



Agabka:

Buugga:

I Hear a Pickle

(and smell, see, touch, and taste it, too!) (Waxaan Maqlayaa Mukhalal (Oo uri, arag, taabo oo dhadhami, sidoo kale!))

Ee ey qortay Rachel Isadora

Dhadhaminta & Waxqabadka:

- Qajaaryo
- Aaladda lagu diiro khudradda
- Mindi
- Weel
- Khal
- Geedka Dill-ka
- Milix
- Looxakhudradda lagu jarjaro

Bogogga

Midabaynta:

<http://www.supercoloring.com/coloring-pages/vegetables/cucumbers>

pint size PRODUCE

Qajaaryo (Khayaar)!

Sheeko: Waxaan

Maqlayaa Mukhalal (pickle)

Ka hadal dareemayaasheenna, iyo sida aan u adeegsanno mid kasta oo ka mid ah marka wax cunayno!

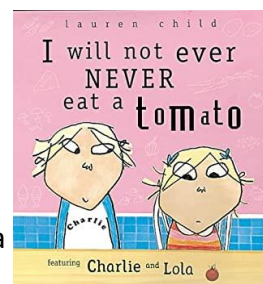


Ka daawo fiidiyowga kor u akhrinta halkan:

<https://www.youtube.com/watch?v=Jethl3q2ldw>

Beddelka: "I will Never, Not Ever Eat a Tomato" (Ma Cuni Doono Yaanyo, Waligayna ma Cuni Doono) ee ay qortay Lauren Child. Hadaad doorbido, waxaad ka gali kartaa fiidiyow sheekadan oo kor loogu akhrinayo halkan:

<https://www.youtube.com/watch?v=OiHg3bRgSKc>



Dhadhamin: Qajaaryo

Qajaarka waa dhadhan macaan yahay waxaana lagu cunaa cayriinka. Mid ka mid ah waxyaabaha xiisaha leh ee carruurta yar yar ay tahay inay sameeyaan waa in la sameeyo makhalalka (pickles) qaboojiyaha! Ka eeg faahfaahinta tani qaybta "waxqabadka".

Waxaa jira siyaabo kale oo badan oo fiican oo aad isugu daydo qajaar sidoo kale – Ku burburi mid ceyriin ah, ku dar ama ku samee saandwii rooti iyo jiis kareem ah – dooro mid!



Hees: Ma cuntaa khudaartaada

(Laxan: "Ninka Muffinka ah")

Ma cuntaa khudaartaada, khudaarta, khudaarta?
Ma cuntaa khudaartaada, maalin walba?

Ku sii wad khudrad iyo magacyo gaar ah : Maria
waxay cuntaa qajaarkeeda , qajaaryo, qajaaryo.
Maria waxay cuntaa qajaarkeeda, maalin walba.

Waxqabad: Mukhalal (Pickles)

Tani waa waxqabad karin oo fudud – Cunayaasha ugu da'da yar waxay ku ridi karaan xaleefyo qajaar weel.

Socod baradka, siiya weelkooda si xaleefyada qajaarka ee afkooda ka dhaca aanu uga mid ahayn mukhalalka!

Qaboojiyaha geli Mukhalalka *

1. Si khafiif ah u jarjar qajaar yar ama dhexdhexaad ah – mukhalalka "Kirby" ama qajaarka aan iniinyo lahayn ayaa sida ugu fiican u shaqayn doona, laakiin isku day waxa aad haysato!
2. Ku rid dhalo ama weel kale oo dabool leh.
3. Ku dar milix iyo caleenta dill-ka (haddii aad isticmaaleyso) , ka dibna khal. Ku xidh daboolka kuna rux si ay isugu qasanto.
4. Geli qaboojiyaha - mar kale rux saacado ka dib.

Waa la cuni karaa sida ugu dhakhsaha badan laba saacadood ka dib diyaarinta, ama waxay ku sii jiri karaan laba toddobaad qaboojiyaha.

Sources of Information

<https://www.goodreads.com/>

<https://smittenkitchen.com/2014/07/easiest-fridge-dill-pickles/>



Ilo Dheeri ah

- Ka eeg boggayaga internetka xiriirinnada manhajka iyo howlo kale oo badan:
<https://www.renewingthecountryside.org/f2ece>

