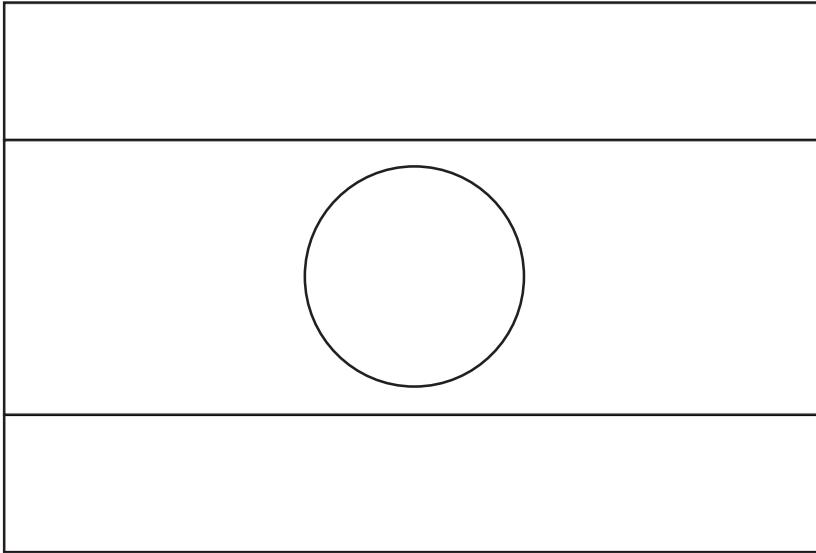


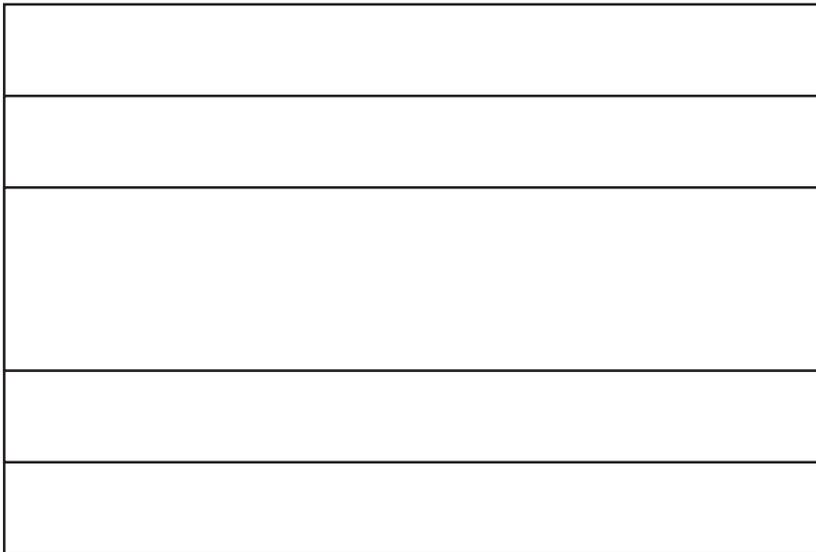
# Color The Flag



## LAOS

### DIRECTIONS:

Color the top and bottom stripes red. Color the wide middle stripe dark blue. Leave the circle in the middle white.

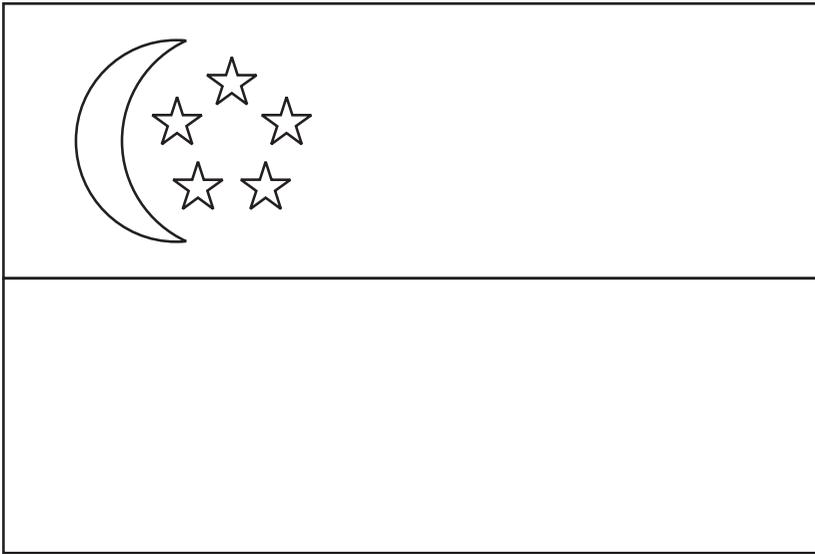


## THAILAND

### DIRECTIONS:

Color the top and bottom stripes red. Color the wide middle strip dark blue. Leave the stripes in between white.

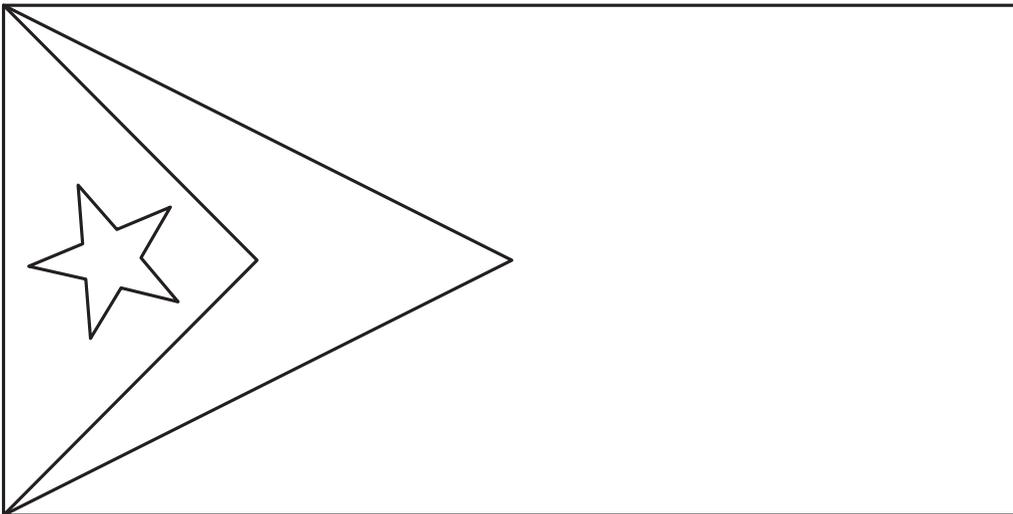
# Color The Flag



## SINGAPORE

### DIRECTIONS:

Color the top half of the flag red, and leave the bottom half white. Leave the moon and the stars in the top half white.



## TIMOR-LESTE

### DIRECTIONS:

Color the smallest triangle on the left black – leave the star white. Color the chevron next to it yellow. Color the main part of the flag red.

# Let's Cook!

## NASI TUMPENG (YELLOW RICE) (INDONESIA)

Tumpeng is often served in Indonesia at celebrations like weddings, birthdays, baby showers, and anniversaries.

It is made by cooking rice with coconut milk and turmeric, to give it color. It is then turned out in a cone shape onto a platter and surrounded with side dishes of meat, vegetables, noodles, or eggs, and decorated with carved vegetables.

### INGREDIENTS

2 cups (400 g) white rice

2 cups (475 ml) coconut milk

1 3/4 (425 ml) cups water

1/2 (2.5 ml) teaspoon salt

1 tbsp (15 ml) turmeric powder

1 inch (2.5 cm) of fresh, peeled ginger, grated (optional)

### INSTRUCTIONS

Put rice, water, coconut milk, and the rest of the ingredients in a pot and set over a medium-high to high heat. Stir occasionally until it begins to boil. Cover with a lid and turn the heat down to low.

Let simmer, with the lid on, for 15–20 minutes, checking towards the end to make sure that it does not boil dry. When most of the liquid is gone, take it off the heat and let it sit, covered, for 5–10 minutes to let the rest of the liquid absorb.

Make a cone out of paper or kitchen foil. While the rice is still warm, but is cool enough to work with, spoon it firmly into the mold and then let it cool completely. When ready to serve, turn it upside down on the serving platter and carefully remove the mold. Surround with whatever accompaniments you would like.

### POSSIBLE SIDE DISHES

Boiled eggs, cut in half lengthwise

Veggie meatballs

Fried tofu cubes

Various vegetables, fresh or cooked

Fried noodles



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# Let's Play!

## PAPER HELICOPTER

(THAILAND)

A fun toy that children in many parts of the world, including Thailand, like to play with is a paper helicopter.

### WHAT YOU WILL NEED

All you need is an empty cereal box, a straw, scissors, a ruler, tape, and something to punch a hole with.

### INSTRUCTIONS

Cut a strip of cardboard from the box, around 2 inches (5 cm) wide, and 9 inches (23 cm) long.

Fold it in half, bringing the short sides together, to make a crease in the middle.

Starting at one of the short ends, cut a  $\frac{1}{2}$  inch (1 cm) wide strip off the long side, ending about  $\frac{1}{2}$  inch (1 cm) from the middle crease, and then turn over and repeat from the opposite end. About one inch (2.5 cm) from each end, fold wing up slightly.

Cut a hole in the middle of the uncut section.

Slide the straw through the hole about  $\frac{1}{2}$  inch (1 cm) and wrap some tape around it above and below the propeller.

To make it fly, hold the straw between your hands, pull one hand back so your fingertips are on the straw and then push them forward, spinning the straw along your other hand until the helicopter flies off the fingertips of the second hand.

You can adjust the way it flies by making the propellers longer or shorter, or by twisting them slightly in opposite directions.

