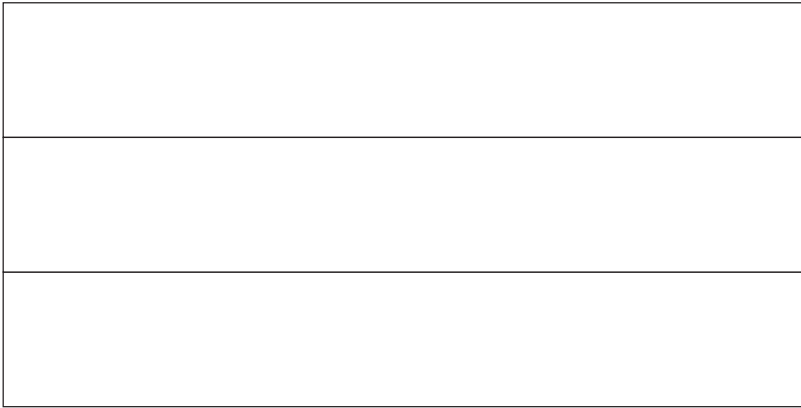


# Color The Flag



## ARMENIA

### DIRECTIONS:

Color the top third red, the middle third dark blue, and the bottom third light orange.



## BELARUS

### DIRECTIONS:

Color the top two-third red, and the bottom third green.

Fill in the dark areas of the pattern on the left in red.



## UZBEKISTAN

### DIRECTIONS:

Color the top third teal and leave the moon and stars white. Leave the middle third white. Color the bottom third green. Color the thin stripes above and below the white third red.

# Uzbekistan Crafts

## PAPERMAKING

Samarkand in Uzbekistan has one of the world's longest paper-making traditions. Thousand-year-old Persian manuscripts written on Samarkand paper survive to the present day.

### SUPPLIES

- Toilet paper
- Empty plastic container (a water bottle would be perfect)
- Kitchen strainer
- Newspaper
- Plastic wrap or waxed paper
- Rolling pin
- Dry dish towel or sponge

### INSTRUCTIONS

Cover a flat space with layers of newspaper.

Place 12 squares of toilet paper in the plastic container. Fill the container half full of water and close tightly. Shake the container vigorously until the mixture looks slushy and you can't see any large pieces of paper. Pour the pulp into the strainer, pressing it up the sides as much as possible to make a flat layer — not a lump in the bottom. Squeeze as much of the water out of the pulp as you can.

Turn over the strainer to let the pulp fall onto the layer of newspaper. Cover the pulp with a piece of plastic wrap or waxed paper and use the rolling pin to flatten it and squeeze out any excess water. Remove the plastic wrap or waxed paper and use the dish towel or sponge to absorb the water pressed out by the rolling pin. You may have to do this step several times. Once you've pressed out as much water as you can, let the paper to dry overnight, and you now have your own piece of handmade paper!



# Counting From 1 to 10

## ARMENIAN

WORD	SAY IT	WORD	SAY IT
One	mek	Six	vets
Two	yer'ku	Seven	yot
Three	ye'req	Eight	oot
Four	chors	Nine	'inneh
Five	hingue	Ten	tas

## UZBEK

WORD	SAY IT	WORD	SAY IT
One	bir	Six	olti
Two	ikki	Seven	yetti
Three	uch	Eight	sakkiz
Four	to'rt	Nine	to'qqiz
Five	bish	Ten	o'n

## RUSSIAN

WORD	SAY IT	WORD	SAY IT
One	odin	Six	shest
Two	dva	Seven	sem
Three	tri	Eight	vosem
Four	chetyre	Nine	devyat
Five	pyat	Ten	desyat

## GEORGIAN

WORD	SAY IT	WORD	SAY IT
One	erti	Six	ekvsi
Two	ori	Seven	švidi
Three	sami	Eight	rva
Four	otkhi	Nine	tskhra
Five	khuti	Ten	ati

## BELARUSSIAN

WORD	SAY IT	WORD	SAY IT
One	adzin	Six	shestz
Two	dva	Seven	syen
Three	tri	Eight	vosyem
Four	chatiri	Nine	dzyevyatz
Five	pyatzi	Ten	dzyesyatz

# Let's Cook!

## KHACHAPURI

(GEORGIAN CHEESE BREAD)

This soft, cheese-filled bread is the national dish of the country of Georgia.

### INGREDIENTS

#### *Dough*

3 tablespoons (43 g) butter  
1 cup (227 ml) milk  
1 ½ teaspoons sugar  
½ teaspoon coriander  
1 ½ teaspoons salt  
2 teaspoons instant yeast or active dry yeast  
2 ¾ cups (330 g) flour (bread flour works best)

#### *Filling*

2 cups (227 g) mozzarella cheese or Muenster cheese, shredded  
1/2 cup (113 g) ricotta cheese

½ cup (57 g) crumbled feta cheese  
1 large egg  
2 tablespoons flour  
½ teaspoon salt  
½ to 1 teaspoon black pepper (optional)  
2 tablespoons coarsely chopped fresh parsley  
2 tablespoons finely chopped chives

#### *Egg wash*

1 large egg beaten with 1 teaspoon water

#### *Garnish*

4 large eggs, cold from the refrigerator  
4 teaspoons butter

### INSTRUCTIONS

#### *Dough*

Heat the butter and milk together in a small saucepan or in the microwave until the butter melts. Put the sugar, coriander, and salt in a large bowl, and pour the hot milk over it, stirring to dissolve the sugar. Cool to lukewarm, about 100–110°F (38–43°C).

Stir in the yeast and flour, mixing until a shaggy dough forms. Cover and let rest for 10 minutes and then knead until smooth. Add 1 to 2 tablespoons flour if the dough is too sticky. Place the dough in a greased bowl, cover, and let rise for 1 to 1 ½ hours, until it increases in size by at least one third.

#### *Filling*

Place all the ingredients in a large mixing bowl and beat to combine.

#### *Assembly*

Line two baking sheets with parchment. Turn the dough out onto a lightly floured surface and divide it into four equal pieces. Roll each piece into an oval shape about 10–6" (25–15 cm). Cover and let rest for 15

minutes. Spoon one quarter of the cheese mixture (4 oz/119 g) into the center of each and spread to within 1" (2.5 cm) of the edges.

Pull the dough's edges up around, but not over, the cheese, folding and twisting the ends to form a boat shape. Cover and let rise for 20 minutes, or until puffy but not doubled.

While the bread is rising, preheat the oven to 375°F (190°C) with two racks toward the center. Brush the dough with egg wash and bake for 15–20 minutes, until they feel set but not browned.

Remove from the oven and use the back of a spoon to make an indentation about 3 inches (7 cm) across in the filling of each khachapuri. Crack an egg into each, place a teaspoon of butter on top, and bake for an additional 8 to 10 minutes (for soft-set eggs), or 12 to 15 minutes (for firmer eggs).

Remove from the oven and serve warm. Garnish with additional fresh herbs, if desired.

Store any leftover khachapuri, well wrapped, in the refrigerator for up to five days.