**RECIPE FOR REVOLUTION: GROUP PROJECT**

**DUE FRIDAY, FEBRUARY 28TH, AT THE BEGINNING OF CLASS**

As a group, you are going to create a “cookbook” of revolutions around the world from the late 1700s to 1800s. Your cookbook must include the following revolutions:

French Revolution (1789–1799)

Haitian Revolution (1791–1804)

Mexican Revolution (1810-1821)

Spanish South American (1808-1833)

RECIPE FOR A REVOLUTION

**Step 1: Research**

Using the guided research sheets, the information I give you, and ABC-Clio, research your revolution. Your research should be detailed, and should include any of the major vocabulary terms from each section.

*EACH INDIVIDUAL in your group is responsible for completing the “anatomy of a revolution” notes. These will be turned in on Monday, March 2nd, when we take the revolutions and Enlightenment quiz.*

Check with Ms. Pool before moving on to the next step. If you have questions, ask me!

**Step 2: Create your recipe**

Now that you understand the causes, events, and effects of your revolution, it’s time to turn it in to a recipe! It should follow the basic outline of a regular cookbook recipe. Browse through some online recipes to get inspiration before you start writing yours.

Consult your group before you start creating your recipe. Is there a theme to this cookbook? Should a common element be found in each recipe? Are you all making desserts or entrees, or will you have two appetizers, two entrees, and two desserts? Get creative!

**Step 3: Compile your cookbook**

Now that you have researched and created your final recipes, compile all of them together into a cookbook. Your cookbook should be bound (staples, hole punched with string, etc) and neatly organized. The front page should be the title, and the last page should include your names.

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**Part II: The recipes**

Each recipe should include:

1. **A title**It should be witty, and should relate to your specific revolution.
   1. *Things to consider:*
      1. What’s a normal dish made in that area?
      2. Can you put a spin on the words and make it into a witty pun?
      3. Is this a breakfast, lunch, dinner, or dessert recipe?
2. **A list of ingredients**These are the essential elements that caused the revolution to happen.  
   1. Create a fully detailed list of ingredients with **at least six** ingredients that pertain to that specific revolution.
      1. Put the ingredients that are most important (and you need more of) first, and those of lesser importance - or those you need less of – later.
      2. Consider what “ingredients” or elements go into a revolution and how much of each is used.
         1. *For example:* What must be in place in a country PRIOR to a revolution occurring?
            1. “several cups of angry peasants,” “a dash of Rousseau,” “a tablespoon of absolute power”
   2. Your ingredient list should include:
      1. 2-3 ingredients illustrating the *incubation phase*
         1. The general condition of the people and/or the problems in the land before the revolution took place
      2. 2-3 ingredients illustrating the *symptomatic* *causes*
         1. The abuse and oppression of the government, often
      3. 1 ingredients showing the catalyst or a trigger event
         1. What sent the discontent into revolutionary violence?
      4. 2-3 ingredients showing the *crisis* (the revolution itself)
         1. The revolutionary ideology, spirit, upwelling of anger, type of leaders, or fighting involved in the revolution itself
3. **The steps for preparing the recipe**  
   Take the historical information you learned and put it in a traditional recipe format.   
   1. Using your ingredient list, explain the steps of your revolution
      1. It should use resemble actual steps from a real recipe
         1. if you are making a revolutionary pizza, you need to spread (or toss) the crust, simmer the sauce, and slice (or chop ☺) the toppings
      2. Use cooking terms and verbs such as “mix together,” “beat,” “whip”, “simmer,” “cook,” “bake,” “fold in,” etc
         1. Consider the events – if they’re long-term, the ingredient may need to “simmer for 10 years”; if it’s something short-term, maybe it can be “sprinkled on top” of the finished dish
4. **The final product**Now that you have your ingredients and recipe, explain the final product! This section should include:   
   1. The **expected yield of the recipe** (the *convalescence* or effects and impact from the revolution)
   2. A picture of the dish

**Part III: Compiling your cookbook**

Once each recipe is completed, you will compile your cookbook.

1. There must be a cover page and an ending page. Come up with a creative title for your cookbook. It can be a spoof on a current cookbook title!
2. Ensure that your names are either on the front or the last page of the cookbook.
3. Consider the order of the recipes.
   1. If one is a dessert and five are entrees, make sure you put them in the appropriate order
   2. Or, maybe you want to get symbolic – from the “least” revolutionary to the “most” revolutionary (beginner recipes to expert recipes!)
4. The cookbook must be bound together

**Part IV: Extra credit**

On the day this project is due (Friday, February 28th), you will receive five points of extra credit **as a group** if you actually cook one of the recipes from your cookbook. You will receive the same amount of extra credit, even if multiple people from your group bring in multiple recipes.

*Final notes:* this should be a neat, professional, and colorful cookbook. Each page (or two) should represent one of the above revolutions. Each recipe should serve to outline the causes, conflicts, and results of each revolution.



