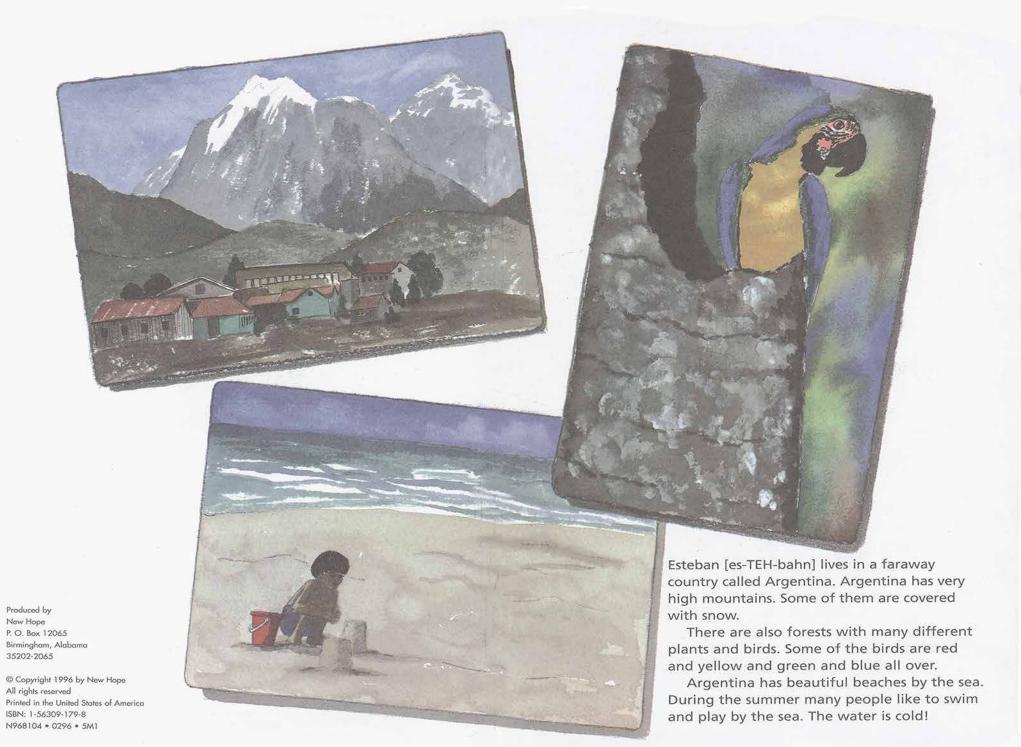


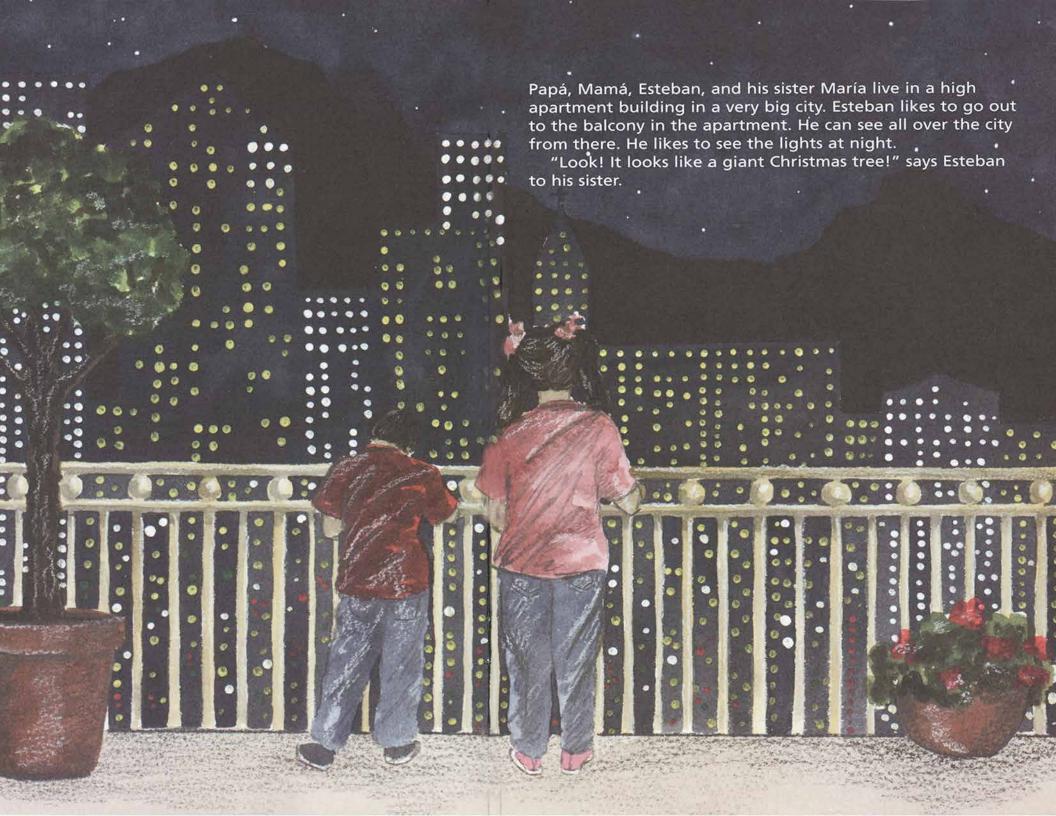
## Pinafores and Pelotas

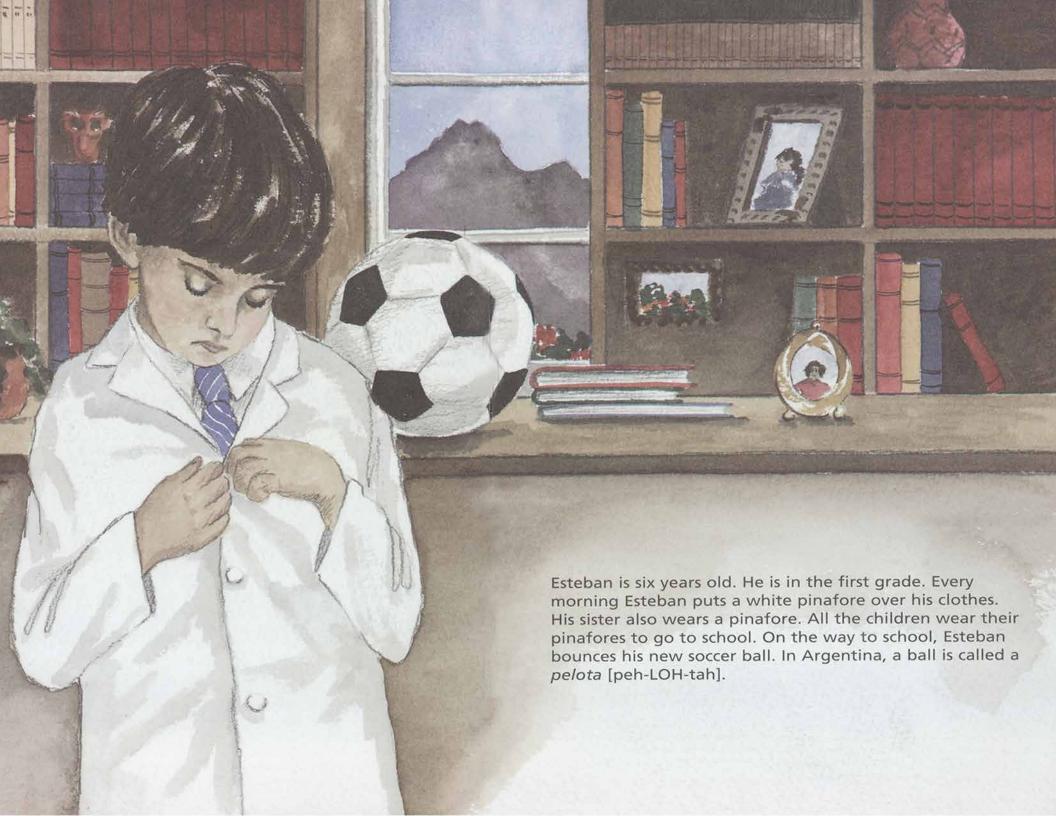
by Alicia Zorzoli illustrations by Susan S. Meyer



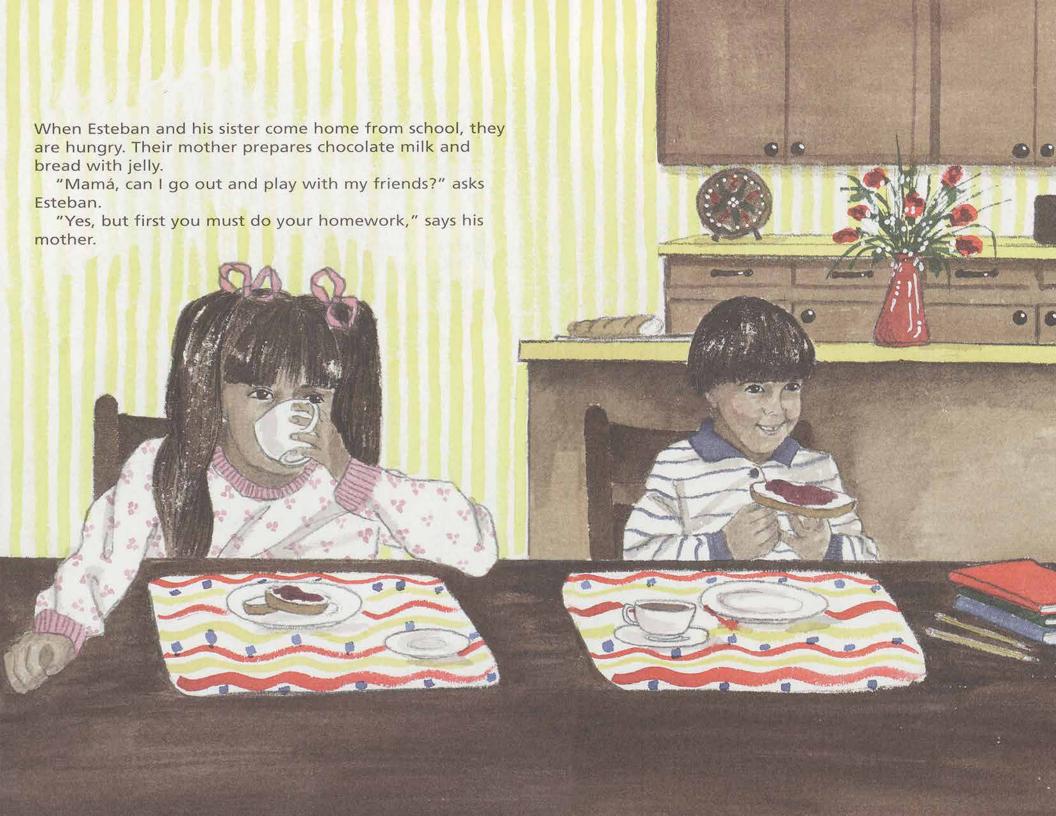


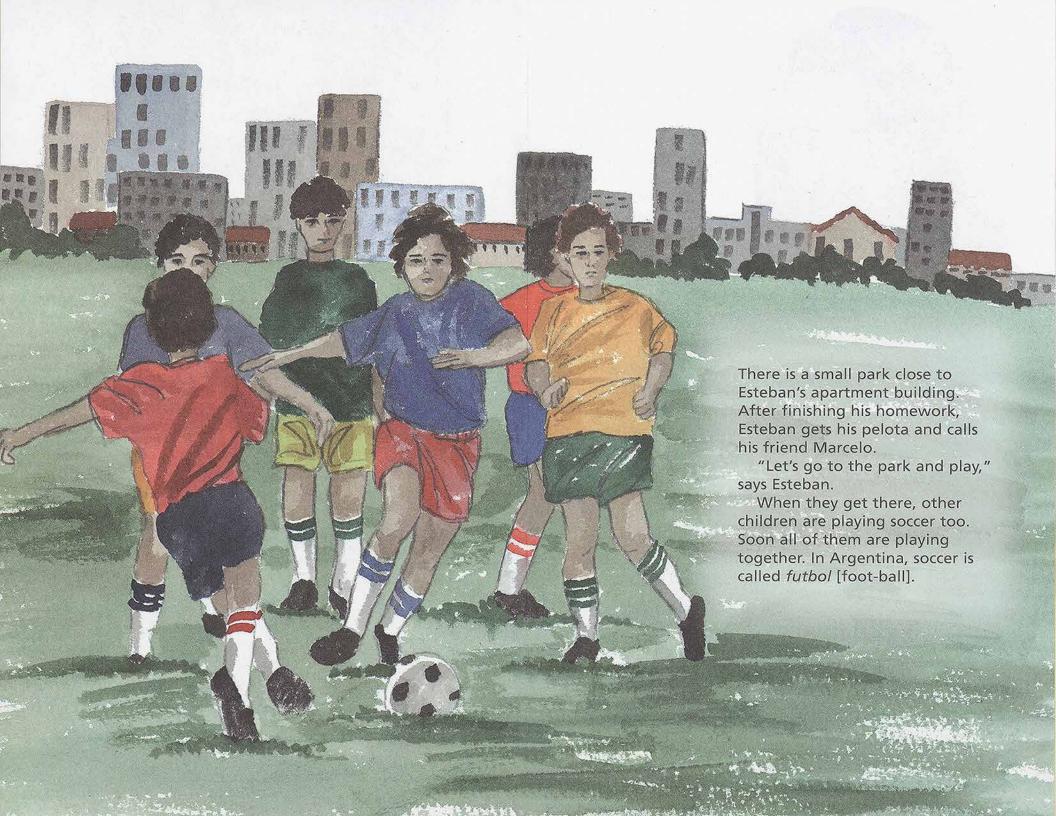


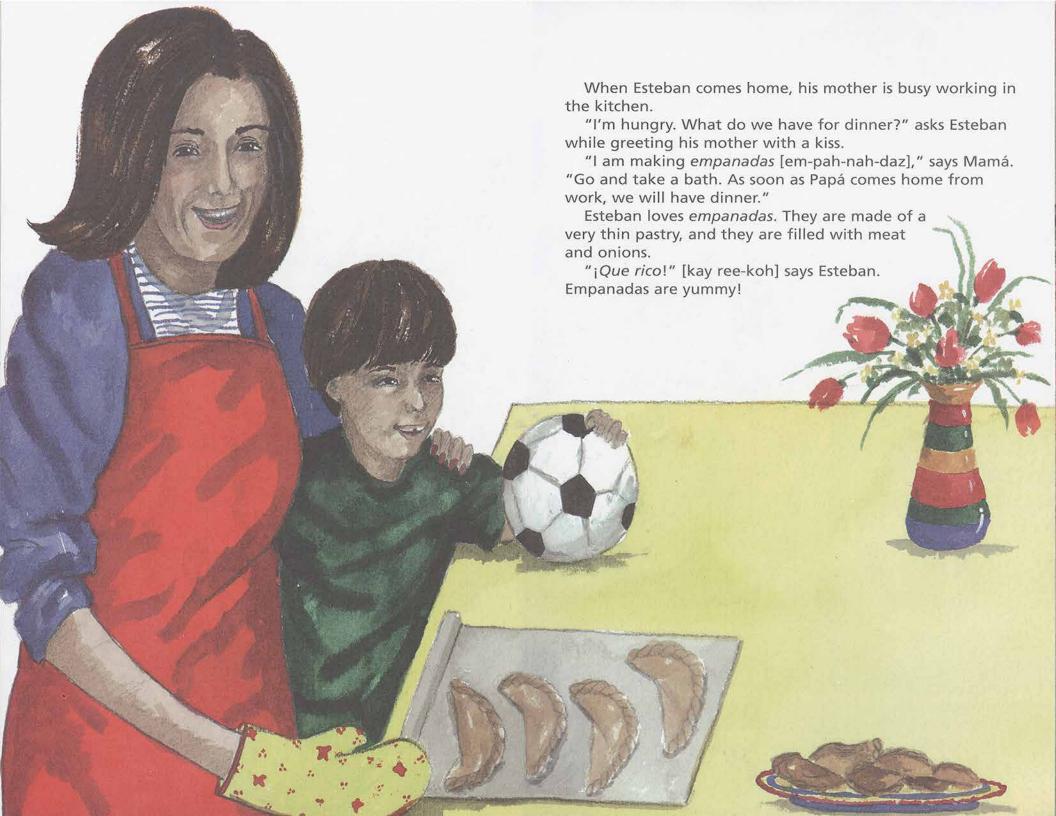


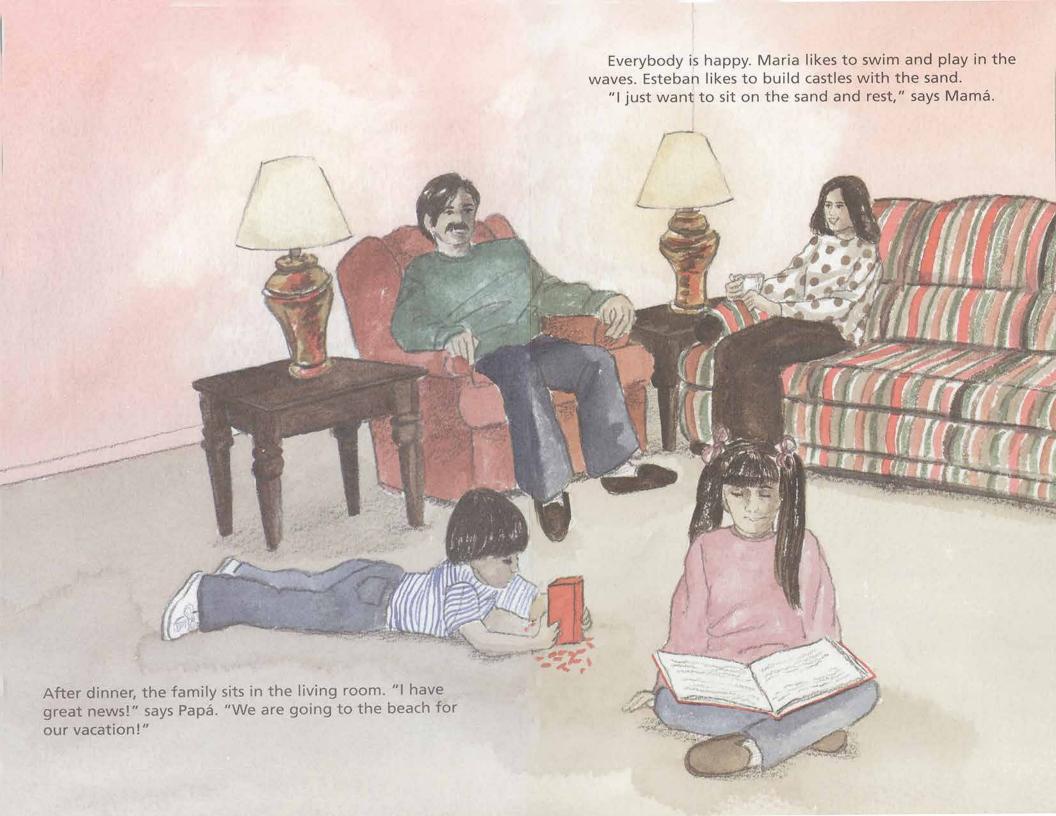












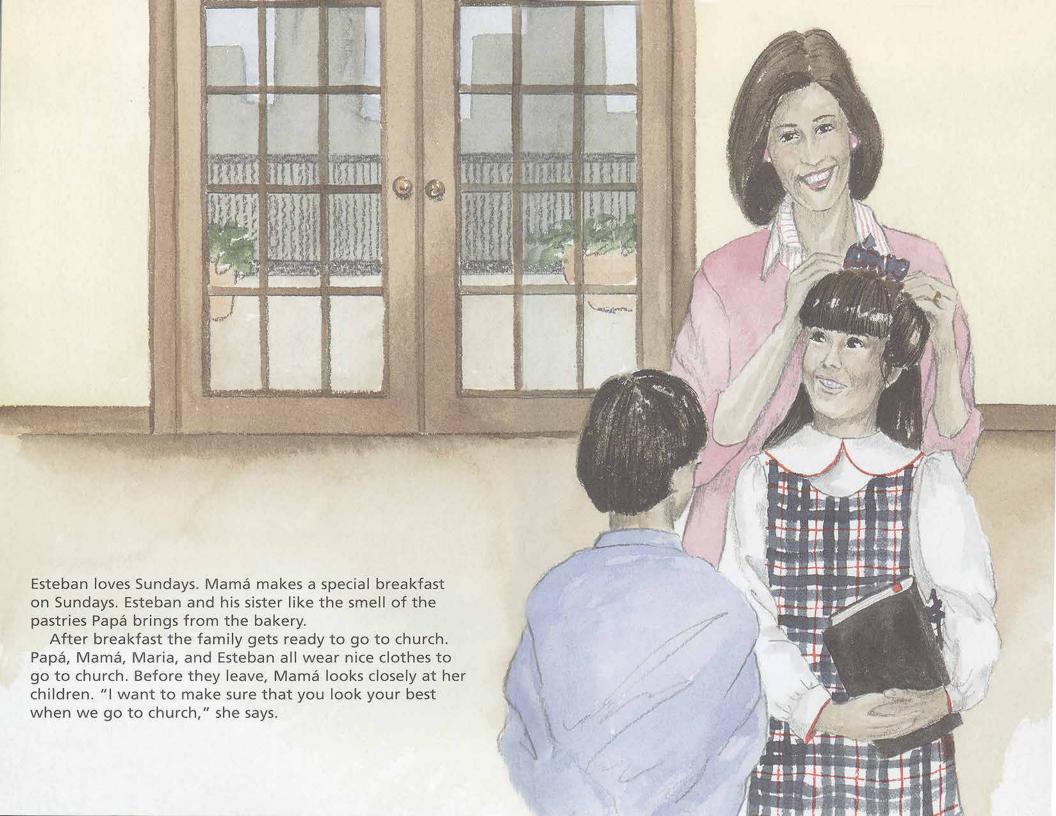




In the afternoons, Papá sometimes goes downtown.
"Would you like to come with me?" he asks Esteban.
After a big "¡Sí [see] Papá!" Esteban runs to get ready.

He likes to ride on the subway. He likes to see the many people coming and going at every station. He especially likes to see how fast the subway goes.

"It feels like we are flying!" says Esteban, looking through the windows.



At church, Esteban sits with some friends in his Sunday School class. The teacher tells them about Jesus' love. "Jesus loves each one of us here," the teacher says. "And He also loves the children who live far away in other countries."

"I know a song about Jesus' love," says Esteban. "Can we sing it?" All the children sing together:

## Yo Tengo Un Amigo





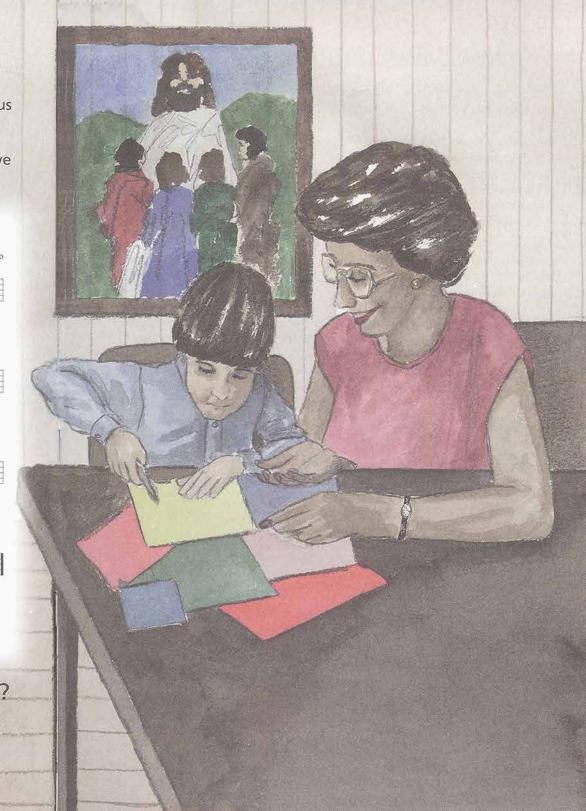




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Do you know that Jesus loves you too?



## Esteban's Empanadas

Older preschoolers and young children will love to help make and eat these tasty treats from Argentina.

1 lb. chicken breast fillets (skinned), OR

1 lb. lean ground beef

2 medium onions, chopped

1-2 tablespoons oil

frozen bread dough OR turnover pastry dough (enough for 8 empanadas)

Chop meat into very small pieces. Heat oil in skillet, then add onions and cook until tender. Add meat and cook over mediumhigh heat until done.

Defrost dough (if frozen) and roll into small balls. On floured surface with rolling pin, roll each ball flat into a 7-inch round. Lightly moisten edges of dough with water. Place 4 to 4 cup of meet and

onion filling on half of each round. Fold other half over to enclose filling. With a fork, press edges together to seal. Prick top in several places.

Place empanadas on an ungreased baking sheet 1 inch apart. Bake at 400°F for 20 to 25 minutes or until lightly browned. Serve warm.

