

# Imagine Your Story: **Mulan**

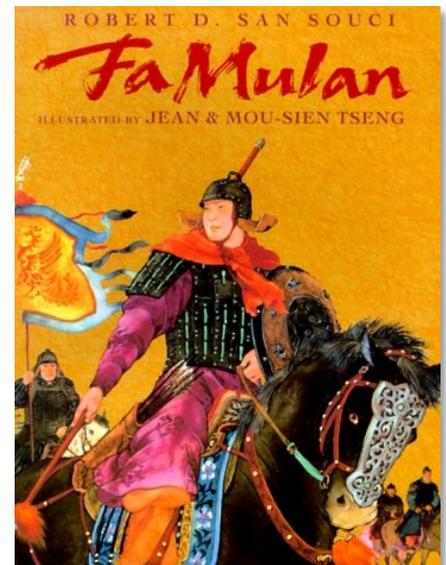
The original story of Mulan was called *The Ballad of Hua Mulan* and was set during the Northern Wei Chinese Dynasty (386–536).

The poem starts with Mulan sitting worriedly at her loom, as one male from each family is called to serve in the army to defend the Tuoba realm from Rouran invaders. Her father is old and weak, and her younger brother is just a child, so she decides to take his place and bids farewell to her parents, who support her. She is already skilled in fighting, having been taught martial arts, sword fighting, and archery by the time she enlists in the army.

After twelve years of fighting, the army returns and the warriors are rewarded. Mulan turns down an official post, and asks only for a camel to carry her home. She is greeted with joy by her family. Mulan dons her old clothes and meets her comrades, who are shocked that in the 12 years of their enlistment together, they did not realize that she was a woman.

Join Ms.  
Michelle **LIVE** at  
**2pm, Thursday,**  
**July 16** for a  
story and craft  
with the items in  
your Mulan  
activity pack!

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## Dragon Puppet

**Supplies:** Scissors markers/crayons glue chopsticks

**Directions:**

1. Color your dragon's head and tail.
2. Cut out the head and tail.
3. Fan fold the construction paper for the body of the dragon.
4. Glue the head and tail onto the body of the dragon
5. Glue your sticks on the back of the head and tail.



## Basic Fried Rice

### Ingredients:

- 1 to 2 tablespoons vegetable oil
- ¾ cup chopped onion
- ½ cup diced carrots
- ½ cup frozen peas
- 4 cups cooked rice\*
- 2 beaten eggs
- 2 tablespoons soy sauce
- ¼ teaspoon pepper and salt

**Directions:** *Remember to wash your hands and get a grown up to help!*

1. Heat oil on high heat for 1 minute in a wok or nonstick large skillet.
2. Add onion, carrots, peas, and cook, stirring until softened.
3. Add rice and stir-fry.
4. Make a well in center of rice and add remaining ingredients. Stir until eggs are scrambled and then stir-fry eggs into the rice until thoroughly blended.

**\*Helpful Hints:** Fried rice is made with leftover rice. When cooked rice is chilled for a few hours, it dries out and can be stir-fried with a minimum of oil.

**What does it mean to make a "well" in the rice?** It means to push the rice all around the inside edge of the pan leaving an area in the center of the pan that is empty. The eggs can be scrambled here before mixing into the rice.

**Safety Tips:** Stir-frying involves high heat and hot oil. **Adult supervision is a must for this recipe.**



## How to Make Paper Fortune Cookies

**Supplies:** colorful cardstock    circle template approx. 3" diameter (*like a canning lid*)    paper fortune strips  
white glue    clothespins or rubber bands    cookie jar

### Instructions:

1. Place your circle template on the backside of your cardstock and trace as many circles as you need with your pencil. Cut out each circle.
2. Choose one of the cut circles and gently fold it in half. Tightly crease only the very center - do not crease across the entire circle.
3. Fold the circle in half again, this time in the opposite direction from the crease you just made. (This first crease will now be perpendicular to your new fold.)
4. Carefully push the fold to the center while using your thumb and middle finger to bring both ends together.
5. Add a fortune slip into one of the side openings before bringing both ends completely together. Add a small dab of glue near the fold to hold the cookie's shape.
6. Use a clothespin to hold the cookie together until the glue dries.
7. Place the cookies in a jar for safekeeping, and you're done!



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