

Play the Game

BARRA DO LENÇO (PORTUGAL)

DIRECTIONS:

The winning number of points is decided in advance. Two teams stand on either side of a room or an area of a playground, with a single player in the middle holding a handkerchief. Each player on each team is given a secret number, so there will be a number — 1, 2, 3, etc. — on each team. When that number is called, the player with that number from each team runs to the middle and tries to grab the handkerchief before the other team's player gets there. The team that gets the handkerchief gets a point, and then a new number is called. To make it even more fun, the person in the middle can decide how the player must run (backwards, hopping on one foot, like scissors, with their eyes closed, etc.) The team to reach the chosen number of points first is the winner.

Let's Sing in Romanian

PACEA LUI (I'VE GOT PEACE LIKE A RIVER)

ENGLISH:

I've got peace like a river,
I've got peace like a river,
I've got peace like a river
in my soul.
I've got peace like a river,
I've got peace like a river,
I've got peace like a river
in my soul.

I've got love like an ocean,
I've got love like an ocean,
I've got love like an ocean
in my soul.
I've got love like an ocean,
I've got love like an ocean,
I've got love like an ocean
in my soul.

ROMANIAN

Pacea Lui ca un fluviu,
Pacea Lui ca un fluviu,
Pacea Lui azi îmi umple
inima.
Pacea Lui ca un fluviu,
Pacea Lui ca un fluviu,
Pacea Lui azi îmi umple
inima.

Un ocean de iubire,
Un ocean de iubire,
Un ocean azi îmi este
inima.
Un ocean de iubire, Un
ocean de iubire,
Un ocean azi îmi este
inima.

PRONUNCIATION:

PAH-chay loo-EE cah oon FLOO-vee-oh
PAH-chay loo-EE cah oon FLOO-vee-oh
PAH-chay loo-EE ah ZEE-mee oom-
PLAY EE-nee-mah
PAH-chay loo-EE cah oon FLOO-vee-oh
PAH-chay loo-EE cah oon FLOO-vee-oh
PAH-chay loo-EE ah ZEE-mee oom-
PLAY EE-nee-mah

Oon oh-CHAN day you-BEE-ray
Oon oh-CHAN day you-BEE-ray
Oon oh-CHAN ah ZEE-mee EST-ay
EE-nee-mah
Oon oh-CHAN day you-BEE-ray
Oon oh-CHAN day you-BEE-ray
Oon oh-CHAN ah ZEE-mee EST-ay
EE-nee-mah

Listen to the Romanian pronunciation: bit.ly/peace-like-river-romanian

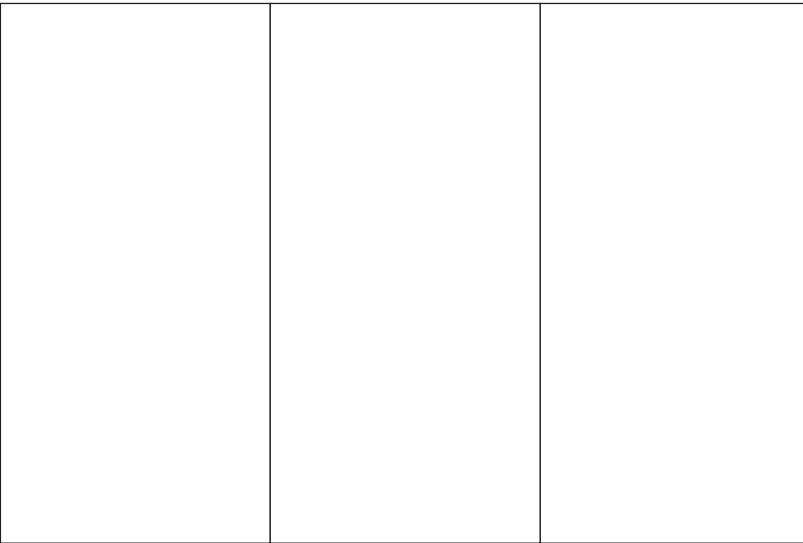
Color The Flag



GERMANY

DIRECTIONS:

Color the top stripe black, the middle stripe red, and the bottom stripe yellow.

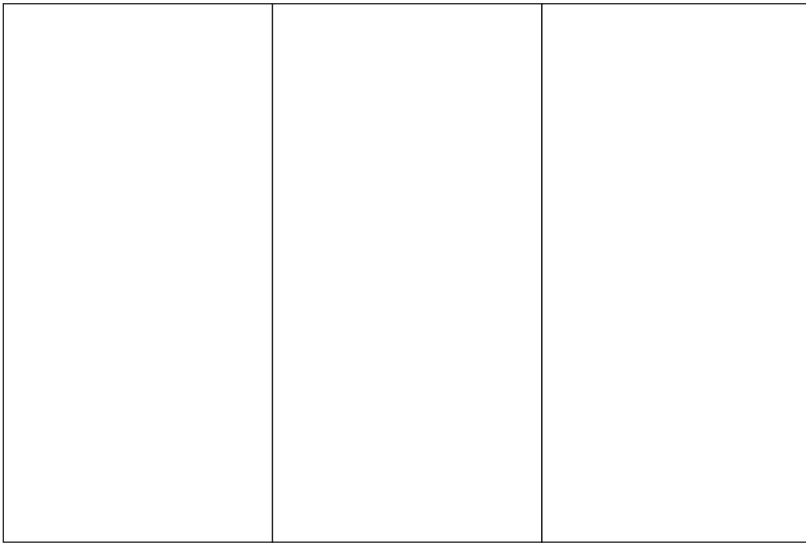


ITALY

DIRECTIONS:

Color the left stripe green, leave the middle stripe white, and color the right stripe red.

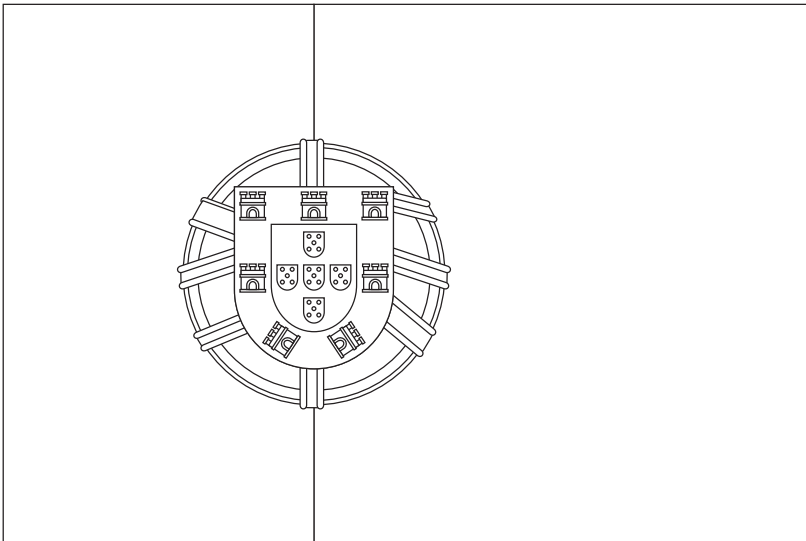
Color The Flag



ROMANIA

DIRECTIONS:

Color the left stripe blue, the middle stripe yellow, and the right stripe red.



PORTUGAL

DIRECTIONS:

Color the left part green and the right part red. Color the circular shape in the middle yellow. Leave the thin border around the shield white. Color the wide middle border red and the castles yellow with black doors and windows. Leave the center shield white and color the small shields dark blue, with white circles.

Let's Cook!

TRI COLOR PASTA SALAD (ITALY)

Serves 4

INGREDIENTS:

12 oz (350 g) of farfalle (bow tie) pasta
1 lb (500 g) of fresh ripe cherry
tomatoes

6 Tbs of extra virgin olive oil
10-12 leaves of fresh basil
fine salt
coarse salt

DIRECTIONS:

Be sure to get an adult to help you with cutting things and boiling the pasta.

Dressing:

1. Prepare the dressing at least 20 minutes ahead of time. Wash and dry the tomatoes, and then cut them in half. The larger ones can be cut into four pieces, but don't make the pieces too small. Season the tomatoes with plenty of extra virgin olive oil (about 3 tablespoons according to your taste) and a little fine salt.
2. Wash and dry the fresh basil leaves. Then tear them coarsely with your hands. Add the basil to the seasoned tomatoes. Stir and set aside. Let the dressing sit for about 20 minutes. Stir occasionally with a spoon. This way the tomatoes will bring out their juices and the basil will release its fresh scent.

Pasta:

3. Bring a pot of water to a boil and add the coarse salt. Remember that you need 4 cups (1 liter) of water with 3/4 tablespoon (10 g) of coarse salt per 3.5 oz (100 g) of dry pasta. Pour in the pasta and cook according to the instructions on the package. Farfalle (or bow tie) pasta usually has a 12-minute cooking time.
4. Drain the pasta and place in a large salad bowl. Season with 2 tablespoons of extra virgin olive oil, mix well, and let cool. If you are in a hurry and cannot wait to let it cool, after draining it, run it under cold water to stop the cooking.
5. When the pasta has cooled, add the Italian dressing of red cherry tomatoes and fresh basil leaves.

