

## What is Oaxaca like?

### IMPORTANT WORDS TO KNOW:

**TOPOGRAPHY:** the shape and features of the land

**CACAO BEANS:** used in several famous Oaxacan recipes; the main ingredient in chocolate

Pull out your notebook. You're going to watch a short video about **CHOCOLATE!**

While you're watching the video, look for these two objects shown below. What is each used for?



Molinillo: \_\_\_\_\_

Jarro: \_\_\_\_\_



**Watch the Chocolate! video** (password: **corn**): <https://vimeo.com/255652898>

Find another artifact used in the video that you've seen in your kitchen. What is it used for?

\_\_\_\_\_

\_\_\_\_\_

Oaxaca has different kinds of topography. There are mountains, valleys, rainforests, and canyons but not a lot of land that can grow crops. Livestock is raised in the sections with hills. Coffee and corn are grown on hillsides near the Central Valleys.



Highlands



Beaches in the south

Most people in Oaxaca live in a region known as the Central Valleys. Visitors come here to see the ancient ruins, visit the capital city called Oaxaca de Juárez, and sample the wide variety of delicious foods. Tourism is an important part of Oaxaca’s economy.



Central Valley



Oaxaca City

How does Oaxaca look compared to where you live? \_\_\_\_\_

Markets are an important part of life in Oaxaca. What fresh fruits or vegetables do you recognize?



Do you have fresh markets where you live? What do you purchase in the markets? \_\_\_\_\_

Our team asked the kids of Oaxaca what they liked about Oaxaca and here is what they said.



*“It is a very beautiful place because of the different ecosystems. There are many different regions you can visit. We have oceans.”*

Ricardo



*“We have many celebrations. There are a great variety of foods with different flavors.”*

Roberto



*“Oaxaca is a place where many traditions come together.”*

Julia

Making chocolate is an important tradition in Oaxaca. Hot chocolate is a favorite. What favorite foods does your family like to cook and serve on special days?



**Check out this 360-degree video of El Tule, a cypress tree growing in Oaxaca, and one of the oldest trees alive! Be sure to move your cursor, phone, or tablet around to see everything! (password: **corn**): <https://vimeo.com/452636805>**

# Cultural Scavenger Hunt

In this lesson a young woman invites you into her home to show you how a favorite Mexican food is prepared and served. She uses different kitchen objects as she prepares chocolate step by step.

**Find and identify** a kitchen tool in your home that you would like to share with us.

Name the object: \_\_\_\_\_

**Explore** the object. Use your senses of sight, touch, sound, smell or taste to discover how the object can have a similar purpose but look, feel, smell or taste different.

What do you observe? \_\_\_\_\_

\_\_\_\_\_

**Explain** 3 ways the object has a similar purpose but appears to be different.

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

**Don't forget!** Before selecting your object, check with an adult to be sure your object is **SAFE** and **APPROPRIATE** to use.

I finished this lesson!

*If you want to learn how to make Mexican Hot Chocolate,  
be sure to check out the **Extended Activities** at the end of this unit!*