

6th, 7th, & 8th Grade

Reading Comprehension

St. Patrick's Day Escape Room



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SAINT PATRICK'S DAY ESCAPE ROOM MAP

1. Challenge #1: Read the passages and answer the questions to find some green socks to wear.
2. Challenge #2: Read the passages and answer the questions to find a green shirt to wear.
3. Challenge #3: Read the passages and answer the questions to find a green dress to wear.
4. Challenge #4: Read the passages and answer the questions to find a green hat to wear.

Wear something Green!

Students won't realize they are practicing Reading Comprehension skills! They will be immersed in the storytelling and our original videos as they complete reading comprehension challenges.

Learn more!



4 Reading Challenges

- Challenges focused on Reading Comprehension
- Each challenge takes about 20-30 minutes
- 4 different nonfiction passages
- Multiple choice questions
- Passages in 6th-8th Grade Text Complexity band (925L-1185L)
- Passages and questions are scaffolded

Learn more!



CORNERED BEEF AND CABBAGE

Irish-Americans in the United States have many traditions associated with St. Patrick's Day. Wearing the color green, decorating with shamrocks, watching parades, and dancing are all involved. Eating a meal of corned beef and cabbage is also part of the celebration.

Corned beef is made from brisket, which undergoes a long curing process using salt and spices. This tough cut of beef is then made tender and flavorful by being slowly cooked on a stovetop. Adding carrots, celery, and onion will infuse the broth with flavor during the cooking process. The rule of thumb is to simmer corned beef for 1 hour per pound of meat. Once a fork can easily pierce the meat, the corned beef can be set aside while potatoes and cabbage are added to the pot. The corned beef meal is hearty and often served with Irish soda bread.

What many people might not know is that this particular meal was not strictly Irish. In fact, it was more available and affordable. People living in Ireland typically ate dishes like corned beef and cabbage instead.

It was Irish immigrants to the United States in the late 19th century who brought the recipe for corned beef and cabbage to America. Irish-Americans adapted their menu to include this meat in their cuisine. Irish-Americans adapted their menu to include corned beef and cabbage as a reasonable cost, enjoy a dish that was somewhat reminiscent of their own Irish culture that consumed beef.

Over time, corned beef and cabbage gained popularity. It eventually became a staple of St. Patrick's Day meals in the United States. This meal is still served on St. Patrick's Day. Preparation methods are more varied, though. Nowadays, corned beef and cabbage in the oven, slow cookers, or pressure cookers are common. Some people still stick to the original flavors. Some people add various spices and ingredients to the recipe. Some people use different types of corned beef and cabbage. Some people use different types of corned beef and cabbage. Some people use different types of corned beef and cabbage.

CHALLENGE 1

- Read the passages and answer the questions.
- Use your answers to find some green socks to wear.
- Collect the socks after the challenge. Next, you will need to find a shirt!

Socks!

Enter your answers in the Leprechaun's Decoder to see if you've found your socks!



Scan the QR code to view the video.



DO NOT go to the next page until you've answered the question on your brochure!

1. What is the central idea of this entire passage?
 - a. Corned beef and cabbage originated in Ireland and has been served on St. Patrick's Day for centuries.
 - b. There are many ways to prepare the traditional meal of corned beef and cabbage on St. Patrick's Day.
 - c. The idea of using corned beef with cabbage came from Jewish communities in America.
 - d. Corned beef and cabbage is a meal served on St. Patrick's Day though it is not traditional Irish cuisine.
2. What was the traditional meat commonly consumed in Ireland before the association of corned beef with St. Patrick's Day in the United States?
 - a. chicken
 - b. lamb
 - c. pork
 - d. duck
3. What is the purpose of Paragraph 2 in this passage?
 - a. to entertain readers with St. Patrick's Day menus
 - b. to explain what corned beef is exactly
 - c. to persuade readers to make corned beef
 - d. to compare corned beef and cabbage to other meals
4. Which quote from the text supports the central idea that beef was not a main part of diets in Ireland?
 - a. "It was too costly and considered a luxury."
 - b. "Once a fork easily pierces it, you can remove it."
 - c. "They commonly used this meat in their cuisine."
 - d. "This meal is still served today to celebrate this Irish holiday."
5. What nonfiction text structure is mainly used to present information in this passage?
 - a. description
 - b. compare and contrast
 - c. chronological order
 - d. cause and effect
6. How has the cooking of corned beef and cabbage changed over time?
 - a. People no longer eat the meal on March 17th.
 - b. People substitute different meats into the meal.
 - c. People add varied ingredients and spices.
 - d. People use pork instead in some variations.

4 Reading Challenges

- Themed videos integrated throughout the Escape Room to keep students engaged.
- Students work in groups, partners, or independently.

Learn more!



Read the passages and answer the questions to complete the challenges.

Challenge 1: Find some green socks to wear.

Challenge 2: Find a green shirt to wear.

Challenge 3: Find a green dress to wear.

Challenge 4: Find a green hat to wear.



2 Versions

- Print in both color and blackline
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1.

Click on the shamrock to view the text



What is the central idea of this entire passage?



Corned beef and cabbage originated in Ireland and has been served on St. Patrick's Day for centuries.

The idea of using corned beef with cabbage came from Jewish communities in America.

There are many ways to prepare the traditional meal of corned beef and cabbage.

Corned beef and cabbage is a meal prepared on St. Patrick's Day though it is not Irish cuisine.



CORNED BEEF AND CABBAGE

Irish-Americans in the United States have many traditions associated with their St. Patrick's Day celebrations. Wearing the color green, decorating with shamrocks, watching parades, playing Irish music, and dancing are all involved. Eating a meal of corned beef and cabbage is also part of the festivities.

Corned beef is made from brisket, which undergoes a long curing process using large grains of rock salt called "corns." This tough cut of beef is then made tender and flavorful by being slowly cooked in a large pot of boiling water on a stovetop. Adding carrots, celery, and onion will infuse the broth with flavor during the hours-long cooking time. A rule of thumb is to simmer corned beef for 1 hour per pound of meat. Once a fork easily pierces the beef, you can remove it. The corned beef can be set aside while potatoes and cabbage are added to the broth to cook. This stew-like meal is hearty and often served with Irish soda bread.

What many people might not know is that this particular meal was not strictly traditional Irish cuisine. In Ireland, people's diet did not revolve around beef. It was too costly and considered a luxury. Pork, on the other hand, was more available and affordable. People living in Ireland typically ate dishes like salted pork (a close relative of bacon) and cabbage instead.

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It was Irish immigrants to the United States in the late 19th century who brought this meal with them. Americans learned of corned beef from their Jewish neighbors in New York City, who had adapted their menu to a reasonable cost, enjoy a dish that was somewhat reminiscent of corned beef. This meal is a part of American culture that consumed beef.

Over time, corned beef and cabbage gained popularity in the United States. This meal is now a traditional part of St. Patrick's Day meals in the United States, though it is not Irish cuisine. Preparation of corned beef and cabbage (corned beef and cabbage is a traditional meal of corned beef and cabbage, though the process considerably varies). Adding varied ingredients and special sauce can be used to adorn the meal.

Regardless of how it is prepared, corned beef and cabbage is a traditional part of St. Patrick's Day meals in the United States, though it is not Irish cuisine.

	PDF 	Webscape™ 
Format Type	Printable	Digital
Device	N/A	Any Device
Required Prep	Print & Go	Zero Prep
Student Answers	Printable Answer Pamphlet	Integrated Challenge Hub
Self Correcting	Includes Answer Key	Self Correcting
Custom Videos	QR Codes	Embedded
Audio Readings	N/A	Contains Audio Readings
Navigation	N/A	Automatically Advancing
Extras	Early Finish Challenges	Interactive Animation

2 Versions

- Print in both color and blackline
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TOP 5 SPOTS TO VISIT IN IRELAND

If you want to spend time surrounded by breathtaking landscapes, immerse yourself in rich history, and encounter the friendly faces of locals, a trip to Ireland is sure to tick all the boxes. Natural beauty, cultural heritage, and warm hospitality are around every corner. Ireland provides an adventure that will be remembered fondly for a lifetime. Let's take a look at five must-see destinations in Ireland.

1. Dublin

Dublin is the capital of Ireland. It is an entertaining city because of both its history and its modern energy. You can travel along cobblestone streets to visit Trinity College. This college houses the ancient Book of Kells, a religious manuscript from medieval times containing the four Gospels that form the New Testament of the Bible. Live music, art galleries, museums, theater shows, and authentic cuisine all wait for you in this well-known Irish city. And if you've always dreamed of getting up close to a castle, the 13th-century Dublin Castle's doors are open to tours. This castle was originally a medieval fortress built by order of King John of England and sits on a previous Viking settlement. A fire in 1684 caused much damage to the castle. It was rebuilt, however, and shifted from a fortress to a palace. It is one of Dublin's architectural marvels and not to be missed by travelers.

- No log ins or sign ups
- Works with any device that has an internet connection and web browser
- Zero prep! Just share the link with your students.

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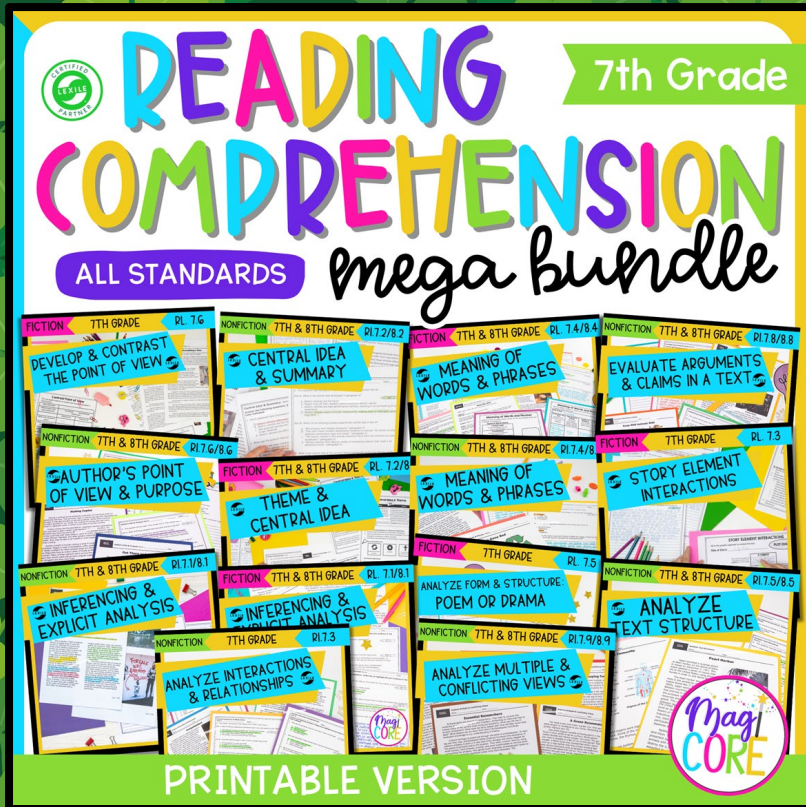
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