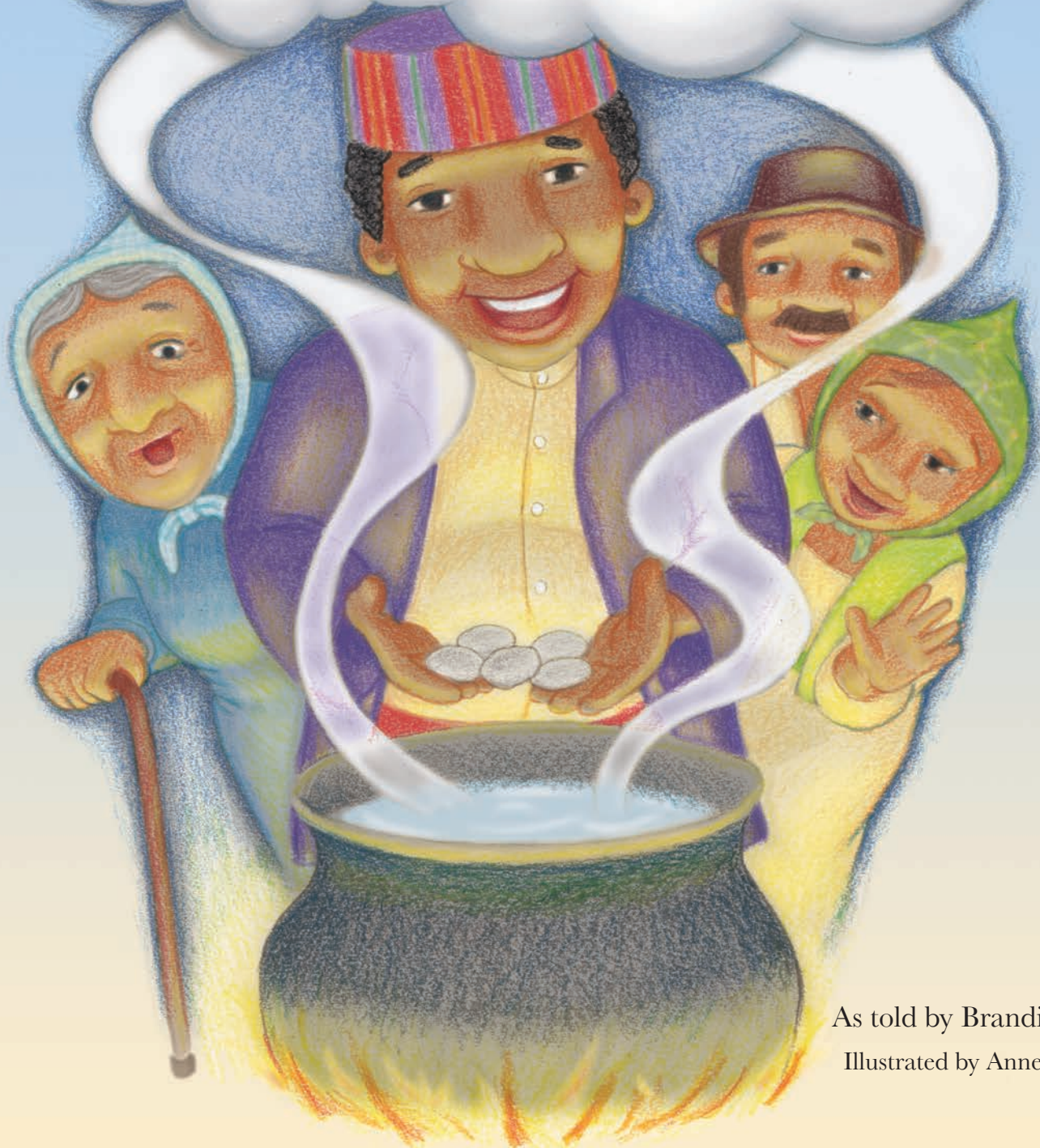
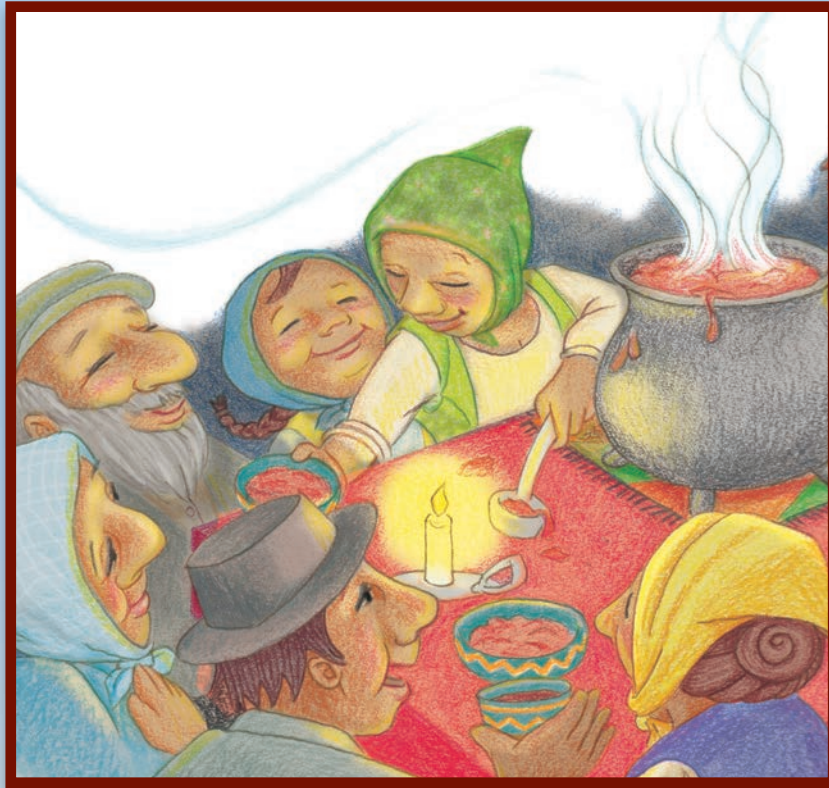


# Stone Soup



As told by Brandi Chase  
Illustrated by Annette Frei



Is it possible to make a delicious soup from stones?  
Read this book to find out!

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# Stone Soup



As told by Brandi Chase

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**Starfall Education Foundation**

P.O. Box 359, Boulder, CO 80306



One day a kindly traveler came upon a cold and lonely village. He carried only a knapsack filled with kindling and an empty iron pot.

The village seemed an unfriendly place. The streets were empty and every window and door was locked.





The traveler was tired. He was hungry, too! He walked to a house and knocked on the door. He thought he heard someone move inside. He thought he saw a curtain move. But no one answered.









The traveler did not give up. He walked to another house and knocked. This time a woman and three small children came to the door.

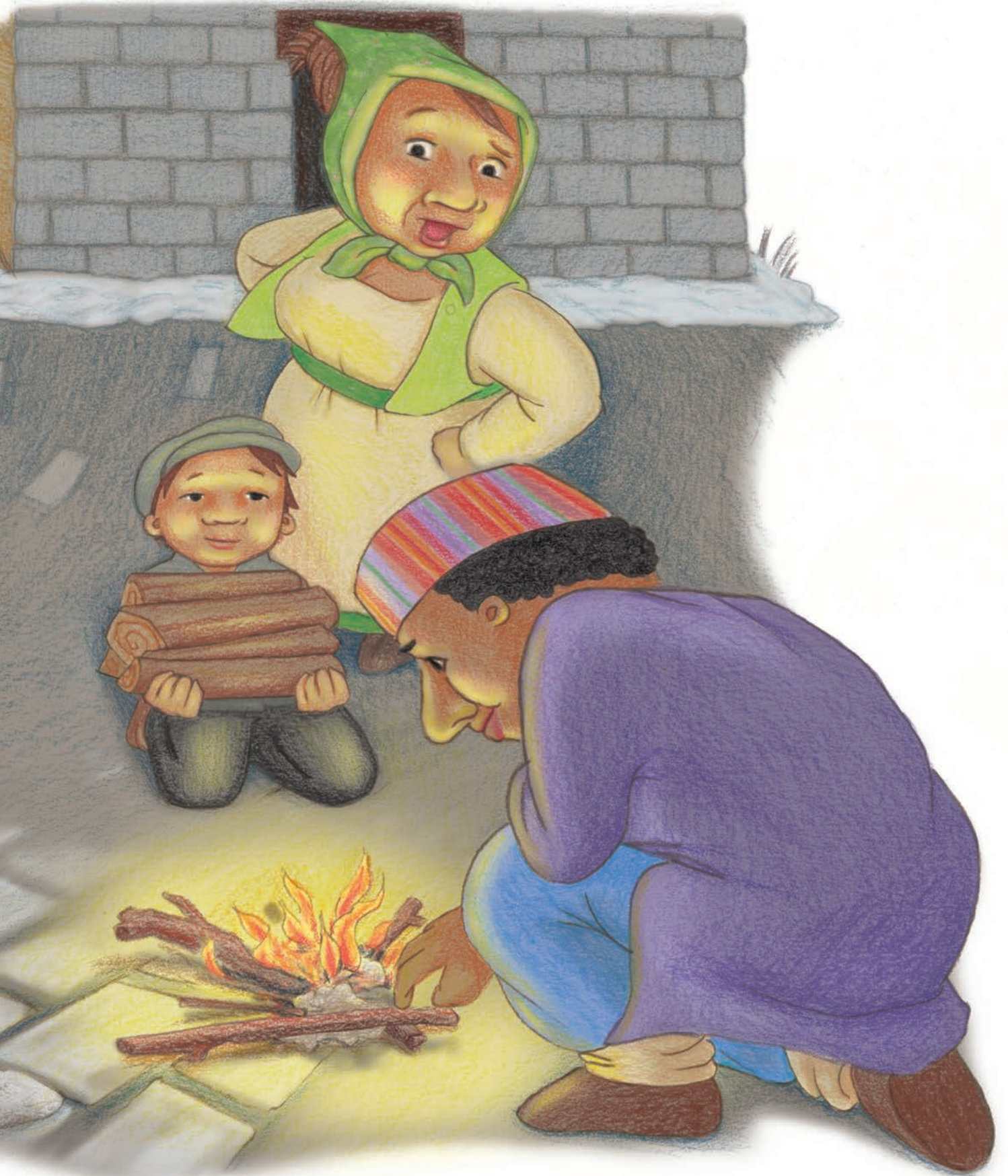
“Hello!” said the traveler. “I am looking for a place to rest my head and a bite to eat. Can you help me?”

“No,” said the woman, “we have not had any food for days. My own children are hungry. You should go on to the next village.”



The traveler smiled and said, “My, my! You are in worse shape than I am. Not to worry, I will happily share my stone soup with you. All we need is water for my pot and a fire.”

The children gathered water and wood. The traveler used his kindling to start the fire.



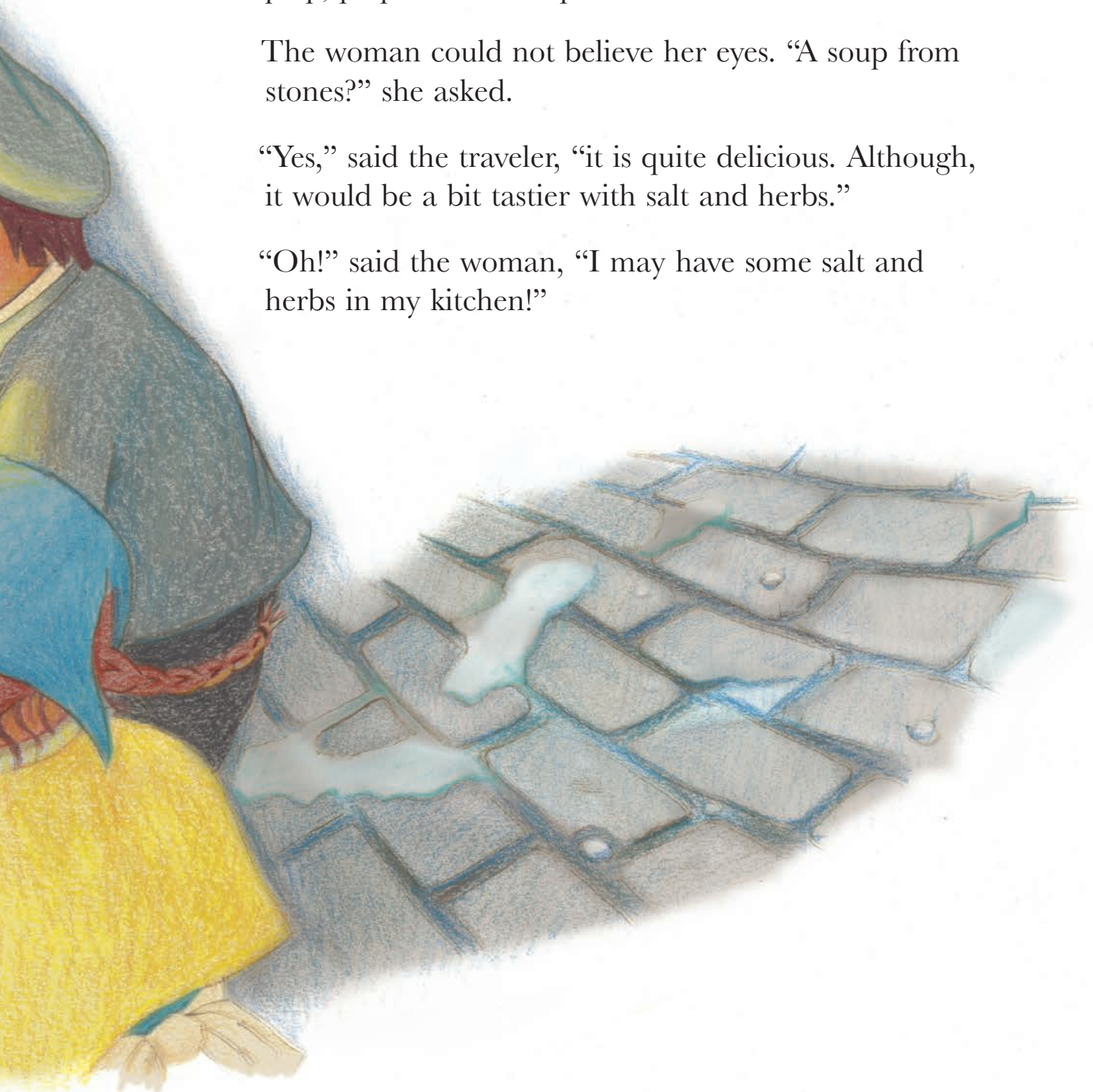


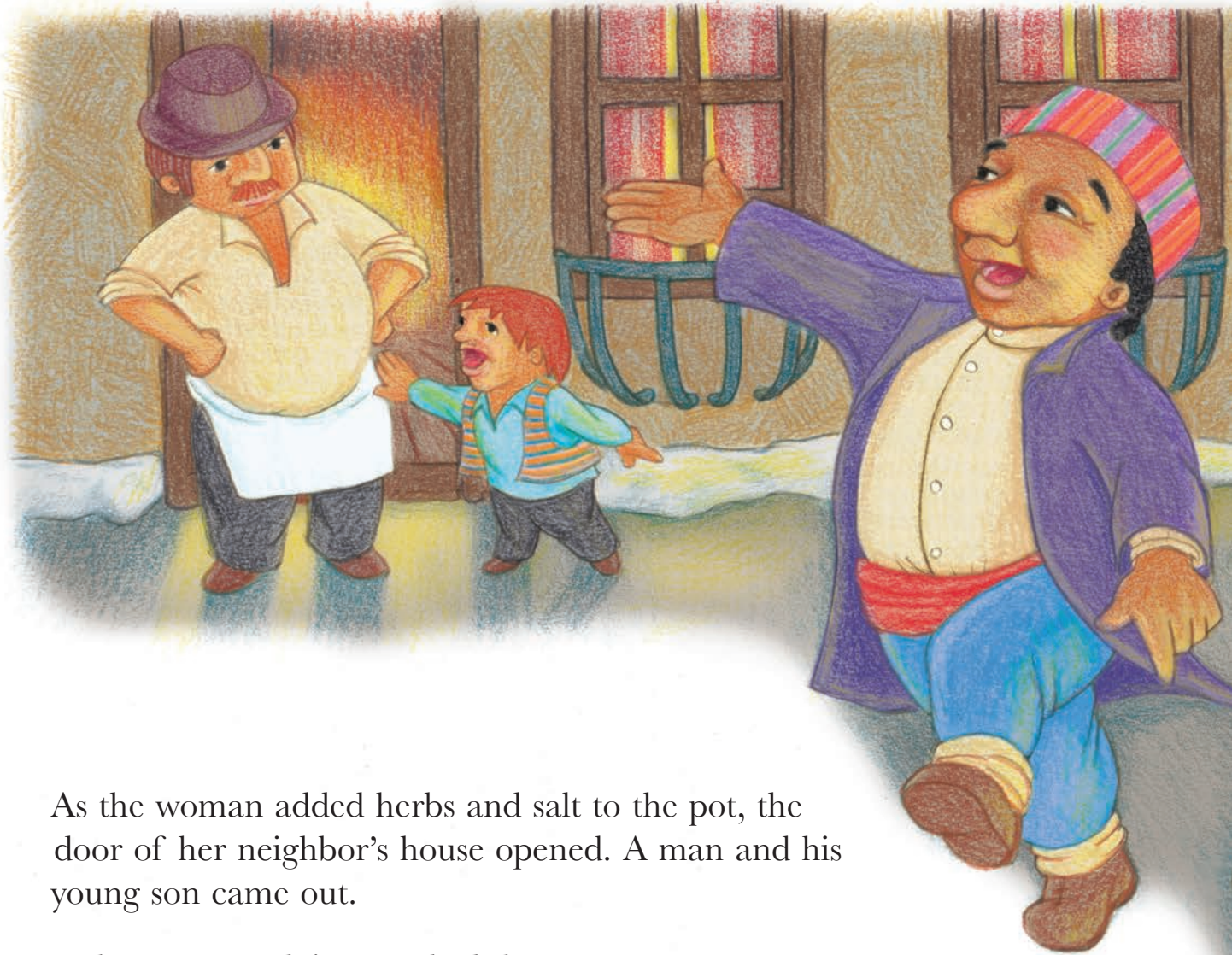
Soon they had a cheery fire and the water in the pot began to boil. The traveler pulled three smooth stones from his pocket and dropped them — plop, plop, plop — into the pot.

The woman could not believe her eyes. “A soup from stones?” she asked.

“Yes,” said the traveler, “it is quite delicious. Although, it would be a bit tastier with salt and herbs.”

“Oh!” said the woman, “I may have some salt and herbs in my kitchen!”





As the woman added herbs and salt to the pot, the door of her neighbor's house opened. A man and his young son came out.

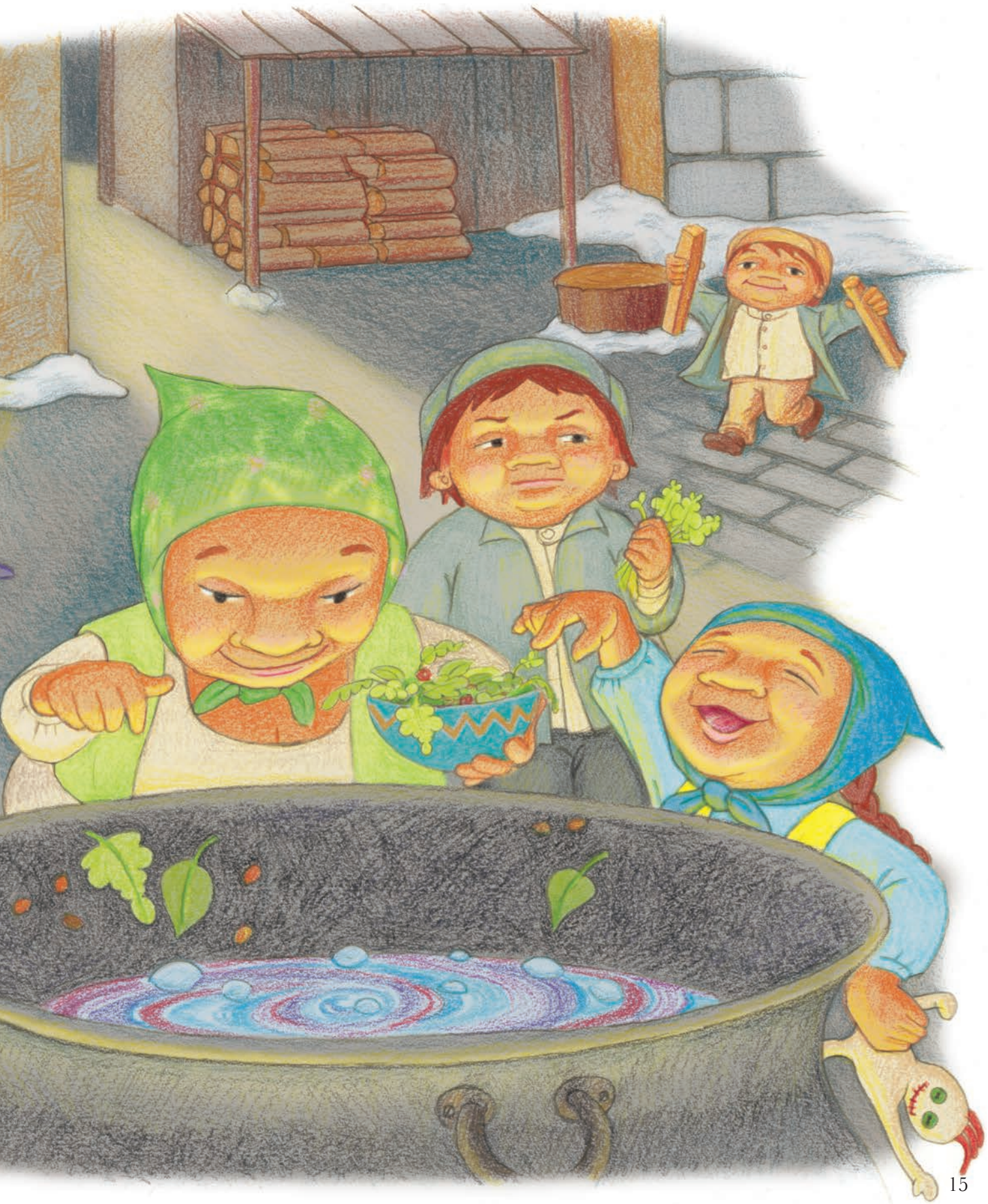
"What are you doing?" asked the son.

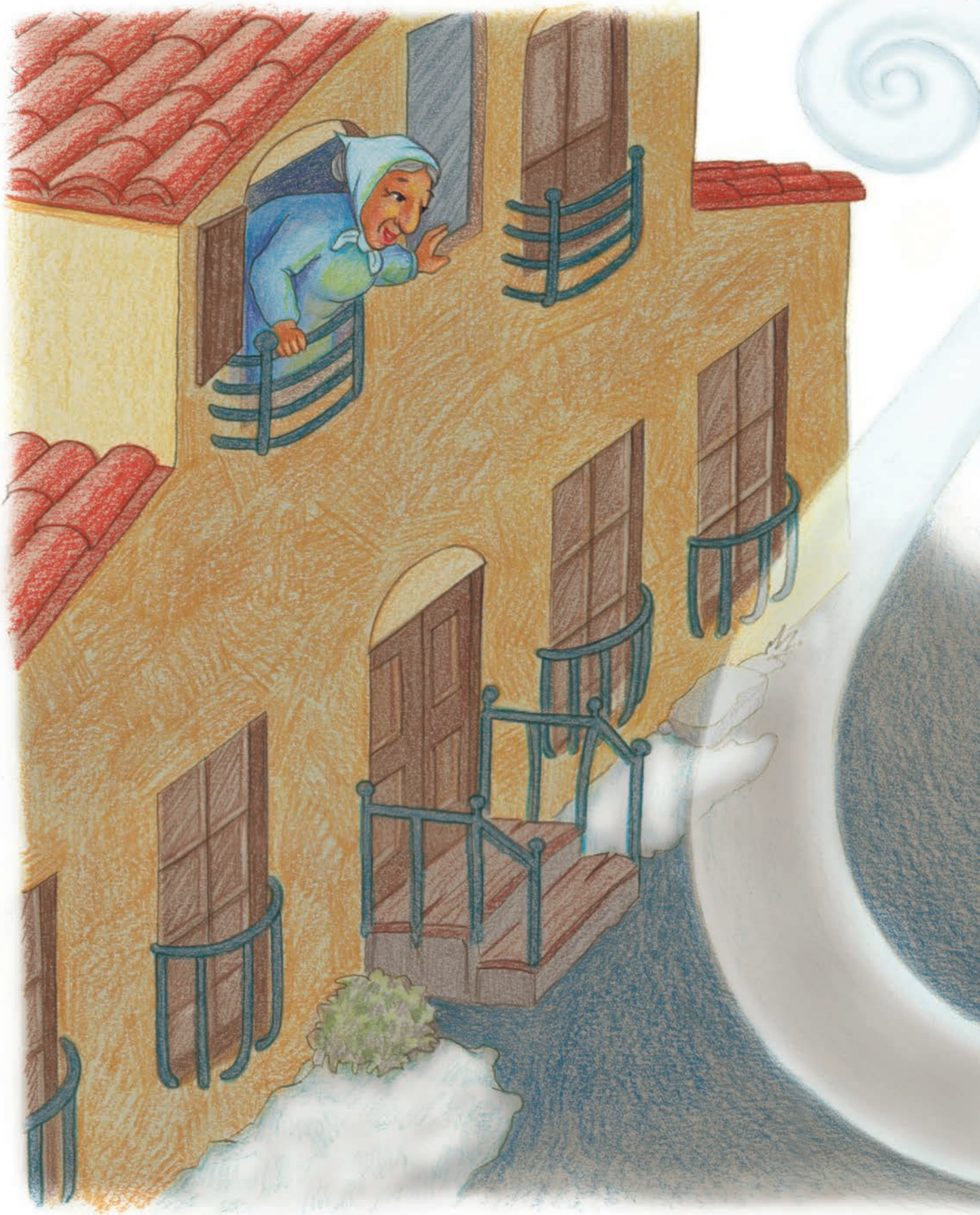
"We're making stone soup!" answered the traveler.

"A soup from stones?" asked the father.

"Yes," said the traveler, "it is quite delicious. Although, it would be a bit tastier with a few vegetables."

"Daddy," said the son, "I think we have some carrots and potatoes under the stairs!"







The man and his son added carrots and potatoes to the pot. The smell of the stone soup lifted into the air. A window opened, and an elderly woman called down to her neighbors, “What are you doing there?”

“We’re making stone soup!” they replied.

“A soup from stones?” asked the elderly woman.

“Yes,” said the traveler, “it is quite delicious. Although, it would be a bit tastier with a little meat.”

“You don’t say?” said the elderly woman. “Well, I happen to have some!”





One by one the villagers opened their doors. Each brought a little something to add to the stone soup. When the pot was full, villagers offered bread, butter, and other goodies. One villager even shared his homemade apple cider!

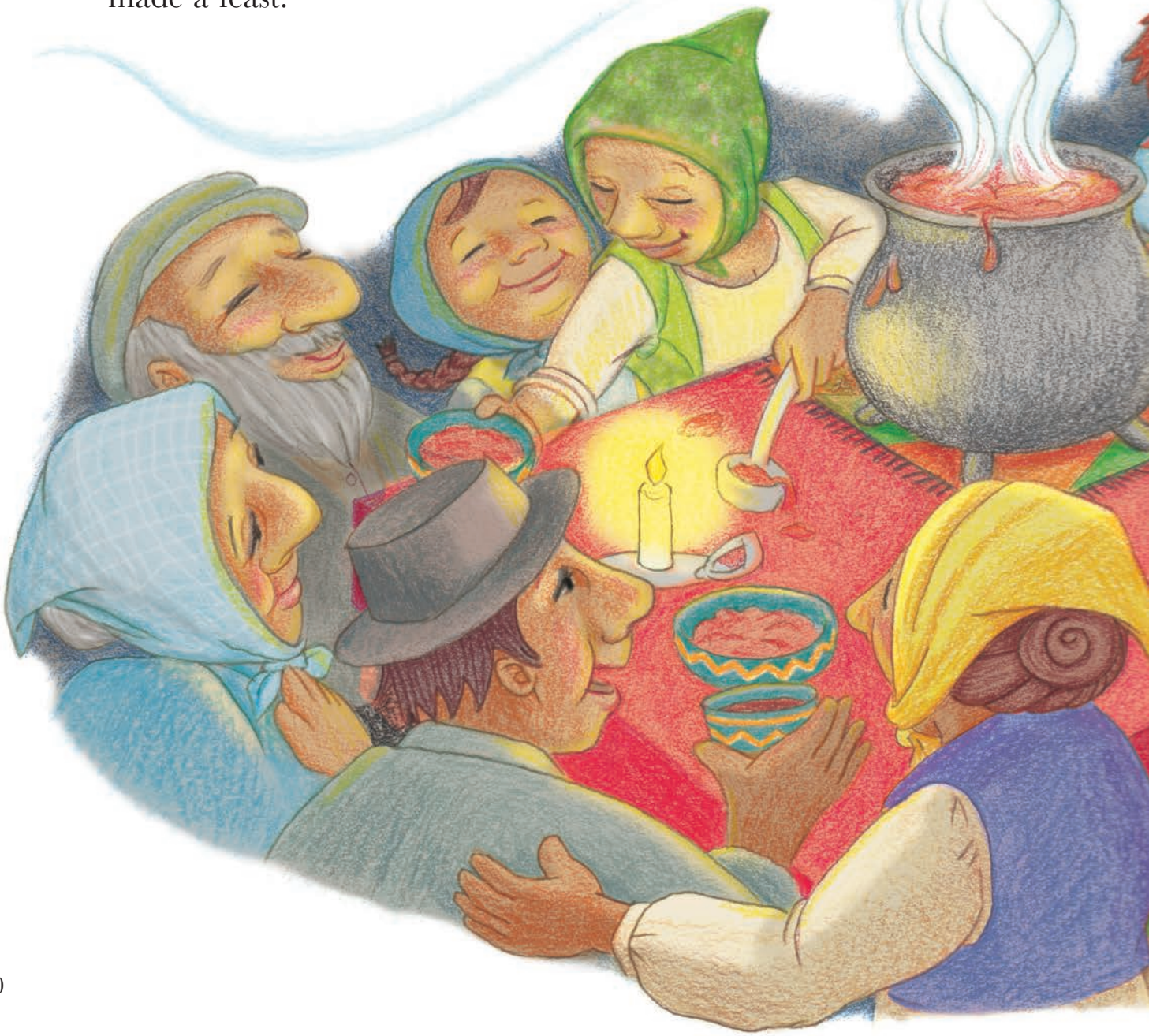
The traveler exclaimed, “This will be a meal fit for a king!”



The villagers and the traveler sat together and enjoyed a delicious meal made from stones.

Their tummies full of food, and their hearts full of joy, they declared to one another, “Who would have imagined such a meal! The stones must be magic!”

The traveler answered, “No, no. There is no magic in these stones. Each of us shared just a little, and together we have made a feast.”

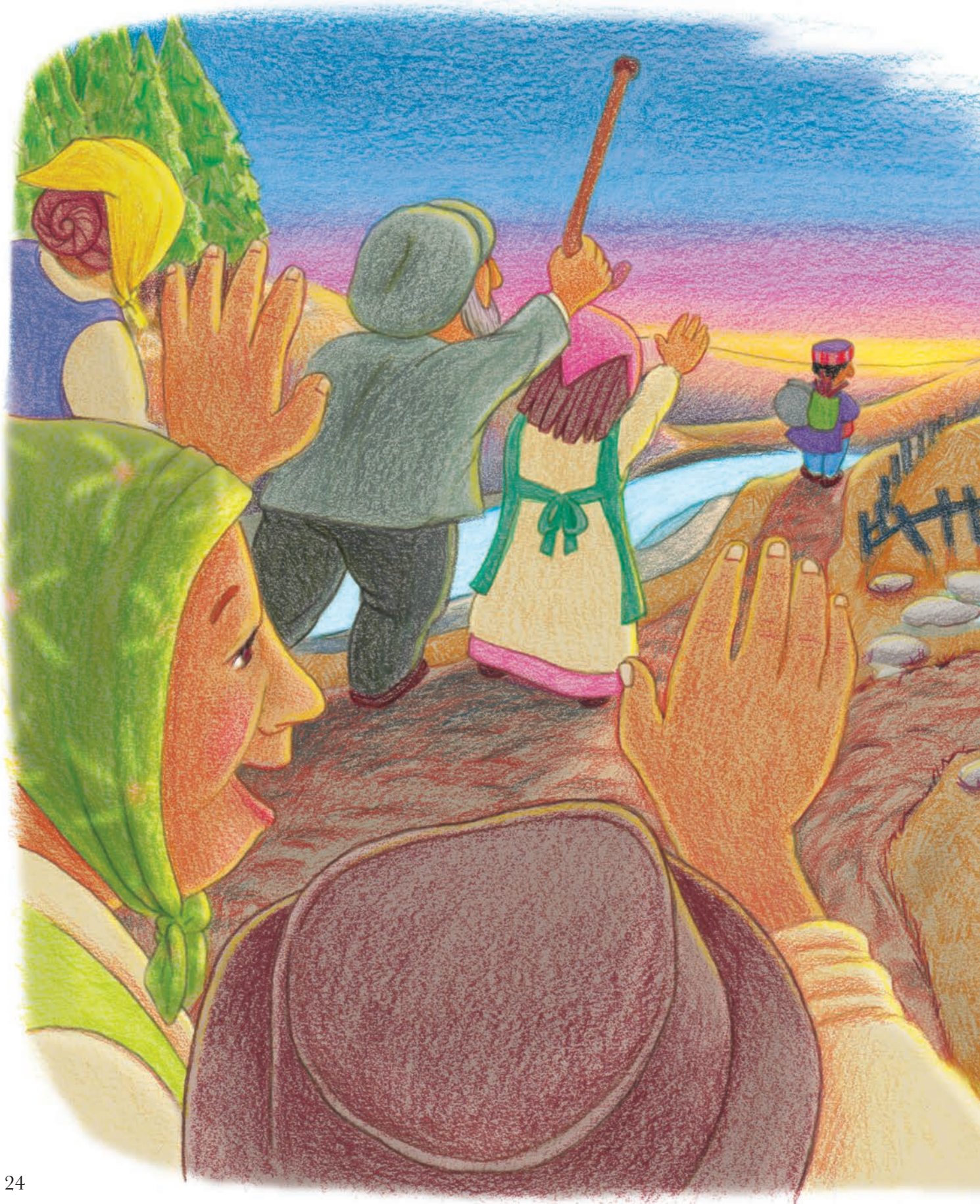






When the meal was over, and all of the dishes were done, the traveler filled his knapsack with kindling and collected his pot and stones.



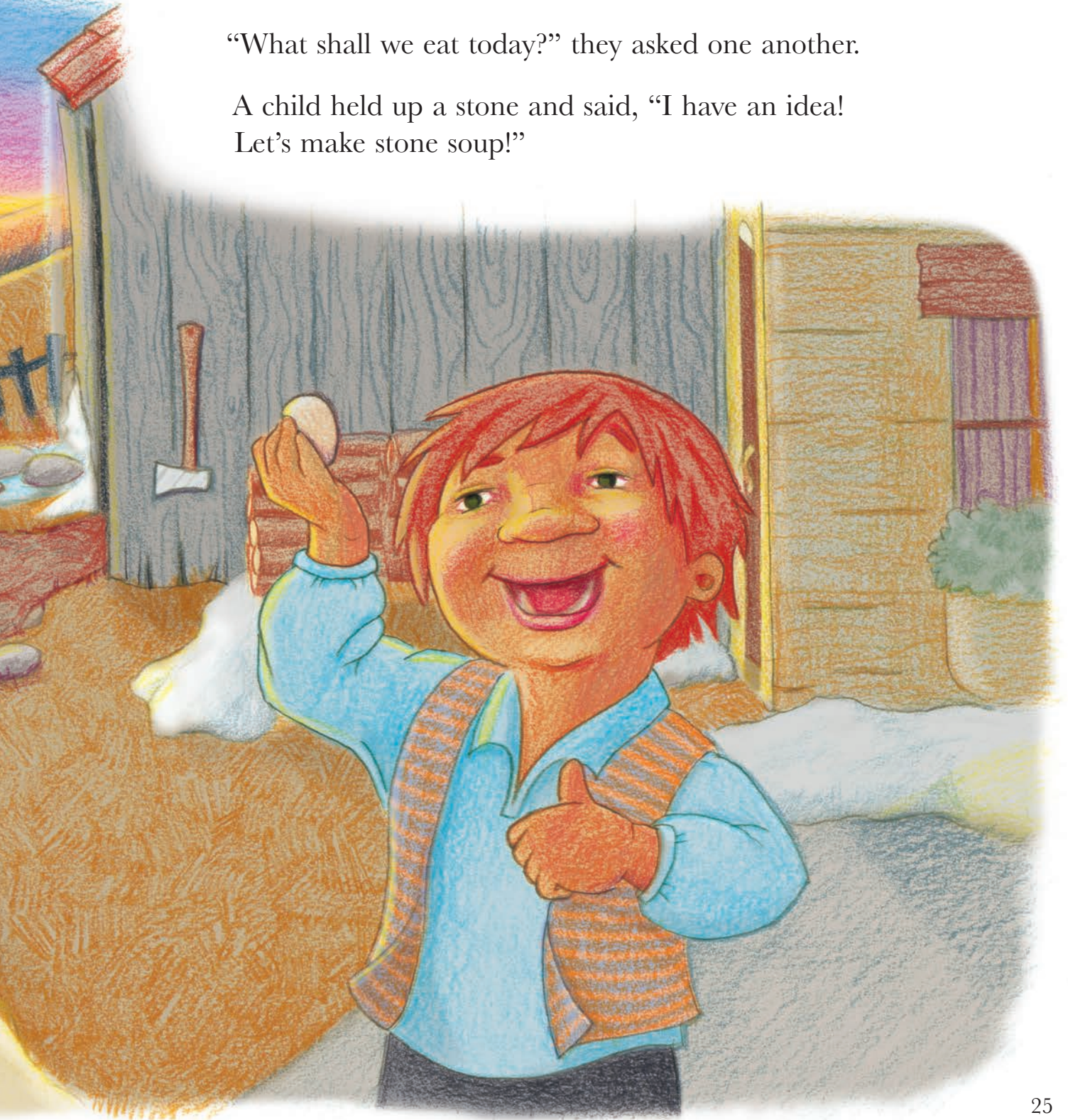




At dawn, the traveler continued on his way. The villagers waved and shouted their thanks until he was out of sight.

“What shall we eat today?” they asked one another.

A child held up a stone and said, “I have an idea! Let’s make stone soup!”



## About the Author

At the heart of *Stone Soup* lies Brandi Chase's love of pot-luck dinners. She and her neighbors have cooked up many a bowl of Stone Soup, believing there's no surer way to build community than around a hearty meal made from shared ingredients.

## About the Illustrator

Annette created art soup with the assistance of paper, colored pencils, and a little computer magic. As each illustration was cooked, then spooned into the pages of this book, her tummy filled with warm anticipation, knowing children would soon be reading *Stone Soup*. Annette's favorite food happens to be homemade chicken soup. Here is her very own recipe:

- 3 to 4 lbs. pre-cooked chicken
- 5 cups water or chicken broth
- 1 lb. carrots
- 1 lb. cabbage
- 1 tablespoon garlic, minced
- 1 tablespoon butter
- 3 celery stalks, finely sliced
- 1 teaspoon low-sodium chicken soup base (or bouillon)
- 1 large onion, chopped
- pinch sage, oregano, and thyme
- Celtic sea salt and pepper (to taste)
- additional vegetables on hand (broccoli, potatoes...)
- additional seasonings of your choice (to taste)
- noodles of your choice, cooked separately in water

Sauté onions, celery, and garlic in butter, then add water or broth to boil. Once boiling, add remaining ingredients except noodles, starting with veggies that take the longest to cook, like the carrots. After veggies are slightly soft, turn down to low and simmer for an hour. When ready to eat, serve with noodles.

Note: This soup also makes a great tortilla soup by adding salsa, cheese, sour cream, and tortilla chips.

