



The Orchard

Lisa’s family celebrates Grandpa Joe’s 100th birthday on their sprawling apricot orchard. Joe and his wife, Anna, fled their home country in one of the ethnic cleansings of the 20th century. A piece of land gave a new beginning to a new American family. Lisa wants to keep the beloved orchard but everyone else wants to sell. Then, her daughter falls in love with a man from the “wrong” ethnic group. Will history tear the family apart—or bind them together?

Read out loud!

The teacher can model by reading the first paragraph of a chapter. Then, students can read alone or in groups, a chapter at a time. This can take several sessions.

You will encounter new **vocabulary** that you can discuss ahead of time. The author has defined some at the back of the book.

apricot	bigot	<i>bureki</i>
publicity	cheerleader	turquoise
suitcase	foreign	bolero tie
scientific	Orthodox	immigrant
copper	incense	marinate
orchard	illusion	motion picture
ethnic	groves	refugee
blossom	citrus	insomnia
generation	cousins	recipe
blight	responsibility	grafting
psychological warfare	island (kitchen)	sterilize

Apricot jam plays an important role in the book. Ask students what it means.

Video of the recipe: <https://www.allrecipes.com/recipe/222949/apricot-jam/>

There are many **locations** referenced in the book. Some are historical references, and some are present day. Can students place these on a map? Do these locations have particular meaning for the characters? On a map of California, can students trace Lisa's journey to the orchard?

OLD WORLD	NEW WORLD
Palestine	Los Angeles
Damascus	Ojai
Turkey	New York
Beirut	North Hollywood
Syria	The Valley
Greece	Seattle
Thessaloniki	Phoenix
Ottoman Empire	Florida

Class **discussions**:

The Orchard has many hooks within the story to engage students. Here are some topics for discussion:

- the place of food in culture
- a favorite dish in your house, in your family, in your country. How do you make it?
- reading recipes and following instructions. A sample recipe appears at the end of these notes.
- mother-daughter dynamics
- discrimination based on family history
- the legacy of ethnic cleansing

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Simple White Cake

★★★★☆

This cake was sent home from our children's school. It is the simplest, great tasting cake I've ever made. Great to make with the kids, especially for cupcakes.

Prep: 20 mins**Cook:** 30 mins**Total:** 50 mins**Servings:** 12**Yield:** 12 cupcakes or 1- 9x9 inch pan

Ingredients

1 cup white sugar

½ cup butter

2 eggs

2 teaspoons vanilla extract

1 ½ cups all-purpose flour

1 ¾ teaspoons baking powder

½ cup milk

Directions

Step 1

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x9 inch pan or line a muffin pan with paper liners.

Step 2

In a medium bowl, cream together the sugar and butter. Beat in the eggs, one at a time, then stir in the vanilla. Combine flour and baking powder, add to the creamed mixture and mix well. Finally stir in the milk until batter is smooth. Pour or spoon batter into the prepared pan.

Step 3

Bake for 30 to 40 minutes in the preheated oven. For cupcakes, bake 20 to 25 minutes. Cake is done when it springs back to the touch.

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