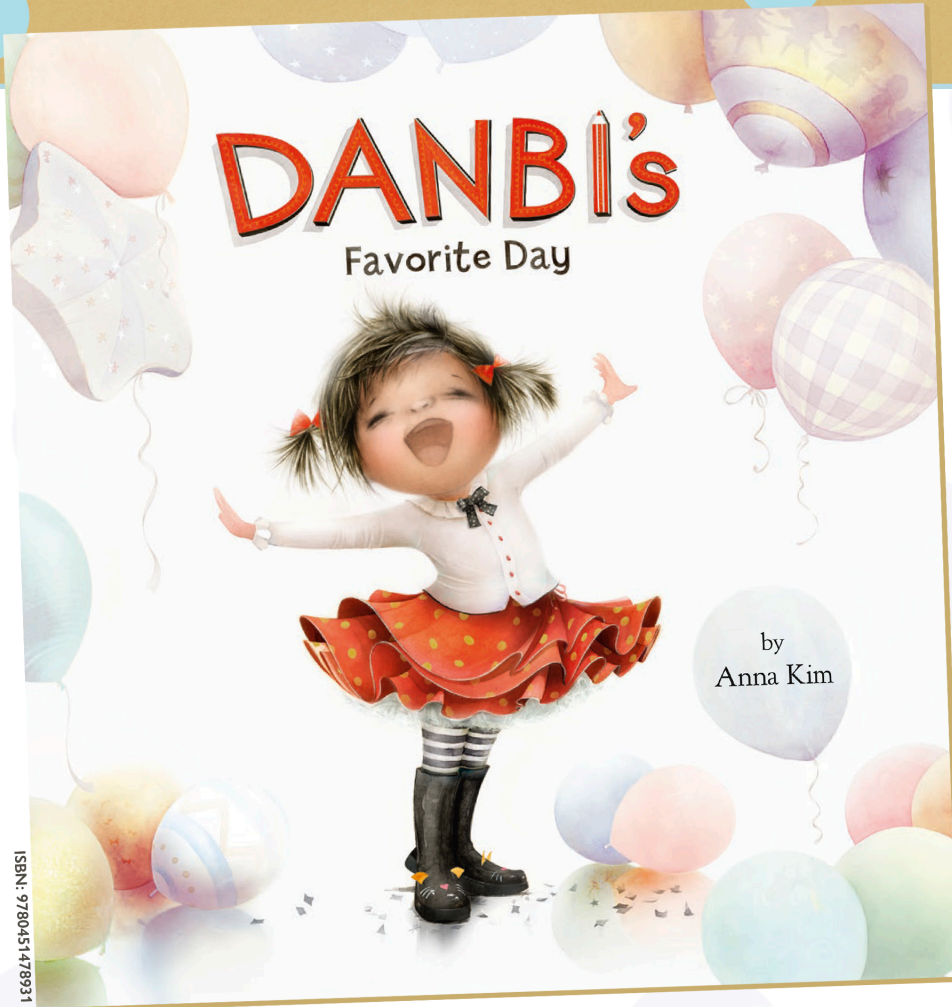


# Danbi's Favorite Day Activity Kit



ISBN: 9780451478931

Hi, I'm Danbi!  
I love to make up games and play with my friends.  
My friends are all different, and that is their superpower!  
Can you use your superpowers to play these amazing games with me?  
Invite a friend, and let's jump in!

- Have fun with these Danbi-themed activities. Great for home or the classroom!
- In this companion to *Danbi's Favorite Day* (Penguin Books), you'll find the following fun activities:
  - Emotion sheet, Fun math,
  - Word puzzle, Coloring sheets,
  - Missing items, Map & Maze,
  - Korean sweet pancake recipe,
  - Volcano origami, and more!



# LUNCH PARTY!

- Danbi is planning a special lunch for her friends!
- Let's go grocery shopping to get yummy goodies and make this party a hit!
- The allowance for the party is \$20.
- You'll need: scissors, tape



Today I spent \$ \_\_\_\_\_

- Cut your grocery items and tape them to the basket, then add up the cost of your lunch.






# NAME THAT FEELING!

- Danbi has feelings that aren't always easy to share. Sometimes she feels like she wants to cry, and other times she feels like she wants to jump up and down, and sing her heart out. Using the chart below, will you help her name these emotions?

Today I Feel ...

EXCITED



JOYFUL



COOL



FOCUSED



CHEERFUL



MAD



INSPIRED



MELTING DOWN



BLAH



SURPRISED



PUMPED



TIRED



SHOCKED



PROUD



SAD



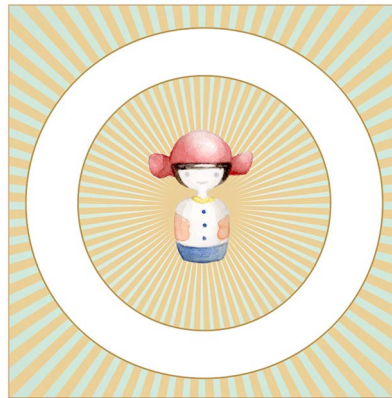
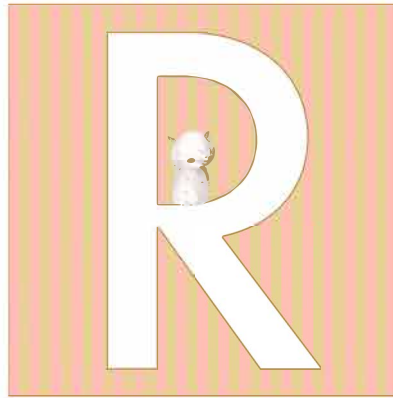
LOVED



How are **YOU** feeling right now?  
Can you find the word to express your feeling?

# WORD PUZZLE

- Oh no! Danbi has a special word to share, but she's spilled the letters and now they're all scrambled. Will you help her put them in the correct order?



- With the help of a grown-up, cut out the letters, line them up to discover Danbi's secret word!

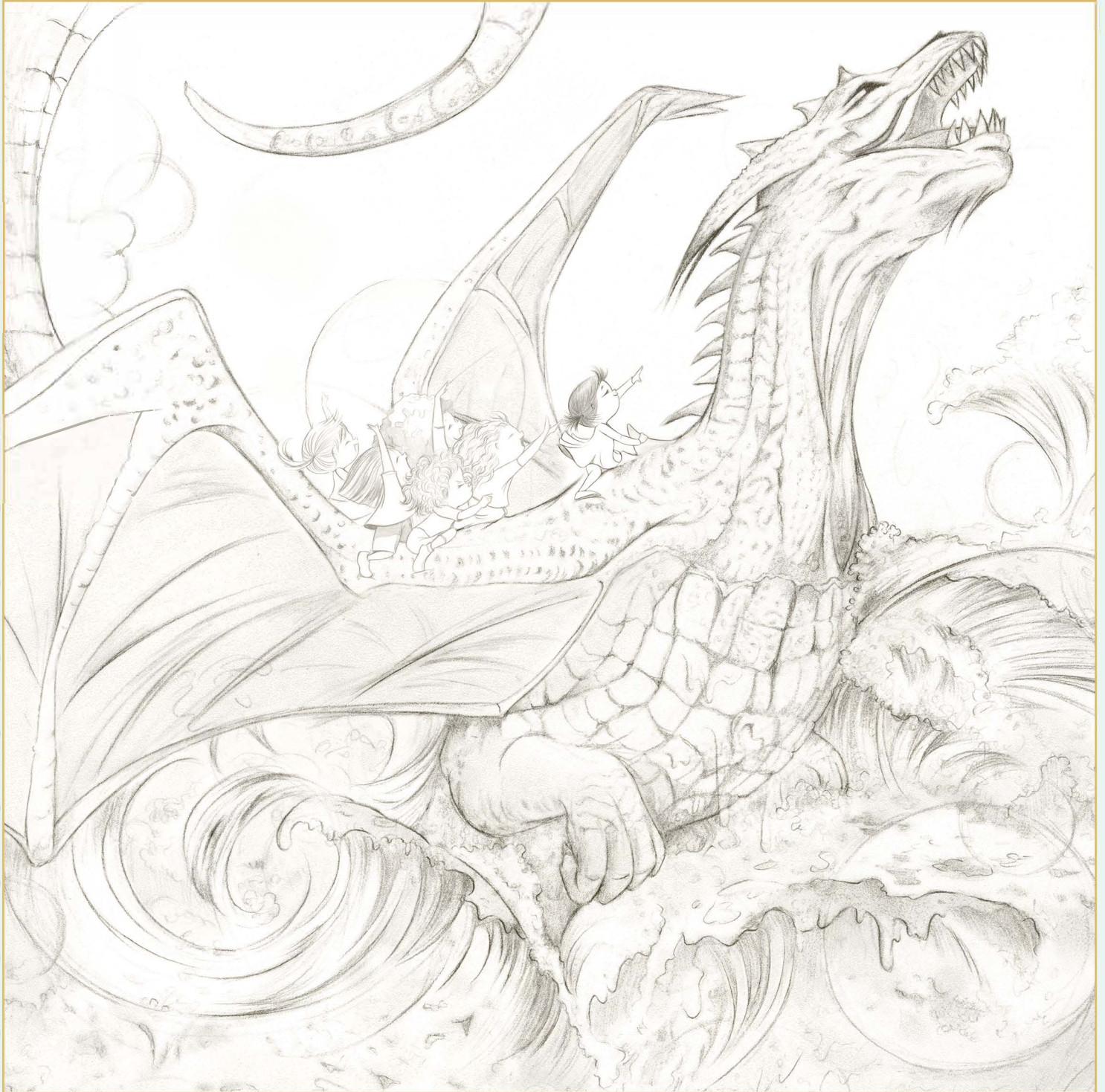


- Answer Key at the bottom of the Last Page.

# DANBI'S DREAM



- Danbi loves to dream. The other night, she was riding a huge fire-breathing dragon! Even her friends, Nelly, Maja, David, and Arjun, came along for the ride.
- Dive into Danbi's dream by filling it with color and ask yourself: what's my dream?












- You'll need:  
Colored pencils




# MORNING RUSH

- Uh-oh! Danbi's late...again! It took her forever to brush her teeth and now she's having trouble packing her bag and finding her school supplies!
- Will you help her find them?

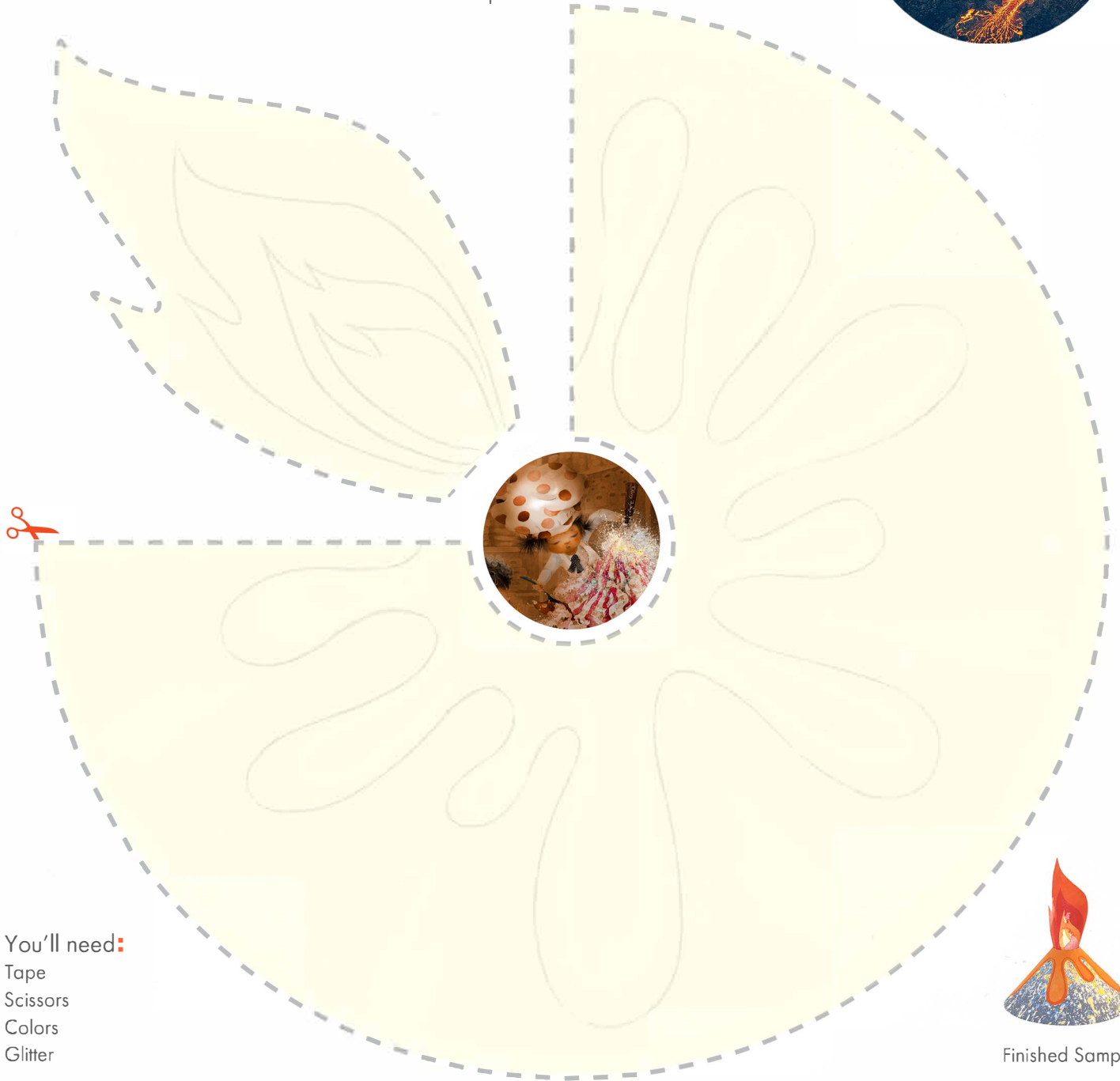
- Danbi's missing items:
  - Crayons 
  - Backpack 
  - Notebook 
  - Papers 
  - Shoes 
  - Pencils 
  - Books 
  - Hats 
  - Socks 



- Hmm...Danbi promises she will be ready tomorrow, but she said that last night too.
- What else can you find for Danbi today?
- Have you ever been late to school? 

# VOLCANIC FUN

- Caution: LAVA!
- Danbi and her friends have so much fun making paper volcanoes.
- Now you can make your very own volcano at home!
- Have fun decorating with colored pencils and glitter. Cut out the shapes below, then roll the base into a cone and secure it with tape!



- You'll need:

- Tape
- Scissors
- Colors
- Glitter



Finished Sample

- **WHY DO VOLCANOES ERUPT?** A volcanic eruption occurs when hot materials from the Earth's interior are thrown out of a volcano. Lava, rocks, dust, and gas compounds are some of the materials ejected. Eruptions can come from side branches or from the top of the volcano. Some eruptions are terrible explosions that throw out huge amounts of rock and volcanic ash and can kill many people. Some are quiet out-flows of hot lava. Several more complex types of volcanic eruptions have been described by volcanologists. These are often named after famous volcanoes where that type of eruption has been seen. Some volcanoes may show only one type of eruption during a period of activity, while others may show a range of types in a series. ([https://kids.kiddle.co/Volcanic\\_eruption](https://kids.kiddle.co/Volcanic_eruption))



# KOREAN SWEET PANCAKES



- Let's make Danbi's favorite snack, Hotteok! Hotteok (pronounced hoa-tuhk) is the crown jewel of Korean street food...and for a good reason. It's a pan-fried "pancake" packed with gooey cinnamon syrup. Yum! Share these with a friend, or devour on your own!

## KOREAN SWEET PANCAKES 호떡 (HOTTEOK)



PREP TIME	1 hr	TOTAL TIME	1 hr + 20 min	SERVINGS	8
COOK TIME	20 min				

### INGREDIENTS

#### Yeast for the dough:

- 1 package active dry yeast (2-1/4 teaspoons) or instant yeast
- 1/4 cup warm water (no need for water if using instant yeast)
- 1 teaspoon sugar (no need for sugar if using instant yeast)

#### Dry Ingredients:

- 2 cups all-purpose flour
- 1/2 cup sweet rice flour (glutinous rice flour/powder)
- 1 teaspoon salt
- 1 tablespoon sugar

#### Wet Ingredients:

- 1 tablespoon cooking oil
- 1-1/4 cups milk (or almond milk) or water.
- Start with 1 cup and gradually add more)

#### Filling:

- 1/4 cup sugar
- 1/4 cup dark brown sugar
- 1 teaspoon cinnamon powder
- 10 tablespoons of assorted roasted seeds and nuts
- Cooking oil for pan-frying

### DIRECTIONS



1. Skip this step if using instant yeast. Warm a bowl or cup by rinsing it with warm water. Add 1/4 cup of warm water to the bowl (100 to 110°F). Stir in the sugar and yeast. Let the mixture sit for about 10 minutes until the yeast has foamed and grown.



2. Sift the flour, sweet rice powder (if using), sugar and salt together. Add the yeast water (or instant yeast), oil, and warm milk (or water) to the flour mix.



3. Knead until everything is well incorporated and a dough is formed. The dough should be a bit sticky, but still come off the hand.



4. Cover the dough with plastic wrap. Place it in a warm place and let it rise until it doubles in size, about an hour.



5. Prepare the filling by chopping the nuts and mixing all the filling ingredients well. (Skip nuts, if you have nut allergies.)



6. Bring the dough down by reshaping it into a round. Let it sit for another 20 to 30 minutes until it doubles in size again.



7. Heat a pan with a couple of tablespoons of oil over medium heat. Lightly oil your hands. Tear a big enough piece of the dough to make a 2-1/2-inch ball. Flatten the ball into a thick disk, creating a shallow well in the middle. Add one and a half tablespoons of the filling and lightly press it down with the spoon.



8. Carefully gather the edges together, pinching to seal. (This might take some practice.)



9. Put the sealed side down on the pan, flattening a little by pressing it down with your oiled hand or spatula. Cook for a minute, and then flip over. Press down for a few seconds to flatten. Cook until both sides are golden brown. Repeat the process with the remaining dough.



Photo Credit: Korean Bapsang

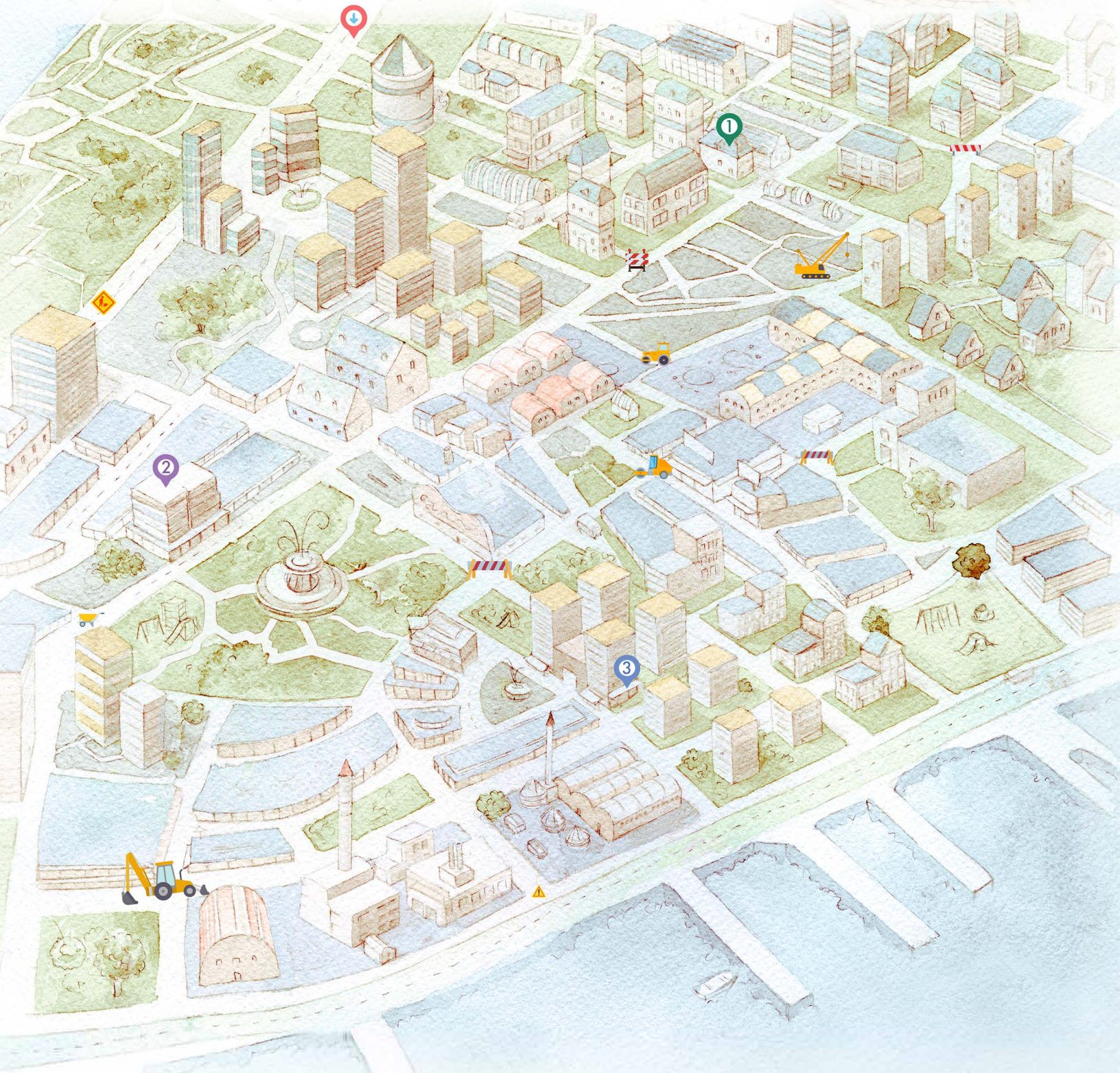
Recipe Credit: [Korean Bapsang](http://Korean Bapsang). Find this recipe here: [koreanbapsang.com/hotteok-sweet-korean-pancakes](http://koreanbapsang.com/hotteok-sweet-korean-pancakes)






# WHERE IS THE PARTY?

- Danbi is throwing a Children's Day party at her parents' Deli, and you're invited!
- Use the map below to find the best path from where you are, (the arrow ) , to pickup a friend () , stop by the library () , and arrive at Park Lane Deli ()!



Look out! There might be some road work, which you cannot cross, () , but don't give up! Danbi is waiting for you.



# SPLISH SPLASH!

- Have fun jumping around with Danbi and her friends! Pick your colors and draw yourself inside the frame.
- Color and decorate everyone's outfit; and make you, Danbi, and her friends come to life! **SPLASH!**
- You'll need: Colored pencils

Draw **YOURSELF** in the space provided below  
and sign your name in the BOX!



arjun nelly

danbi

maia

dayid



Answer Key to the Word Puzzle: RAINBOW

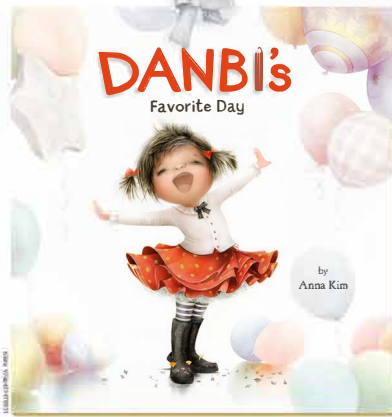


Want more adventures?  
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and get swept up in her  
magic at:  
[danbiandfriends.com](http://danbiandfriends.com)

# Danbi Books

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activities? Come visit  
[@danbiandfriends](https://www.instagram.com/danbiandfriends)  
for unique downloads,  
parents' and teachers'  
resources, and more!

“Magic happens when we  
come together to celebrate!”

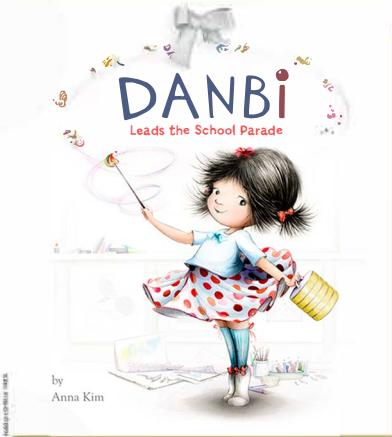


## Danbi's Favorite Day

(Viking, Penguin Books for Young Readers, April 2023)

In her latest adventure, Danbi is thrilled to invite her friends to celebrate Children's Day, as she did growing up in Korea. She promises kites, tigers, and magic train rides. But when the reality of a picnic behind her parents' deli falls short of her grand plans, Danbi must get creative to save the day.

- ★ “An endearing and hopeful expression of spontaneous fun and togetherness.” —*Kirkus Reviews* (starred review)



## Danbi Leads the School Parade

(Viking, Penguin Books for Young Readers, July 2020)

An Asian/Pacific American Award for Literature Honor Book  
Danbi is excited to start her new school in America! And a bit nervous too, for when she walks into the classroom, everything goes quiet; everyone stares. Danbi wants to join in the dances and the games, but she doesn't know the rules and can't get anything right. Luckily, Danbi isn't one to give up!

- ★ “Imaginative, irreverent, improvisational fun in kindergarten”

—*Kirkus Reviews* (starred review)

“Kim's debut radiates positivity, inclusivity, and hope.”

—*Publishers Weekly*

**Anna Kim** creates children's stories for our multicultural world. She created the indomitable Danbi, a spunky little Korean American girl whose curiosity and boundless energy often get the best of her. In illustrations filled with intimate details, Anna brings Danbi to life, as she takes on the world with courage, ingenuity, and unbridled optimism. Anna hopes that young readers will make Danbi their friend, and grow to celebrate with her the diverse world we live in and the magic of friendship. Anna lives in a quiet part of New York City, where she can see trees and hear birds.



To learn more about Danbi and Anna, please visit:

Instagram: [@danbiandfriends](https://www.instagram.com/danbiandfriends), [@artbyannakim](https://www.instagram.com/artbyannakim)

Facebook, Twitter: [@artbyannakim](https://www.facebook.com/artbyannakim)

Website: [DanbiandFriends.com](http://DanbiandFriends.com)

