

Episode Six Dragon Boat Festival, Part Two

[Description: Zongzi in English can be rice dumplings, glutinous rice dumplings, or Chinese tamales. Some people just call it *zongzi*, so it really depends on which name one prefers.]

Nana: May, the rice dumplings you've wrapped look gorgeous! Why do mine never hold the fillings inside nicely?

May: Well, the leaves you are using are smaller, and you've put a little too much filling in there, that's why!

Nana: Ah, I see. I guess I'll just put one less chunk of meat.

May: You know, wrapping rice dumplings really isn't hard to do. If you've wrapped enough of these, you'll learn how to.

Nana: Oh. I guess practice makes perfect, huh?

May: Yup!

(Cooper and Dean join them from practicing for the Dragon Boat competition.)

Cooper: Hey, I hear our rice dumplings are cooked and ready to eat? I'm starving.

Dean: Are they done, are they done? My stomach is growling.

(May and Nana grin at each other.)

May: Wow, guys, slow down. We haven't even started cooking anything yet!

Nana: We've only just finished wrapping the rice dumplings. The pretty ones are May's.

Cooper: Hmm, they're all really nice! These are southern rice dumplings you're wrapping, aren't they?

Dean: Southern rice dumplings...? Bought from southern Taiwan?

May: No, silly. Rice dumplings are different in the way they're made and cooked. Rice dumplings from southern Taiwan are cooked, while those from northern Taiwan are steamed. In our family, we add cooked peanuts in our southern rice dumplings.

(A whistle sounds from afar.)

Cooper: Shucks! We need to head back to practice.

Dean: What about the rice dumplings?

May: Not to worry! We've got enough rice dumplings to feed ten Deans.

