

Play Hit the Penny

“Hit the Penny” is a game from the country of Brazil.

Cut a stick (a broomstick or thick dowel) to a length of 12 to 16 inches (30 to 40 cm). Draw a circle on the ground about 2 feet (60 cm) across and hammer the stick into the middle of it. Place a coin on the top of the stick.

1. To play “Hit the Penny,” stand all the players in a line about 3 feet (1 meter) from the edge of the circle.
2. Players take turns throwing a coin at the coin on top of the stick. They must try and knock it off the stick and have it land outside the circle. If they are successful they can have another turn and continue until they miss. If not, the next player has his turn.
3. Players receive one point if they successfully knock the coin off the stick so that it lands outside the circle.
4. The winner is the player with the most points at the end of the game.

Sing a Song

YO TENGO GOZO

Sung to the tune of “I’ve Got the Joy, Joy, Joy, Joy, Down in My Heart”

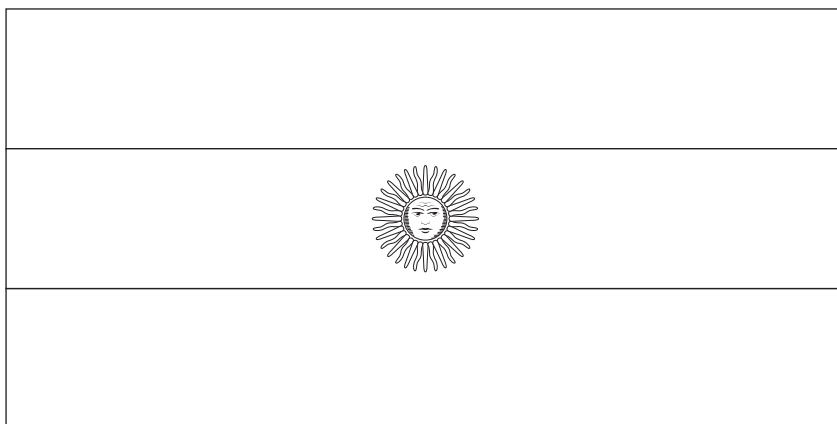
Yo tengo gozo, gozo, gozo, gozo
En mi corazón, En me corazón
En me corazón
Yo tengo gozo, gozo, gozo, gozo
En mi corazón
Porque Cristo me Salvó

Yo tengo paz, paz, paz, paz
En mi corazón, En me corazón
En me corazón
Yo tengo paz, paz, paz, paz
En mi corazón
Porque Cristo me Salvó

Yo tengo alegría, alegría
En mi corazón, En me corazón
En me corazón
Yo tengo alegría, alegría
En mi corazón
Porque Cristo me Salvó

Yo tengo gozo, paz, y alegría
En mi corazón, En me corazón
En me corazón
Yo tengo gozo, paz, y alegría
En mi corazón

Color The Flag

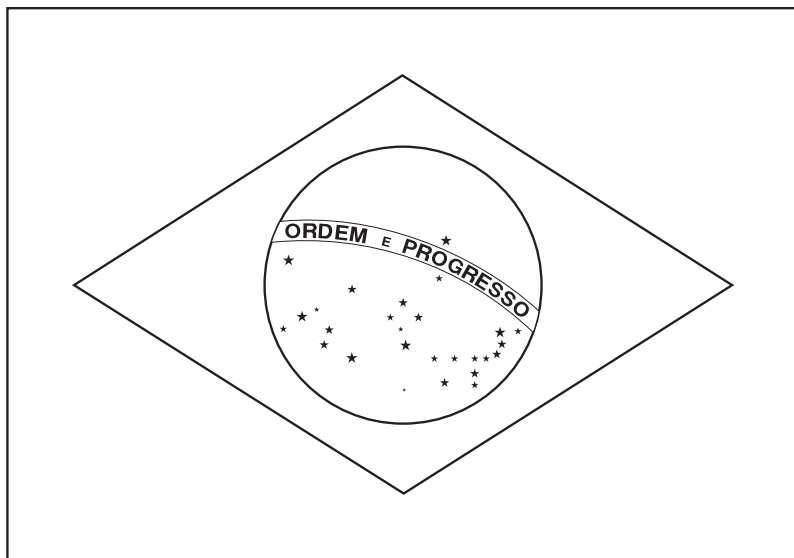


ARGENTINA

DIRECTIONS:

Color the top and bottom thirds light blue.

Leave the middle third white and color the sun yellow.



BRAZIL

DIRECTIONS:

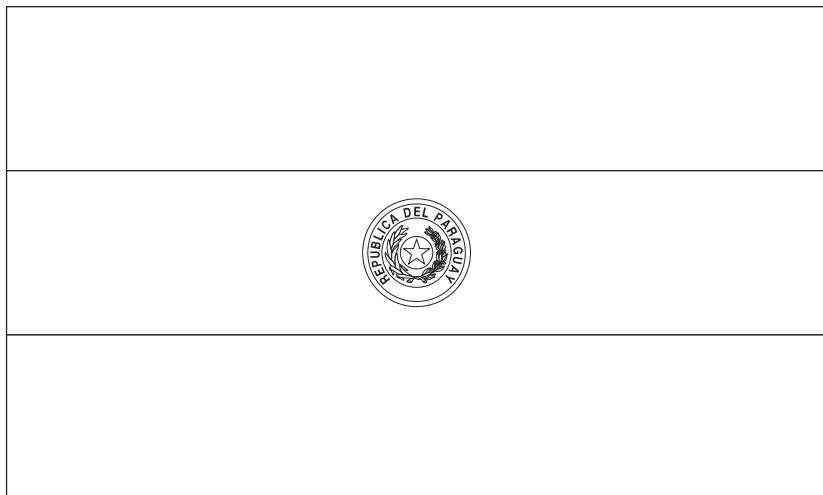
Color the main part of the flag medium green.

Color the diamond in the middle yellow.

Color the circle in the middle dark blue, leaving the stars white.

Leave the diagonal band white and color the words green.

Color The Flag

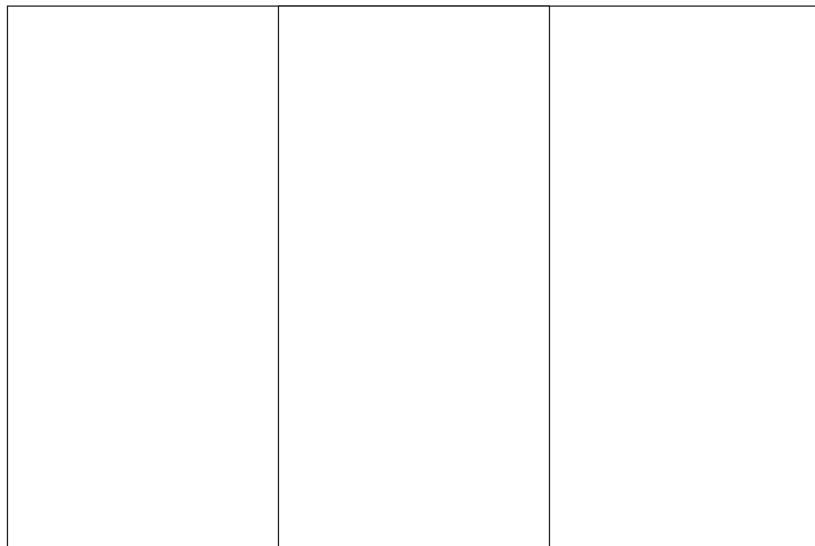


PARAGUAY

DIRECTIONS:

Color the top third red and the bottom third blue. Leave the middle white.

Color the star yellow and the wreath green.



PERU

DIRECTIONS:

Color the right and left thirds red.

Leave the middle white.

Let's Cook!

EASY VEGGIE EMPANADAS

INGREDIENTS

Dough

- ½ cup (64 g) all-purpose flour
- ½ tsp (2.5 g) salt
- ½ cup (113 g) butter, chilled and cut into small pieces

- 1 egg
- ¼ cup (62.5 ml) ice-cold water

Filling

- ½ butternut squash, seeded
- Drizzle of olive oil
- 1 ear of corn
- 2 cups (312 g) cooked spinach
- 1 tsp (5 g) salt

- ¼ tsp (1.25 g) pepper
- ½ tsp (2.5 g) dried oregano
- ¼ tsp (1.25 g) red chili flakes, optional
- 1 cup cheese (125 g), optional
- Chimichurri, optional for dipping

INSTRUCTIONS

Dough

1. Mix the flour and salt in the processor
2. Add butter, egg, and cold water to the flour mixture. Use fork to mix until flour resembles coarse crumbs.
3. Shape the dough into a ball and wrap dough with plastic. Place in the fridge for 30-60 minutes.
4. Roll the dough on a lightly floured work surface into a thin sheet and cut out discs using a large biscuit cutter or a drinking glass.
5. Brush the edges of the empanada discs with the beaten egg to help better seal them.
6. Fold the empanada discs and seal the edges with a fork or your fingers. Brush the top of the empanadas with the rest of the beaten egg. Chill the empanadas for about 20 minutes.
7. Pre-heat the oven to 400 F (205 C) and bake for 12-15 minutes or until golden.

Filling

1. Preheat oven to 375 F (190 C).
2. Place squash on a baking sheet face up. Drizzle with olive oil and bake for 40-45 minutes or until squash is tender.
3. Once squash is done, scoop from skin and add squash, thawed spinach, and corn to a bowl and combine well. Mix in salt, pepper, oregano, and chili flakes. Taste and add any additional spices as needed.
4. Prepare empanadas by scooping a bit of the squash mixture into the dough. Seal edges and place on baking sheet.

Dough recipe from My Colombian Recipes mycolombianrecipes.com/simple-empnada-dough-for-baking

Filling recipe from The Simple Kitchen thesimplekitchen.net/easy-veggie-empnadas