

Color the Flag!



INDONESIA

DIRECTIONS:

Color the top half red.
Leave the bottom
half white.

Let's Play a Game!

SHADOW PUPPET THEATER (INDONESIA)

WHAT YOU NEED:

- 1 cardboard box
- 1 sheet of tissue paper (large enough to cover one side of your box)
- tape
- scissors or a craft knife
- black marker pen
- bedside lamp or large flashlight
- a table

DIRECTIONS:

Cut the back panel out of your box.

Leave two of the side flaps to keep your puppet theater stable, but cut off the front flaps (the pieces that close up the box).

For the front of your theater, sketch out a smaller square within the front panel (like a television set).

On the inside of the box, tape a piece of tissue paper that covers the opening you have just cut out.

Place the theater on the edge of a table.

Position a lamp or flashlight behind, shining directly into the inside, lighting up the tissue paper from within.

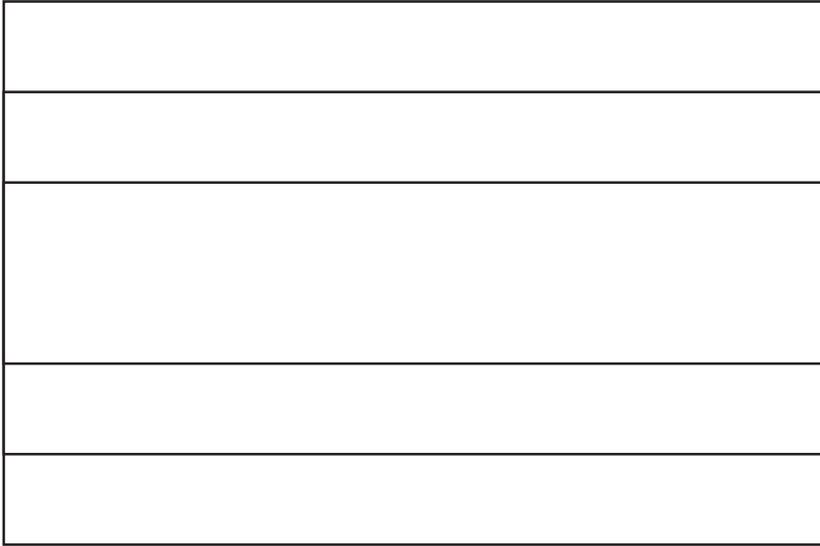
Make some shadow puppets from stiff paper or card and bamboo skewers and place them between the light and the screen, as close to the screen as possible works best.

Use your favorite Bible story as inspiration.



A traditional Indonesian shadow puppet.

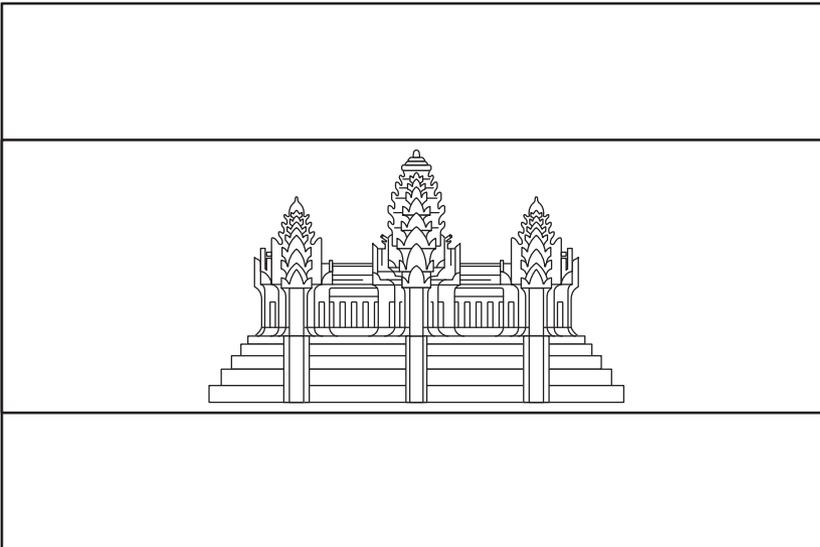
Color The Flag



THAILAND

DIRECTIONS:

Color the stripes, from top to bottom - red, white, blue, white, red.

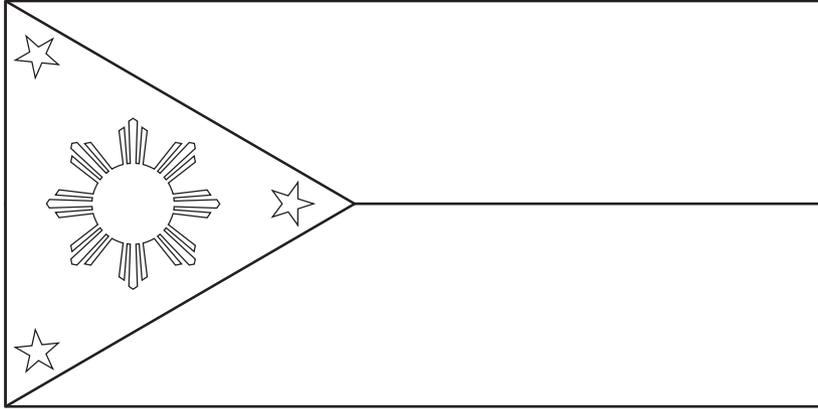


CAMBODIA

DIRECTIONS:

Color the top and bottom bands blue. Color the center section red. Leave the building white.

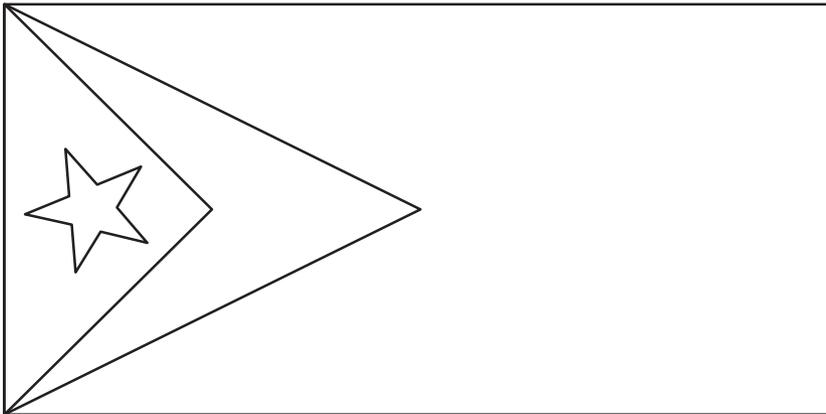
Color The Flag



PHILIPPINES

DIRECTIONS:

Color the top half blue and the bottom half red. Leave the triangle white. Color the sun and stars yellow.



EAST TIMOR

DIRECTIONS:

Color the main part of the flag red. Color the large triangle yellow and the small triangle black. Leave the star white.

Let's Cook!

BATAR DA'AN (EAST TIMOR)

Vegan and gluten-free
Serves 4-6

INGREDIENTS:

- 1-2 tablespoons (15-30 ml) olive oil
- 6 cloves garlic, finely minced
- 1 large onion, peeled and diced
- 1 butternut squash, about 2 pounds (900 g), peeled, seeded and chopped in small cubes
- 1 15-ounce (425 g) can white beans
- 3 cups (400 g) frozen corn
- 3 cups (700 ml) vegetable stock
- Salt and freshly ground black pepper to taste
- 1 cup (16 g) chopped fresh cilantro leaves (optional)
- Quinoa, rice, or farro for serving

DIRECTIONS:

Add olive oil to a large saucepan over medium high heat. Add the garlic and cook for 30 seconds, stirring so it doesn't brown. Stir in the onions then lower the heat to medium and cook for 5-7 minutes or until the onions becomes tender.

Add the squash, beans, corn, and the stock and bring to a boil, then lower to a simmer and cook for 15 minutes or until the squash is tender. Season with salt and black pepper to taste. Top with cilantro leaves if desired, and serve with quinoa, rice, or farro.



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