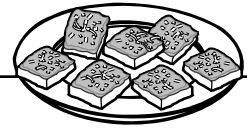


Australian Cloud

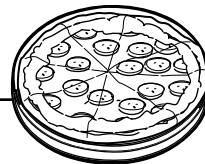
FACT SHEET



About Australia

- Australia is the smallest continent.
- Australia is surrounded by the Indian Ocean and the South Pacific Ocean. Its closest neighbors are New Zealand and New Guinea.
- The capital of Australia is Canberra.
- The official language of Australia is English.
- Weather ranges from tropical in the north of Australia, to arid and dry in the central part of the country, to temperate in the south. The seasons are opposite of the seasons in North America, with winter from June to September and summer from December to March.
- The basic unit of Australian money is the Australian dollar.
- People in Australia eat a wide variety of meat, vegetables, and tropical fruits. They have some special desserts called lamingtons and pavlova. Many children like eating vegemite and damper bread.
- Anzac Day, April 25, celebrates the day when Australian and New Zealand troops landed in Gallipoli, Turkey, during World War I. Another important holiday is Australia Day, January 26, celebrating the day British ships first arrived in Australia.
- There are many unique animals in Australia. It is home to the koala, kangaroo, platypus, and many kinds of poisonous snakes.
- The native people of Australia are called Australian aborigines. They invented the boomerang.

Canadian Pizza



MATERIALS NEEDED / DIRECTIONS

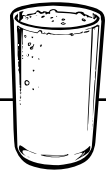
Serves: Small group (split the Canadian Pizza evenly among group members)

Food Items	Cooking Items
non-stick cooking spray pizza dough liquid butter bananas (4) maple syrup can of whipped cream	oven pizza pan measuring spoons basting brush medium mixing bowl fork cutting board dinner knife small bowl timer oven mitts pizza cutter spatula plates

Directions


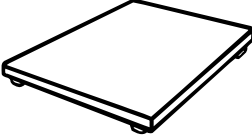
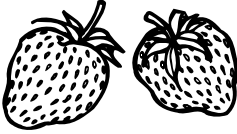
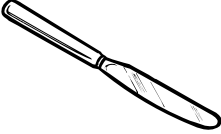



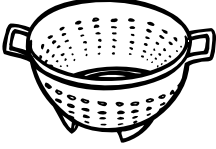

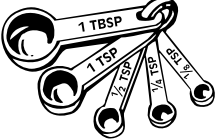



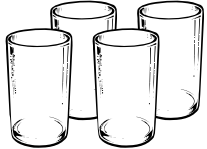
1. Preheat the oven to 425 degrees. Spray the pizza pan with non-stick cooking spray.
2. Open the pizza dough, and spread it on the pizza pan.
3. Pour 1 teaspoon of liquid butter on the pizza, and spread it with the basting brush.
4. Peel 2 bananas, and place them in the medium mixing bowl. Add 3 tablespoons of maple syrup to the bananas.
5. Mash the bananas and maple syrup together with the fork. Spread the bananas and maple syrup on the pizza.
6. Peel 2 more bananas, and put them on the cutting board. Slice the bananas with the dinner knife.
7. Place the sliced bananas on the pizza.
8. Pour 1 tablespoon of liquid butter into the small bowl. Using the basting brush, cover the bananas with butter.
9. Put the pizza in the oven, and set the timer for 15–20 minutes.
10. When the timer rings, use the oven mitts to remove the pizza from the oven. Turn off the oven.
11. Spray whipped cream along the outer edge of the pizza. Cut the pizza into slices with the pizza cutter.
12. Use the spatula to put the Canadian Pizza slices on plates.

Cuban Quencher



MATERIALS NEEDED





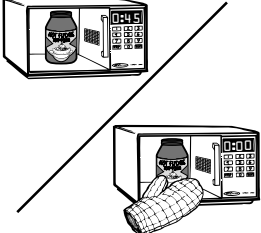



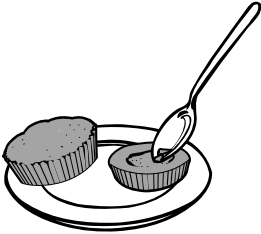

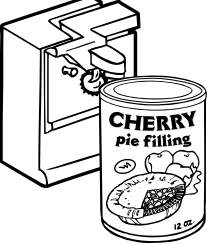

Serves: Small group (split the Cuban Quencher evenly among group members)

Food Items	Cooking Items
 <p>small ripe bananas (2)</p>	 <p>cutting board</p>
 <p>strawberries</p>	 <p>dinner knife</p>
 <p>lime</p>	 <p>blender</p>
 <p>sugar</p>	 <p>strainer</p>
 <p>skim milk</p>	 <p>measuring spoons</p>
 <p>sweetened condensed milk</p>	 <p>measuring cup</p>
 <p>crushed ice</p>	 <p>drinking glasses</p>

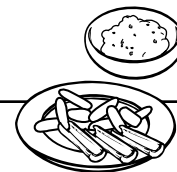
German Chocolate Delight



DIRECTIONS

<p>1</p>  <p>Take the paper off the chocolate cupcake. Put the cupcake on the plate.</p>	<p>7</p>  <p>Use the teaspoon to fill the well in the bottom of the cupcake with pie filling.</p>
<p>2</p>  <p>Remove the lid from the hot fudge topping.</p>	<p>8</p>  <p>Use the teaspoon to cover the cherry pie filling with whipped topping.</p>
<p>3</p>  <p>Put the hot fudge topping in the microwave for 45 seconds or until it is warm. Remove it from the microwave with the oven mitts.</p>	<p>9</p>  <p>Put the top of the cupcake on the whipped topping.</p>
<p>4</p>  <p>Cut the cupcake in half with the dinner knife, so you have a top and bottom.</p>	<p>10</p>  <p>Use the teaspoon to drizzle some hot fudge over the top of the cupcake.</p>
<p>5</p>  <p>With the teaspoon, dig out a well in the bottom half of the cupcake.</p>	<p>11</p>  <p>Add whipped topping to the top of the cupcake with a teaspoon.</p>
<p>6</p>  <p>Use the can opener to open the can of cherry pie filling.</p>	<p>12</p>  <p>Use a teaspoon to get a maraschino cherry from the jar, and place it on top of the German Chocolate Delight.</p>

Indian Veggie Dip

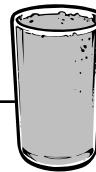


COMPREHENSION QUESTIONS

Circle the correct answer.

<p>1 What did you make?</p> <p>A. Indian Veggie Dip</p> <p>B. Dutch Kabob</p> <p>C. Italian Pita Pizza</p>	<p>6 What did you mix everything together with?</p> <p>A. blender</p> <p>B. hand-held electric mixer</p> <p>C. teaspoon</p>
<p>2 How many different food and cooking items did you use?</p> <p>A. 15</p> <p>B. 16</p> <p>C. 17</p>	<p>7 What did you use to get the dip into a bowl?</p> <p>A. teaspoon</p> <p>B. rubber spatula</p> <p>C. fork</p>
<p>3 Circle 3 materials you used.</p> <p>A. mixing bowl</p> <p>B. cutting board</p> <p>C. hand-held electric mixer</p> <p>D. microwave</p> <p>E. strainer</p>	<p>8 What shape was the bowl?</p> <p>A. circle</p> <p>B. triangle</p> <p>C. square</p>
<p>4 Did you use cream cheese or whipped cream to make the Indian Veggie Dip?</p> <p>A. cream cheese</p> <p>B. whipped cream</p>	<p>9 What did you use that was crunchy, orange, and small?</p> <p>A. celery</p> <p>B. carrots</p> <p>C. cream cheese</p>
<p>5 What did you put into the bowl last?</p> <p>A. cream cheese</p> <p>B. salt</p> <p>C. dill weed</p>	<p>10 What color was the celery?</p> <p>A. red</p> <p>B. blue</p> <p>C. green</p>

Jamaican Smoothie



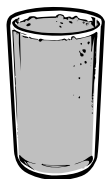
COMPREHENSION QUESTIONS

Circle the correct answer.

1 What did you make?

A. Jamaican Smoothie

B. Australian Cloud



2 How many different food and cooking items did you use?

A. 11

B. 12

C. 13

11

12

13

3 Circle 3 materials you used.

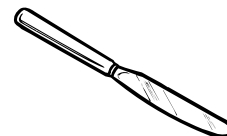
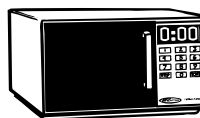
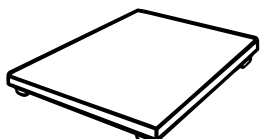
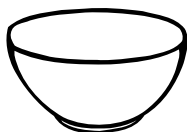
A. mixing bowl

B. cutting board

C. blender

D. microwave

E. dinner knife



4 Did you use yogurt or ice cream to make the Jamaican Smoothie?

A. yogurt

B. ice cream



5 What did you put into the blender last?

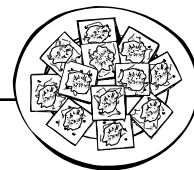
A. blueberries

B. yogurt

C. coconut milk



New Zealand Zips



COMPREHENSION QUESTIONS

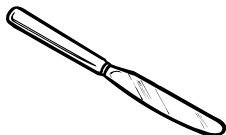
Circle the correct answer.

6 What did you scoop out the kiwifruit with?

A. dinner knife

B. fork

C. tablespoon



7 How many pieces did you cut the kiwifruit into?

A. 1 piece

B. 2 pieces

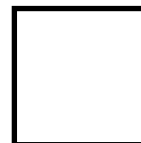
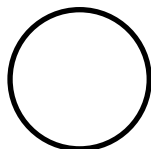
C. 3 pieces

8 What shape was the cutting board?

A. circle

B. rectangle

C. square



9 What did you use that was salty and crunchy?

A. cream cheese

B. kiwifruit

C. crackers



10 What color was the inside of the kiwifruit?

A. brown

B. green

C. white

Tahitian Fruit Sensation



COMPREHENSION QUESTIONS

Answer the following questions with complete sentences.

1. What three fruits did you use to make the Tahitian Fruit Sensation?

2. In what ocean is Tahiti located?

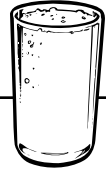
3. What food group do bananas belong to?

4. What is the capital of Tahiti?

5. What did you need the cutting board for?

Vietnamese Delight

WRITING ACTIVITY



Write the steps you took to make the Vietnamese Delight.

First _____

Then _____

Next _____

Finally _____
