

Bangladesh

In Bangladesh people speak Bangla and if they are Muslim they also speak Arabic. Most People in Bangladesh are Muslim and some are Hindu. The President of Bangladesh is Abdul Hamid and the prime minister is Sheikh Hasina. Most people go to school in Bangladesh. In pre-k through eighth grade its free but higher grades cost money. Bangladesh is similar to the Romans because schools cost money there for wealthy people and higher grades than eighth grade in Bangladesh cost money.

The most popular food in Bangladesh is rice and fish. Panta vat is what they eat for breakfast, Panta vat is rice soaked water overnight and is seasoned with salt and onions or chili. Muslim are forbidden to eat pork and Hindus do not eat beef. Lamb is very common food for Muslims. Food in Bangladesh is similar to the Chinese people because they eat rice like Bengali people do.

The most popular sport in Bangladesh is Cricket and Soccer. Cricket is kind of like baseball. Another sports that children play is badminton, badminton is kind of like tennis but higher net. Girls usually play Cricket, Volleyball and badminton. Bangladesh sports similar to the Egyptians because the Egyptians like playing ball games like soccer, cricket and badminton those are ball games.

Research by Ishrak Haque
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Ishrak – Bangladesh

Basmati Rice/Pillau

note

This dish is often served at weddings and other important gatherings.

ingredients

- 1 cup basmati rice
- 2 cups water
- 3 medium carrots
- 1 small onion
- 1 bay leaf
- 1 cinnamon stick, crumbled
- 2 cloves
- 4 black peppercorns
- 1/4 teaspoon cumin seeds
- 1 tablespoon light vegetable oil
- 2 tablespoons butter
- 1 tablespoon kosher salt, or to taste

directions

1. Wash the rice in cool water until the water runs clear. Put the rice in 2 cups of cool water to soak for 20 minutes.
2. Strain the rice and put the remaining water into saucepan and heat. Leave rice to dry in strainer. Preheat oven to 350°F.
3. While rice is drying, dice carrots and onion and set aside. Mix bay leaf, cinnamon stick, cloves, peppercorns, and cumin. When rice is dry, heat oil over medium-high flame in heavy, ovenproof skillet or casserole dish. Add spices.
4. When spices become fragrant, add butter and onions. Cook until onions are tender and light golden brown. Add carrots and cook for 3 to 5 minutes. Add rice and cook, stirring very gently for 5 minutes. Add salt and heated water, bringing it to a boil. Reduce heat and simmer until water on top of rice has boiled off.
5. Cover tightly and cook in oven for 20 minutes at 350°F. Remove from oven and let stand for 10 minutes. Serve



Bolivia Bolivia



Alan – Bolivia

Spicy Braised Beef

ingredients

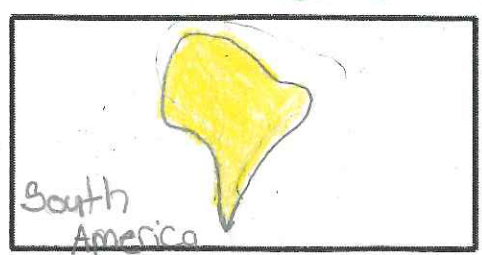
1 pound cow meat (hip)
1/2 cup oil
1 cup green peas
2 cups finely chopped white onion
1 cup peeled and finely chopped tomato
1/2 cup ground spicy red pepper
1/2 teaspoon ground cumin
1 teaspoon crumbled oregano
Half a bunch of fresh parsley, finely chopped
1/2 teaspoon ground black pepper
1 spoonful salt
3 cups broth or cold water
8 potatoes, peeled and boiled
Steamed rice

directions

1. Cut the meat into very small pieces.
2. In a pot, combine the meat with all other ingredients (except potatoes and rice), including the broth or water. Place over high heat until it boils, then turn heat down and cook for at least an hour or until everything is very well cooked. Add more broth or water as needed.
3. Serve soup in a deep plate or bowl with one cooked potato, steamed rice, and fresh, chopped onion and tomato.

yields

8 servings



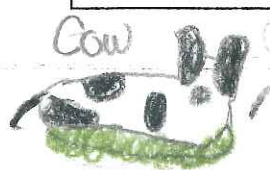
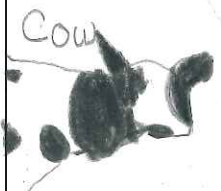
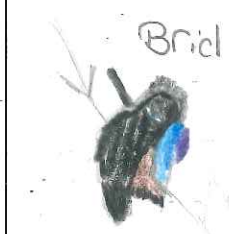
Bolivia

In Bolivia, they eat chicken, French fries and fish. They also eat olives, eggs and raisins. Bolivia is similar to Greece because Bolivia eats olives and Greece eats olives too.

In Bolivia they speak Spanish, and Quechua. They also speak Aymara and Guaraní. Bolivia is similar to Rome because they speak Latin and Bolivia speaks Spanish which is from the Latin language.

In Bolivia their favorite sport is soccer and volleyball. They also like to play spinning tops and basketball. This is similar to the ancient Greek Olympic Games.

**Research by Giselle Carballo
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Birds



lake



Flowers

Giselle – 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

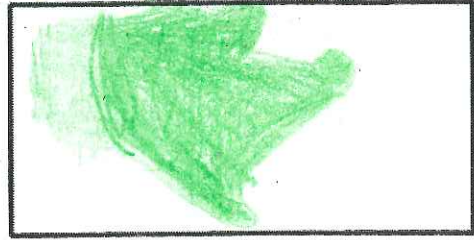
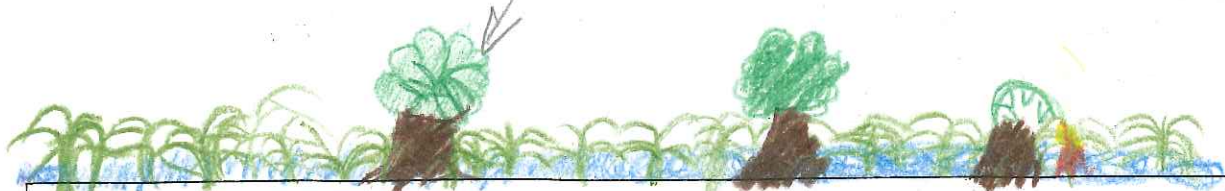
directions

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

Trees



lake



Bolivia

In Bolivia the president runs the country and picks cabinet members to help. The people elect the president for 5 years. This is like Ancient Romans because the Romans had to vote for their leaders.

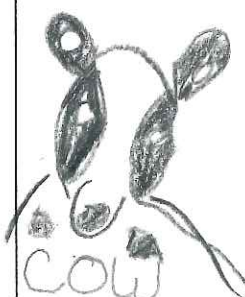
In Bolivia futbol (soccer) is popular. Jump rope, basketball, and volleyball are popular too. This like the Greeks because they liked sports too.

Bolivian people like many types of foods like sopa de mani, BBQ, many beef dishes, King fish, raisins, silpancho, fried yuca, pork and chicken. This is like the Ancient Greeks because the Greeks liked many foods like fish.

Research by Ashelen Gonzales
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Goat



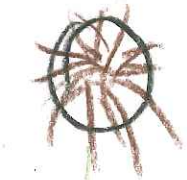
Cow



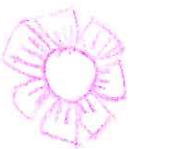
Chickens



Bunnies
in Bolivia



potatoes



normin



river



the tallest mountain in Bolivia

in Bolivia

Ashelen – Bolivia

Sopa de Maní

Peanut Soup

ingredients

6 chunks lamb meat
1 onion
1 turnip
1 sprig parsley
1 cup peas
1/3 cup rice
6 peeled potatoes
1 teaspoon ground cumin
1 teaspoon ground yellow chili pepper
1/2 cup ground raw peanuts, slightly toasted
Salt, to taste

directions

1. Bring water to a boil. Cook the lamb, onion, turnip, and parsley.
2. After 20 minutes, add the peas.
3. When the lamb is tender, add the rice and whole potatoes.
4. After about 5 minutes, add the cumin, yellow chili pepper, peanuts, and salt.

○ = wood

stone
○○○○

RICH
SOIL

WOOD
○○○

stone
○○○○

RICH
SOIL

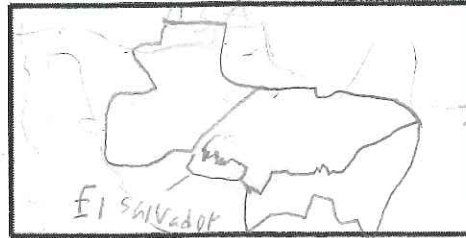
WOOD
○○○

stone
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RICH
SOIL

WOOD
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RICH
SOIL



EL SALVADOR

El Salvador is the smallest country in Central America. Guatemala and Honduras are the neighbors of El Salvador. The temperatures were around 70F and at night to 90F. Sometimes people would climb volcanos but of course not when Lava was coming out. Also people had small farms because there was rich soil. This is like Greece because they had limited farmland.

In El Salvador they mostly speak Spanish and most of the people's religion was Roman Catholic. They also vote for a leader their type of leader is a president. This is like Rome because they vote.

People in El Salvador eat corn, bread, rice, pupusas and if they can afford it then they might buy meat. People in ancient Egypt ate bread fruits and vegetables such as figs, dates, grapes, lettuce, cucumbers, olives, meat and fish. They both eat bread and meat.

The most popular sport in El Salvador is soccer. They also play chain tag or you can call it mica. Most people cant buy toys from the store but they are good at making toys out of sticks, cloth and stuff like that. Some toys from the store are marbles and tops. In El Salvador they also swim as recreation. In ancient Egypt they also swim.

**Research by Jhony Ayala
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Jhony -- El Salvador

Pupusas

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.

Xavier.H



El Salvador

Food



Ancient Rome had similar foods as El Salvador.

Recreation



Ancient China is similar because they play sports too.

Government



Ancient Greece is similar because they have a democracy.

Xavier H. – El Salvador

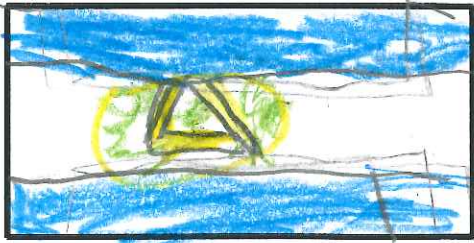
Pupusas de Queso

Ingredients

- 1 cup masa harina
- 1 cup water
- 1 cup queso fresco, crumbled

Directions

1. Stir the masa harina and water together in a mixing bowl until smooth; knead well. Cover bowl, and let the dough rest 5 to 10 minutes.
2. Shape the dough into eight, 2 inch diameter balls. On a lightly floured surface, roll out each ball into 6 inch diameter round. Sprinkle 1/4 cup queso fresco over each round. Place a second tortilla over the cheese, and pinch the edges together to seal in the cheese.
3. Heat ungreased skillet over medium-high heat. Place one tortilla into the skillet at a time, and cook until cheese melts and tortillas are lightly browned, about 2 minutes on each side.



El Salvador

In El Salvador for food they eat tortillas, pupusas, cornmeal cakes and beans. The Greeks ate barley bread and cakes, and porridge. El Salvador and Greece is similar because they both eat cakes.

For philosophy Roman Catholic has more, the language is Spanish, the government is republic/democracy and legislature lawmaking body. Greeks government is democracy. El Salvador and Greece both vote.

El Salvador has capitals resources and natural resources. El Salvador has capital resources like new businesses, manufacturing, clothing and medicine, food processing, beverages, chemicals, fertilizer, textiles, furniture, light and metals. Natural resources are rich soil, beef, coffee, and sugar cane, hydropower and, petroleum.

Neighboring countries are Guatemala, Nicaragua and Honduras. Continent is South America. Lakes are Lago de Ilopango.

El Salvador has hot weather, earthquakes and breeze. It's summer and spring. It's temperature is 84 degrees-100 degrees.

Research by Xavier Flores
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Xavier F. – El Salvador

Salvadoran Chicken

note

Chicken is often eaten in affluent Salvadoran homes.

ingredients

2 1/2 pounds chicken, cut into pieces
Salt, to taste
Pepper, to taste
Lemon juice, to taste
1 pinch oregano
1/2 teaspoon *achiote* paste
1/2 teaspoon vinegar
5 cloves garlic, crushed
2 medium onions, finely sliced
5 ripe tomatoes, peeled and seeded

directions

1. Season chicken with salt, pepper, and lemon juice.
2. In a separate bowl, mix well salt, oregano, *achiote*, vinegar, and garlic. Add chicken and marinate for 2 hours.
3. Remove chicken from marinade, and fry in a skillet until browned.
4. In a heavy saucepan, layer half the browned chicken, half the onions, and half the tomatoes, and then repeat layering. Sprinkle with salt and pepper. Cover and simmer 1 hour, or until tender.

water



tree



carrot



wood



orange



tree



lemon



fish



orange



bananas



cabbage



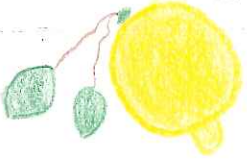
potatoes



fish



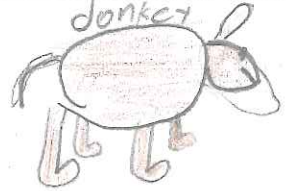
Lemons



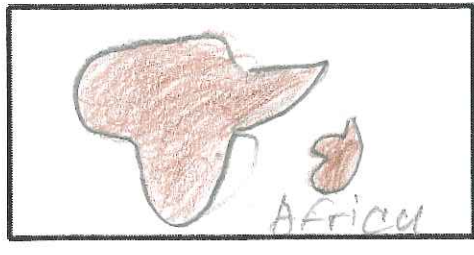
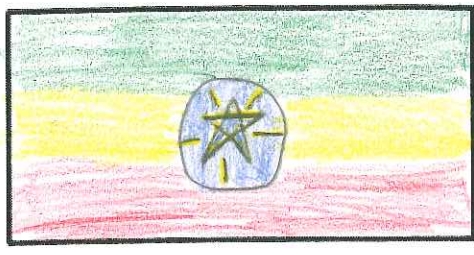
horse



donkey



water



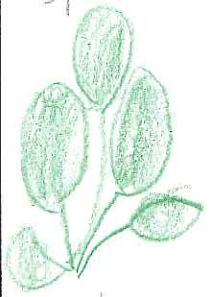
cabbage



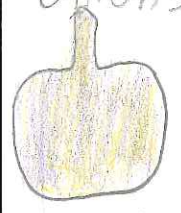
Papya



spinach



onions



potatoes



Ethiopia

RECREATION

The Ethiopians are famous for their track and field olympians. But their favorite sport is soccer not track and the Ancient Greeks were famous for Olympics games.

FOOD

The Ethiopians like eating vegetables and fruits. The Ethiopians like eating seafood from the sea and the Ancient Greeks also went fishing in the sea and the Ancient Chinese also went fishing in the sea.

PHILOSOPHY

The Ethiopians have a democratic form of government. They elect a president and the prime minister is the head of the government. The Ancient Romans had a democratic and republic form of government.

**Research by Chris Hailemariam
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Chris – Ethiopia

Doro Wat

Chicken Stew

note

Ethiopians serve this dish by placing the stew on a large platter in the center of the table and using *injera* (flat bread) to scoop up individual bites.

ingredients

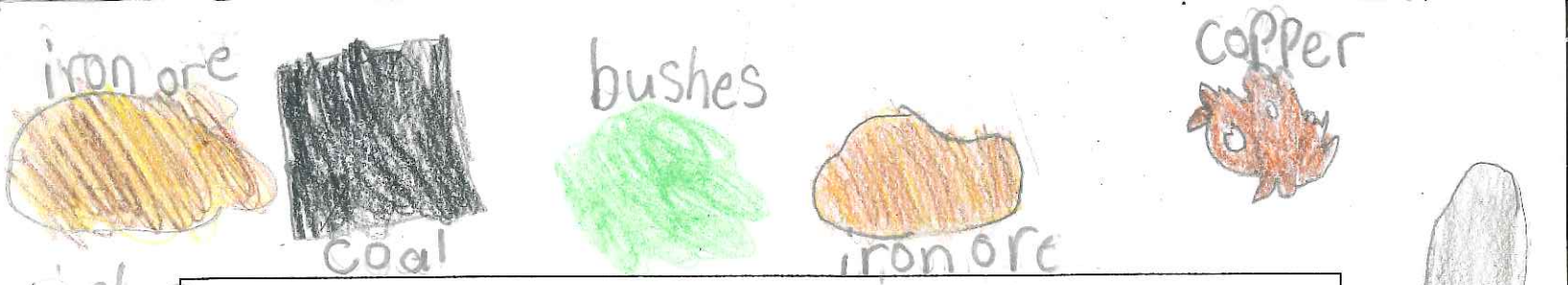
2 to 3 pounds chicken
3 sticks butter
3 pounds onion, finely chopped
2 large cloves garlic, minced, or 2 teaspoons powder
3 heaping tablespoons *berbere*
9 ounces tomato paste
Water
10 hard-boiled eggs
1 teaspoon ground black pepper

directions

1. Remove skins from chicken and score each piece with a knife.
2. In a large pot, melt the butter. Sauté the onions and garlic in the butter for 5 minutes. Add *berbere*, followed by tomato paste, stirring occasionally. Simmer for about 15 minutes. Stir in a piece of chicken at a time, coating well with the sauce. Continue to simmer, adding enough water to maintain the consistency of a thick soup.
3. After about 20 minutes, or when the chicken is half done, add the hard-boiled eggs. Cover and continue simmering until chicken is tender.
4. The dish is ready when the oil has risen to the top. Add black pepper and let stand until slightly cooled.
5. Serve with *injera*. Lay out a piece of *injera* on each individual plate. Dish the stew into the middle of the *injera*. Diners should tear off pieces of *injera* from the edges as scoops to eat the stew.

yields

8 to 10 servings



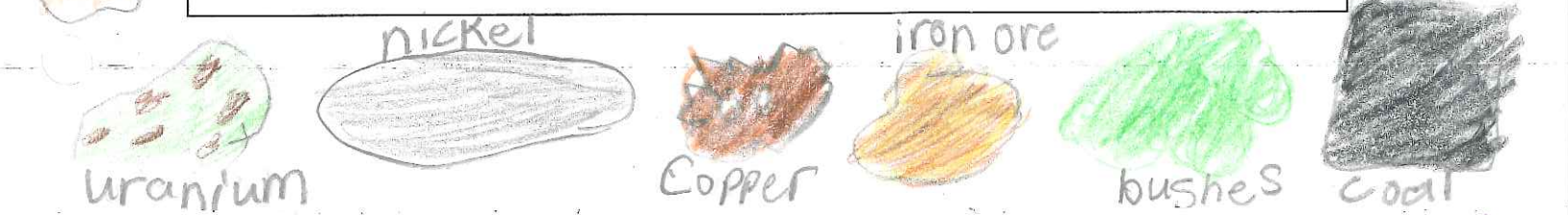
GERMANY

In Germany, some common foods are pork, beef, veal or fish. They also like to eat potatoes, pasta, bread with butter, sauerkraut, or currywurst. They mostly have bread and butter or croissants for breakfast. This is like the Ancient Egyptians because they also eat bread.

Soccer would probably be your favorite your favorite sport if you lived in Germany. Soccer is also the most popular sport in Germany. They can also play some other popular sports like Volleyball, basketball, handball, swimming, tennis, and skiing. This is like Ancient Egypt because they also like swimming and ballgames.

In Germany there type of government is democracy, republic. The religion in Germany is Christianity. They speak German in Germany. Children must start school by age 6. School is usually completed by age 19. This is like the Romans because there type of government is a republic.

Research by Harper Przystawik
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Harper – Germany

Lebkuchen

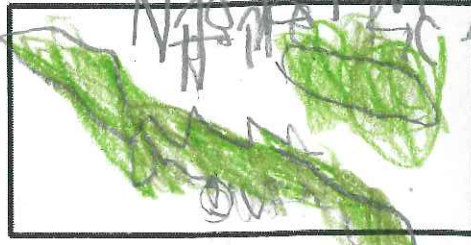
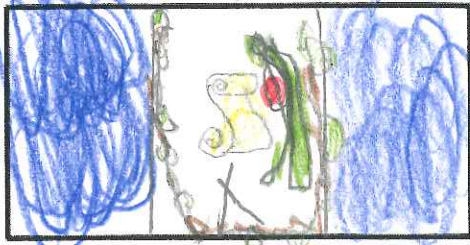
Gingerbread

ingredients

- 2 3/4 cups sifted flour
- 1/2 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground nutmeg
- 1/2 cup chopped pecans
- 1 egg, slightly beaten
- 1 cup dark corn syrup
- 3/4 cup light brown sugar
- 1 tablespoon lemon juice
- 1 teaspoon grated lemon rind
- 1/2 cup sifted confectioners' sugar
- 1 tablespoon water

directions

1. Sift together flour, soda, and spices; stir in nuts.
2. Beat egg and add corn syrup, sugar, lemon juice, and rind and mix well. Stir in the flour mixture.
3. Divide the dough in half and put it on greased and floured baking sheets. Flatten dough with moistened hands to 1/8 inch thick. Bake in 400°F oven 13 to 15 minutes, or until lightly browned.
4. Remove from oven and brush with icing made by mixing confectioners' sugar with water. Cut while still warm. Cover and store in a tightly fitting container.



Guatemalans eat black beans, bananas, tortillas, they drink coffee, they eat platanos, nachos, cheese, and beans. This is like ancient Egypt because they both use natural resources for food.

In Guatemala people speak Spanish. Some people speak Quiche, Cakcniquel, Kekchi, and Mam. The Romans spoke Latin and Spanish comes from Latin.

Guatemalans like to play soccer. And they like to play basketball and volleyball. Kids play tag. The ancient Greeks like to play sports too.

Research by Dylan Gomez
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Dylan – Guatemala

Plátanos al Horno

Baked Bananas

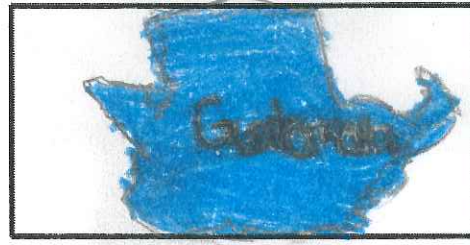
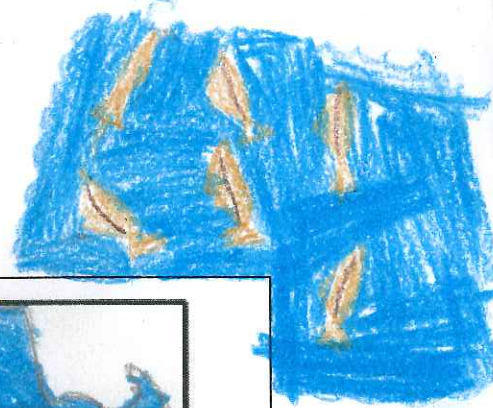
ingredients

- 2 tablespoons sugar
- 1 teaspoon ground cinnamon
- 2 ripe bananas
- 2 tablespoons butter

directions

1. Mix sugar and cinnamon together.
2. Peel the bananas and split them open lengthwise, but do not cut completely through. Sprinkle them inside and out with the sugar mixture. Cut dabs of butter into the slits.
3. Coat a baking dish with butter and add the bananas. Bake in a 350°F oven for 20 to 30 minutes, until soft and brown.
4. Serve warm with fresh cream and honey

7 6-5-18



Guatemala

In Guatemala , they eat black beans,bananas, rice,tortillas,tamales,meat,stew and soup . Chicken ,pork, and seafood are popular dishes. Guatemala is similar to Greeks because both countries like seafood.

Guatemala has a democratic republic and has a president as head of the country. The president and Vice President are elected only for one four year term. Guatemala is similar to Ancient Rome because they both have a republic government.

In Guatemala they are Roman Catholics .The church is a watchdog and defender of the poor people.They believe in saints also.

Guatemala is similar to Rome because the Romans had lots of gods.

In Guatemala, Spanish is the official language. The most spoken Mayan languages are K'iche, Kaq'chikel, and Mam. The Spanish language is similar to the Latin language of Ancient Rome.

In Guatemala , children are required to go to school from age 7 through 13 Educational system has elementary, high school and university.It is similar to the the ancient Greek education.

In Guatemala they play futbol (soccer), basketball, volleyball, and bicycling. For ladies and Indians peasants, religious feasts provide main source of recreation.It is similar to the Greeks olympics.

**Research by Angela Guzman Gonzalez
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Guatemala



Cecal
National Bird





Fossils

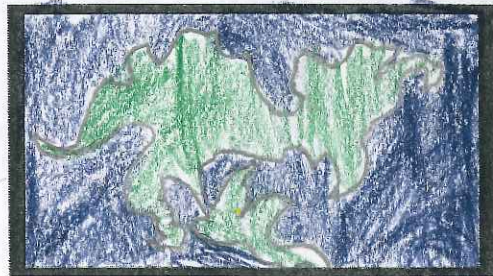


Gold

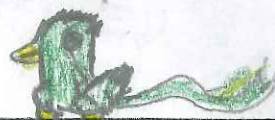


Magma

water



Guatemala



Philosophy: Religion

la cruz

NDW we pray!

Fathers padres (for church)

Church

Mother madre (for church)

Holly water

Jesus

We are mostly christians like the ancient roman

Food!

Beans

Tortillas

Wine

Eggs

peach

chocolate

Rice

Fruits

Mango

Avacods

coffee

like Ancient china we love rice!

got us a real pasu

Arts and crafts!

limestone Toy

clothing

pattery

paint brush

Kids used limestone to make their own toys!



Adrian – Guatemala

Arroz Guatemalteco

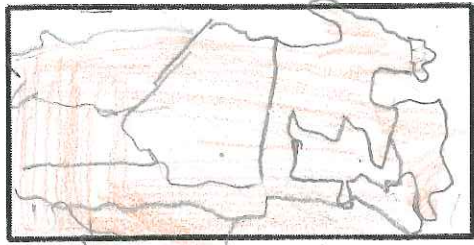
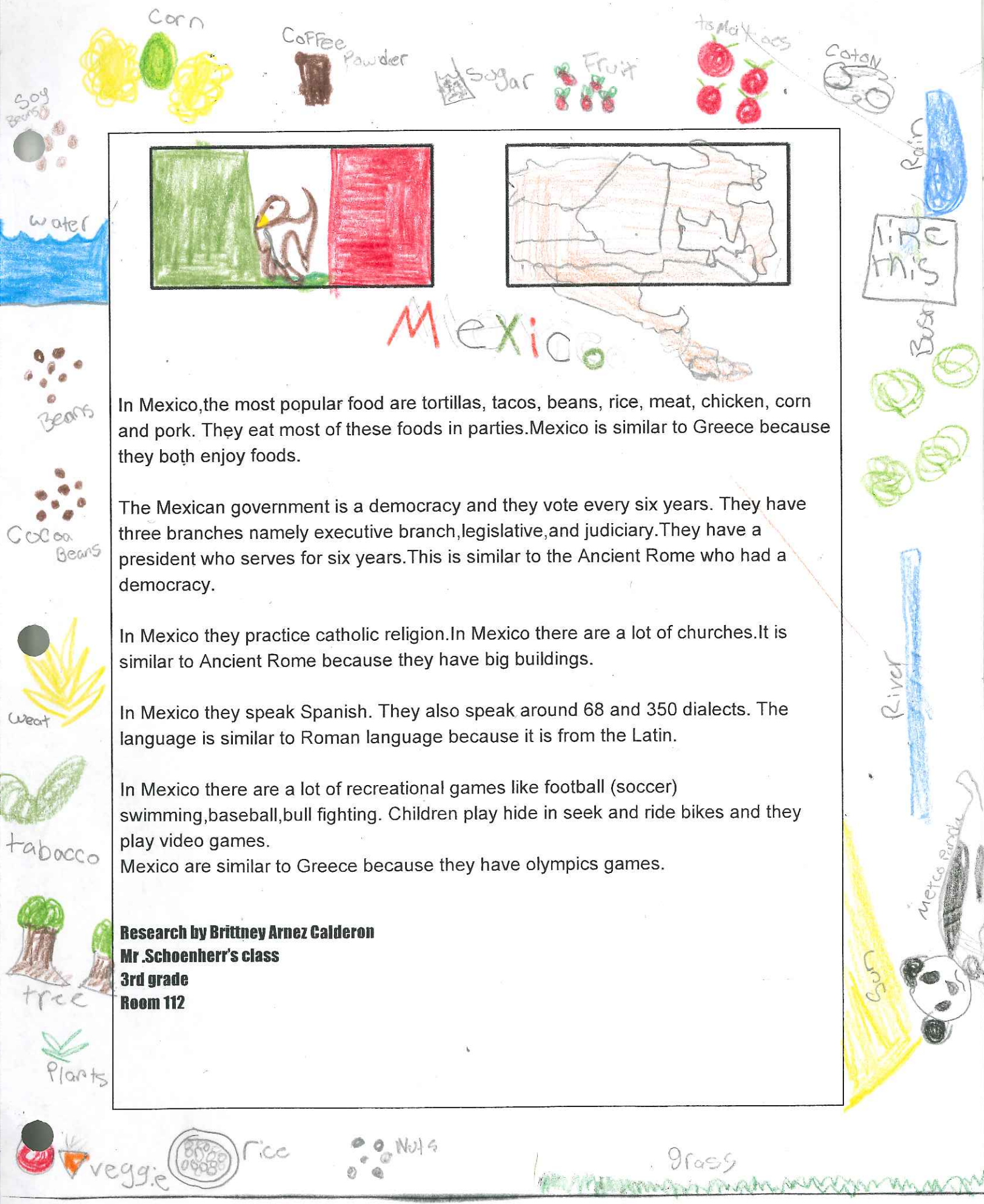
Guatemalan Rice

ingredients

- 2 cups rice
- 2 tablespoons peanut oil
- 1 cup mixed vegetables (carrots, celery, sweet red peppers, and peas)
- Salt and pepper, to taste
- 4 cups chicken or beef stock

directions

1. Sauté rice in oil, until rice has absorbed the oil but has not changed color.
2. Add vegetables, salt and pepper to taste, and 4 cups of stock. Bring to a boil. Cover, reduce heat, and simmer until liquid has been absorbed (about 20 minutes).



Mexico

In Mexico, the most popular food are tortillas, tacos, beans, rice, meat, chicken, corn and pork. They eat most of these foods in parties. Mexico is similar to Greece because they both enjoy foods.

The Mexican government is a democracy and they vote every six years. They have three branches namely executive branch, legislative, and judiciary. They have a president who serves for six years. This is similar to the Ancient Rome who had a democracy.

In Mexico they practice catholic religion. In Mexico there are a lot of churches. It is similar to Ancient Rome because they have big buildings.

In Mexico they speak Spanish. They also speak around 68 and 350 dialects. The language is similar to Roman language because it is from the Latin.

In Mexico there are a lot of recreational games like football (soccer) swimming, baseball, bull fighting. Children play hide in seek and ride bikes and they play video games.

Mexico are similar to Greece because they have olympics games.

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Brittney – Mexico

Ceviche Acapulco

ingredients

3/4 pound red snapper fillets, cut in 1-by-1/2-inch pieces

Juice of 6 to 8 limes (enough to cover fish)

1/4 cup olive oil

2 tablespoons finely chopped jalapeño peppers

1/2 cup finely chopped white onion

1 pound tomatoes, finely chopped

1/4 cup finely chopped cilantro

Salt, to taste

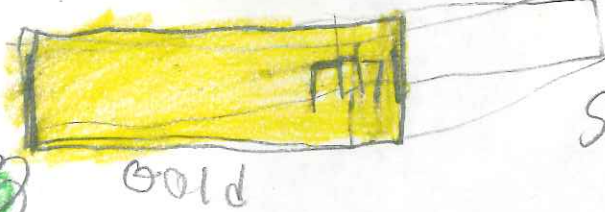
Garnish:

Avocado

Cilantro, chopped

directions

1. Place fish in glass bowl. Cover with lime juice. Refrigerate at least 4 hours or overnight, and stir occasionally. Drain.
2. Add oil, jalapeños, onion, tomatoes, cilantro, and salt to the fish, and mix gently.
3. Fill serving cups or *tostadas* (flat or bowl-shaped tortillas that are toasted or fried) with *ceviche*, garnished with avocado and cilantro.



Gold



Silver



Tree



Tree



Polo



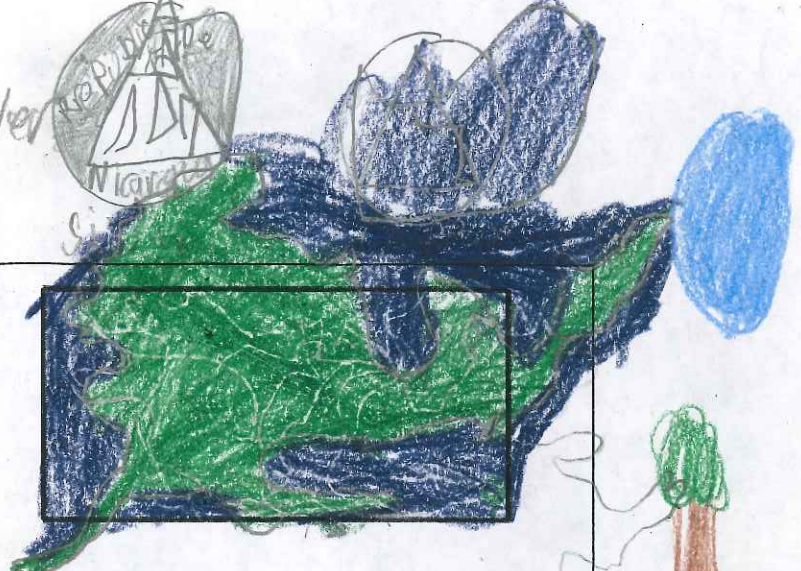
Water bottle



corn



República de Nicaragua
América Central



Nicaragua

In Nicaragua our most popular sport is baseball. Others sports that they like is soccer, boxing, softball, basketball, and volleyball. Nicaragua is similar to Rome because they both enjoy sports.

Nicaragua's most popular food is gallo pinto which is rice, beans, garlic, and onions fried together. Another dish we like to eat is nactamales which is meat, vegetables and cornmeal cooked in a banana leaf. Vigoron which is vegetables with pork skins. Nicaragua is similar to ancient China because they both use rice and vegetables.

About half Nicaraguans are Roman Catholic. 1/3 are Evangelical Christians. There most popular holiday is La Purisima. This is similar to Romans because the seat (headquarters) of the Roman Catholic Church is in Rome.

Research by Anthony Umanzor
Mr. Schoenherr's class
3rd grade
Room 112



Pec hoes



Water melon



rice



Iron ole

brown beans



Mango



Lima



Bread



Anthony – Nicaragua

Gallo Pinto

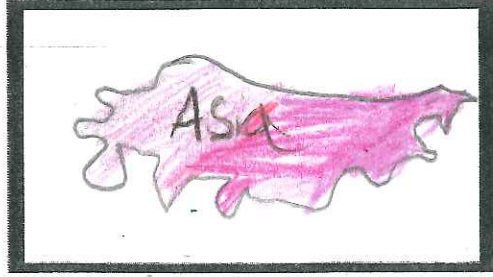
Red Beans and Rice

ingredients

1 cup *gallo* pinto beans
1 bay leaf
1 small onion, peeled
1 clove
2 cloves garlic, peeled
Salt
1 1/2 cups long-grain white rice
4 tablespoons olive oil
1 onion, finely chopped
Freshly ground black pepper

directions

1. Soak the beans in a pot in cold water covered by at least 3 inches for at least 4 hours.
2. Drain the beans and place in a large pot with 2 quarts of water. Pin the bay leaf to the onion with the clove and add to the beans. Add the garlic. Gradually bring the beans to a boil, skimming off any foam. Reduce the heat and gently simmer beans, uncovered, until tender (about 1 to 1 1/2 hours), adding salt to taste during the last 10 minutes. Drain the beans and refresh under cold water. Discard the onion.
3. Bring 2 1/2 cups of water and 1 teaspoon salt to boil in a large heavy saucepan. Add the rice and return to a boil. Reduce the heat and gently simmer the rice until tender (about 18 minutes). Let the rice sit 5 minutes, covered. Fluff with a fork.
4. Heat oil in a large frying pan. Add the chopped onion and thoroughly brown over medium heat (about 5 minutes). Add the beans and rice and cook over medium heat until the rice is lightly browned (about 5 minutes).



Pakistan

Chapati
Flat bread



Food

Sweet Rice

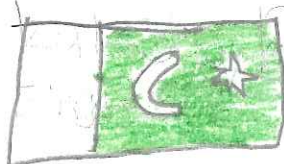


Sweet Rice

Like in

Ancient Egypt, people in Pakistan make and eat bread.

Philosophy of Government



Democracies, Kings, Rulers, Pharaohs

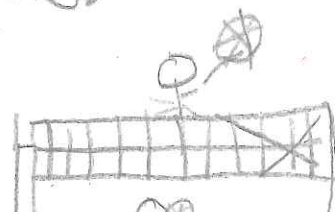


Between 610-27 B.C. Rome was a Republic like Pakistan is now.

Recreation, Sports

Recreational Sports

cricket, base ball, Field hockey, squash, racquet ball, soccer, tennis.



Soccer is similar to Germany.

Games and sports are an important of life in Pakistan just like Greece where they had the first olympics.

Ancient

Aroush – Pakistan

Chapli Kebab

ingredients

2 eggs
Salt, to taste
Pepper, to taste
1 medium-sized onion, chopped
1 small onion, sliced
Oil or ghee
1/2 kilogram beef, finely minced
1 teaspoon ginger paste
1 teaspoon crushed cumin seeds
1 tablespoon crushed whole dried red chilies
1 teaspoon crushed cilantro/coriander seeds
1 teaspoon pomegranate seeds
2 to 3 green chilies, chopped
1/2 cup of fresh cilantro or coriander leaves
1 large tomato
1 teaspoon lemon juice or vinegar
200 grams cornmeal

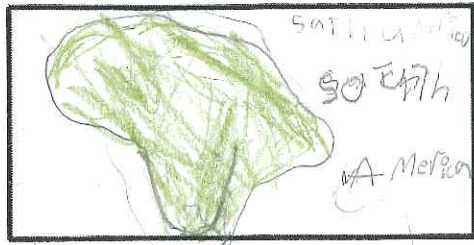
directions

1. Beat eggs, salt, and pepper together. Make an omelet, then break into pieces. In separate frying pan, fry onion in a little oil or ghee. Mix omelet pieces, onion, and all other ingredients. Refrigerate mincemeat mixture for 2 to 3 hours.
2. Shape into 6 flat patties and fry each in a little oil.

yields

6 kebabs

WILLIAM



Peru

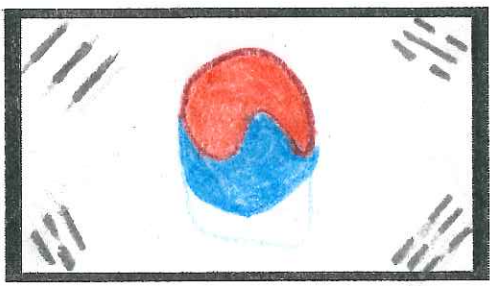
Peruvians eat fish, potatoes, beans, and rice. They also eat eggs, bananas, platanos, and bread called pan sobao. Peruvians eat guinea pigs too! This is similar to ancient China because they both eat fish.

Peruvians play soccer and they like to watch bullfighting. Bullfighting is like gladiators from Ancient Rome because they are both dangerous sports.

In Peru, the president works for five years. The president is Martin Vizcarra. The people voted to elect him. Peru is like Ancient Rome because they vote for their leaders.

**Research by William Abdulrahman
Mr.Schoenherr's class
3rd grade
Room 112**

Water - gold - tree - stone - Iron ore



SOUTH Korea



We have a Republic like Rome.



We have rice and china too?



We are like the Greek.

stone
Iron ore

Blue house

stone

tree

gold

Soccer

Iron ore

stone

tree

Voting

Volcano

stone

cup of water

Iron ore

Volley ball

Volcano

gold

Water

Elijah – South Korea

Stir-Fried Cucumbers and Beef

ingredients

4 small cucumbers
1 teaspoon salt
5 1/4 ounces lean beef
1 tablespoon vegetable oil

Mixture A:

1/4 teaspoon crushed garlic
Salt and pepper

Mixture B:

1 tablespoon finely chopped green onion
1 teaspoon roasted sesame seeds
1 teaspoon sesame oil
1/2 teaspoon soy sauce
1/2 teaspoon ground chili pepper
1/4 teaspoon salt

Garnish:

Chili pepper, shredded

directions

1. Cut off both ends of cucumbers and slice thinly. Place the cucumbers in a bowl and sprinkle with 1 teaspoon salt; let stand 5 to 10 minutes. When cucumbers are flexible, wrap in a cloth or paper towel and squeeze out water.
2. Cut beef into julienne strips. Heat vegetable oil. Quickly stir-fry beef over high heat and season with Mixture A.
3. Add cucumber slices and stir-fry briefly. Season with Mixture B.
4. Transfer to serving plate and garnish with shredded chili pepper.



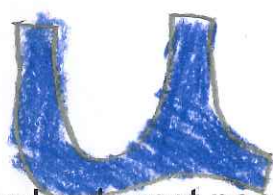
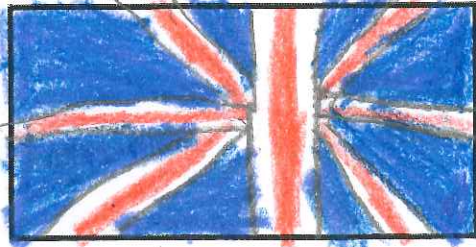
Trees



Plants



Rivers



In England most people have a religion. The most common religion is Christian. The people of England have a queen and a elected prime minister. England is like ancient Egypt because they both have kings and queens. England is also like Rome because they both voted for a leader.

In England most people play sports for fun. Their favorite sport is soccer. They also invented it. Thy also like cricket (which is like baseball). They also like golf, rugby (which is like football) and tennis this is like the Greeks and the Romans because they all played sports.

In England lots of people eat roast beef, kidney pie(it has a calf kidney inside gross!), fish and chips(the chips are French fries) and steak. this is like the ancient Chinese because they also have eaten fish.

Research by Charles Martin
Mr. Schoenherr's class
3rd grade
Room 112

Mountains

Marshes

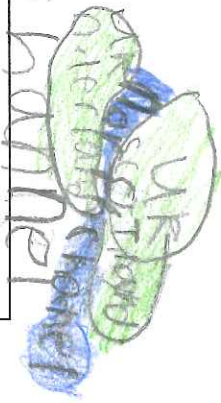
Bugs

Do The Hammer

Plants

Trees

Mountains



Chuck – UK

Bara Brith

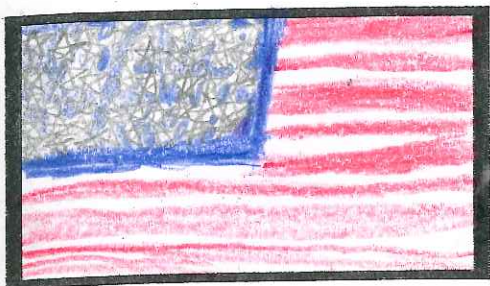
Welsh Bread

ingredients

1 pound mixed dried fruit
6 tablespoons sugar
1/2 pint warm tea, without the milk
1 pound self-rising flour
1 teaspoon mixed spice
2 tablespoons marmalade
1 egg
Honey, to glaze

directions

1. Mix the dried fruit, sugar, and tea. Leave this mixture to stand overnight.
2. On the next day, stir in the flour, spice, marmalade, and the egg (well beaten).
3. Line a loaf tin with grease-proof paper. Pour in the mixture.
4. Cook at 325°F for 1 3/4 hours.
5. Turn out on a rack and brush with warm honey to glaze.



United States

Food



Carrots



Strawberries



Bananas



Apple



Grapes



Water

Ancient Egypt traded some of the food they eat. We trade some food we grow.

Philosophy



English
Spanish
German
French

United States has Public, Private and home schools. This is similar to Ancient Greece because we have the same subject.

Recreation



Basket ball



Football

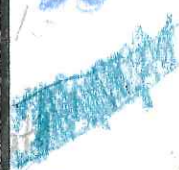


Baseball



Hockey

There are many recreational activities in the United States. Basketball, football and baseball are popular. This is similar to the Greek Olympic games. This games similar to the Greek Olympic games.



Maya -- USA

Southern Fried Chicken

ingredients

1/2 cup water
1/2 cup rich or evaporated milk
3 pounds fryer chicken
Cooking oil
2 teaspoons salt
1/4 teaspoon pepper
1 teaspoon paprika
1 cup flour

directions

1. Mix water and milk.
2. Cut chicken and dip in liquid mixture.
3. Heat oil in skillet.
4. Put dry ingredients in paper bag. Take the chicken from liquid and put 1 piece at a time into the paper bag and shake.
5. Put in skillet. Brown both sides while tightly covering the pan. Turn heat on low and cook 40 minutes. Uncover. Turn heat up to make the chicken crispy. This should take 5 to 10 minutes, turning the chicken once.