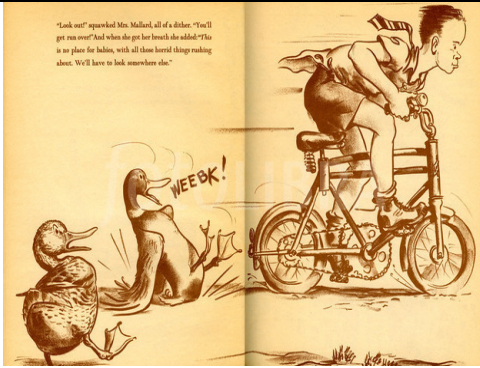


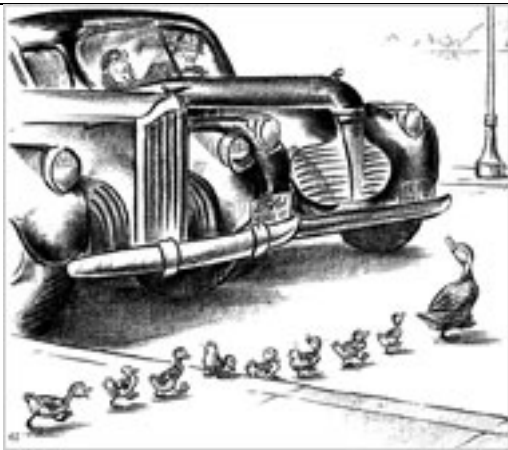
ducks



trucks



bike



line



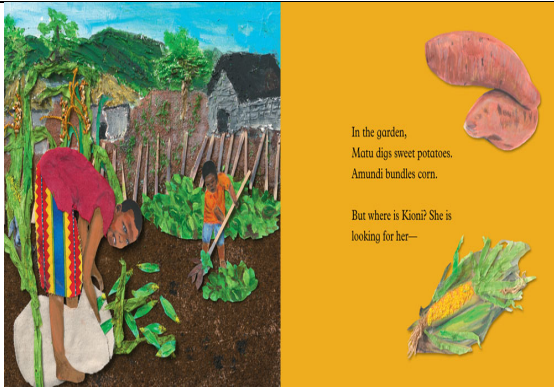
vine



stop



mop



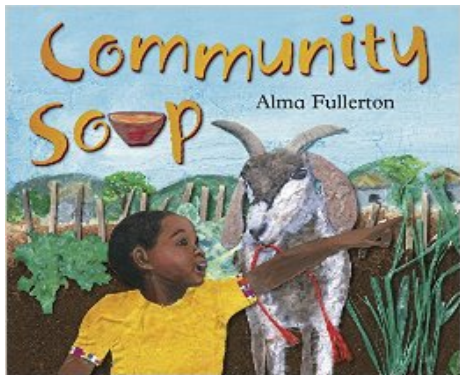
In the garden,
Mama digs sweet potatoes.
Amundi bundles corn.

But where is Kioni? She is
looking for her—

digs



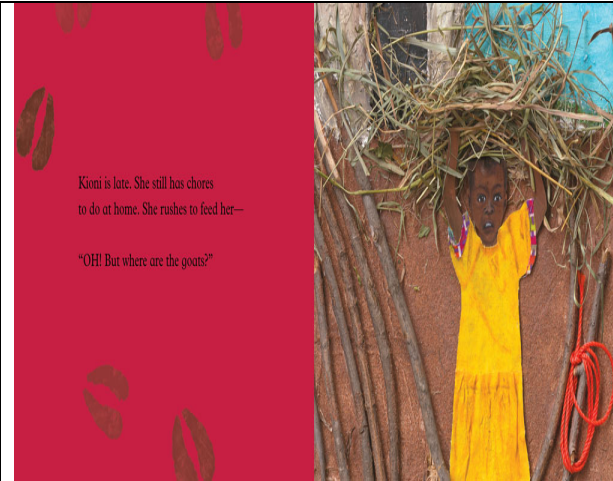
pigs



goat



boat



chores



stores

Pumpkin Vegetable Soup

(with help from an adult)

Peel and chop:
 1 cup of **pumpkin**
 1 **sweet potato**
 1 cup of mixed **vegetables** (beans, carrots, corn, celery)
 1 large **onion**

Put everything in a large soup pot and add:
 6 cups of **vegetable stock**
 1 inch of **gingerroot**, peeled and minced
 1 stick of **cinnamon**

Bring the pot to a boil, then reduce it to a simmer and add:
 2 cloves of **garlic**, chopped
 1/4 teaspoon each of **parsley**, **basil**, and **chili flakes**
 (leave out the chili if you want)

Simmer for about 30 minutes, then add:
 1/2 cup of **goat's milk** (you can use regular milk or coconut milk)
salt and **pepper** (not too much!)

Turn off the heat and take out the **cinnamon** stick.
 Use a hand blender to puree the soup.
 Serve the soup with diced **red pepper** and **parsley** sprinkled on top. **Enjoy!**

soup



hoop