

A decorative border at the top of the page featuring various vegetables and herbs including yellow onions, red tomatoes, green leafy vegetables, and green herbs, set against a light beige background with wavy lines and small yellow stars.

Food: The Universal Language that Connects Us All

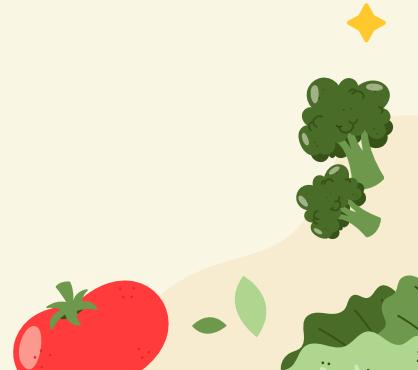
with Jenny Seiler, M.O. Yuksel, Lisa Wyzlic,
Mia Wenjen & Josh Funk

A decorative border at the bottom of the page featuring various vegetables and herbs including red tomatoes, green leafy vegetables, yellow onions, and green herbs, set against a light beige background with wavy lines and small yellow stars.



Annotation (just for us)

What's a more universal experience than sharing a meal? Food brings people together, connects communities, and unites generations through tradition. In this moderated panel, four authors will discuss how food is a multidimensional cross-curricular topic that encompasses nonfiction, historical, and cultural texts, offers research opportunities, and engenders a love of reading.






A Little Icebreaker

The top border features a variety of colorful vegetables including yellow onions, green leafy vegetables, red bell peppers, and broccoli, interspersed with small yellow stars on a light beige background.

What is the one food you could eat for the rest of your life (nutrition is not an issue),
OR what is one food you hope to never eat again?



The bottom border mirrors the top, with a collection of vegetables like red bell peppers, green leafy vegetables, yellow onions, and broccoli, along with small yellow stars on a light beige background.

A decorative border at the top of the slide featuring various vegetables including yellow onions, green leafy vegetables, red bell peppers, and broccoli, set against a light beige background with wavy lines.

Introductions

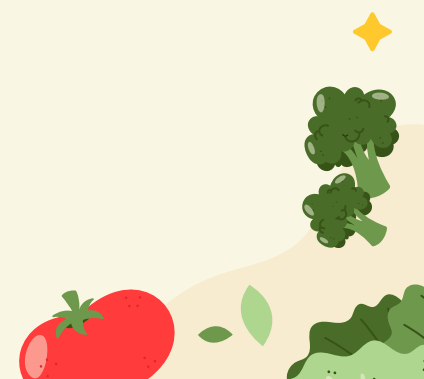
A decorative border at the bottom of the slide featuring various vegetables including red bell peppers, green leafy vegetables, yellow onions, and broccoli, set against a light beige background with wavy lines.



Jenny Seiler

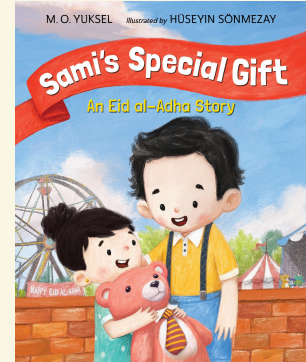
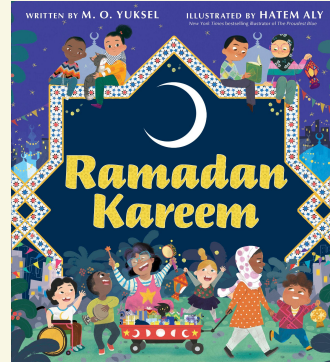
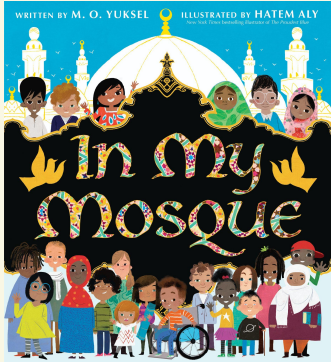
After spending 19 years as a middle school ELA teacher, Jenny currently serves as the Secondary Language Arts and Literacy Coordinator for St. Vrain Valley Schools, located in Longmont, Colorado.

Her favorite food to enjoy with others is ice cream and she is solidly on #teamcandycorn, because it is the only corn worth eating.



M.O. Yuksel

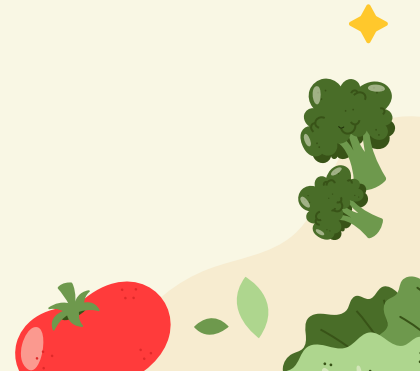
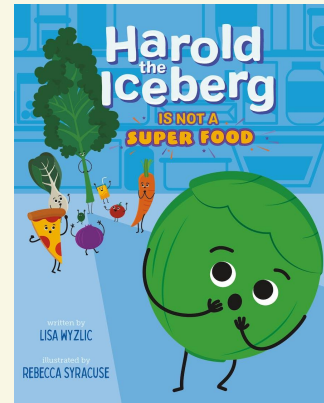
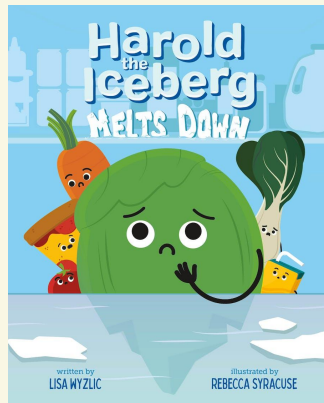
M.O. (Mindy) Yuksel is the author of picture books: IN MY MOSQUE, ONE WISH: Fatima al-Fihri and the World's Oldest University, RAMADAN KAREEM, SAMI'S SPECIAL GIFT: An Eid al-Adha Story, and PRINCE OF STARS: The Story of Ulugh Beg. For more information about Mindy, visit her online at www.moyuksel.com and on Instagram @moyuksel.author





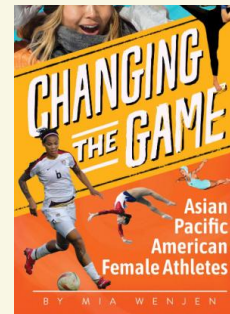
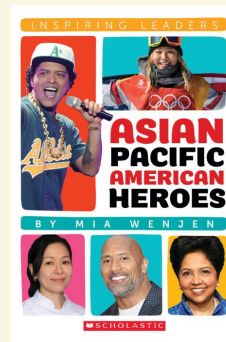
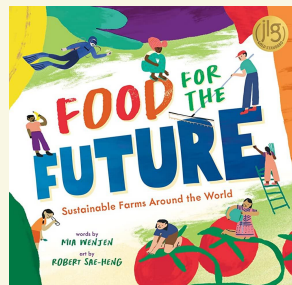
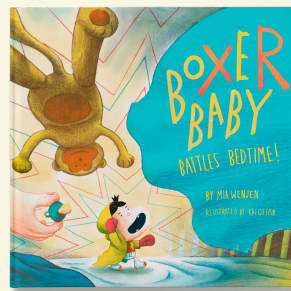
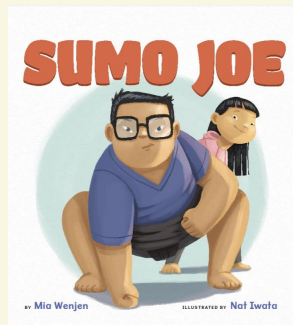
Lisa Wyzlic

Lisa Wyzlic is the author of picture books HAROLD THE ICEBERG MELTS DOWN and HAROLD THE ICEBERG IS NOT A SUPER FOOD (June 2024). For more information about Lisa, visit her online at lisawyzlicbooks.com and on socials @lisawyzlicbooks



Mia Wenjen

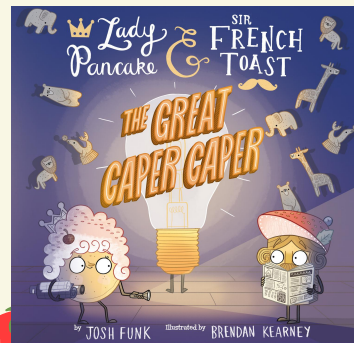
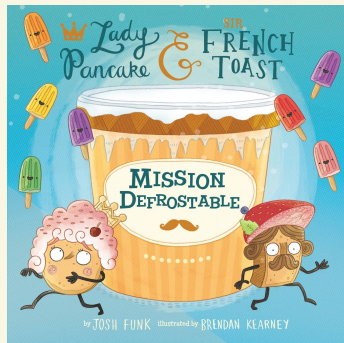
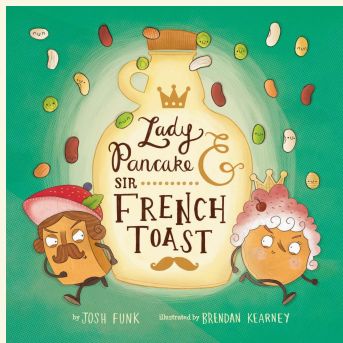
Mia is the co-founder of Aquent and co-creator of Read Your World Celebrates Multicultural Children's Book Day. Her books include *Food for the Future: Sustainable Farms Around the World*, *Sumo Joe*, *Boxer Baby Battles Bedtime!*, *Asian Pacific American Heroes*, and *Changing the Game: Asian Pacific American Female Athletes*. To learn more, check out her blog, PragmaticMom.com, and follow her on social media @PragmaticMom.





Josh Funk

Josh Funk is a software engineer and the author of books like the *Lady Pancake & Sir French Toast* series, *How to Code a Sandcastle*, *Dear Unicorn*, *Dear Dragon*, *My Pet Feet*, the *It's Not a Fairy Tale* series, *Lost in the Library*, and more. For more information about Josh, visit him at joshfunkbooks.com and on social media at [@joshfunkbooks](https://twitter.com/joshfunkbooks).





Josh, what is it about the adventures of a pancake and French toast living inside a refrigerator that resonates with young readers?

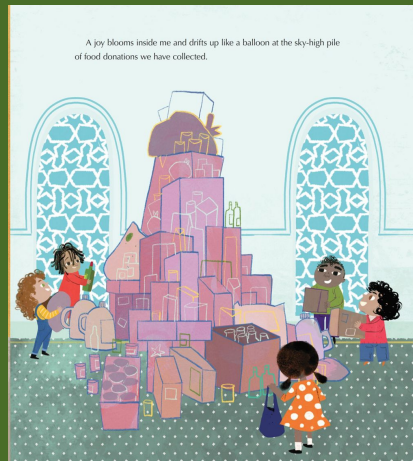
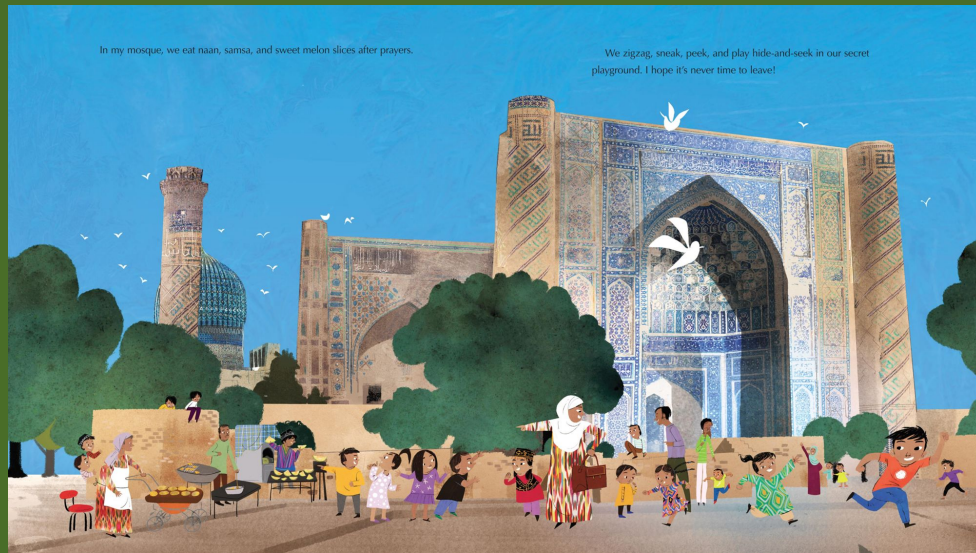
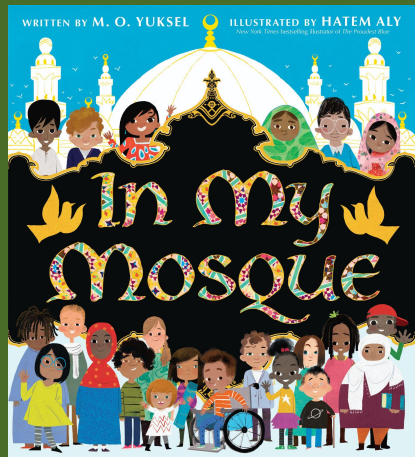






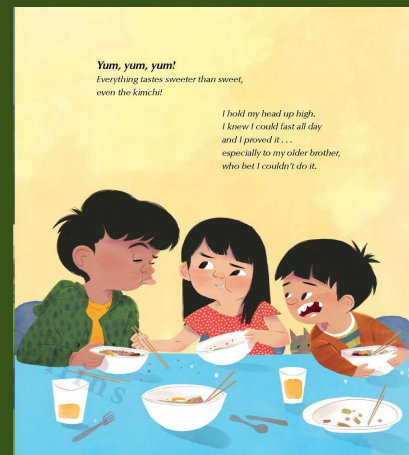
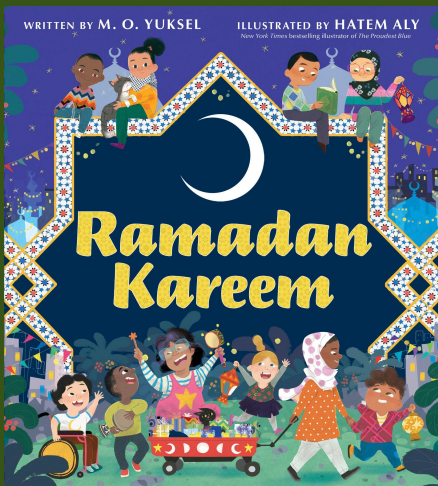
Mindy, can you share examples of Muslim stories or narratives that incorporate the theme of food as a means of cultural representation and storytelling?

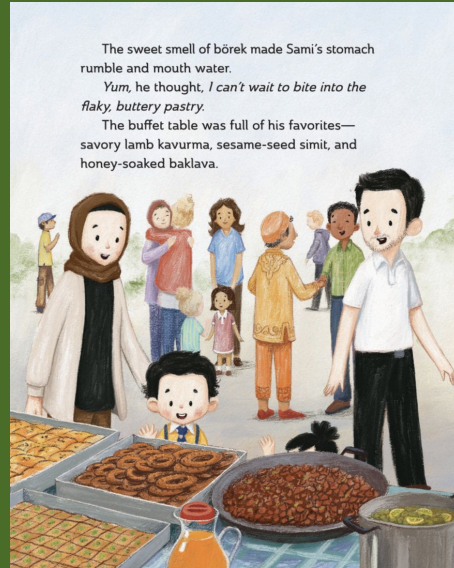
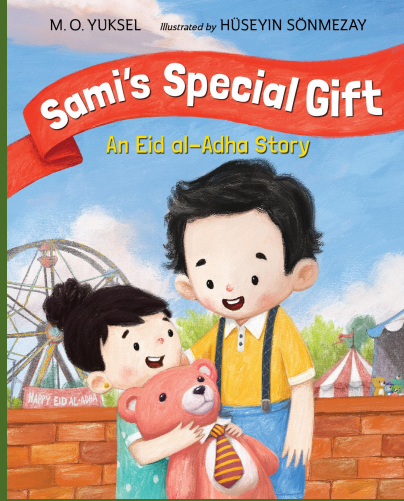


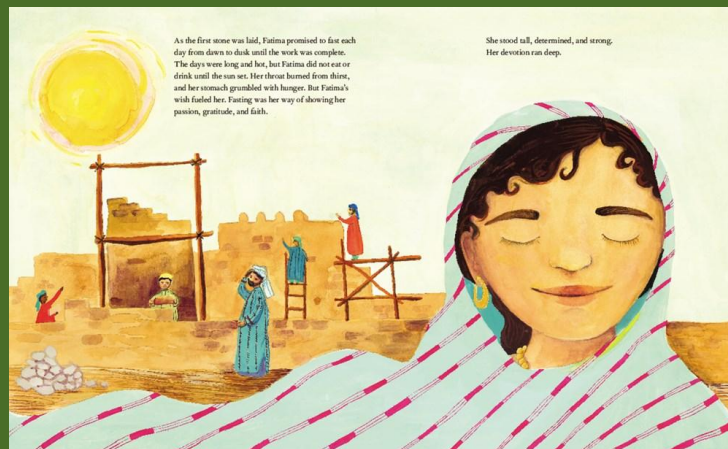
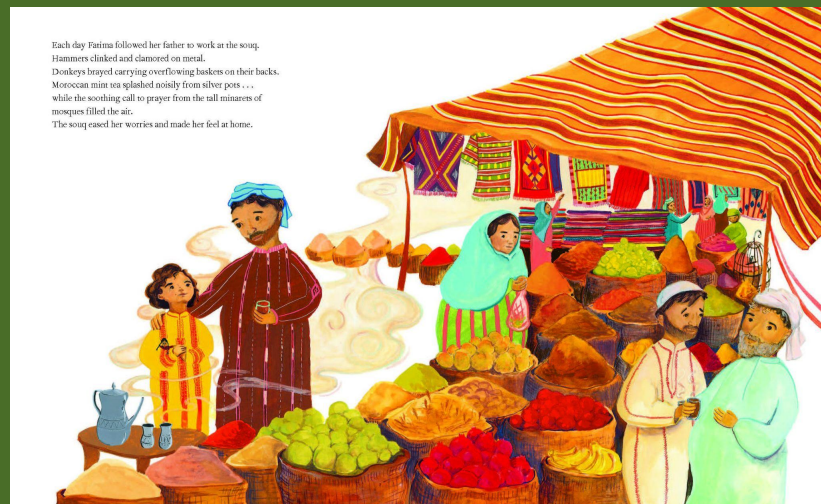


Resources







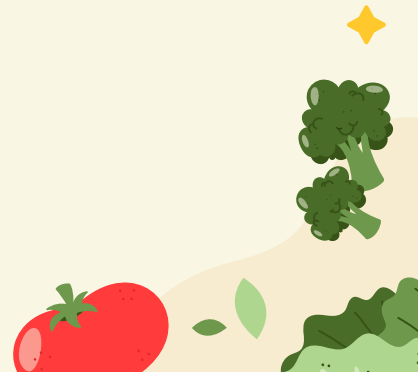


Resources





**Lisa, how does the use of food as
characters enhance the connections
made in Harold?**



Harold liked to watch documentaries to help manage his worries. Learning helped him understand things, and understanding helped him feel like he didn't need to worry.

But then he watched one that didn't help ease his worries. Instead, it left him very concerned.



But it took only a moment for Harold's awe to fade into a feeling of ick.

A feeling of not being good enough.
Harold was *not* a super food.
He knew this because:

1. Kayla was big.
Harold was small,



2. Kayla had so many nutrients.
Harold had fewer.

and I'm the ...


wrong shape

wrong size


and ...

and ...





Mia, How does your book about different types of farms all over the world, allow students to make meaningful connections?



Doba (India)

Dobas are pits for rainfall collection,
With grasses and plants for soil protection.

soil protection: using plants to
hold dirt in place against
erosion (getting washed
away by rain and wind)



SALT FARM (USA)

- **Where does it come from?** In ancient Hawai'i, 'alaea (ah-LAI-ah) salt was created when ocean water mixed with red clay from the island's rivers and became trapped in rocks near the seashore. When the water dried, it left behind salt.
- **How does it work?** Native Hawaiians created shallow clay ponds to harvest more 'alaea salt. Each summer, families in Kaua'i (kuh-WAI-ee) continue this tradition. First, saltwater from underground wells is moved to shallow pools called wai kū (wai koo), shaped from Kaua'i's red earth. As the water **evaporates**, turning from liquid into gas, salt crystals form. These crystals are transferred to a basket and rinsed with fresh water. The salt dries for six to eight weeks and then is ready to be used. A tiny amount of clay gathered from the mountains nearby is mixed with the salt to make it red.
- **Why is it sustainable?** 'Alaea salt is harvested using only natural elements: sunshine, red clay soil and lava stones to shape the salt beds. Increased rain and rising sea levels caused by climate change threaten the salt beds in Kaua'i.
- **Did you know?** 'Alaea salt is used for cooking, as medicine and in rituals to bless homes, canoes, temples and tools.



HONEY FARM (Yemen)

- **Where does it come from?** Farmers over 9,000 years ago tamed the honey bee so they could gather honey and wax for food and medicine. Today, there are honey farms in nearly every country in the world!
- **How does it work?** In the wild, honey bees live in forests, eat nectar from nearby plants and build their hives inside trees using wax honeycomb. On honey farms, beekeepers give their bees homes near flowering plants, medicine if they get ill and even new **queen bees** (mother bees) if the hives need them. Yemen honey farmers move their beehives in search of flowering wild sidr (SEE-der) trees, an ancient evergreen tree, but these are harder and harder to find because of drought caused by climate change and war.
- **Why is it sustainable?** Honey is one of the most sustainable foods on earth, because all you need to produce it are bees and flowers! Bees are also good for the environment because they **pollinate** plants (help them make seeds) as they collect nectar.
- **Did you know?** There are more than 20,000 different types of bees in the world but only one kind makes enough honey for harvesting — honey bees.



FOOD FOREST (Kenya)

- **Where does it come from?** Many Kenyans traditionally raised animals for food but climate change has caused less rain to fall. This means not enough food and water for animals and for people. Some people now plant food forests instead of raising animals as a way to grow enough food for their communities.
- **How does it work?** A food forest looks like the edge of a forest but is planted with fruit and nut trees, berry bushes and edible plants, so that every level of the forest provides food. The Kenyan food forests are planted with Indigenous fruit trees such as African oak, whose nutritious and high-protein seeds can be ground and used for flour.
- **Why is it sustainable?** A food forest is **self-maintaining** which means that people don't need to weed, fertilize or compost the plants.
- **Did you know?** Food forests in Kenya help to bring trees and forests back to land that has been damaged by **erosion** (soil washing away) and **drought** (lack of rain).



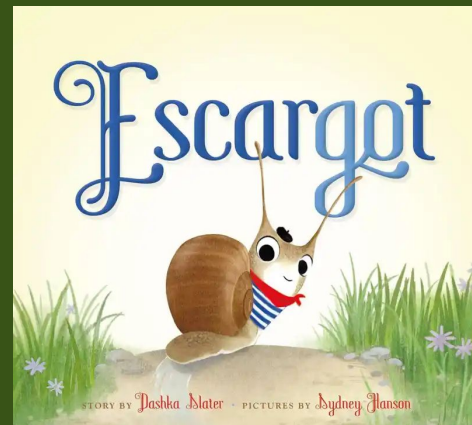
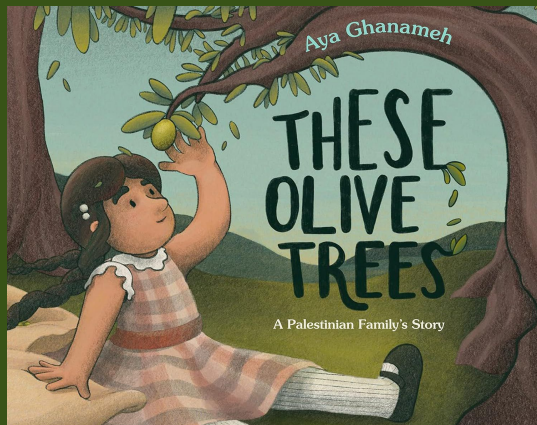
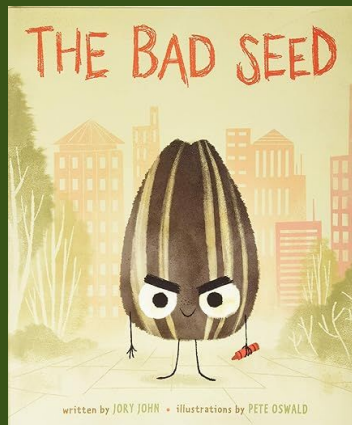
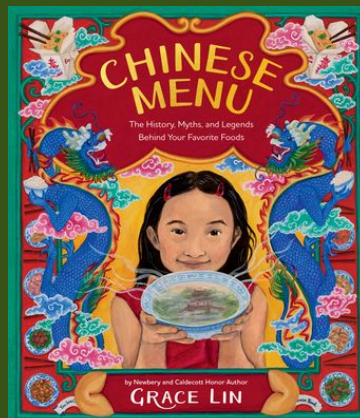
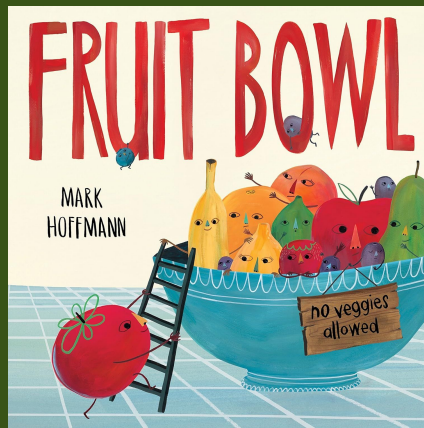
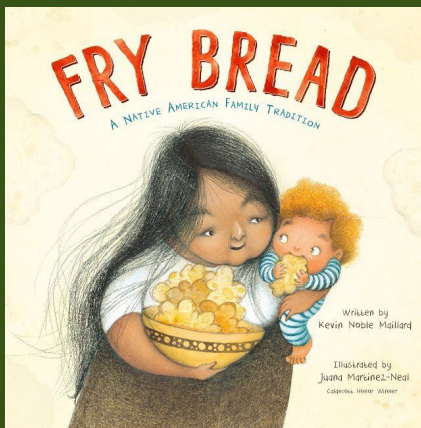
MUSHROOM FARM (Mexico)

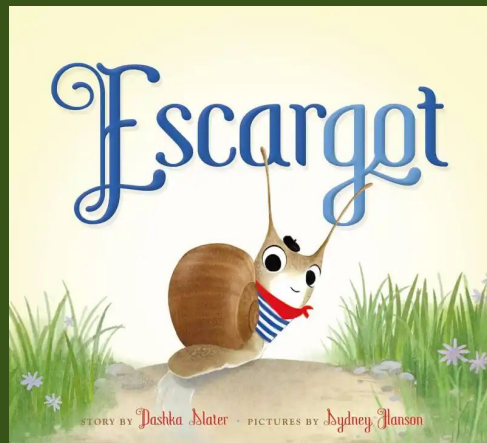
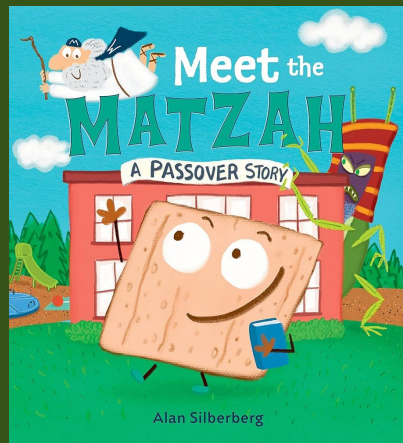
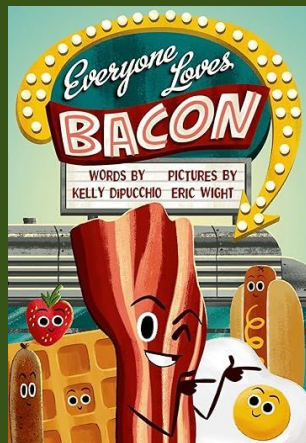
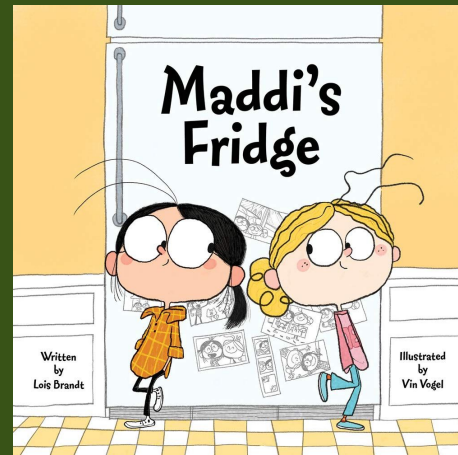
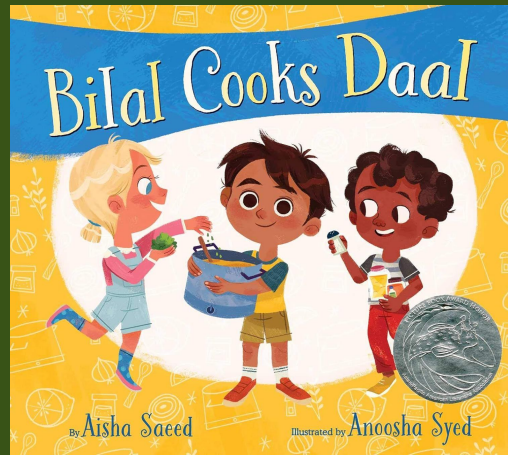
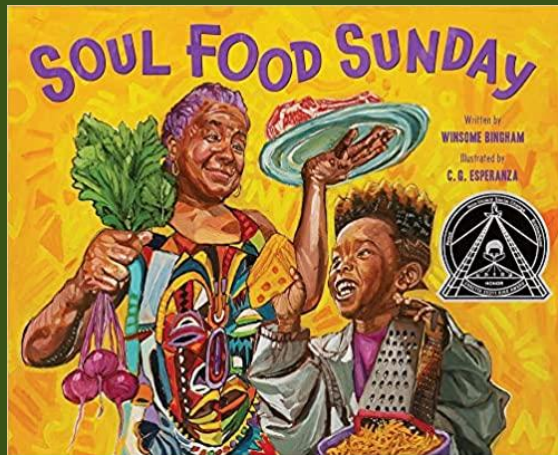
- **Where does it come from?** Mushrooms are grown all over the world. They are easy and cheap to grow and can adapt to many different environments. Since they are a good source of protein, they can be a vegetarian or vegan alternative to meat.
- **How does it work?** Mushrooms don't need energy from the sun, so they can grow in the dark! They grow by breaking down compost. Some can be grown on logs, but the mushrooms often found in grocery stores, such as button, cremini and portobello, are grown in mushroom houses like the one shown in this book.
- **Why is it sustainable?** Mushrooms use compost for their food, helping use up waste. And they don't require anything else to grow, which makes them one of the most sustainable crops. Farmers can also get as many as eight harvests in a single year!
- **Did you know?** Mexico's most famous mushroom, the huitlacoche (weet-luh-KOH-cheh), grows on corn! When a fungus called *Ustilago maydis* infects corn, it turns the kernels into blue-black mushrooms that taste smoky and delicious. Huitlacoche makes great quesadilla fillings!

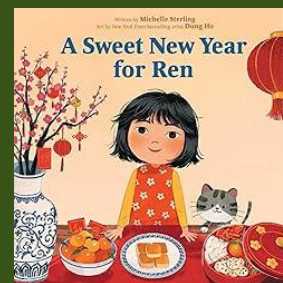
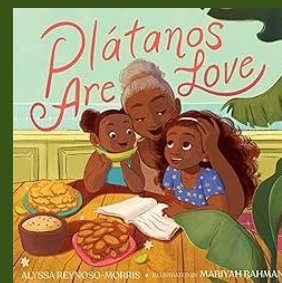
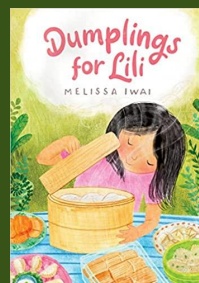
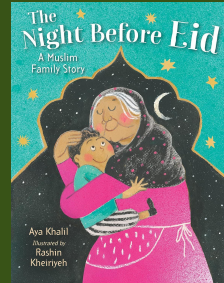
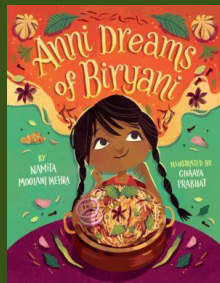
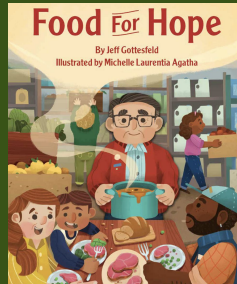
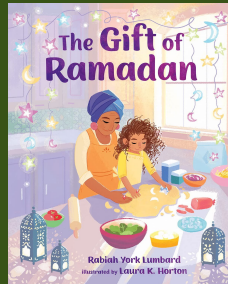
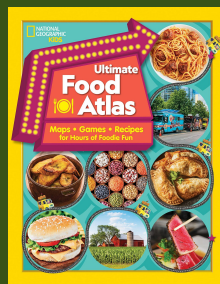
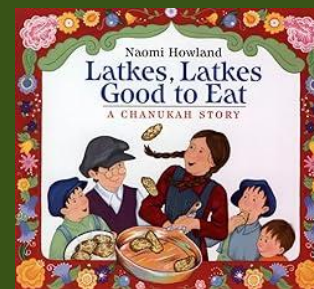
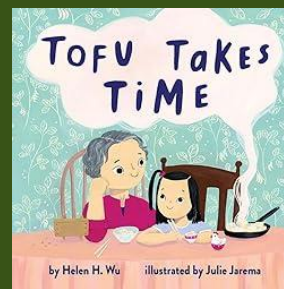
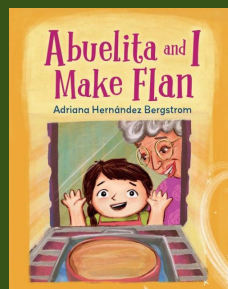
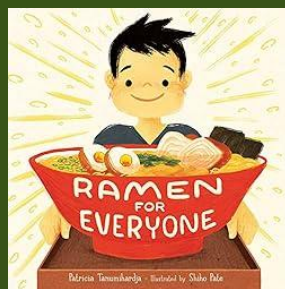
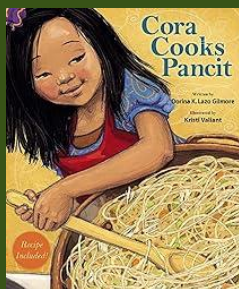




Read-Alike Suggestions









Questions

Where to Find Us

	NCTE Sessions / Signings / Luncheons	Website(s)	Socials
Josh Funk	Fri 2-3:15pm: H.33 Fri 5-5:45pm <u>DEAR UNICORN</u> Signing at Penguin booth #208 Sat 12-1pm <u>THE GREAT CAPER CAPER</u> Signing at Union Square booth #725 Sat 2:45-4pm: M.33 Sun 9-10:15am: O.10	joshfunkbooks.com	Everywhere: @joshfunkbooks
Mia Wenjen	(none remaining)	pragmaticmom.com MiaWenjen.com MulticulturalChildrensBookDay.com	Everywhere: @PragmaticMom
Lisa Wyzlic	(none remaining)	lisawyzlicbooks.com	Everywhere: @lisawyzlicbooks
M.O. Yuksel	Fri 12:30-1:45pm G.26 Fri 2-3:15pm H.38 <i>Sat 12:30-2:30pm Children's Book Awards Luncheon</i>	moyuksel.com	IG: @moyuksel.author



Thanks!



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