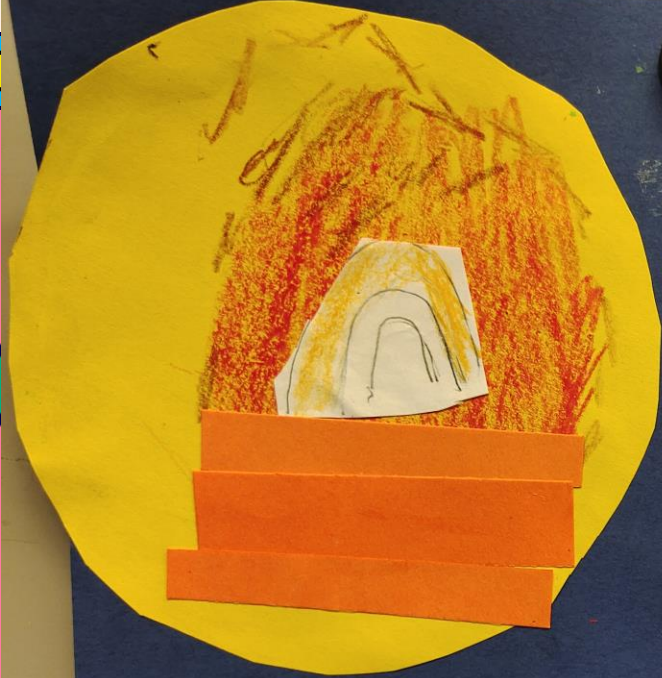
Los latinos han estado cultivando y comiendo maíz por más de diez mil años, creando gran variedad de platos con maíz! Inclusive, los tamales se preparan de manera diferente en cada región de América Latina.



Arepas



We made Pupusas from El Salvador with the common ingredient of corn in mind.



Alberto 22/17

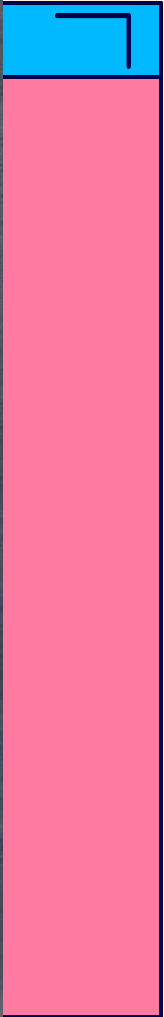


2-27
Nathia

2-217

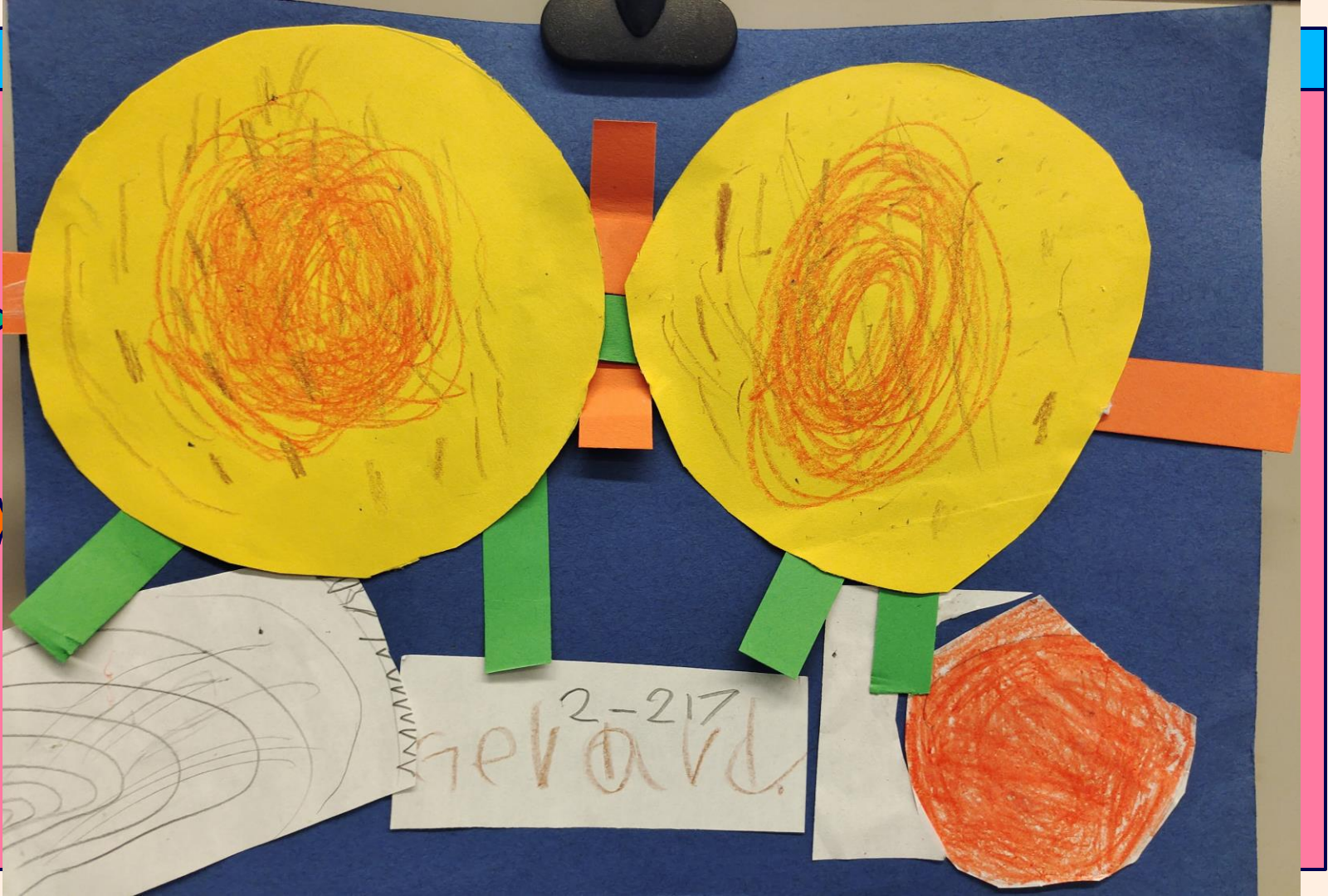


Shall





Samuel
2217



2-217
REV @ V.D.



THANKS!
From
Ms.Ahmed

CREDITS: This presentation template was created by **Slidesgo**, including icons by **Flaticon**, infographics & images by **Freepik** and illustrations by **Stories**

Please keep this slide for attribution