

THE SECRET RECIPE



Written by

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This book is dedicated to my dog, Simone, who gave me the best 8 years of my life and never failed to put a smile on my face. I also dedicate this book to all my friends and family who always stood by me and gave me all the support and encouragement I needed to pursue all my dreams and life goals. Remember: Don't just dream it... do it!



S. R.

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Redhouse Reading Set, The Secret Recipe

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BEFORE YOU READ

1. Can you cook? What is your favorite recipe? Do you know a lot about Turkish cuisine?

2. Would you like to travel to other countries? Which different international cuisines would you like to try from these countries?

3. Do you know what bullying is? What can you do to stop it?

DON'T FORGET: There is a glossary at the end of the book where you can look up the meanings of the words you don't know.



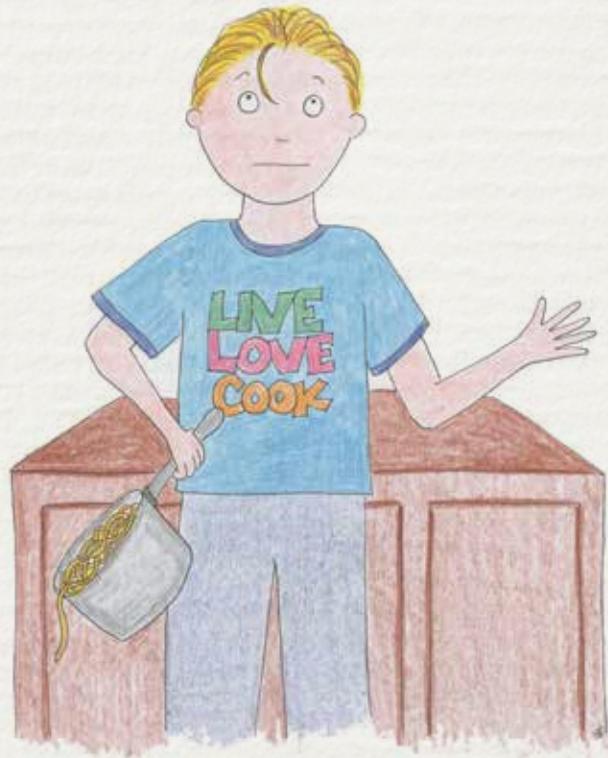
CHAPTER 1

As Steve Sprinkles tossed a pasta noodle high up in the air, he suddenly had a flashback of his father, Sully Sprinkles, teaching him about this old, Italian technique. “Now Stevie, pasta should never be undercooked or overcooked. Now, just toss it up and see if it sticks to the ceiling.”

Steve reached for the pasta in the strainer and tossed the whole thing high up in the air, half of which stuck to the ceiling, while the other half was dangling off of their chef’s hats. Laughing hysterically, Sully said, “Oh, Stevie, if you can get past being a total klutz, you will one day become an even better chef than me. As your grandfather, Seymour Sprinkles, once told me, ‘Never ever give up your dream to become a true master chef. Practice makes perfect!’”

Suddenly, as if in slow motion, the noodle dropped from the ceiling and landed perfectly on the center of the plate. With a big grin, Sully slurped his perfectly cooked spaghetti noodle. The remainder of the spaghetti noodles on the floor was slurped up by the best vacuum cleaner in the house, Simone. Simone was not only his pet dog, but she was also his personal assistant as his sous chef.

Steve was making one of his signature dishes, baked ziti with ricotta cheese and ground beef tomato sauce. “Simone, some fresh basil and red pepper flakes please!” Simone woofed and got the fresh herbs and spices out for him. He tossed her a spaghetti noodle. He always made a side of spaghetti noodles just for her, as most of the Italian food was poisonous for dogs



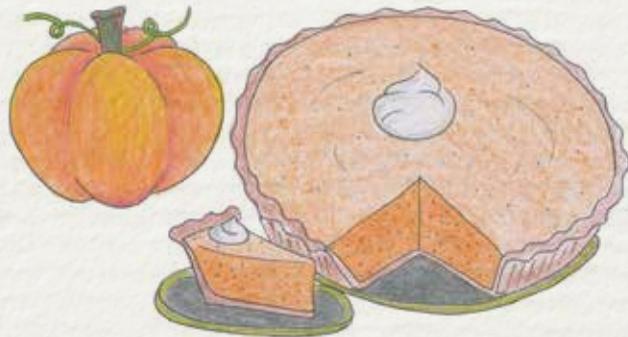
because they contained onion and garlic.

Although Montréal had many crêpe restaurants and cheese bagels and famous smoked meat sandwiches at the local delis, Steve brought new kinds of fusion dishes to the Montréal food scene. His family owned a very small, local family café called “A Sprinkle of This n’ That,” where outside his school hours, he baked his famous pumpkin cheesecake fresh every day.

Locals of every nationality came pouring into the café for their slice of pumpkin cheesecake and coffee. As Montréal is a bilingual city of French and English, Steve would always welcome the customers with “*Bonjour!*” or “Hello!” And no one could resist petting Simone or giving her some of their food when she rolled over continuously on the floor, begging for a piece, even a sliver.

Many people asked Steve about his plans after graduation, as he was just about to finish high school. Since he was a little boy, he always knew he wanted to become a true master chef one day, just like his father, Sully, and grandfather, Seymour.

After his work was done, Steve decided to go home and get a good night’s sleep. He was thinking about this upcoming cooking contest at school, which was next week. He already knew what recipe to make. His famous pumpkin cheesecake, of course!



CHAPTER 2

Steve flipped on the television to watch his favorite evening show, “Monsieur Cuisine’s Secret World Recipes.” He watched Monsieur Cuisine in awe as he gracefully threw pasta up on the ceiling, while simultaneously stirring the homemade tomato sauce sizzling in the pot over the hot burner. “*Buon Appetito! A delizioso* Sicilian pasta and dessert, but with a Monsieur Cuisine twist!”

This week Monsieur Cuisine was in Rome, Italy. He was doing his Europe tour and working his way through all the European countries. No one knew where he would end up filming his show next, but he always left a riddle behind for his viewers to guess which famous restaurant in the world he would appear at next:

One pasta noodle, stir, and toss.

Throw them all up at the ceiling, and more will be lost.

But, why not make a thin crêpe in the pan?

Add more eggs, and it could end up as flan.

Where am I off to next?

Only one way to find out...

Tune in to next week’s program to learn what it’s all about!

Oh, how he wished he could work next to the best chef in the world and learn all the best cooking techniques. He was imagining which country Monsieur Cuisine was off to next. But he suddenly shook his head and realized that he needed to focus on the school’s cooking contest!