

Level 5



The Magic Taste of Simboro



By Etha Kalthapas

Illustrated by Tanya Zeinalova

The Magic Taste of Simboro



By Etha Kalthapas
Illustrated by Tanya Zeinalova

Library For All Ltd.



“What do I need to cook some tasty simboro?” Leimau asked herself. She wanted to try cooking her traditional dish.

That sunny morning, Leimau decided to try preparing some tasty simboro. She couldn't do it alone, so she went to ask her mum for help.

"Mum, can you teach me how to make simboro?" she asked.

Her mum smiled and said, "Of course, my dear. I'd love to!"





They spread a mat under a big mango tree. Leimau sat cross-legged, her heart racing.

“What do we need to make simboro?” she asked. “Where does the magic taste come from?”

Her mum replied, “We’ll need island cabbage, manioc, one dry coconut, a grater, a peeling knife and three bowls.”

With a big smile, Leimau jumped up to gather the utensils and ingredients. Today, she would learn how to cook simboro — a dish full of flavour and love. She could hardly wait!





“First,” said her mum, holding up a bright green leaf of island cabbage, “we start with this beauty. Look how fresh it is!”

They washed the leaves and laid them out, ready to place the other ingredients on the leaves.

“Next, it’s time for the manioc,” her mum said, pulling out a sturdy white root.

With a twinkle in her eyes, she handed Leimau a small peeling knife. “Be careful, but don’t worry! I’m right here with you,” she reassured her.





“Wow, it’s like unwrapping a special gift!” Leimau exclaimed as the smooth white flesh was revealed.

Her mum laughed, “Exactly! Each layer brings us closer to a delicious simboro.”

Once they had peeled enough manioc, her mum brought out a big shiny grater.

“Now for the coconut. This is the secret ingredient that makes Simboro so yummy!” she said, as she grated the dry coconut.





“Let’s mix it all together,” her mum said, guiding Leimau as they combined the grated coconut with the fresh cabbage and manioc in a big mixing bowl.

“Can I help shape them?” Leimau asked.

“Of course!” her mum replied, showing her how to roll the mixture into little rolls.

“Now, let’s get ready to cook them,” her mum said. They carefully placed the simboro rolls into a steaming pot.

As the simboro cooked, they sat together, sharing stories and laughter under the shade of the mango tree.





Finally, the simboro was perfectly cooked and ready to serve! Leimau's face lit up with joy.

"I did it! I can finally make simboro," she shouted.

**You can use these questions
to talk about this book with
your family, friends and
teachers.**



What ingredients did Leimau and her mum need to make simboro?



What did Leimau think the manioc felt like when it was peeled?



Why did Leimau's mum say the coconut was the 'secret ingredient'?

What is your favourite food? Do you know the ingredients?



Write down the recipe for simboro. Add some pictures to show the ingredients and how it is cooked.

About the author

Etha Kalthapas was born in Port Vila and now lives in Erakor Village. Writing stories is new for her, but she wanted to try it because she has seen how important they are for helping to develop children's reading skills. As a child, her favourite story was *10 Brown Coconuts*. Her favourite thing to do with friends and family is tell stories.



Did you enjoy this book?

We have hundreds more expertly curated original stories to choose from.

We work in partnership with authors, educators, cultural advisors, governments and NGOs to bring the joy of reading to children everywhere.

Did you know?

We create global impact in these fields by embracing the United Nations Sustainable Development Goals.



libraryforall.org

You're reading **Level 5**

Learner – Beginner readers

Start your reading journey with short words, big ideas and plenty of pictures.

Level 1 – Rising readers

Raise your reading level with more words, simple sentences and exciting images.

Level 2 – Eager readers

Enjoy your reading time with familiar words, but complex sentences.

Level 3 – Progressing readers

Develop your reading skills with creative stories and some challenging vocabulary.

Level 4 – Fluent readers

Step up your reading skills with playful narratives, new words and fun facts.

Level 5 – Curious readers

Discover your world through science and stories.

Level 6 – Adventurous readers

Explore your world through science and stories.



Library For All is an Australian not for profit organisation with a mission to make knowledge accessible to all via an innovative digital library solution. Visit us at libraryforall.org

The Magic Taste of Simboro

First published 2025

Published by Library For All Ltd

Email: info@libraryforall.org

URL: libraryforall.org



This work is licensed under the Creative Commons Attribution-NonCommercial-NoDerivatives 4.0 International License. To view a copy of this license, visit <http://creativecommons.org/licenses/by-nc-nd/4.0/>.

This book was made possible by the generous support of The Church of Jesus Christ of Latter-day Saints and Global Partnership for Education (GPE).



Save the Children



Original illustrations by Tanya Zeinalova

The Magic Taste of Simboro

Kalthapas, Etha

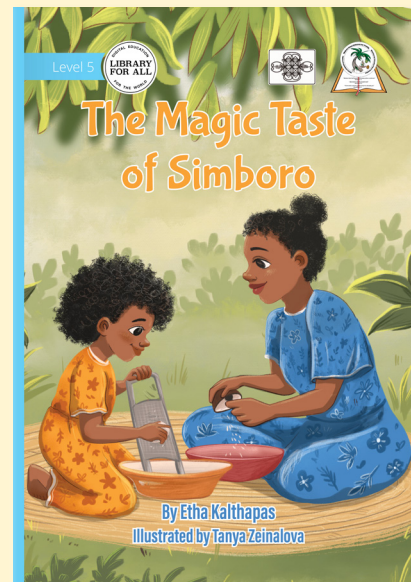
ISBN: 978-1-923554-29-0

SKU04794



The Magic Taste of Simboro

Leimau loves to eat simboro, but she doesn't know how to cook it. One day, Mum teaches Leimau all the steps involved in cooking tasty simboro. Yum!



libraryforall.org
#lettheworldlearn

ISBN 978-1-923554-29-0



9 781923 554290

