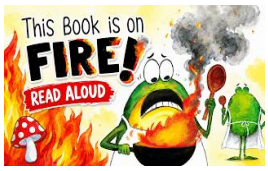

This Book is on FIRE!!

eslvideo.com Quiz by: racl

1. What is the title of the book?

- ○ a.) This Book is on Fire
- ○ b.) Finn the Frog
- ○ c.) Chef's Special

2. Who is the author of the book?

- ○ a.) Arthur Lynn
- ○ b.) Ron Kis
- ○ c.) Miss Jill

3. Who is the main character in the story?

- ○ a.) A chef
- ○ b.) Finn the Frog
- ○ c.) A kid

4. What does Finn want to cook first?

- ○ a.) Meatloaf
- ○ b.) Pasta
- ○ c.) Grilled cheese

5. What is special about the pasta sauce?

- ○ a.) It is made from tomatoes
- ○ b.) It is made from cheese
- ○ c.) It is made from meat

6. What does Finn call his meatloaf?

- ○ a.) Granny's meatloaf
- ○ b.) Mushy meatloaf
- ○ c.) Special meatloaf

7. What does Finn say about the ribeye?

- ○ a.) It is stinky
- ○ b.) It is delicious
- ○ c.) It is burnt

8. What does Finn decide to make at the end?

- ○ a.) Pasta
- ○ b.) Grilled cheese
- ○ c.) Meatloaf

9. What happens to the grilled cheese?

- ○ a.) It gets eaten
- ○ b.) It gets burnt
- ○ c.) It gets cold

10. What does Finn call the burnt grilled cheese?

- ○ a.) Totally toasted
- ○ b.) Special cheese
- ○ c.) Crispy cheese

Transcript

hey friends thanks for joining me for a special read aloud it's called this book's on fire by Ron kis artwork by Arthur Lynn and read by Miss Jill be sure to subscribe it's the best way to support this channel greetings little one Finn the Frog here I'm so glad you came to visit my book today I can't wait to show you what I have planned you are in for a real treat come on I promise you won't be disappointed let me welcome you to my top of the line kitchen whoa whoa whoa whoa earthquake quick find something to hold on to Holy Moly that was a big one you okay over there kid what do you mean your stomach that was you being hungry yikes why didn't you say so today your lunch is going to be prepared by the world's most spectacular Chef Turn the Page and let me introduce you to uh drum roll please me that's right I Finn the frog and the chef of your dreams the king of the kitchen the food fanatic the appetizing amphibian uh oh wait no scratch that last one what I'm trying to say is I'm very good at cooking now uh let's get to it and fix that growly tummy first up my world famous pasta this is a recipe handed down from my great grandfather Freddy he was born in a pond just outside of Italy quite the chef that guy the sauce is made from fire roasted tomatoes I can't wait for you to try this one and now for the Final Touch voila famous Freddy's pasta bito take a bite and tell me that is the best thing you've ever [Music] had what no green stuff H you've got to be joking I'll have you know that green stuff is organic Lily Pad imported all the way from Italy and it's a delicacy hm no green stuff ridiculous that Lily Pad was expensive and now it's getting washed down the sink rude that's what it is would it be so hard to say the green stuff's not my favorite never mind I'll just you wait until you see what I have planned next get ready for your taste buds to do the happy dance I have two words for you meat loaf this is isn't your granny's meatloaf ha it's my granny's actually but with my own special flare good old American comfort food so tender so juicy Simply the Best I bet you'll be licking your plate after this one what not your favorite well at least you were polite this time it's not like you called it mushy you're calling my meatloaf mushy I'll have you know that mush comes from the finest swamp this side of the Mississippi you sure are hard to please wait I know what you'll like this next dish without question is the best one I make can you smell it Heavenly especially Mar marinated in flame grilled Brazilian ribey with whipped potatoes consider yourself lucky kid this dish is delicioso stinky that's preposterous everyone knows that soaking the meat in pond water is the best way to tenderize it and it provides a lovely Aroma well every time I soak in it it softens me right up and I think I smell fabulous what did you say no frog legs are not on the menu oh boy this is a disaster I should have just made you those

little dinosaur nuggets or noodles and butter or grilled cheese or wait what grilled cheese that's what you want okay kid you win I know I'm a great chef and you're a hungry kid so grilled cheese it is basic Bland boring no special skills required to cook this one oh what difference does it make I've already made so many dirty dishes what's one more you know I better get started on them you know how I feel about a mess and cleaning this one up is going to take me all ah I got distracted and forgot to flip your grilled cheese oh look and now it's burning okay don't Panic Finn Don't Panic you can handle this no you can't mayday mayday this book is on fire oh kid Turn the page help me put this thing out quick oh holy smokes thanks kid that was crazy let's just keep this page Clos so it doesn't spread to the rest of the book sorry about the sandwich let me make you a new one huh you're taking that why what are you thinking you don't have to do that just to be polite ah slightly burnt grilled cheese is your favorite well maybe you're not impossible to please I guess I never thought of asking what you like I just assumed everyone would like my food I shall call it totally toasted she's [Music] pleasy whoa why is my book shaking again is this another earthquake wow you know in many cultures a burp is considered a compliment to the chef I'll take it ooh look you're not the only one who likes burnt grilled cheese maybe mistakes aren't always a bad thing care for some dessert get it while it's hot the end hey be sure to check out the other fin the Frog collection books