

Shakespeare

What a Dish!

Bunny Aker's Group

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Directions for Shakespearean Recipe Project

The purpose of this assignment is for you to recognize what the world in which Shakespeare lived was like and to consider which aspects of that world had the biggest influence on what we know of him and his plays today.

1. Each group member must pick a different aspect of the world in which Shakespeare lived to focus on. There are four main areas from which to choose:
 - Elizabethan Daily Life (food, fashion, health and medicine).
 - World Rulers and Events.
 - What We Know about Shakespeare's Life (his upbringing and adulthood).
 - The Theatre in Elizabethan England (including what it was like to publish and produce a play).

Get together in your groups, and quickly decide which aspect of the Elizabethan time period each member will examine.

2. When we get into the lab, go to the following web address:
<aesmi3.people.wm.edu/Shakespeare.html>.
3. Read the recipe home page and click on the link that coincides with the area you have chosen to study.
4. While you browse the various web sites, take notes on your recipe sheets. Keep in mind that you'll need to decide which aspects of Elizabethan England may have been most influential on William Shakespeare's life and writing and which aspects had little effect.
5. When we get back into the classroom, refer to your notes and discuss your findings with your group. As a group, decide what ingredients should be used in a recipe for Shakespeare. Also, decide on the amounts of ingredients to be included by referring to the word bank of measurements you've been provided.
6. Write a final copy of the recipe on your recipe handout.

Step 1: Brainstorm

NAME: _____ DATE: _____

WHAT DO YOU KNOW ABOUT A MAN NAMED
WILLIAM SHAKESPEARE?

Step 2: In the Lab



More lab work...



Step 3: Making the Recipe: Group Work







Recipe Card and Sample

RECIPE
FOR

INGREDIENTS:

DIRECTIONS:

SERVING SUGGESTIONS:

BAKING TERMS

COMBINE	WHISK TOGETHER	STIR IN
SEASON WITH	TOSS	SIMMER
BOIL	CHOP	MELT
MIX	SLICE	FOLD IN
FILL WITH	SPREAD	KNEAD
BLEND	BEAT	SIFT
ADD	POUR IN	

MEASUREMENTS

1/4 TEASPOON (TSP.)	1/4 CUP
1/2 TSP.	1/3 CUP
1 TSP.	1/2 CUP
1 TABLESPOON (TBS.)	1 CUP
1 QUART	1 GALLON
1 POUND (LB)	

A SPECIAL JOE

This is a simplified version of Joe's Special, a San Francisco scrambled egg tradition.

1 package (10 ounces) frozen chopped spinach
1 medium onion
1 pound ground beef
8 eggs
Salt and freshly ground pepper
4 kaiser rolls, split in half

1. Put the spinach in a microwave-safe dish. Microwave on High until thawed, about 2 minutes. Drain off excess moisture.
2. Cut the onion into quarters and place in a food processor. Pulse several times to chop the onion.
3. In a large frying pan, cook the meat and chopped onion over high heat, stirring occasionally, until the meat is no longer pink, about 3 minutes. Stir in the spinach.
4. Beat the eggs until frothy. Season well with salt and pepper. Add the eggs to the frying pan. Cook, stirring, until the eggs are set, about 3 to 4 minutes. Serve over the sliced rolls.

4 TO 6 SERVINGS

Results:

Wonderful products
from the various blocks





Sarah M.
Justine
Kyle
Melanie
Morgan

RECIPE FOR

William Shakespeare

INGREDIENTS:

- 2 cups of Elizabeth I.
- A handful of the Globe Theater
- 1/2 cup of his father
- A tsp. of the Black Plague
- A smigen of Anne Hathaway
- A Tbs. of music/Bagpipe
- A dash of the chamberline's men.
- A Tbs. of medicine.
- A Tsp. of frilly colars and cuffs.
- 1/2 cup of Sonnets
- 1/2 cup of Plays
- 1/2 cup of loss of son.

DIRECTIONS:

- Mix ~~the~~ ~~up~~ ~~of~~ ~~ingredients~~ All Family ingredients well.
- Beat the chamberline's men and Elizabeth I together.
- Melt the Globe Theater and add to mix.
- Toss in ~~the~~ sonnets, frilly colars, ~~and~~ plays, and music.
- ~~Simmer~~ simmer a tsp. of the Black Plague and add to mixture.
- Season with mystery

Age for 422 years

SERVING SUGGESTIONS:

Serve cold and sliced

-serves 12.8 billion



RECIPE FOR

Shakespeare

John
Lam
Nille
John
Cass

INGREDIENTS:

- Religion: 3 hogsheds
- Fashion: 4 puncheon
- • Romance: 1 Tun
- • Government: 5 butts
- medicine: 1 puncheon
- • Theology: 3 butts
- Family: 1 hogshhead
- Drama: 2 butts

DIRECTIONS:

- marinate 3 hogshheads of protestant religion with olive oil and garlic base.
 - Beat 1 hogshhead of religion with 4 puncheon of Fashion
 - Sauter one puncheon of medicine with 1 hogshhead of Family
 - Combine 2 butts of drama with 1 puncheon of Fashion.
- Clap into combining the romance and government into aettle-pot and slowly add theology until sharp.
Add previous ingredients untill thick. COOK FOR 1 hour or untill well reduced

SERVING SUGGESTIONS:

serve chilled with Ale.

Courtney Johnson
Kenny Wolfe
Emily Connell
Taysha Lindsay
Andrew Robert

RECIPE
FOR

William Shakespeare

INGREDIENTS:

- ✓ 3 cups of study of play writes in school
- 1/2 cup of children influence
- 1 lb. of Black death
- 1 tsp. of colorful fashion
- 1 cup of Elizabeth I
- ✓ 1/2 cups of James I
- 1 quart of audience approval (all social classes)
- ✓ 1/2 study of mythology

DIRECTIONS:

- combine 3 cups study of playwrights in school and 1/2 cups study of mythology
- Toss in and blend ~~in~~ 1 cup of Elizabeth I and 1/2 cups of James I
- Melt 3 cups of Globe theater, 1 ^{tsp.} colorful fashion, and 1 quart of audience approval.
- chop then pour in ~~in~~ 1 lbs. of quills into the Globe theater mix. then ~~the~~ sift together.
- mix everything together and bake at 350° for 30m

1 lbs. of quills
3 cups of Globe theater

Frosting

• Blend together 1/2 cups of children influence & 1 lb of Black Death.

• Spread over finished product of above

SERVING SUGGESTIONS:

serve chilled ~~and~~ a la mode





RECIPE
FOR

William Shakespeare
Fruitopia

Anna Paul
Stephanie Evans
Megan O'Callahan
Matlana Cronan
Travis Webb

INGREDIENTS:

- 2 Gallons of Queen Elizabeth's Support
- 1/2 cup of pretty costumes
- 1 quart of daylight
- 1 pound of John + Mary Shakespeare
- 1/4 cup of Hamnet's death
- 1/4 tsp. of great actors, stage direction + iambic pentameter
- 1 cup of plays

DIRECTIONS: Take the Elizabethan Era and combine it with a theatre

Blend in 1/4 tsp. of great actors, stage direction, iambic pentameter, 1/2 cup of pretty costumes, and 1 quart of daylight. Now you should have a play. Simmer in 2 gallons of Queen Elizabeth's support. Melt in a pound of John and Mary Shakespeare. Season it with Hamnet's death. Sift in a cup of plays.
Bake it at 350°.

SERVING SUGGESTIONS:

Serve with Anne Hathaway over ice.