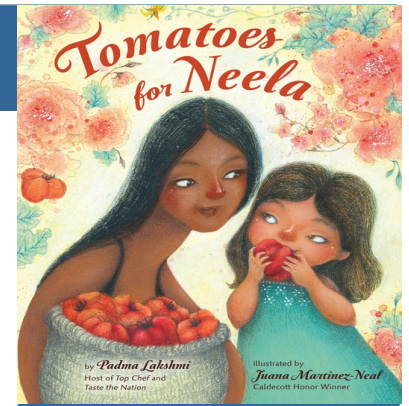
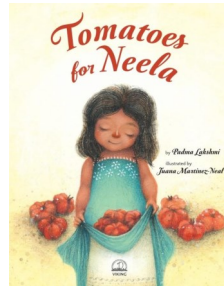


The Mayor's Book Club is pleased to present our Book-of-the-Month for January:



Sponsored By:

Downtown Hampton Kiwanis
Healthy Families Partnership, Inc.

Tomatoes for Neela

By Padma Lakshmi

It's Fun and Easy!



Tomatoes for Neela by Padma Lakshmi and illustrated by Juana Martinez-Neal is a beautiful story about family, culture, and food.

Tip #1 – *Tomatoes for Neela* has short sentences and beautiful illustrations on each page. The story would make a great story time for an adult to read to a child or even great practice for an emerging reader.

Tip #2 – This book features many cultural and linguistic inclusions such *paati*, which is 'grandmother' in the language Tamil. Which words and phrases do you utilize in your home for your family members? It is wonderful to see the similarities and differences around the world.

Tip #3 – *Tomatoes for Neela* has detailed illustrations throughout the pages, many of which are different foods and recipes. It can be a lot of fun to find food types that you enjoy or would like to try throughout the book.

Did You Know?

One of the skills children need before they learn to read is the ability to talk about and explain what happens in a story. Children who can predict what might happen next are demonstrating their understanding of how stories develop. Their predictions may be very different from what happens in the actual book you are sharing. This *narrative skill* will help them with comprehension as they begin to read independently. You can help your child develop *narrative skills* by talking to them as you go through your day about what you are doing and what will happen next. You can help your child by listening patiently when he tells you about an event that happened. Also, try making up stories with your child and taking turns telling what happens next. It's fun and by spending a little extra time you can have a big impact on your child's eventual reading success!

X J H J U L G K U A Q S E J K
 B H A B Q M Y J N N U Y H A I
 O D B K A K T E P M B G L D E
 T O B R Z L P J J O S P U A H
 E O K R A I Z Z V A C K T F Z
 Z E D O C B V S T A P X B U V
 T A I E O T L U W E H C W O Y
 B B R T T C R B B L E E M J I
 P O H O A D M X U B M H N D J
 P E D F A A B L F U S U Q K U
 N M C Y B E P A A P L D M M D
 F C S U E I D L I M M X P L P
 J T O M A T O E S I M T J G J
 X Z V F U S L E E H U A N U W
 G O R C B E I N N S S K B S R

TOMATOES
 COOK
 RECIPE
 AMMA
 PAATI
 SAUCE
 MARKET
 NEELA
 SATURDAYS



Tomato Harvest

These tomatoes are ready to be picked!
Color the tomatoes with the number 5.



How many tomatoes with the number 5 did you find? _____

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COMMUNITY RESOURCES

Monster Jam

January 20th –22nd

Hampton Coliseum



The most action-packed motorsports experience for families in the world today returns to Hampton for a high-octane weekend at the Hampton Coliseum on Friday, January 20 through Sunday, January 22. Monster Jam® features world-class athletes locked in intense competitions of speed and skill.

For more information:

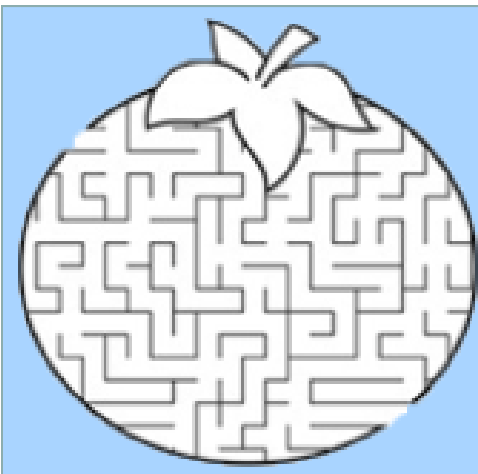
<https://www.hamptoncoliseum.org/events/detail/monster-jam-9>



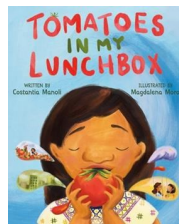
Star Gazing and Laser Nights at the Virginia Living Museum (Newport News)

JANUARY 14, 2023 @ 5:00 PM - 10:00 PM

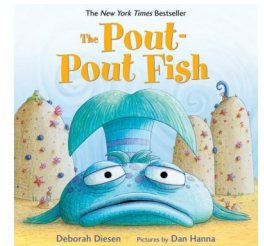
The Virginia Living Museum offers free stargazing beginning at sunset on the second Saturday of every month. Stargazing is weather dependent. Several telescopes are set up on the grounds and staff astronomers are available to help visitors identify objects in the night sky.



BOOK PICKS

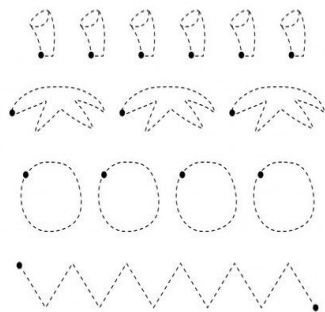
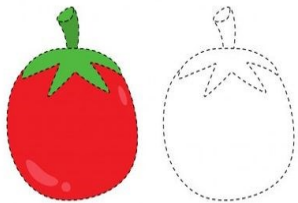


Tomatoes in My Lunchbox
by Costantia Manoli



The Pout-Pout Fish
by Deborah Diesen

Tracing kids worksheet



Baked Tomatoes with Mozzarella & Parmesan



INGREDIENTS

2 Large Tomatoes
Salt to taste
Pepper to taste
1 Cup Mozzarella
1 cup Parmesan
Olive Oil
Fresh Basil

DIRECTIONS

- Just slice up a ripe tomato and lay the slices out on a baking tray.
- Next I added plenty of Mozzarella and Parmesan cheese to the tomato slices,
- and then I topped them off with a sprinkle of fresh basil and a bit of olive oil.
- They only take about 10 minutes to bake in the oven!

Thanks to the Langley Civic Leaders Association, Air Force Association—Langley