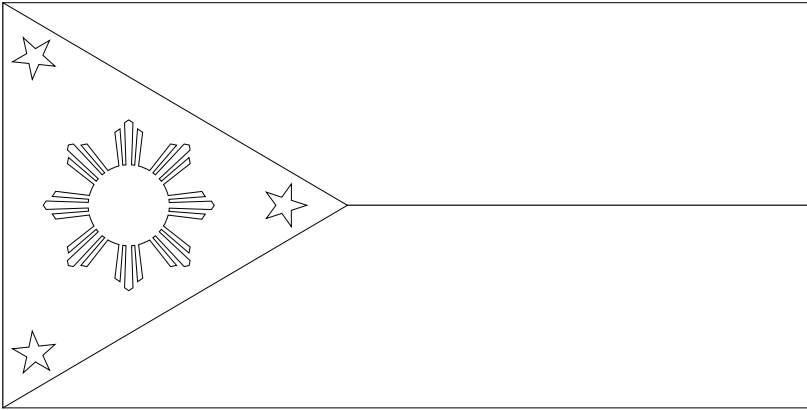


# Color The Flag



## PHILIPPINES

### DIRECTIONS:

Leave the triangle on the left white. Color the sun and three stars yellow. Color the top band dark blue. Color the bottom band red.



## THAILAND

### DIRECTIONS:

Color the top and bottom bands red. Color the wide middle band dark blue. Leave the other bands white.

# Let's Play a Game!

INDONESIA

## INJIT-INJIT SEMUT

Two or more people stand in a circle. One person puts out a hand into the center. The next person stacks one hand on top while pinching the hand beneath theirs. Each person continues to stack a hand on top of the other hands while pinching the hand beneath them until all the hands are stacked. Everyone starts chanting the chorus over and over. After each line of the song, the hand on the bottom goes up to the top of the stack.

*Injit-injit semut, siapa sakit naik di atas  
Injit-injit semut, walau sakit jangan di lepas  
Injit-injit semut, siapa sakit naik di atas  
Injit-injit semut, walau sakit jangan di lepas*

Step up — a bit — like an ant  
If it feels too hurt — just move it up  
Step up — a bit — like an ant  
Even if it's hurt — don't ever let go.

Watch the game on YouTube: [bit.ly/Injit](https://bit.ly/Injit).

# Sing a Song

PHILIPPINES

## PA-A TU-HOD BA-LI-KAT U-LO (MY FEET, MY KNEES, MY SHOULDERS, MY HEAD)

**TAGALOG:**

*Pa-a Tu-hod Ba-li-kat U-lo  
Pa-a Tu-hod Ba-li-kat U-lo  
Pa-a Tu-hod Ba-li-kat U-lo  
Puma-dyak ta-yo at Mag-palak-pakan*

**ENGLISH:**

My feet, my knees, my shoulders, my head  
My feet, my knees, my shoulders, my head  
My feet, my knees, my shoulders, my head  
We slap and clap our hands together.

Watch the song on YouTube: [bit.ly/Pa-a](https://bit.ly/Pa-a).

# Make a Craft

## INDONESIA - JAVA BATIK PAINTING

*When making batik cloth, melted wax is poured from a special kettle in patterns onto plain cotton cloth. When the cloth is dyed, the unwaxed parts take on the color and the waxed patterns remain white.*

### YOU WILL NEED:

Washable liquid glue – blue gel glue is easy to see on the fabric  
Plain white cotton fabric  
Paper and pencil to practice the pattern  
Acrylic or fabric paint  
Paint brush, water, and a towel to dab the brush  
Wire hanger for hanging



BigStockPhoto.com

### INSTRUCTIONS:

- Sketch a simple design on the paper, and then sketch the outline of your design on the fabric.
- Draw over the lines with the glue.
- Let the glue dry completely.
- Paint over the designs with the paint. Let dry completely.
- Wash the fabric in hot water to remove the glue. Be sure to wash it separately from other laundry.
- When it is dry, attach your painting to the hanger and hang it on the wall.

# Let's Cook!

THAILAND

## TOFU SATAY WITH PEANUT SAUCE

### INGREDIENTS:

16 oz (450g) extra-firm tofu (two 8-oz [225g] blocks)

#### *Marinade:*

2 tbsp soy sauce  
1 tbsp peanut butter  
1 tbsp light brown sugar  
1 tsp dried basil  
1 tsp garlic powder

#### *Peanut Sauce:*

½ small onion, finely chopped  
1 tsp crushed garlic  
1 tsp sesame oil

1 tsp red curry paste  
1 tbsp light soy sauce  
1 tsp tamarind paste  
2 tbsp light brown sugar  
½ cup (120 ml) coconut milk  
⅓ cup (83 g) peanut butter  
Juice of ½ small lime

#### *For Serving:*

fresh cilantro  
fresh lime  
crushed peanuts

### INSTRUCTIONS:

Whisk soy sauce, peanut butter, brown sugar, dried basil, and garlic powder in a dish.

Cut each block of tofu into 5–6 strips and place them in the marinade sauce, turning a couple of times to get both sides covered. Leave the tofu in the marinade sauce for at least 30 minutes; overnight is even better.

Preheat oven to 430°F (220°C).

Place the marinated tofu onto a parchment lined baking tray. Bake for 25 minutes, turning over halfway through the bake.

While the tofu is baking, add the chopped onion, garlic, sesame oil, and red curry paste to a saucepan and sauté until the onion is slightly softened.

Add the soy sauce, tamarind paste, brown sugar, and coconut milk and stir well.

Then add in the peanut butter and stir until thick and smooth. Remove from heat and stir in the lime juice.

Remove the tofu from the oven and allow to cool for a few minutes.

Serve with peanut sauce, fresh cilantro, fresh lime, and crushed peanuts.