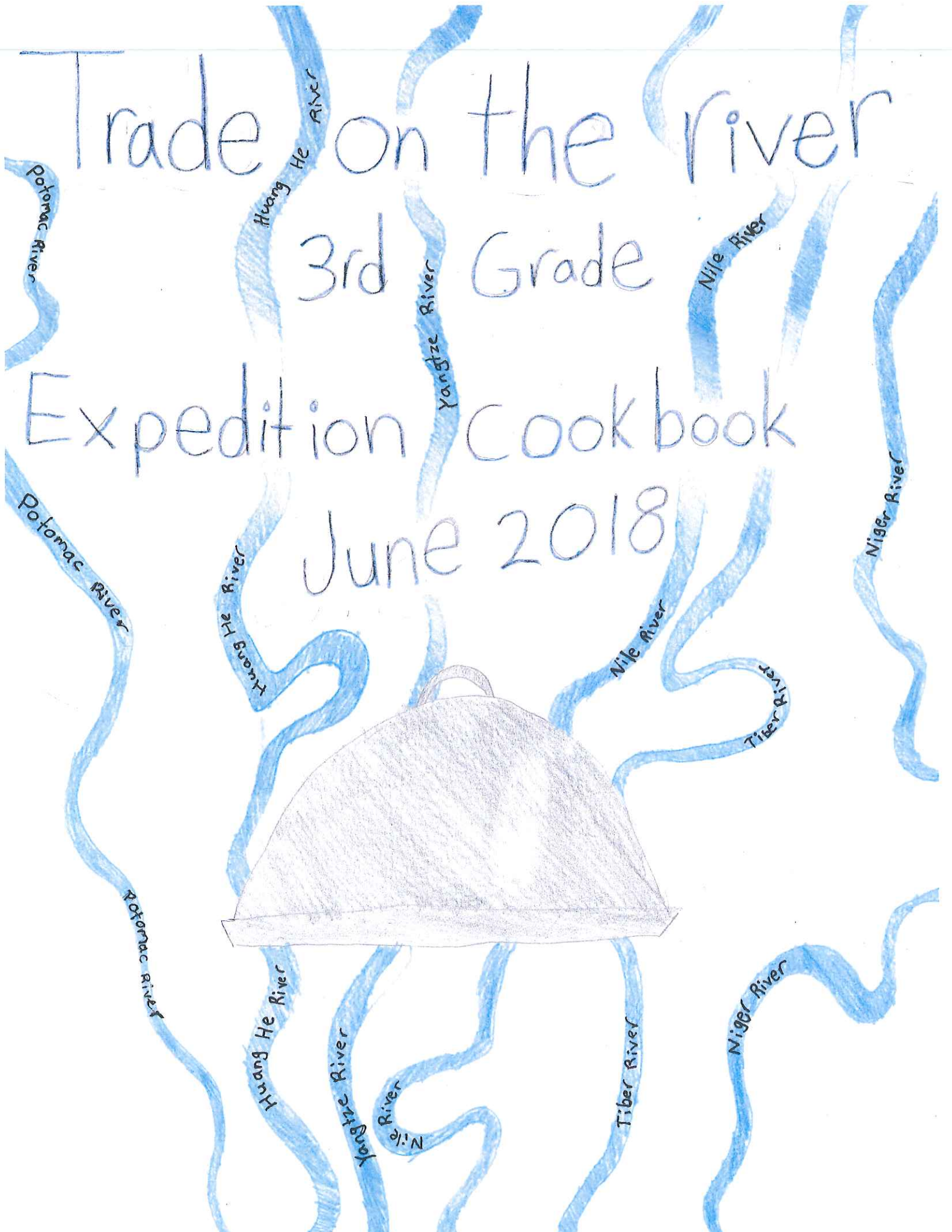


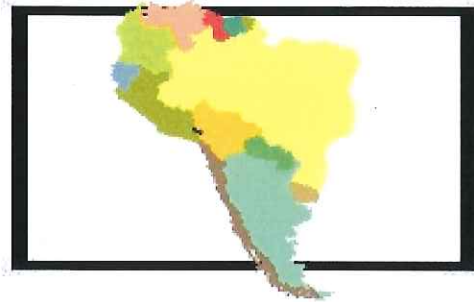
Trade on the river

3rd Grade

Expedition Cookbook

June 2018





Argentina

Food

In Argentina they eat a lot of beef and barbecue which is called asado. Empanadas are also one of their major foods. They also eat a lot of corn and potatoes. But most of their food is Italian they love pasta. This is similar to Ancient Rome where they also liked to eat meat.

Philosophy

Their government by President and a Vice President. They also have 2 houses that make the laws. They are all elected the people of Argentina. This is like the Ancient Romans who had a representative democracy.

Their official language is Spanish. They can read and write it just like Egypt and China. Both of these had a written language.

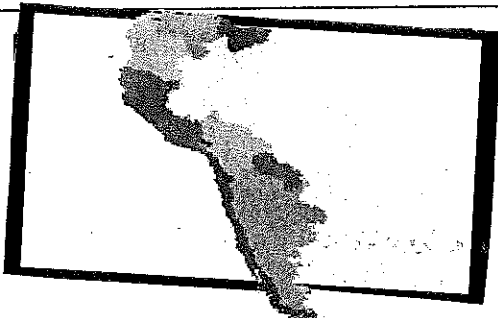
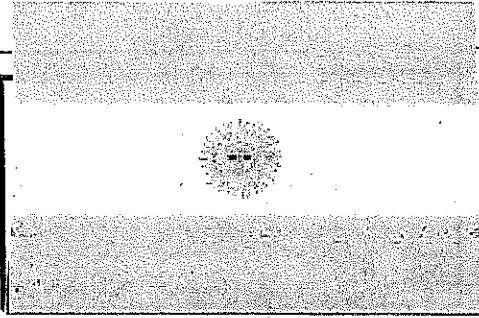
In Argentina most of the people are Christians/ Roman Catholics. They believe in one god. In most of the Ancient Civilization they believed in more than one god.

In Argentina all kids have to go to school from 4 to 17. In Ancient Civilizations they did not have to go to school. Only kids who were rich got educated and teachers came to their houses.

Recreation

In Argentina the main sport is football. They also play basketball and rugby. El Pato is a national sport they play on horses. Polo is also an important sport played by rich people. Sports were also important in Ancient Greece and Rome. The Greeks had the olympics and the Romans the Colosseum.

Jellison



beef pasta asados Empanadas corn Operatees
 Ancient Rome

President vice President
 real fake

Spanish language

roads Christians Ancient Roman gods

not educated rich kids

Recreation soccer polo basketball

Jefferson: Argentina

Potato and Beef Empanadas

note

The filling can be made in advance and refrigerated until ready to use.

ingredients

Filling:

- 2 medium potatoes
- 1 tablespoon olive oil
- 1 pound extra lean ground beef
- 1 onion, chopped
- 1 teaspoon chili powder
- 3/4 teaspoon cumin
- Salt and pepper, to taste

Pastry:

- 3 1/2 cups flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1/2 cup butter, chilled well and cut into 1/2-inch pieces
- 1/2 cup vegetable shortening
- 5 tablespoons (or more) cold water
- Chimichurri* sauce (optional, recipe below)

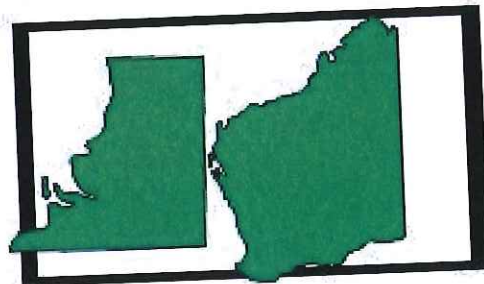
directions

Filling:

1. Boil potatoes for 5 minutes. Grate them and set aside.
2. In a large skillet, heat the olive oil. Add the ground beef and brown, breaking it up as it cooks. Add potatoes, onion, spices, and salt and pepper. Cook until ingredients are soft. Cool.

Pastry:

1. Mix flour, baking powder, and salt in a bowl.
2. Cut in shortening and butter until mixture resembles a coarse meal.
3. Add enough cold water for the dough to come together and form a ball. Knead until smooth. Let rest 10 to 15 minutes.
4. Preheat oven to 400°F.
5. On a lightly floured board, roll pastry to 1/8-inch thickness.
6. Using a 5- to 6-inch cutter, punch out rounds. Spoon about 2 tablespoons of the filling in center of each. Fold pastry in half and seal edges, crimping with a fork.
7. Bake on ungreased sheet for 15 to 20 minutes. Serve with *chimichurri* sauce or eat as is.



Australia

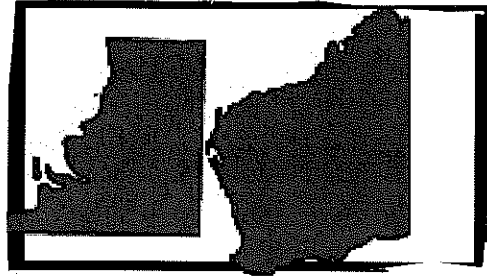
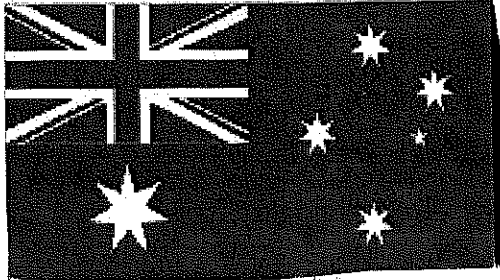
The people of Australia eat seafood and meats also things from other countries they don't eat lots of vegetables and they make food on hot coal. The Ancient Greek did this.

Most of the Australians are Christians but a lot do not have a religion. I can connect this to Ancient Rome.

Australians speak Aussie English which is making words short and make sentences different from the original. The ancient chinese had a written language.

For recreation they would play cricket, football and tennis also they hold Olympics by swimming or racing also they surf and ride boats for fun also they cycle and play basketball without dribbling. The Ancient Greek did most of these for entertainment.




They





AND
SAY
SAY

of Saturday

OUR PUBLIC
CHURCH

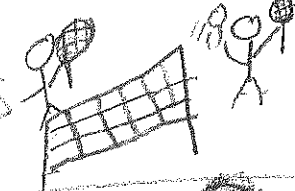


we speak a.d. a.d. a.d. a.d.
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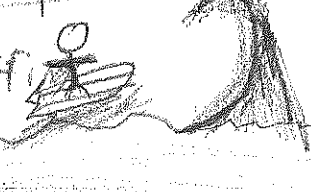


lets
have
a baby, a

tennis




surfing




We also
Play sports!

cycling



Football



Trey: Australia

Seafood with Fruit

ingredients

- 3 tablespoons butter
- 1 green apple, peeled, cored, and diced
- 4 shallots, chopped
- 2 teaspoons mild curry powder
- 2 tablespoons plain flour
- 1 cup apple juice
- Salt, to taste
- 1 pinch dill
- 1/2 pound green prawns in bite-size pieces
- 1 pound scallops
- 1 banana, sliced
- 1/2 cup cream

directions

1. Melt butter in saucepan. Sauté apple and shallots until soft. Add curry powder, and cook for a minute longer.
2. Stir in flour; add apple juice. Bring to boil, stirring constantly.
3. Add salt and dill; simmer for 5 minutes. Add prawns and scallops; cook until almost tender; add banana 5 minutes before end of cooking time.
4. Stir in cream and heat through. Serve with fluffy or fragrant rice.



Bolivia

Food

The Bolivians eat potatoes, rice, noodles. What they eat for their breakfast is coffee and bread everyday. For their dinner and lunch they ate soup and a little bit of meat because they are poor. The Ancient Egyptians also made bread and used wheat.

Language

The Bolivians speak and write Spanish. All the Ancient Civilizations had a written language just like the Bolivians except for Mali where they had oral storytelling.

Religion

The Bolivians did Christianity and they believe in one god and ancient Mali believe in one god as well.

Government

Bolivia is the same government as Rome because Bolivia does Representative democracy and Rome also does representative democracy because Rome has the letter R in it.

Educations

The Bolivians did not go to school when they were age 4. They had to go to school the children from the countryside could not go to school because they had to help the farmers. All the ancient civilizations did the same thing that not everyone went to school except for rich kids.

Choice

Bolivia has different sports to do but they play a special toy called trompos. It was a special beyblade and the ancient Egyptians play the same spinning toys so they both played spinning tops.

Robert: Bolivia

Pique Macho

ingredients

10 potatoes
2 pounds beef
1/2 pound spicy sausage
Oil
Salt, to taste
1 teaspoon ground black pepper
3 teaspoons white vinegar
2 onions
1 tomato
3 *locotos*, or very hot chili peppers

directions

1. Cut the potatoes into thick oblong pieces and fry them until tender.
2. Cut both kinds of the meat into 1-inch cubes.
3. Mix the meat and fry it in a small amount of oil, along with salt, pepper, and vinegar.
4. Add fried potatoes and mix well.
5. In a bowl, cut the onion into halved rings, the tomato into wedges, and the *locoto*, or hot peppers, into tiny slices. Make sure to remove all seeds from the *locoto*.
6. Mix everything together and serve.

yields

6 servings



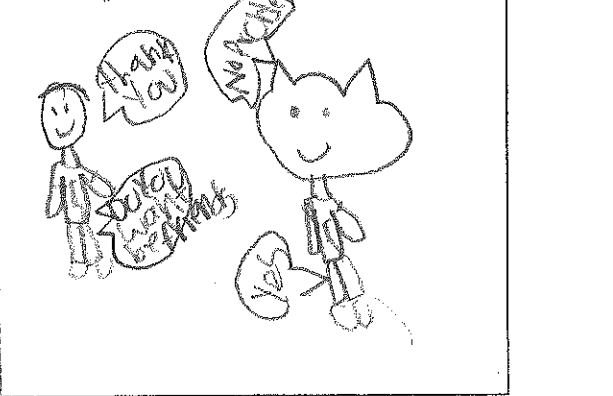
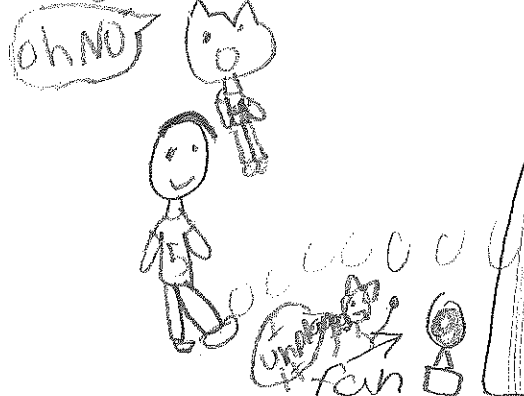
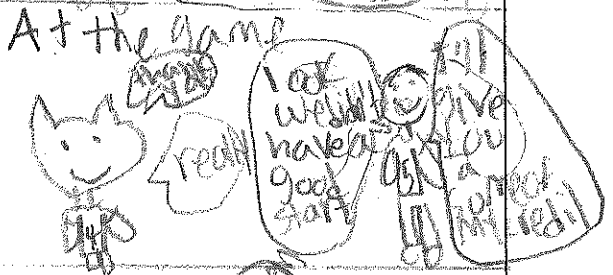
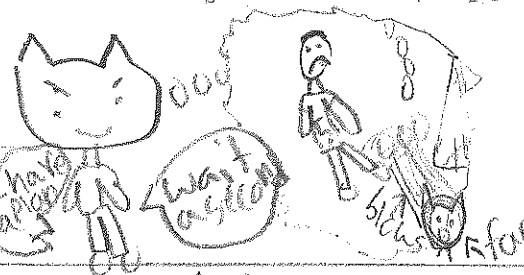
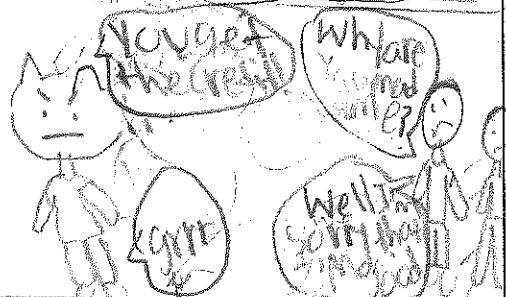
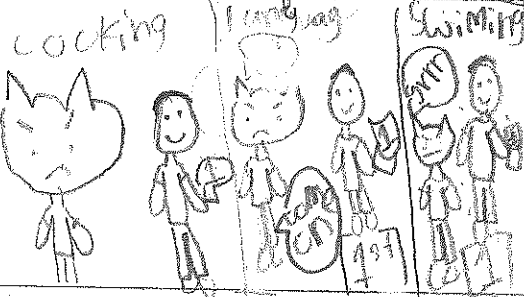
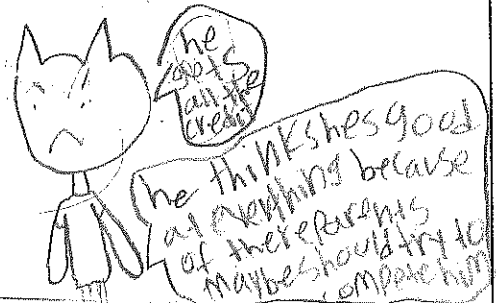
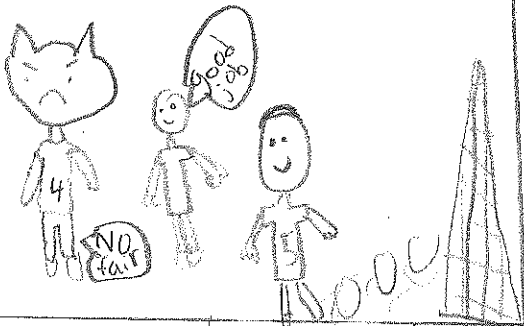
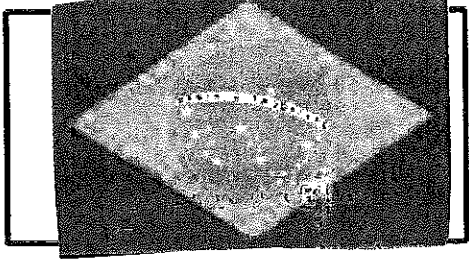
Brazil

What Brazilians eat depends a lot on where they live and how much money they make. Cola, hamburger, pizza and wheat bread have become popular in Brazil. Brazil is similar to the Egypt because Egypt eats bread a lot and it's popular in Egypt and Brazil has bread which is popular food to.

Brazil is a federative republic. Each state has an elected governor. Everyone is required by law to vote in an election. Brazil is connected to Rome because Brazil votes for a leader and Rome does that to. Brazil is the only country in South America where national languages is Portuguese. Brazil is different from China because China only does characters Brazil does not. Brazil has a free public elementary school. According to the law children from ages 7 to through 14 attend school. Many children leave school to complete the requirement and begin work. Brazil is different from Rome because Rome does school only for boy in they do it at their home but Brazil does not do that. Brazil has more Catholics than any other country. Portuguese colonist brought the Roman Catholic religion to Brazil. Brazil is similar to Rome because Portuguese brought Rome Catholics religion to Brazil.

Many Brazilian people enjoy fishing, skin diving, swimming and boating. Futbol which is a sport and it's soccer is the country's favorite sport. Brazil has thousands of soccer teams. Rio's Maracana stadium the worlds largest stadium. Brazil is similar to Rome because they love soccer as much as Brazil.

Brazil fairytale/bubble stories



Kariani: Brazil

Tortillas Stuffed with Meat and Cheese

note

Pupusas can be made with a meat or cheese filling. This recipe uses meat. Grated farmer's cheese, mozzarella, Swiss, or any combination of these cheeses will work nicely.

13 November is National Pupusa Day in El Salvador.

ingredients

- 1 pound ground pork (sausage)
- 1/2 large onion, finely diced
- 1 clove garlic, minced
- 1 medium fresh green chili, seeded and minced
- 1 small tomato, finely chopped
- 1/4 pound white cheese, grated
- 1/2 teaspoon salt
- 5 cups flour
- 4 cups water, approximately
- 1 teaspoon vegetable oil

directions

1. In a large nonstick saucepan, cook pork, onion, and garlic over high heat. If necessary, add small amounts of water to the pork to prevent sticking. When the meat is cooked thoroughly, reduce heat to low and add chili and tomato. Let mixture cook until all liquid has evaporated. Set aside to cool. Stir in the cheese and salt.
2. In a large mixing bowl, put flour and enough water to make a dough. Divide the dough into 25 pieces and roll each into a ball. Flatten each ball between the palms of your hands to 1/2-inch thickness. Put a spoonful of the meat mixture in the middle of each disk of dough and enclose it firmly. Flatten the *pupusas* again until 1/2 inch thick.
3. Heat a flat, heavy-bottomed skillet until it is very hot. Brush the skillet with a little oil. Cook the *pupusas* on each side for 4 to 5 minutes, until nicely browned.
4. Serve immediately.

hint

Using a tortilla press is an easier and quicker flattening method for beginning *pupusa* makers. Experts slap the dough from palm to palm to flatten it out.



Canada

In Canada, the people like to eat wildrice, hamburger, salmon, berries, nuts, seafood, fish and in Ancient Greece they also eat seafood and fish and like Ancient China they eat rice.

Most Canadians believe in one god and are Roman Catholics. In Ancient China they believed in many Gods. The official languages of Canada are English and French. Canada has a prime minister who runs the country with the Parliament. It has the Senate and the House of Commons where people are elected. The leader of Canada's Government is a prime minister. This is like Ancient Rome which has representative democracy. In some parts of Canada, kids speak English and French and have to take French Classes. But most of Canada speaks English. Ancient Egypt and China had written languages. Children have to take schools in Canada when they are 5 or 6 years old. Canadians children must attend public schools.

Hockey is the popular in Canada. Wayne Gretzky is one of the best players in the game hockey in Canada. Some kids start to play Hockey when they are young on local teams or they go to Hockey camps. Ancient Greece they also play sports.

Anu: Canada

Salt Cod Chowder

note

This particular chowder is unique to Newfoundland.

ingredients

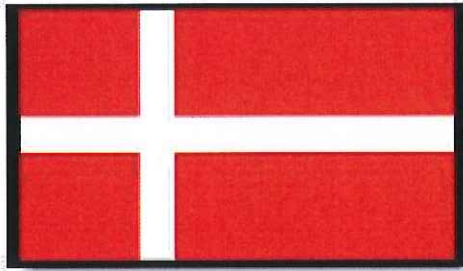
- 1 pound salt cod
- 1/4 cup salt pork, finely diced
- 1 medium onion, thinly sliced
- 3 cups raw potatoes, diced
- 1 cup carrots, diced
- 3 cups water
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 cup canned corn, drained
- 3 cups milk, heated

directions

1. Freshen salt cod by soaking it overnight in cold water. Drain and place in a stewing pot, and cover with fresh water. Bring to simmer at low heat. Drain. If the fish is still too salty, add fresh cold water, bring to simmer again, and drain.
2. Fry salt pork in stewing pot until crisp. Remove fried pork scraps and reserve for garnish.
3. Cook onion in pork fat until tender. Add potatoes, carrots, water, salt, and pepper. Cook, covered, about 10 minutes, or until vegetables are tender. Add corn, heated milk, and freshened salt cod. Bring chowder to a simmering temperature, but do not boil.
4. Garnish with the pork scraps and serve hot.

yields

8 to 10 servings



Denmark

Have you ever had a danish? It is great! Did you know that dinner is the main meal of the day? For breakfast they mostly eat cereals or eggs or bread with jam,cheese or eggs. Then for the rest of the meals they have lots of meat. They are like the Ancient **Greeks** because they eat fish and cereals.

Denmark is 76.0 Evangelical Lutheran 4.0% Muslim and 20.0% other religions they are like the **Greek** and the **Romans** because they mostly Believe in one god.Denmark has a representative democracy they have a queen they are like the **Romans** because they had a representative democracy. Denmark's official language Danish it is a very hard language to speak but some Norwegians and Swedish can speak it they are like **Greeks, Romans, Chinese** and **Egyptians** because they have their own language. In Denmark children are required to go to school for nine years The education systems are quite good there are also required to learn at least one foreign language they are not like the **Roman** and **Greeks** because they go to school instead of the teachers coming to their homes.

Recreation in Denmark is very centered on soccer it is easily determined the favorite sport in Denmark after the winter the danse like to go outside and play soccer there are a lot of clubs on different levels and abilities they are like the ancient **Greeks** who played a lot Sports and Who created a whole festival surrounded around athletes.

Anders: Denmark

Frikadeller

Meatballs

note

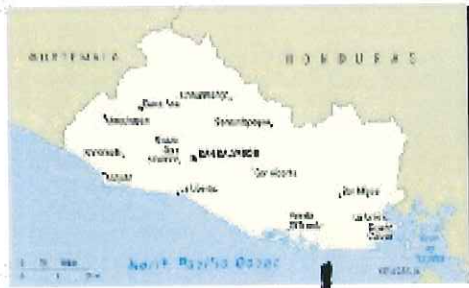
Frikadeller are commonly eaten for lunch or dinner in Denmark.

ingredients

- 1/2 pound veal
- 1/2 pound pork
- 2 tablespoons flour or 1 cup bread crumbs
- 2 cups milk
- 1 egg
- 1 large onion
- Salt, to taste
- Pepper, to taste

directions

1. Put veal and pork together through a grinder 4 or 5 times.
2. Add flour or bread crumbs, milk, egg, onion, and salt and pepper. Mix thoroughly.
3. Drop on frying pan from a large tablespoon and fry over low heat.
4. Serve with browned butter, potatoes, and stewed cabbage.



El Salvador

FOOD

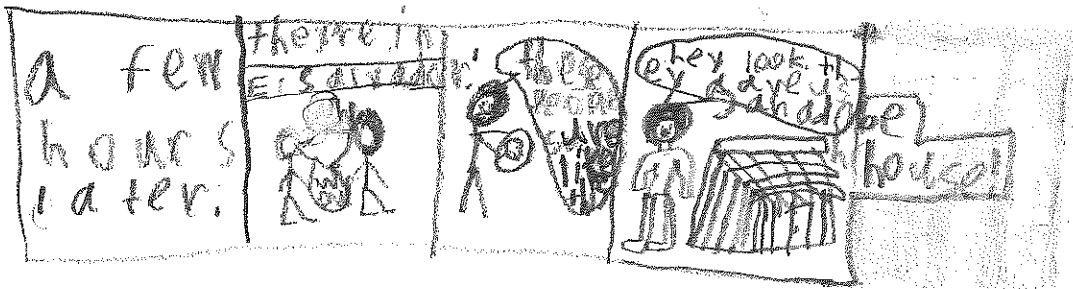
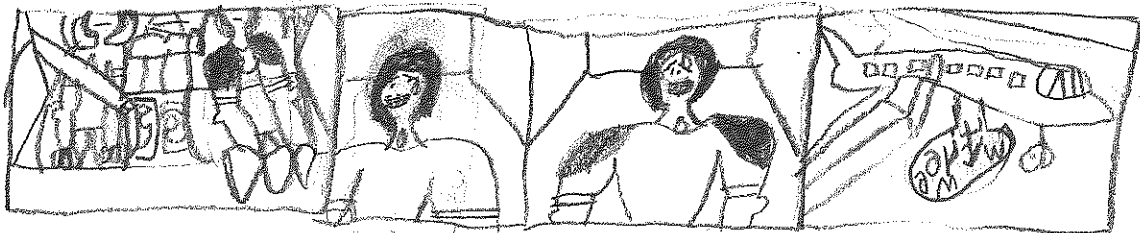
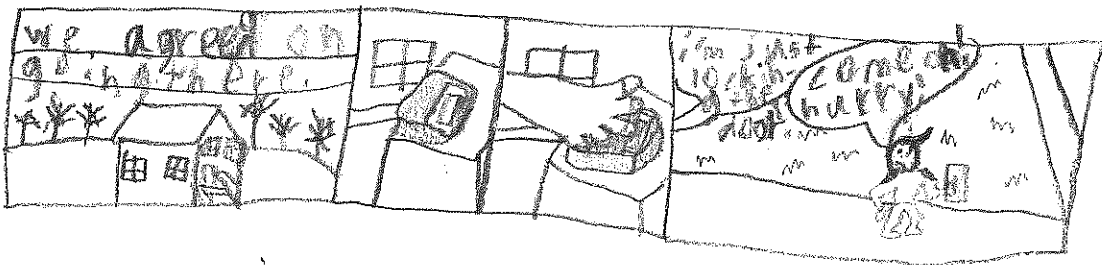
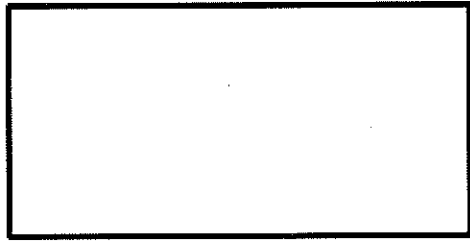
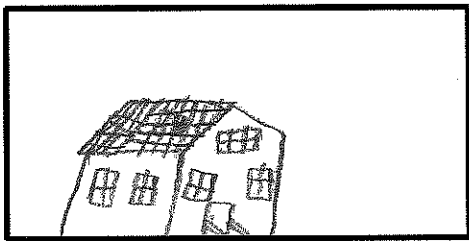
Most Salvadorans eat mainly beans, bread, corn and rice. They also eat dairy products and meat when they can afford them. Pupusas (corn-meal tortillas stuffed with cheese, chopped meat, beans and spices) are a popular snack and did you know that on November 13 is National pupusa day in El Salvador?

PHILOSOPHY (government, religion, language, education)

El Salvador has an army, a navy and an Air Force. El Salvador also has a police force called the National civilian police. El Salvador is a republic, which means that the citizens of the country elect a person to be president of the country and they also elect another person to be the legislature (a person to be the lawmaker) to represent the country to the government. El Salvador is 57% Roman Catholic and it is also 21% Protestant, 2% Jehovah's witness, 1% Mormon and 19% other or none. Spanish is the official language of El Salvador, while Nahuanti, an ancient Central American language dating back to the Aztecs, is spoken among some native Americans. Also did you know that many businesspeople and teachers speak English too?

SHELTER

Some farmers own adobe houses with a dirt floor and a thatched roof. Some poorer country people live in wattle houses, which have walls made out of interwoven branches covered with mud.



The end

Sam: El Salvador

Tortillas Stuffed with Meat and Cheese

note

Pupusas can be made with a meat or cheese filling. This recipe uses meat. Grated farmer's cheese, mozzarella, Swiss, or any combination of these cheeses will work nicely.

13 November is National Pupusa Day in El Salvador.

ingredients

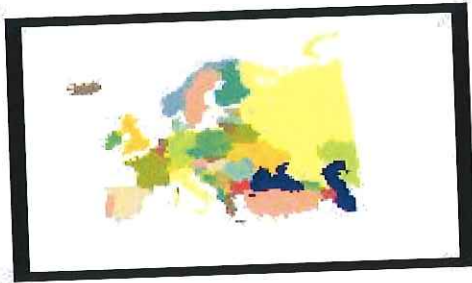
- 1 pound ground pork (sausage)
- 1/2 large onion, finely diced
- 1 clove garlic, minced
- 1 medium fresh green chili, seeded and minced
- 1 small tomato, finely chopped
- 1/4 pound white cheese, grated
- 1/2 teaspoon salt
- 5 cups flour
- 4 cups water, approximately
- 1 teaspoon vegetable oil

directions

1. In a large nonstick saucepan, cook pork, onion, and garlic over high heat. If necessary, add small amounts of water to the pork to prevent sticking. When the meat is cooked thoroughly, reduce heat to low and add chili and tomato. Let mixture cook until all liquid has evaporated. Set aside to cool. Stir in the cheese and salt.
2. In a large mixing bowl, put flour and enough water to make a dough. Divide the dough into 25 pieces and roll each into a ball. Flatten each ball between the palms of your hands to 1/2-inch thickness. Put a spoonful of the meat mixture in the middle of each disk of dough and enclose it firmly. Flatten the *pupusas* again until 1/2 inch thick.
3. Heat a flat, heavy-bottomed skillet until it is very hot. Brush the skillet with a little oil. Cook the *pupusas* on each side for 4 to 5 minutes, until nicely browned.
4. Serve immediately.

hint

Using a tortilla press is an easier and quicker flattening method for beginning *pupusa* makers. Experts slap the dough from palm to palm to flatten it out.



Estonia

The people of Estonia have a wide range of diet plans. They stick to it! Some foods are also common in other countries for example people eat potatoes and in Ireland they eat potatoes to and they eat fish. Just like Greece

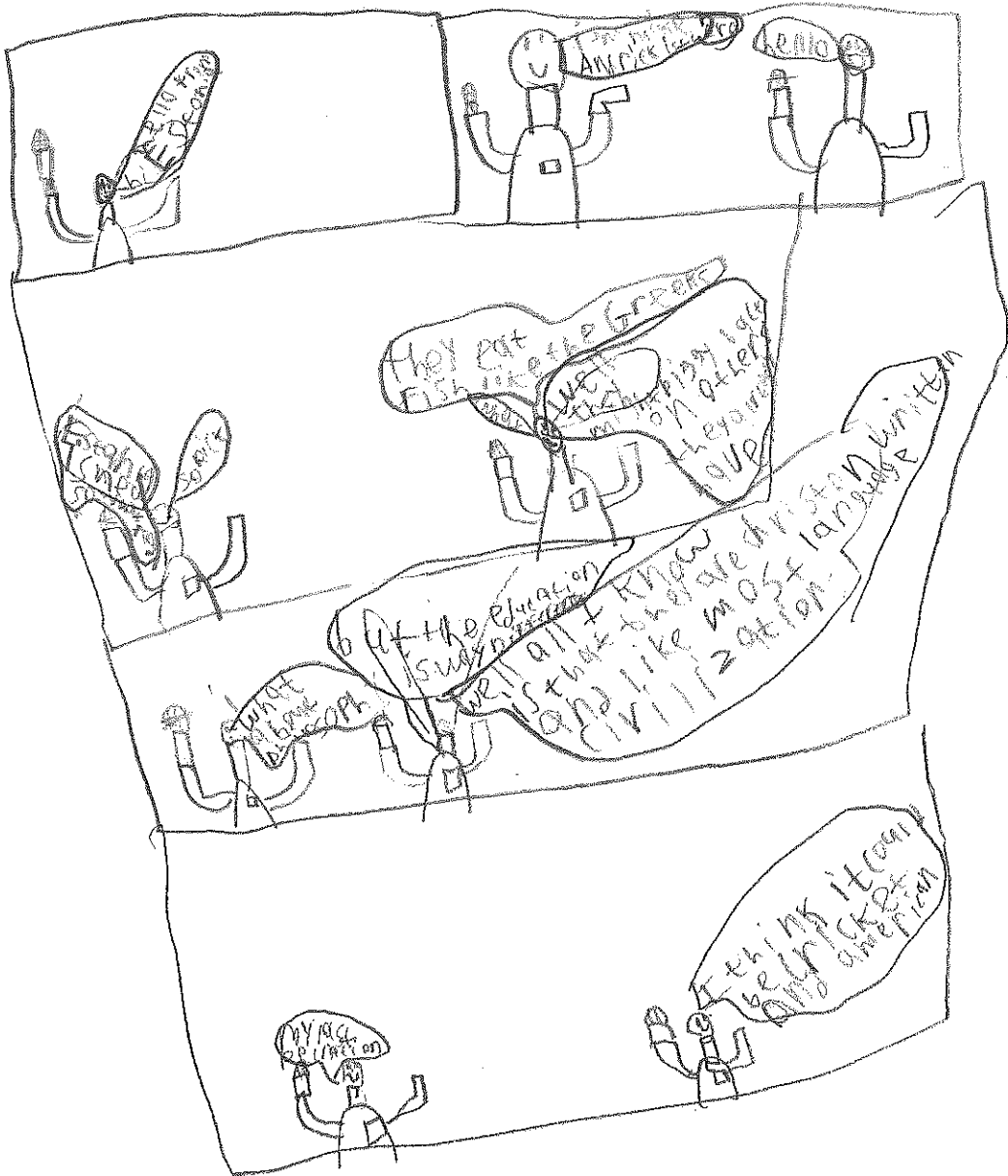
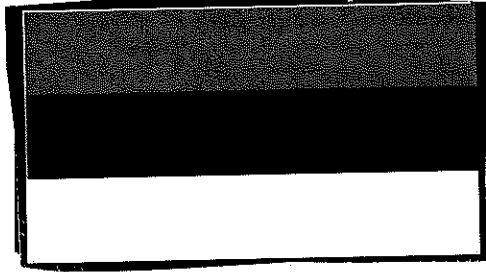
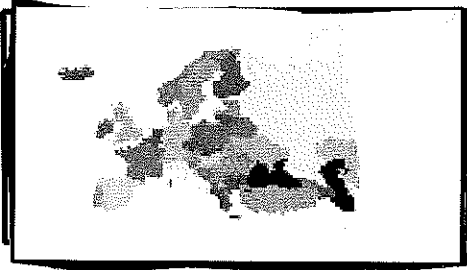
The government of Estonia is almost like Americans they elect a president. they serve for five years and they do and like Rome

The language is a written like all of the civilizations except Ancient Mali and the alphabet is Roman and the official language is Estonian. But it is related to Finnish and Hungarian. Ancient Rome is connected to Estonia because the Estonia's alphabet is Roman!

The education starts at about age seven and ends at seventeen years of age. and they learn not three not four but five different languages and they are English, German, Russian, Finnish and French and they are not like all of the Ancient Civilizations. They weren't homeschooled and both genders went to school.

The religious people of Estonia are Christian. The connection is that all of them believe in one god except Mali.

The recreational games the Estonians play is a wide variety. Starting at swimming to a sport called handball and they have a passion for cricket and basketball. The connection is that the Estonian citizens play a lot of different games. Just like Ancient Greece. And same with the Romans!



Saad: Estonia

Potato Salad with Red Beets

ingredients

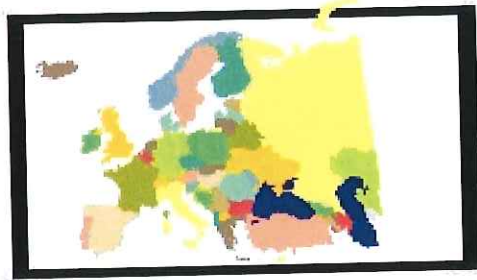
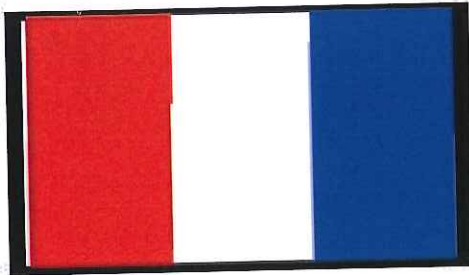
400 grams cooked potatoes
200 grams cooked carrots
700 grams cooked beets
2 apples
1 medium salted herring
1 to 2 pickled cucumbers
200 grams roast pork or cooked beef
6 deciliters sour cream
1/2 teaspoon mustard
Salt, according to taste
A little sugar
2 to 3 hard-boiled eggs, chopped or sliced
Spring onions, chopped, to garnish

directions

1. Peel the potatoes, carrots, and beets. Core and peel the apples. Fillet the herring, removing the skin and the bones. Cut everything (except eggs) into cubes.
2. Stir sour cream, mustard, salt, and sugar together to make a sauce.
3. Mix all the ingredients with the sauce.
4. Leave covered in the fridge for an hour or 2, and take out about 1 hour before serving.
5. Put a nice heap of salad in a dish or a bowl. Cover the surface with finely chopped eggs or egg slices and decorate with chopped spring onion.

yields

10 to 12 servings



France

France is known for its food. Families in France have 2 or 3 meals a day. In the morning for breakfast children usually have a croissant or bread with jam and cereal. Just like Ancient China they grew ingredients to make cereal like millet and corn also Greece ate cereal too. Around 5:00 PM children get a snack. After that families have a light meal at 7:30 or 8:00 PM. They have something like soup, salad, and bread. Some families have a light lunch and a bigger early dinner. Escargot (snails with garlic butter sauce), scallops and mushrooms in a creamy wine sauce, and puff pastries filled with chicken in cream sauce, are all French appetizers.

France's present government is called the Fifth Republic. The First Republic was created in 1792. Between 1792 and 1958 the structure of the French government changed a number of times. Just like the USA France's national government has 3 branches, 1. a president or prime ministers 2. a two-chamber parliament, and 3. systems of courts. They had Representative democracy like Ancient Rome.

Children the ages of 6-16 must go to school. Boys and girls used to go to separate schools until the 1970's when they started to attend school together. Also, reading is taught in the last years of school.

In the 1500's the language French was only spoken around Paris. The rest of the people in France spoke Breton, Dutch, or German.

A common outdoor game for kids is 'La Semaine' (the week) that can be played by 2 or more children with only charcoal and a stone. French have recently developed a taste for mountain biking, cross country, and rock climbing. Cycling, swimming, soccer (which they call football), skiing, tennis, golf, basketball, and martial arts are some of the most popular sports.

France Facts

News reporter:

Hi guys, I'm here on a trip to France so I can fill you in on exciting news all over Europe starting with France. So here's a baker working at a near by bakery, he's going to talk to us about food, after all France is known for it's food.

Baker:

Bonjour, good day, I am a baker working at the bakery across the street. First I will fill you in on breakfast, children usually have a croissant or bread with jam and cereal. Just like Ancient China we grow ingredients to make cereal like millet and corn also Ancient Greece ate cereal too.

News reporter:

Interesting, tell us more. How about you tell us about government, language, and education.

Baker:

Well, our present government is called the Fifth Republic. The First Republic was created in 1792. Between 1792 and 1958 the structure of the French government changed a number of times. Just like the USA, France's national has 3 branches, 1. a president or prime minister 2. a two-chamber parliament, and 3. systems of courts. They had Representative democracy just like Ancient Rome. Children the ages of 6-16 must go to school. Boys and girls used to go to separate schools until the 1970s when they started to attend school together. Did you know that reading is taught in the last years of school? In Ancient Civilizations there were no organized schools. The teachers came to the house to teach the kids mostly rich kids. Ooh and did you know that in the 1500s the language France was only spoken in Paris? The rest of France spoke Breton, Dutch, or German. All the Ancient Civilizations had a spoken and written language except for Mali who had oral storytelling. All right that's all I know about that

News reporter:

Well, thanks it's getting late but can you talk about one more thing?

Baker:

Recreation!
All right, one more thing. Well, a common outdoor game is 'La Semaine' (the week) that can be played by 2 or more players with only charcoal and a stone. We recently have developed a taste for mountain biking, cross country, and rock climbing. Cycling, swimming, soccer (which they call football), skiing, tennis, golf, basketball, and martial arts are some of the most popular sports. In Ancient Greece and Rome there were sports, too such as the Olympics and gladiator fights in the Colosseum.

Zoe: France

Quiche Lorraine

Creamy Pie with Bacon and Cheese
ingredients

Crust:

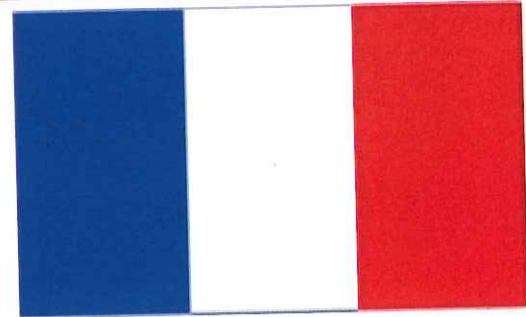
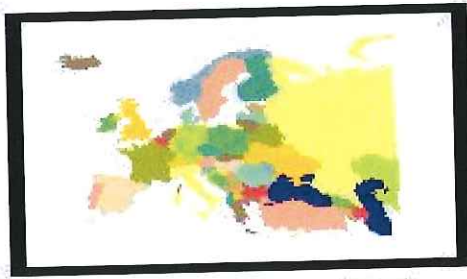
1 pound flour
1 egg
1/4 teaspoon salt
1/2 cup oil
1/2 cup water

Filling:

1 tablespoon flour
4 eggs
2 1/2 cups milk
1/4 teaspoon salt
1/4 teaspoon pepper
1/2 pound bacon
1 cup grated swiss cheese

directions

1. Preheat oven to 350°F.
2. Mix all of the ingredients for the crust and knead into a ball. Roll dough flat and put in a buttered dish. Set aside.
3. For the filling, mix the flour with the eggs, gradually adding the milk. Add salt and pepper. Cut the bacon into small cubes and add to the mix.
4. Pour the mix over the dough, and then spread grated swiss cheese all over the top.
5. Bake for about 30 minutes, until golden brown.



France

Food

The people in France usually eat chocolates, sea food, pot au feu, bread and any kind of pastry. France is a lot like Ancient China and Greece because all three of these eat seafood and eat a lot of bread.

Philosophy

The language of France is French. It is not only the National language but it also has official status. All the civilizations had a written language except for Mali.

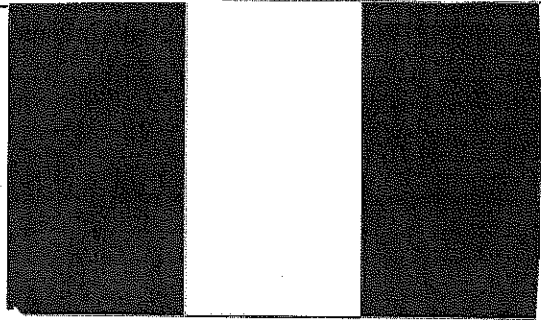
France has a president who is elected by the people for a term of five years. The president selects a prime minister from the political party with the most members in National Assemblies. This is like Ancient Rome because they had a representative democracy. Most French people are Roman Catholics who celebrate the various religious holidays and attend mass once or twice a year. Most Ancient Civilizations had religion but they believed in many Gods.

France has schools and all kids HAVE to go to school from age six to sixteen but most children start going to free public preschool the year they turn THREE! In Ancient Civilizations they didn't have schools only rich kids had teachers who would come to their house to teach.

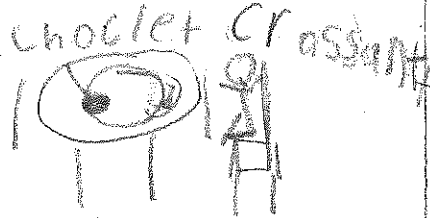
Sports

France hosted and won the 1998 World Cup which is the worlds most popular sporting event. Rugby is another favorite sport. This is like Ancient Greece and Rome where they had the Olympics and the Gladiators.

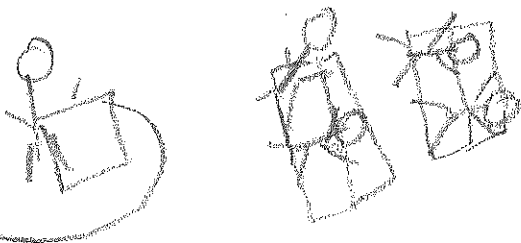
France



Eating Breakfast



They sometimes
eat the chocolate
croissant for
breakfast.

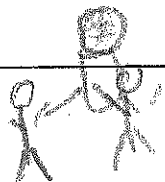


all the people vote
for a president for
a term of five years.

three year olds at
school



When you are three
you go to school
and when you are
six to sixteen you
really have to go
to school.



World
Cup

In 1998 France won
the big world cup

Genesis: France

Roasted Chicken à la Provençale

ingredients

- 1 roasting chicken (2–3 pounds)
- 1 lemon
- 2 tomatoes
- 1 onion
- 2 cloves garlic
- 1/2 teaspoon fresh rosemary
- 1 teaspoon fresh oregano
- 2 tablespoons olive oil
- Salt, to taste
- Ground black pepper, to taste

directions

1. Preheat oven to 350°F.
2. Rinse chicken and set aside.
3. Zest and juice the lemon, then mince the zest and place everything in a medium-sized bowl. Mince tomatoes, onion, garlic, rosemary, and oregano. Add these ingredients plus olive oil, salt, and pepper to bowl. Mix well.
4. Place chicken in a large bowl. Slightly pull skin from the breast section in order to insert some of the mixture next to the breast meat. Pour remaining mixture over the rest of the chicken.
5. Place the chicken upright in a chicken roaster, then place the roaster in a roasting pan. Cook in oven for 50 minutes.



Germany

FOOD

The German food is delicious!! Usually the Germans eat a lot of sausage, which is so good. They also eat apples, bananas, vegetables and potatoes. They grow wheat and make pretzels and bread. This kind of reminds me of Ancient Greece because they grew grains, too! They eat different meats beside sausage, such as beef/steak, and pork/bacon.

PHILOSOPHY

For Philosophy/in language, they speak German and they understand some English, and they speak with 2 accents. The first one is "Barisan" which is a German accent and the second is "Saxon" which is a English accent. In religion, For government, the "thoriolor" is called a council and a "bonsuraf" is the federal council, so they have Representative Democracy which comes from Ancient Rome. Most Germans are Christians and believe in one God. In Ancient Civilizations they believed in many Gods. And then comes education, so kids in Germany start school at age 6 and usually end school by age 19. And, when the kids do 4 years of school, the kids have 3 options, they can go to high school, they can go to college, or they take training and classes of certain jobs. In Ancient Civilizations most people did not go to school unless you came from rich families.

RECREATION

And here comes sports, people in Germany love the sport soccer. Although, they still play different sports like volleyball, basketball, tracks, tennis, swimming, ski, hand ball, and hiking. as in for toys & games, they play video games, cards, & board games. This is like Ancient Greece and Rome. In Ancient Greece they had the Olympics and in Rome they had gladiators in the Colosseum.

So, these are some facts of Germany from the Hierarchy of Survival. Want more facts of Germany? Go to websites to learn more!

Lisandra: Germany

Sauerbraten

note

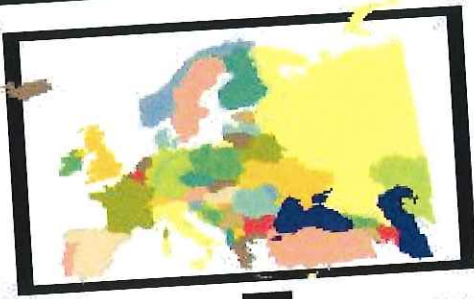
Beef is a typical part of the German diet.

ingredients

- 5 to 6 pounds beef round roast
- 2 onions, sliced thin
- 1 carrot, diced
- 1 stalk of celery, diced
- 2 cups red wine vinegar
- 1 tablespoon salt
- 1 tablespoon mixed pickling spices
- 1/2 teaspoon dried thyme
- 1 sprig fresh parsley
- 4 tablespoons butter or margarine
- 3 tablespoons flour
- 2 tablespoons red currant jelly
- 5 gingersnap cookies, crumbled

directions

1. Put the roast into a deep bowl. Mix the vegetables, vinegar, seasonings, and herbs and pour over the meat. Cover the meat and refrigerate it for 2 to 3 days, turning the meat once or twice a day.
2. Remove the roast from the marinade and wipe it dry with a paper towel. In 1 tablespoon margarine or butter, brown the meat in a Dutch oven.
3. Remove the meat and melt the remaining margarine or butter in a pot. Blend in the flour and add the strained marinade and the meat.
4. Cover and simmer for 2 1/2 to 3 hours, or until the meat is very tender.
5. Remove the roast and blend the jelly and 5 gingersnaps (crumbled) into the juices in the pot. Add more gingersnaps if necessary to thicken the mixture or add some more jelly.
6. Serve the sliced meat covered in gravy.



Iceland

FOOD

Icelanders eat food that is very different from what we eat in the USA. They eat a lot of fish including cod, haddock, halibut, herring, salmon, trout, and plaice, a type of flounder. Lamb is also eaten a lot, and hot dogs are actually made of lamb instead of beef. A traditional Icelandic dessert is called Skyr, and is like a thicker and sweeter sour cream. Skyr is most often served with sugar and cream. It is very delicious!

GOVERNMENT

In Iceland, Councils are elected for four years and govern the towns rather than having one Council to govern the entire country, a lot like Ancient Rome. The people of Iceland also elect a president, like Ancient Greece. The president doesn't have much power, though.

LANGUAGE

Icelandic comes from Old Norse, a language spoken by the original settlers in Iceland. Icelandic hasn't changed much from the original language, resulting in the fact that Icelanders can read medieval Icelandic sagas. The people of Iceland wanted to keep their language as Icelandic as possible, so they made a committee of people to make new Icelandic words for things like "computer" or "telephone"

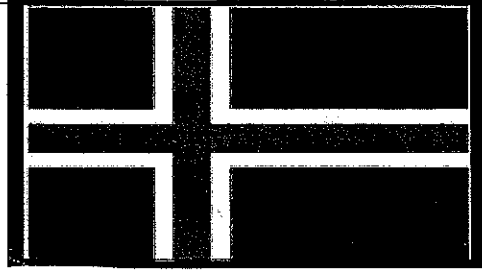
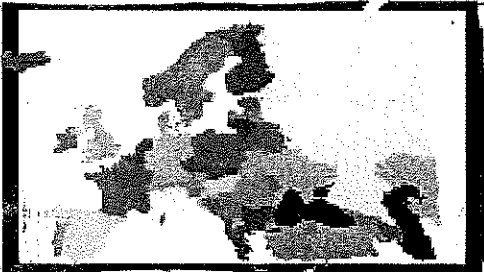
EDUCATION

Icelandic education is divided into four levels: playschool, compulsory, upper secondary, and higher. Children from ages six to sixteen are required to go to school.

RECREATION

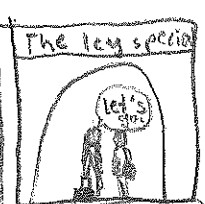
Icelanders like sports such as basketball, handball, skiing, soccer, and glima, a type of wrestling. That is sort of like Ancient Greece, which has its own kind of wrestling, too. Icelanders especially like swimming, and every Icelandic kid is required to know how to swim. That makes sense because some types of Icelandic recreation include snorkeling, diving, and rafting. Handball is Iceland's national sport.

The Adventure in Iceland with Whizzie and Guy



Boy am I hungry after that long flight. Let's get some food.

MENU
 Fish (see table menu)
 potatoes (see table menu)
 hot dog
 dessert
 sky (see table menu)



What are you going to get?

Cod, haddock, halibut, herring, salmon, Trout.
PLACE?
 (Type of flounder)

I'll pass

Sky (is) it's like a thick, sweeter, sour cream.

Want to hear more?
 Okay?

Government
 Here in Iceland, councils are elected for four years and they govern the towns instead of having one council for the country.

That's like Ancient Rome! They had a Republic democracy. And did you copy that out of the guide book?

Yep. They also elect a president.

That's also like Ancient Greece, too.

Language
 Icelandic comes from Old Norse, a language spoken by the original settlers of Iceland. Icelandic hasn't changed much, resulting in the fact that Icelanders can read Medieval Icelandic Sagas.

I wanna hear about sports and games.

Recreation
 Icelanders like sports such as basketball, handball, skiing, soccer and a type of wrestling.

Ancient Greece has it's own wrestling.

They especially like swimming, and every Icelandic kid has to know how.

Your food.

Cool!

Margy: Iceland

Whole Salmon with Apples and Beets

note

Salmon is one of the fish that are plentiful in Iceland.

ingredients

5- to 6-pound salmon
3 tablespoons salt
4 tablespoons butter
3 cups boiling water
1 cup cubed cooked beets
1 tablespoon water
1 tablespoon vinegar
1 tablespoon sugar
Sour milk or sour cream (optional)
1 cup chopped or cubed raw or cooked apples
Lemon quarters
Celery

directions

1. Clean the fish, but do not remove head or tail. Remove viscera and clean the fish well. Sprinkle with salt and let stand for a few minutes.
2. Melt butter in a large kettle or deep frying pan and brown the fish on all sides. Pour the boiling water over the fish and simmer until tender.
3. Place the whole fish on a serving platter. Keep hot.
4. Cook beets until softened (or use canned). Peel and cube.
5. Mix 1 tablespoon water, 1 tablespoon vinegar, and 1 tablespoon sugar and pour over beets. Or mix beets with a little sour milk or sour cream. Let stand for a half hour or longer. Drain.
6. Chop or cube raw or cooked apples. Place small mounds of apples and beets around fish. Between mounds, place lemon quarters and celery.

yields

8 servings



Indonesia

The food in Indonesia is very spicy American kids might say "That's so spicy" but to the kids in Indonesia it's like ice cream speaking of ice cream kids in Indonesia desert is fruits I know but it's like heaven they also eat lots of veggies just like the ancient China.

Like Ancient Rome Indonesia has a government led by a president and other people who were voted cool right . Education is cool but weird because more girls go to school more than boys unlike most civilizations most boys go to school more than girls. Bahasa is the official language of Indonesia but they say lots of other languages from other civilizations its like how ancient Mali got Islam from other civilizations .Indonesia believes in 1 god but unlike ancient Roam they believed in multiple gods.

Recreation is a interesting thing in Indonesia. Kids make their own toys to loving soccer they really like kites China had kites but they use it for battle warnings when Indonesia just had kites for recreation and making their own toys is mostly related to all civilizations.

"Mom this is good" Kapu said. He was eating his mom's famous rundang. He knew it was spicy but he did not care. He had a side dish of veggeis and remembered that China had a lot of veggeis too.

"Ancient China has a lot of veggies too right?" "Yes" his mother replied.

I wonder why in Indonesia more girls go to school than boys? Kapu thought unlike most Ancient civilazations which have more boys go to school than girls. He was at school reveiwing ancient Rome when he thought this. He knew that Indonesiians speak tons of other languges other countrys brought to them. It's kind of like how Ancient Mali got Islam.

"Goal"Kapu heard the kids playing socer yelling it out. They were playing it because Indonesians love socer. He didn't play it he was just flying his kite out at recess, he remembered that Ancient China used kites for war but he used it for recreation he also made his own toys like most ancient civilizations.

Joshua: Indonesia

Rendang

ingredients

10 shallots
5 cloves garlic
1 centimeter *kunjit* (turmeric)
5 candlenuts
1 centimeter gingerroot
1 red chili pepper
1 centimeter *laos* root
1 stick lemon grass
1 kilogram beef
400 milliliters coconut milk
5 lemon leaves

directions

1. Put shallots, garlic, turmeric, candlenuts, ginger, and the red chili pepper in a mortar or a food processor and mix until it makes a paste. For a better taste, you can crush the *laos* root and the lemon grass a little bit, but do not let them fall apart.
2. Cut the meat in small pieces. In a frying pan, add meat and coconut milk. Cook on medium heat. Add herb paste, crushed *laos*, lemon grass, and lemon leaves. Cook until meat is well done. Stir often.
3. Cover and cook on low heat for about 4 hours.
4. Serve the *rendang* with white rice and a fresh salad of tomatoes and cucumbers.



Ireland

In Ireland the staple crop is potatoes, **FOOD**

Which used to be grown in Ireland before the GREAT POTATO FAMINE 1845 - 1852. This was a great hunger causing more than 1 million people to lose their lives. The cause of the famine was by a disease called Blight that infected the potato plant, this shows the dependency that Ireland has on potatoes. You might think this has no effect on Ireland today but know they have to trade and/or barter for potatoes. Also Ireland eats very "hearty" foods like vegetables which is similar to ancient Egypt because they also farmed vegetables. So Ireland relates to China using their natural resource to farm.

PHILOSOPHY

In Ireland they have a parliamentary democracy, which is where the prime minister is voted by the people, which is kind of like direct democracy where an official is elected and there are people who help the official run it. Anyway, when the prime minister wants to make a law or change a law he or she tries to convince the people to agree with the policy, and then they vote. If the vote is in favor of the prime minister he or she stays as prime minister, however if he or she fails you have to step down.

Government

In Ireland the majority of people practice Roman Catholicism, as a result there are few Muslims or Jews. Ireland is a very religious country meaning churches are very important to the people, meaning on a normal Sunday it is normal to go to Church. Ireland has the constitutional right for freedom of religion. Ireland relates to Rome because obviously Roman Catholicism was frequently practiced in Rome.

Religion

The normal entry age for primary school (elementary school) is four, primary school is as much as elementary school and middle school combined which is eight years, to help you understand school in Ireland imagine elementary school going up to 8th grade

Education

Language in Ireland is Gaelic, a lot of people still speak it today their native language is Gaelic, most people in Ireland just call it Irish. It is pronounced (Gwail-ga) This connects to Ancient China because they also have a written language characters

SHELTER

Ireland provides homes for those who can't afford a home, and they are surprisingly decent homes. The goal of the public housing policy is to have every family at a decent house for an affordable price. The average amount of people living in a house is 2.95 present Houses today have to be assessed by the authorities to be able to live in it. Most houses look alike, that is connected to Ancient Rome all the houses were the same.



Ireland



Potatoes, potatoes glorious potatoes.

The main crop potatoes.

Oh how it is not fair, how Ireland still longs in despair of the Great Potato Famine, a great hunger wiping all the Potatoes from the land, The Great Potato famine.

Oh I Forgot to mention Ireland's signature smoked Salmon.

Democracy, democracy, kind of like direct, there is simply no need to re-elect. 7 years the prime minister stands a lot of political demand.

School, school, precious education,
eight years of elementary known as primary,
school is important no place for silly rhymery.

Language, language our great speaking world, Gaelic is the native to everyone quite relative, the norm is to call it Irish, though written it is as warm as a toasty mitten.

Homes, homes our cherished living space,
every second of the day our pondering topic to get home.

The houses are the same,
quite gloomy you would think like a sink to the dumps,
but Ireland's authorities have the purest of hearts for those who can't afford homes
Ireland provides.

From head to toe Ireland has peaks and valleys all tanned with love overall Ireland has the purest heart in the land.

Aoife: Ireland

Bread

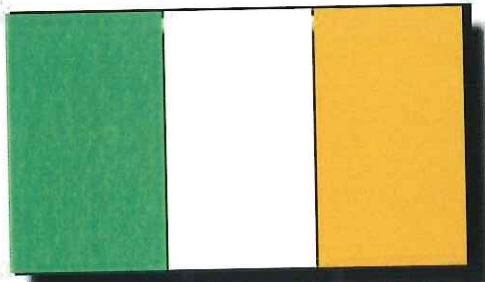
Brown Bread

ingredients

2 cups unbleached flour
1 cup whole wheat pastry flour
3/4 cup wheat bran
1/4 cup oat bran
2 tablespoons sugar
2 teaspoons baking powder
1 teaspoon baking soda
2 cups buttermilk
2 tablespoons unrefined canola oil
1 egg, beaten

directions

1. Mix dry ingredients in bowl; add milk, oil, and the beaten egg. Stir just until blended. Place in a greased and floured tin and slash top of dough with a knife to make an "x" in the center.
2. Bake in a 400°F oven for 30 minutes. Lower heat to 350°F and bake an additional 15 minutes. Leaving bread in oven, turn heat off and let stand 15 minutes more. Turn onto a rack to cool.



Ireland

Food

A normal Irish person has a diet of mostly potatoes. The potatoes are made into chips, crisps, french fries, cake, bread, and soup. With mostly potatoes they also have some meat, vegetables, dairy, and seafood. Like ancient China because they eat veggies.

Government

Ireland has a prime minister with a seven year term. After the term citizens over eighteen get to vote. Like Ancient Rome with representative democracy.

Religion

Ireland has a spread religion of, 1% Muslim, 18% Christian, 78.3% Roman, 2.7% other. Fun fact there is no state church. So Ireland is more like Mali believing in 1 god.

Language

Here are some Irish words, Hello-Dia Dhuit, bye-Slán Agat, yes-sea.. Unlike Mali it did have a written language.

Education

Teachers can teach at school and home and have a ten year career in 2 terms. They will always begin school at 6 or 4.

Sports

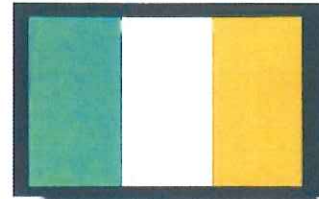
Many family activities are sports, and a lot of favorite sports are soccer, rugby, golf, biking, hunting, and horse racing. They also do hurling and football, but the football is more of a mix of soccer & basketball. Like Ancient Greece with Olympic Games.

Vacation

Most families take a vacation every year, and planes are low cost which makes it



Ireland



Even though they're a crusty pie they make food better than I. They like potatoes and mostly have it. Another food is also Rabbit. They use potatoes to make chips, crisps, cake, bread, soup, stew, meat, vegetables, dairy, seafood. Like ancient China.

With a seven year term the prime minister stands. Representative democracy is the plan. Citizens over eighteen get to vote. Democracy is like ancient Rome.

It's a spread religion of Christian and Roman Catholics. I hope other cultures aren't groaning. There are other ones but no state church. So Ireland is like Mali believing in one god.

But unlike Mali they have a written language: Galic DiaSlan agat, is Goodbye. Sea, Yes, and Hello is Dia Dhuit

Teachers teach at school and home. For 10 years and 2 terms. School will start when your 4 or 6 and help you get your brain get fixed.

Sports are fun in Ireland. That's why every family does them. I have some crowd favorites, rugby, golf, soccer, biking, hunting, and horse racing. that's all of them So don't get favorite. they're like Greece with the Olympic games.

Lavorite
lae-vo-rit
angry and annoyed.

Isaac: Ireland

Irish Stew

note

It is said that there are as many recipes for Irish stew as there are families in Ireland. This is one family's recipe. The stew is usually served with brown bread.

ingredients

3/4 pounds lamb, cut into 1-inch cubes
Salt and pepper, to taste
Oil
2 onions, sliced finely
4 carrots, peeled
1 1/2 cups pearl barley
2 cups chicken or vegetable stock
4 large potatoes, cut into 2-inch chunks
Chopped parsley for garnish

directions

1. Sprinkle the lamb with salt and pepper.
2. In a large skillet, heat the oil and fry the lamb until the outside is browned.
3. Place the lamb on a plate, and add the onions to the pan. Fry until soft and translucent, scraping the bottom of the pan. Add more oil if needed.
4. Add the lamb, carrots, barley, and stock to the skillet.
5. Cook for 30 minutes. Add the potatoes and more water, if needed.
6. Cook until the potatoes and pearl barley are soft and the meat is tender.
7. Sprinkle with chopped parsley.



Italy

FOOD

Italy can have delicious foods, but it can have gross and scary food as well! One of Italy's main foods are Trenette al Pesto which is a type of pasta. It is like ancient Greece because pasta is a type of grain and The Greeks had grains, too.

PHILOSOPHY

Language

In Italy people speak Italian and that language comes from Latin. Most people in Italy can't understand Latin and they have to study really hard to even start to learn Latin. Also 29 percent of the population speak English.

Education

Education is free and compulsory for eight years (for students age six to fifteen) this includes 5 years of elementary school and 3 years of lower secondary school. Education in Italy is compulsory from 6 to 16 years and is divided into 5 parts.

Government

The Italian government is a democracy and it is a lot like America. The president is the head of Italy and he/she appoints the Prime Minister. The Italian government is a lot different than Ancient China because they were led by the non-elected emperor.

Religion

Italian religion is Roman Catholic and the MAIN religion is Roman Catholicism. Of course, as it sounds, it comes from Rome and that makes sense because Rome is in Italy!

CHOICE (RECREATION)

In Italy, there are a lot of recreational games. The common Italian sports are soccer (Football), Rugby union, Basketball, Cricket, Boules, Billard, and Rugby. The main sport in Italy is Football (soccer). Italy is similar to Ancient Greece because they had specific, organized games as well. The Greeks had the Olympics with a lot of games and contests for fun.



ITALY

we need
 What's
 I've
 food
 There's

By the
 way, were in
 Italy and I made
 at the Italian pool

let's
 Supreme
 Same

Treasure

In Italy there
 is a prime minister
 who is appointed
 by the President

Like America,
 The president is
 head of the
 country!

It is free and
 compulsory for
 eight meals, and
 if it is divided
 5 parts.

99% of
 the population
 speak English
 and they speak
 Italian

Italian come
 from latin but
 most Italians love
 what's
 latin!

Italian religion
 is Roman
 Catholicism!

Italy has a lot of
 regional governments
 and they call soccer
 football

Allright clowning
 that's enough!

Rachel: Italy

Trenette al Pesto

Trenette with Pesto Sauce

note

A traditional recipe from Genoa (Liguria).

ingredients

4 cloves of garlic

About 30 basil leaves

Sea salt

2 teaspoons of pine nuts

1 tablespoon of grated ewe cheese (*Fiore Sardo*)

1 tablespoon of Parmesan cheese

Extra-virgin olive oil

4 cups of trenette pasta (long, narrow, flat, dry noodles)

directions

1. In a marble mortar, grind the garlic cloves with an olive wood pestle and set them aside in a small bowl.
2. Add the cleaned basil leaves and some large grains of sea salt to the mortar and grind until you get a paste. Add the pine nuts and continue grinding until they are completely mixed.
3. Mix in the ground garlic and the two cheeses.
4. When the mixture is smooth, dilute it with the olive oil until you get a pesto sauce that is not excessively runny.
5. Cook the pasta in salted water.
6. Pour the sauce you have made in a pan and dilute it with two tablespoons of the water from the pasta.
7. Strain the pasta and add it to the pesto and mix them together before serving.

hint

You can also use a mixer or blender to make the sauce, but the taste and color will be different.

JAPAN BY BEN



JAPAN

In Japan, they had noodles Miso soup and of course su.....

Super man

ha ha ha just kidding of course it's sushi but I got you ha. Japan main food is rice and sushi. Sushi is rice and fish, also like ancient China they have rice also I just ate sushi two days ago for dinner and I also tried miso soup lava cake and green tea ice cream it was all good please try it :)

Japan's government has an emperor but he does not have real power. The prime minister leads the nation and it has

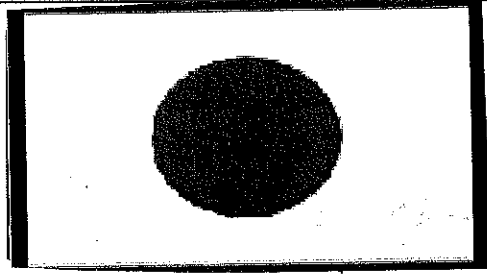
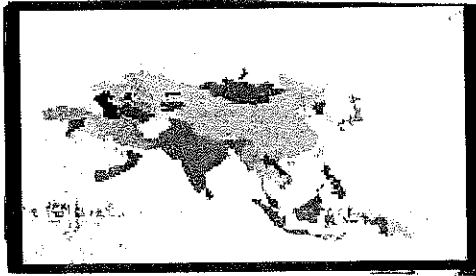
The two main religions are Shinto and Buddhism
They are both multi god religions

Japan like China uses characters and is the ninth most spoken plus it's a East Asian language I wish I could learn it and go to japan :)) :D that's the allowed emoji :D it's not even a emoji.

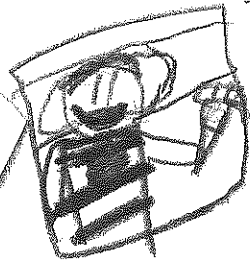
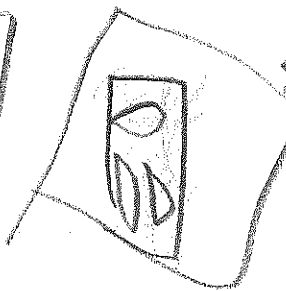
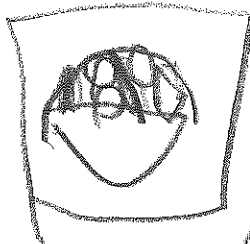
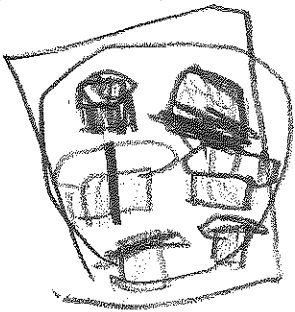
They have education all the way from elementary to university also, 98% go on to high school from my research with is good. :D

Japanese has many games from video games series like Pokémon to sports like to martial arts like sumo japan has so many games like Pokémon with its large series of 30 games from Red and green to ultra sun and ultra moon from my opinion you could never run out of games made in japan cause if you have finished physical games then you just get more on electronics the end

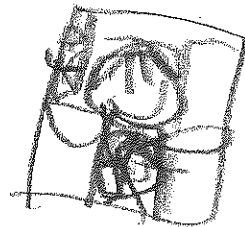
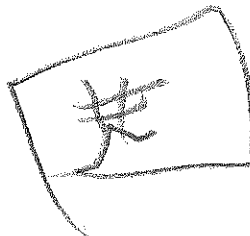
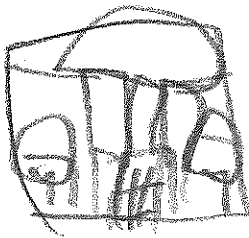
BEN



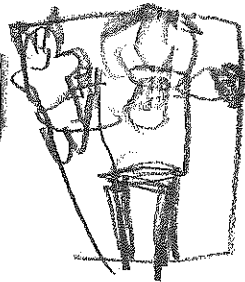
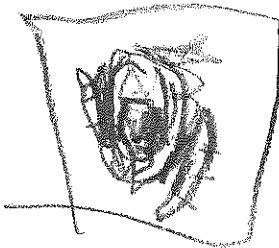
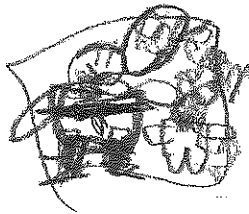
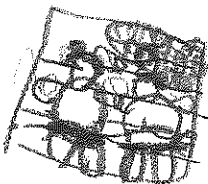
JAPANESE FUN PHOTOS THAT I DID NOT WANT TO TAKE



Food



Philosophy



Recreation

NOT WANT
TO TAKE
I NEVER
WENT
TO TAKE
PHOTO
I DID
NOT TAKE



Ben: Japan

Yakisoba

Pan-Fried Noodles

ingredients

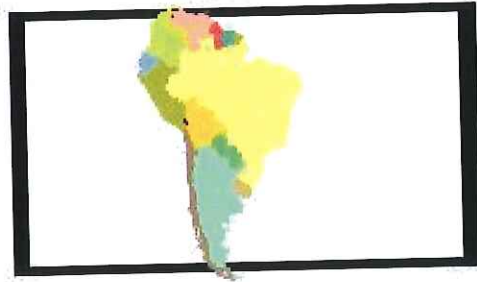
2 packages Chinese yellow noodles
1 tablespoon cooking oil
100 grams pork, thinly sliced
Quarter head of cabbage, chopped into small pieces
Half a carrot, julienned
Half an onion, julienned
Half a green pepper, julienned
90 grams Yakisoba sauce or Bulldog Worcester sauce
Beni-shoga (red pickled ginger), if available
Aonori (seaweed powder flakes), if available
Katsuo bushi (bonito fish flakes), if available

directions

1. Boil noodles. Drain and set aside.
2. Heat oil in a large frying pan or wok. Heat the pork slices until they change color. Add noodles and toss together.
3. Add cabbage, carrots, onion, and green pepper and continue frying.
4. Mix in the sauce (to taste) with the noodles, meat, and vegetables.
5. Sprinkle toppings of *beni-shoga*, *aonori*, and/or *katsuo bushi*, and serve.

yields

2 servings



Paraguay

Paraguayans love meat and especially beef. And they like to cook the beef with vegetables or some other kind of food like cassava a starchy root and when they cook it with vegetables and flour and chips a bread. Paraguay sopa is just served in special occasions.

Government

According to 1992 Paraguay is representative democracy. The government has 3 branches: the legislative, the executive, judiciary. And the government make sure there safe

Language

The language they speak is Spanish it comes from Ancient Rome also they speak Guarani. Guarani is often spoken more in Paraguay cause probably that was there first language {Guarani it takes practice to learn it because it's kinda confusing}

School

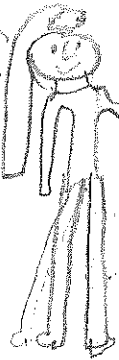
Paraguay education has a 6-3-3 formal education structure. Primary school has an official entry of age six and a duration of six grade. Secondary school is divided into two cycles: lower secondary and upper secondary. Most of the time the principal lets the children do whatever they want.

Religion

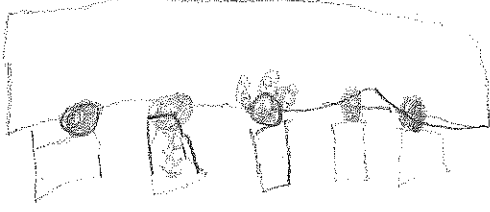
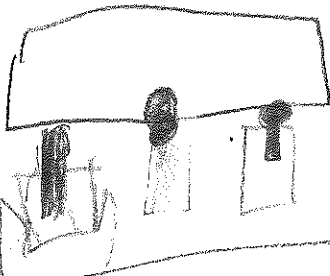
In Paraguay only 90 percent of the people have faith 10 percent of the people don't have faith in god and don't believe in god. Epilepsy in Paraguay say that they should have freedom and should break the wall that trump made!! A 3,100 Km waterways to provide the chief to transport if you transport it will probably take you to Buenos Aires {the government lets them transport with boats} {almost all the people in Paraguay like to use boats to transport.

Houses

Most Paraguayans live in one room. Also most houses have dirt floor, reed, wood, or brick walls. Paraguay's government wants to provide good houses for 5,000 families. The figures also show that of the total of homes that require improvement. 58 percent have sanitation problems. Some housing solution = Technical assistance for repairs renovation and expensive as well as access to the project called "together for your home" is offered for those to apply for new housing construction and the government gives money too poor people so they can apply for this for their homes.



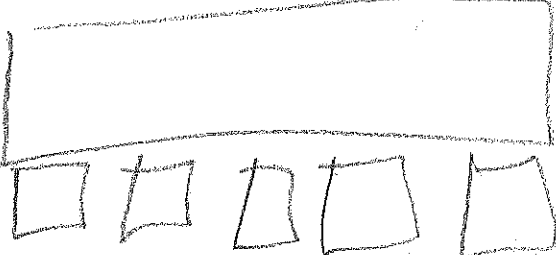
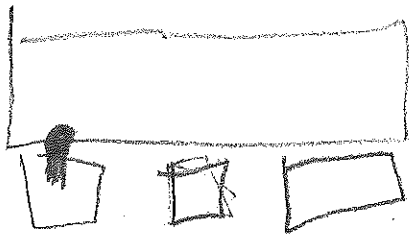
Today we are going to learn about Paraguay



2nd we are learning about the government. Paraguay is a Representative democracy. The government has 3 branches the legislative, the executive, the judicial



1 of the things we are going to talk about is the Food, the most best food in Paraguay is BEEF and Meat. They like to cook beef with vegetables. And they also served other stuff (Paraguay Soap is just served on special occasions)



Aliah: Paraguay

Bori-bori

Dumpling Soup
ingredients

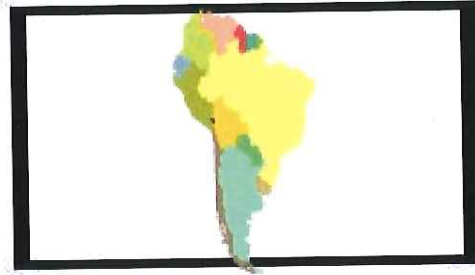
- 2 pounds chuck or beef shank or one whole chicken
- 1 teaspoon black pepper, coarsely ground
- 2 tablespoons olive oil
- 1 large onion, unpeeled, cut into quarters
- 1 head garlic, unpeeled, cut in half horizontally
- 3 stalks celery with leafy tops, washed and cut in half
- 1 medium carrot, washed and cut in half
- 1 bay leaf
- 7 cloves
- 1 tablespoon coarse salt
- 3 1/2 quarts water

Dumplings:

- 1 cup white or yellow cornmeal
- 2 teaspoons coarse salt
- 1 small onion, peeled and minced, about 1/2 cup
- 1/4 cup clarified butter
- 1 egg
- 1 egg yolk
- 3 quarts water
- 1/8 teaspoon saffron (optional)
- Salt, to taste
- 2 tablespoons Italian parsley, chopped

directions

1. Wipe the beef with a damp cloth and cut into 2-inch cubes. If using chicken, debone and cut meat into chunks or strips. Sprinkle beef or chicken with black pepper.
2. In a large saucepan or sauté pan, heat olive oil and brown beef or chicken cubes on all sides, about 8 to 10 minutes. Add onion, garlic, celery, carrot, bay leaf, cloves, salt, and water and bring to boil. Lower heat, cover, and let simmer for 1 1/2 hours, or until beef or chicken is tender.
3. Remove pot from heat; remove meat and set aside. Strain stock through a fine sieve, pressing to extract all the juices from the vegetables; discard the vegetables. Let stock sit for a few minutes. Degrease thoroughly, then pour stock through a strainer lined with several layers of cheesecloth. Discard cheesecloth and measure stock. There should be 10 cups. If not, add enough water to make 10 cups. Set aside.
4. Dumplings: In a bowl, combine cornmeal and 2 teaspoons salt. Mix well. Add minced onion and butter and, with fingers or fork, incorporate all the ingredients well. Make a well in the center and place egg and egg yolk in it. Mix with fork until eggs have been absorbed thoroughly. With your hands, knead all the ingredients in the bowl for a minute or so, until a smooth and compact dough forms. Tightly cover dough with a piece of plastic wrap and let rest at room temperature undisturbed for about 30 minutes or more.
5. Divide dough into 30 equal portions (each 1 scant tablespoonful), and, using palms of hands, gently roll each portion into a small dumpling.
6. In large saucepan, bring 3 quarts water to a boil. Lower heat to a gentle simmer, drop dumplings into water, and let cook for 15 minutes. Remove them from water with slotted spoon and set aside.
7. In large pot or sauté pan, bring reserved 10 cups of broth to a boil, adding saffron, if desired. Lower heat and add meat; cook for 15 minutes and correct the seasoning with salt to taste. Gently place dumplings into the broth and continue simmering 15 more minutes. Serve soup at once, sprinkled with chopped parsley. Top with salt as needed.



Peru

Perú is very poor and they sometimes don't have enough food so they eat cocoa plants to relive hunger. Peruvians mostly eats pork dried potatoes onions chili and rice. Peru grows a few number of crops such as corn and canvass .Peru is like Greece and China because Greece also only grows a few number of crops such as olives and grapes and China because they ate lots of rice too. Peru do lots of diets like a meat, fish paltry, vegetables ,and grain products unlike Rome which they ate almost anything in their country

Language

Peru has a government that is led by a president that Peruvians vote for. Peru is not like Mali because Mali had a king. Peru mostly speaks Spanish. Peru is like Rome because part of Spanish is Latin which comes from Rome. Although Peru is not like Mali because they have a king Mali is still like Peru because they have part of the same religion like catholic. Peru's education was that only boys were taught just like China unlike Egypt where boys and girls were taught. Peru spoke and had written language. Peru is like Greece because Greece also spoke and had written language.

Recreation

Peru does the Olympics but they didn't make the Olympics Peru is like Greece because Greece also did the Olympics. Peru loved these sports soccer volleyball tennis bullfighting racing and hiking. Peru is like Rome because Rome also liked racing. Peru likes to play football

(soccer). Peru is liked China because China also played football. Peru did swimming. Peru is like Egypt because they also did swimming as a sport.

Paula: Peru

Arroz Chaufa

Fried Rice

ingredients

- 2 teaspoons chopped garlic
- Oil
- 2 1/2 cups hot water
- 2 cups white rice
- 3 large eggs
- 1 bundle green onions, finely chopped
- 1 pinch ground ginger
- 1/3 cup soybean sauce
- 1 1/2 cups sliced fried chicken or other chicken substitute
- Salt, for seasoning

directions

1. Fry the garlic with a little oil in a saucepan. Add 2 1/2 cups hot water and wait until it boils. Add the rice. Once the water has returned to a boil, reduce heat to low and cover until cooked.
2. Beat the eggs. Fry them, and then cut them into very small squares.
3. Pour a little oil in a hot pan and fry green onion and ginger. (Don't overfry; they must stay tender.)
4. Pour in soybean sauce. Add the fried chicken. Add eggs and rice. Add salt to taste. Cook for 5 minutes over low heat.

Peru Has Gone Wild

This is Paula Dopazo reporting for CNN!

This has been a wild day in Peru. Peruvians have become crazy for food, recreation, religion, language, education, and government. Peruvians have gone crazy loud for recreation and are arguing with each other about politics and whose religion is better!

Peruvians have gone crazy about the food. Most of Peru is poor and they eat cocoa beans to relieve hunger and they ate so much that the cocoa bean became scarce. The main dishes are chicken fried rice and raw fish. So what is so crazy is that they stopped eating their main dishes and instead they are eating grass/lawn clippings.

Peruvians who are Americans or babies are talking in fluent Spanish and Peruvians who speak Spanish are speaking perfect English. Everyone is arguing on the streets whether they need representative in the government. There is a group that is chasing the president around the center of the city.

The Peruvians have also stopped going to church and are spending their Sundays playing baseball which they don't even like.

Most Peruvians start as 6 year olds and instead of learning how to read and do math the teachers are teaching them how to do cartwheels. Their parents are arguing about how smart their own kids are which doesn't make sense because they are not learning anything.

Instead of playing futbol and volleyball, the Peruvians are playing American football which they don't know how to play. Instead of kicking the ball in soccer intensely they are throwing the ball weakly.

I will keep reporting and keep you updated. hopefully this wild and crazy day in Peru will stop and come to an end.



Philippines

In the Philippines they eat rice with all the meals, and they also eat chicken and pork, they also cook noodles. The people love to eat and they socialize in eating. In ancient China they also grew rice. The Philippine people also eat fish and the Roman people also eat fish too. People in the Philippines eat pork and the Romans eat pork.

The Philippines has a president, a legislative [lawmaking] branch with a 24-seat senate and a 297-seat House of Representatives court system. The president and Vice President are elected separately to six-year terms, senators to six-year terms, and representatives to three-year terms. The voting age is 18. This is like Ancient Rome which had representative democracy where people were elected.

There are close to 70 languages are spoken in the Philippines, but almost everyone can understand tagalog [filipino] and English, these are the two official languages. All the Ancient Civilizations had written languages except for Mali.

The people in the Philippines are mostly Roman Catholics who believe in one God. In far away areas there are some people who still believe in more than one God. This is like Ancient Egypt, China, Greece and Rome. Most of the Philippines believes in one God like Mali.

Nearly all Filipino children began school at age six or seven. After six years of elementary school, most of the students continue on to four years of high school. High school includes one year of military training. Graduation is at age 16 or 17. In some rural areas, especially in the mountains, children have to walk several miles just to get to class. They even have to bring their own stools to sit on since schools don't have enough money. But education is still very important to the Philippines. This is different than the Ancient Civilizations because there most of the kids did not go to school. Only the rich kids could have teachers come to their houses to teach them.

Deanna: Phillipines

Suman

ingredients

- 20 banana leaves
- 2 cups short- or medium-grain rice
- 4 cups coconut milk
- 1 cup sugar

directions

1. Cut the banana leaves into uniform sizes. Boil them or pass each leaf over a flame to keep them from breaking during wrapping.
2. Wash the rice and boil it in coconut milk over low heat, stirring every 3 minutes.
3. After 20 minutes, add sugar.
4. When rice is cooked and tender, transfer into a separate bowl and allow to cool.
5. When rice mixture is cool enough to handle, place 3–4 tablespoons of it onto each banana leaf.
6. Fold in both ends of the banana leaf. Then roll the leaf to resemble a log.
7. Pile the rolled leaves into a deep pot.
8. Fill the pot with just enough water to cover the first layer of rolled leaves. Bring to a boil over medium heat. Reduce to a simmer and cover the pot. Allow *suman* to steam for 30–45 minutes.
9. To eat, peel the banana leaves back and eat the *suman* directly from the leaf.



Turkey

Foods from Turkey:

For centuries Turkish khans and sultans had their own chefs prepare the tastiest dishes for them, which also influenced today's popular Turkish food. Three things everyone should know about Turkish food culture are Ekmek (Bread), Chai (Black tea), and Sofra Adabi (Eating Manners). Everyone should wait until the oldest person starts eating and recite "besmele" before the meal.

Government of Turkey:

Turkey's head of state was formerly elected by the parliament, but amendments were adopted in 2007, and the responsibility now rests with the citizens. The President is required to be 40 years of age.

Turkey's Prime Minister serves as the head of government. He/she is appointed by the President, and in practice is head of the party with the most deputies in parliament.

General elections are held after 5 years to elect deputies to the Grand National Assembly. A total of 550 deputies represent 85 electoral districts and 81 provinces.

Religion in Turkey:

99% of the Turkish population is Moslem. The remaining is composed of Orthodox, Christians, Gregorian Christians, Catholic, Suryani, and Protestant Christians, and Jews.

Languages in Turkey:

The Turkish language is established as the official language of the country. The language is also the most spoken in the country. More than 30 ethnic languages exist in Turkey, but only small numbers of people speak a few of the ethnic languages.

Georgia: Turkey

Manti

Traditional Turkish Dumplings
ingredients

Dough

3-4 cups flour
1/2 teaspoon salt
1 egg, beaten
Water, as needed

Filling

1 pound ground beef
1 onion, grated

Sauce

2-3 cups plain yogurt
1 clove garlic, crushed

Topping

Red pepper
Butter, melted

directions

1. Make dough by mixing flour, salt, egg, and water. Work with hands until a dough is formed. Cover it with a clean, wet kitchen towel and set aside for about an hour.
2. Make filling by combining ground beef with onion. Work with hands until they are completely mixed.
3. Make sauce by mixing plain yogurt and garlic in a large bowl.
4. Separate dough into two balls. Flatten each dough ball by hand until dough is very thin. Cut dough into 1-inch squares. Put a small portion of the filling in the middle of a square and fold the dough into a triangle shape. Repeat until all of the dough is used.
5. Place triangles on a baking pan and sprinkle some flour on them.
6. Boil a pot of water, with a pinch of salt. When boiling, place triangles in pot. When pieces of dough start floating on the water's surface, the *manti* are cooked.
7. Dish out *manti* into separate bowls for each person, along with some juice from the pot. Top with yogurt sauce, red pepper, and hot butter.