

**CAPÍTULO 12**  
**¡VAMOS A UN RESTAURANTE MEXICANO!**

**OBJECTIVOS**

*At the end of this chapter you will be able to:*

KNOWLEDGE → → →		COMPREHENSION → → →		APPLICATION	
Vocabulary	Structures	Listening	Reading	Writing	Speaking
Successful students will know...		Successful students will be able to...		Successful students will be able to...	
<ul style="list-style-type: none"> <li>✓ Restaurants</li> <li>✓ Mexican Food</li> <li>✓ Table Settings</li> </ul>	<ul style="list-style-type: none"> <li>✓ e→i Stem-changers</li> <li>✓ Verb <i>traer</i></li> <li>✓ Indirect Object Pronouns</li> <li>✓ Preterite of -er/-ir verbs</li> </ul>	<ul style="list-style-type: none"> <li>✓ Understand and interpret spoken and written language on various topics dealing with restaurants and food, including types of food and table settings</li> </ul>		<ul style="list-style-type: none"> <li>✓ Ask politely to have something brought to you</li> <li>✓ Order a meal</li> <li>✓ Say what you ate or drank</li> <li>✓ Describe table settings</li> <li>✓ Express needs</li> <li>✓ Indicate time or frequency</li> <li>✓ Indicate position</li> </ul>	

**CULTURA**

**The Versatile Tortilla**

When the Spaniards first arrived in Tenochtitlán, the site that is now Mexico City, they arrived with barrels of wheat. Within 25 years, according to some sources, Mexican bakers could produce bread as well as any baker in Spain. This legacy continues.

In spite of the popularity of bread, tortillas are considered staples in Mexican cooking. They are used to prepare such dishes as *tacos*, *enchiladas*, *tostadas*, *chilaquiles*, and *sopa de tortilla*. They serve as thickeners in soups, *moles*, and stews and are used to scoop beans, eggs, and salsas.

Tortillas can be found throughout Mexico, and preparation techniques vary little from region to region. They can be made by hand at home or by mechanized press and conveyer belt in a *tortillería*. Corn tortillas (*tortillas de maíz*) are prepared the same way as they were in the days of the Aztec empire. Flour tortillas (*tortillas de harina*) are an innovation developed after the Spaniards introduced wheat to the American continent.

Corn tortillas are made with white corn, slaked lime (a white powder obtained by exposing calcium hydroxide to moist air or water), and water. The washed corn is boiled in water with dissolved lime for about five minutes. After standing for several hours, it is rinsed, ground, and kneaded into dough (*masa*). (Prepackaged *masa* mixes are now available in supermarkets.) Then the tortillas are shaped.

To shape a tortilla by hand, a small ball of *masa* is clapped back and forth from hand to hand to form a thin, flat circle. (When making tortillas at home, many people use a special press that flattens the dough to a uniform thickness and diameter.) After the tortilla has been formed, it is baked on a griddle until it puffs in the center and acquires a golden-brown color.

Flour tortillas are prepared with flour, lard or vegetable shortening, salt, and water. The shortening produces a slightly more elastic tortilla with a chewy texture. As with corn tortillas, a small ball of *masa* is pinched off. Flour tortillas, on the other hand, when prepared at home, are usually rolled out with a lightly floured rolling pin and then baked over a low flame on a griddle for only few seconds.

**Texto**

1. ¡Piensa en la cultura!, páginas 382 y 383: Lee y contesta las preguntas.
2. Perspectiva cultural-La amistad, páginas 394 y 395: Lee y contesta las preguntas.

## VOCABULARIO

### to name and discuss foods

el aguacate	_____
el azúcar	_____
los burritos	_____
la carne de res	_____
el chile	_____
el chile con carne	_____
los chiles rellenos	_____
el chocolate	_____
los churros	_____
la comida	_____
las enchiladas	_____
el flan	_____
los frijoles refritos	_____
el guacamole	_____
el helado	_____
el helado	_____
la mantequilla	_____
los pasteles	_____
la pimienta	_____
las quesadillas	_____
la sal	_____
las salsas	_____
los tacos	_____
la tortilla de harina	_____
la tortilla de maíz	_____
<b>to talk about food</b>	
a la carta	_____
la especialidad de la casa	_____
la merienda	_____
de merienda	_____
(no) picante	_____
el plato del día	_____
los platos principales	_____
el postre	_____
de postre	_____
bebe / bebió	_____
come / comió	_____
¿Con que se hace(n) ____?	_____
Se hace(n) con ____ .	_____
pide / pidió	_____
pedimos	_____
prueba / probó	_____
probamos	_____
he probado	_____
has probado	_____
sirve / sirvió	_____
servimos	_____

vende / vendió \_\_\_\_\_

### to describe table settings

la cuchara	_____
el cuchillo	_____
el mantel	_____
el platillo	_____
el plato	_____
la servilleta	_____
la taza	_____
el tazón	_____
el tenedor	_____
el vaso	_____

### to talk about eating out

el camarero	_____
la cuenta	_____
el menú	_____

### to express needs

Me falta(n) ____ .	_____
¿Me pasas ____?	_____
¿Me trae ____?	_____
le traigo	_____
le trae	_____

### to indicate time or frequency

alguna vez	_____
a menudo	_____
en seguida	_____
muchas veces	_____
una vez	_____

### to indicate position

debajo de	_____
delante de	_____
encima de	_____

### other useful expressions

¿Algo más?	_____
lo mismo	_____

### irregular familiar commands

haz	_____
pon	_____
<b>ten</b>	_____
sal	_____
sé	_____
ve	_____
ven	_____
di	_____
no vayas	_____
no seas	_____

First, using your textbook, write the English equivalents to the words above. Make sure you take note of various verb forms. Afterwards, make flashcards for them, putting on one side the Spanish and on the other write the English and draw a picture if possible or write the Spanish and English at least 5x each. **You may only use a homework pass if you received a B or better on the last vocabulary test. This assignment costs 2 homework passes.**















## PREGUNTAS PERSONALES

*Answer the following personal questions in Spanish.*

1. ¿Prefieres la comida picante o no picante?  
\_\_\_\_\_
2. ¿Cuál es tu comida mexicana favorita? ¿Con qué se hace?  
\_\_\_\_\_
3. ¿Qué comes de postre más a menudo? ¿Pasteles, helado o frutas? ¿Cuál es tu favorito?  
\_\_\_\_\_
4. ¿Qué comiste y bebiste en el desayuno esta mañana?  
\_\_\_\_\_

## LECTURA

**Texto: ¡Vamos a leer!, páginas 408-409—Lee, toma notas de las estrategias, y contesta las preguntas.**





## REPASO

In your textbook, turn to page 412 and make sure you can do the thinks listed on that page. **Make a list of anything you can't do and ask about it in class!** Also, on the next page, review the vocabulary. **Take the time to learn any words you still do not know.**

Now that you have finished the chapter, you should be able to do the following. If not, go back and review what you don't know.

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*Now go to [www.pasoapaso.com](http://www.pasoapaso.com) and take the practice quiz to see how you do! **Print out the results and bring them to class!***