

A Child's Geography: Explore the Classical World

Activities by Chapter

Chapter 1—Paper Mosaic

Make a paper mosaic with paper scraps or cut-up bits of construction or tissue paper. Get creative and have fun! Some great ideas are located here:

<http://www.wikihow.com/Make-a-Paper-Mosaic>.

Materials needed—a variety of paper, glue, modge-podge, (paint and shimmer optional)

Another fun craft to correspond with this chapter would be to make a paper Trojan Horse. Instructions are located here:

<http://www.dltk-kids.com/world/greece/m-trojan.htm>.

Materials needed—bamboo skewers or straws (2 each for each student), printer, paper, scissors, glue and colored pencils/markers (thin cardboard optional)

Chapter 2—The Iliad and The Odyssey



Homer's Grecian wonder tales of *Iliad* and *Odyssey* can be quite intimidating for children—and sometimes for adults, too! Containing both monsters and men brave beyond measure, you will find yourselves clinging to the edges of your seats indeed. These are perfect books to read aloud together as a family as you study Greece and the rest of the Classical World.

Here are links to books delightfully adapted expressly for boys and girls by renown author and Christian minister Alfred J. Church:

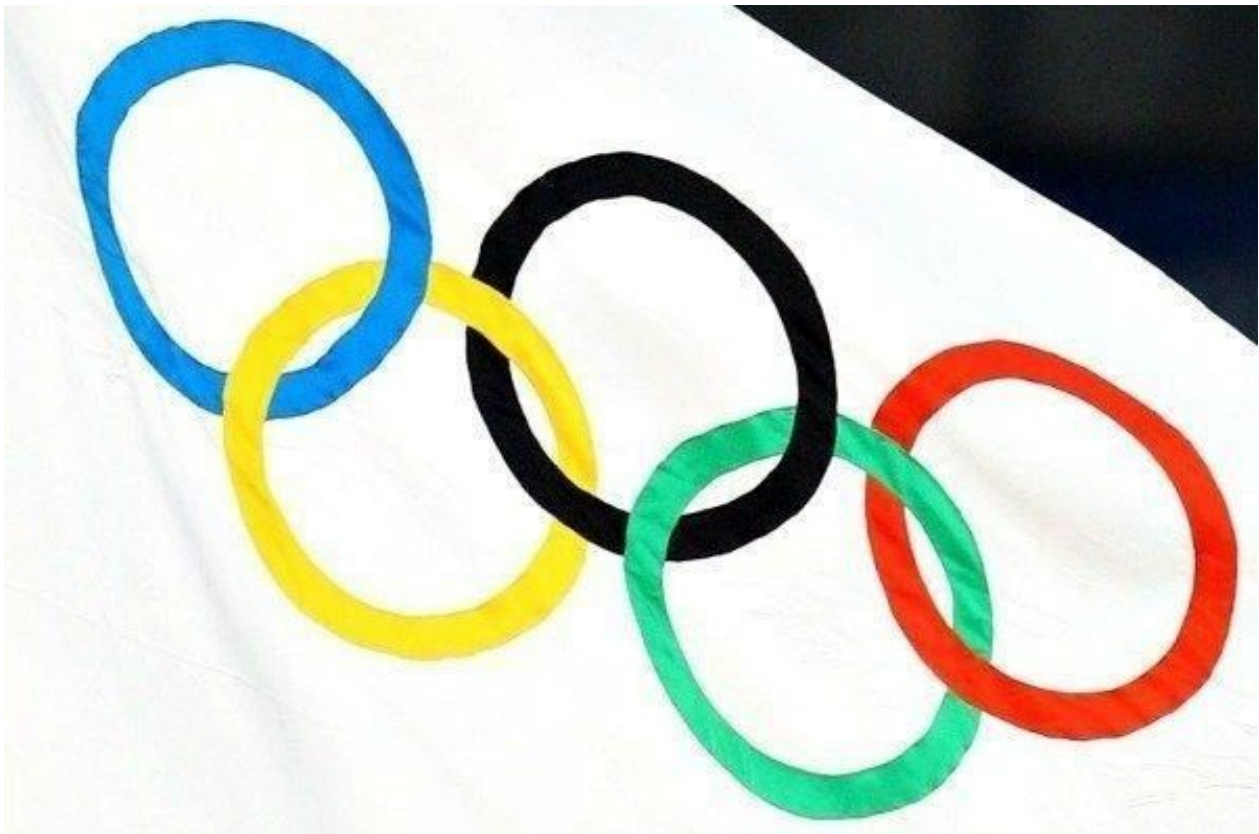
Iliad—http://www.mainlesson.com/display.php?author=church&book=iliad&story=_contents

Odyssey—http://www.mainlesson.com/display.php?author=church&book=odyssey&story=_contents

Chapter 2—Grecian Clothing

Create some no-sew, hand or machine sewn Grecian costumes to wear while studying about Ancient Greece. A good website for ideas and instructions is here—http://www.fashion-era.com/ancient_costume/index-ancient-greek-costume-history.htm.

Chapter 2—Backyard Olympics



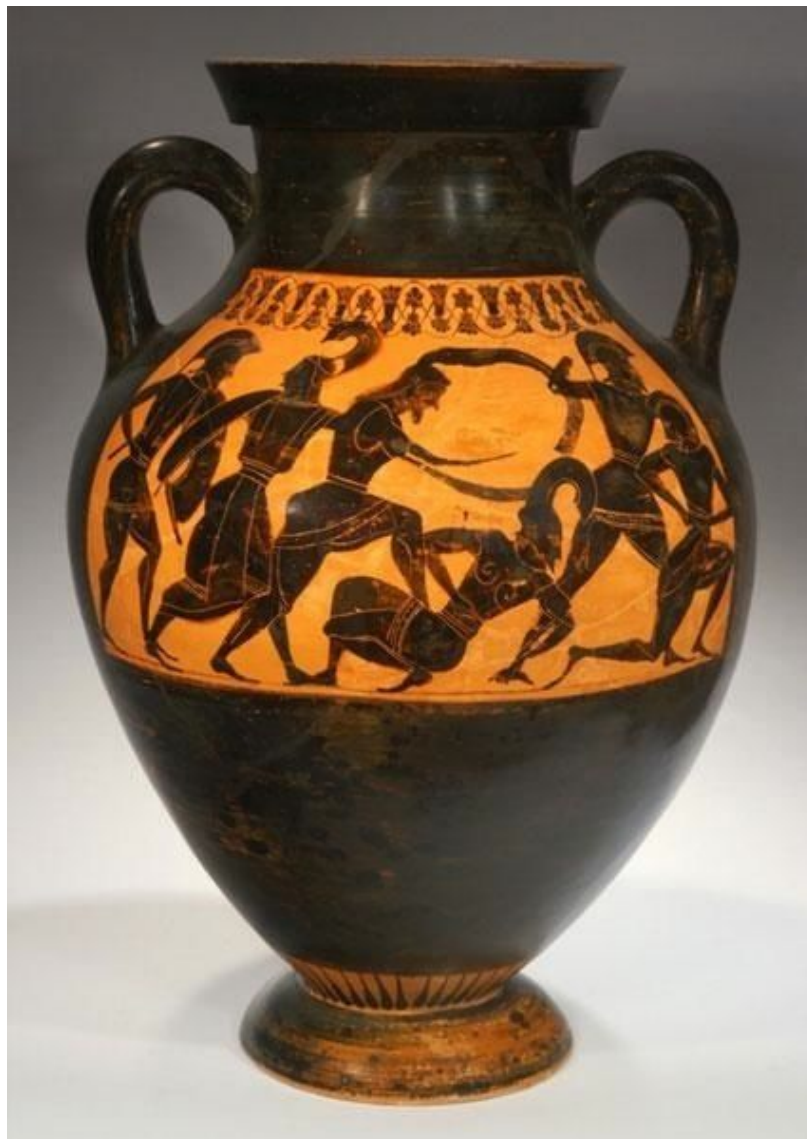
Hold your own backyard Olympic Games, complete with medals!

Be creative. Research the feats of strength exhibited in the ancient and modern Olympic Games and recreate some of the safest ones yourself, or make up games of your own.

You could toss bean-bags, shoot basketballs through hoops, discus throws using a frisbee, running races, simple feats of gymnastics, obstacle courses, long and high jumps, etc.

The number of fun ways to host your own games is innumerable! Make it even more fun by inviting your neighborhood friends, or school co-op.

Chapter 3—Greek Pottery



Easy Greek Red and Black Figure Pottery

Between the 6th and 4th Centuries BC, Black Figure Pottery was a technique used by artisans in Athens to decorate fine pottery, while commonly used items were fashioned more plainly. The lovely images found on these black on red pieces told many stories of ancient Grecian life.

Take some time to research and learn more about the three-step process required to create such fine art, and then design your own Black Figure Pottery piece by following the steps below.

Materials Needed:

- Scissors
- Poster board
- Red crayon
- Paint brush
- Black tempera paint or India ink
- Toothpick or another item to scratch out the design
- White school glue

After you decide on the shape of your Grecian pottery piece, sketch it onto poster board, and then cut out the shape. Cover the shiny side of the poster board with a very thick layer of red crayon. Paint over the red crayon with black tempera paint or India ink, and allow to dry for at least 15 minutes. Using a toothpick or another tool, scratch out your design onto the “pottery piece.” You can try to replicate a well-known piece from history or design your very own, perhaps telling a story from your own life! When your masterpiece is complete, protect it by spreading a thin layer of white school glue over the entire surface and allow to dry.

How does it feel to be a master craftsman from Athens?

More great craft projects can be found here:

<http://www.historyforkids.org/crafts/greeks.htm>.

Chapter 4—Create Your Own Alphabet

Wouldn't it be fun to create your own alphabet? A new alphabet can contain letters or symbols that no one has ever seen before, each assigned to its own sound. Of course, no one would be able to read or write it, unless you share your new alphabet with a friend. And that's when the real fun begins. Learn how to create a unique alphabet here—<http://makealang.blogspot.com/2007/11/orthography-making-your-own-alphabet.html>.

While creating a new alphabet from scratch may be an enjoyable pastime, people have been writing secret codes and ciphers since the world began. Secret codes and ciphers have been used during times of distress, often in wartime, when exchanging known written words can be dangerous, even deadly.

A secret code is a system in which every word or phrase in your message is replaced by another word, phrase, or series of symbols. A cipher is a system where every *letter* of your message is replaced by another letter or symbol. Making codes and ciphers that are hard to crack is challenging, but loads of fun. Learn how to create your own code here—<http://www.wikihow.com/Create-Secret-Codes-and-Ciphers>.

Chapter 5—Walled City

Gather up as many boxes, large and small, that you can find and build a walled city or castle. You can make it the right size for lego or duplo people, big enough for you, or somewhere in between. Find some rope and make a drawbridge so visitors can enter your walled city when they arrive on friendly business. Draw it back up when you or your little citizens feel threatened from outside attack.

Chapter 6—Make a Salt Dough Map of Montenegro

To make salt dough, simply combine the following 3 ingredients:

- * 1 cup flour
- * 1/2 cup of salt
- * 1/2 cup of luke-warm water

Knead into a ball and you are ready to use it. For more detailed instructions on making salt dough, follow this link—<http://simplybeingmum.com/2013/03/18/simple-salt-dough-recipe/>

On a page-size piece of cardboard, lightly draw the outline of Montenegro with a pencil, then fill it in with your salt dough. Add in mountains, especially along the coast near the Bay of Kotor and inland to the south and east. Use this topographical map to help with the layout of mountains on your map:
http://www.joelertola.com/topo/topo_img/montenegro_med.jpg.

When you are finished, let the maps dry out the oven on its coolest setting (175 degrees) for 3-4 hours OR microwave for 3 minutes. When dry, students can paint their map creations.

Chapter 6—Create a Tourist Brochure

“One of Europe's newest and smallest countries, Montenegro is about the size of Connecticut, with well under a million people. It's a country of contrasts: an intriguing combination of rugged landscapes, communist-era decrepitude, and an emerging Mediterranean hotspot that's quite popular with the cruising crowd.” Rick Steves

Rick Steves, television host of Rick Steves' Europe, has a short but interesting video on the country of Montenegro that I think you will enjoy. Watch it here:

<http://knowledgequestmaps.com/blog/2013/06/montenegro-a-new-yet-very-old-country/>

A challenge for older students 6th grade and up—Design a tourist brochure of Montenegro. Take a 8.5x11 sheet of paper and fold it into thirds. Then, using the photos in the book (don't cut up your print book, use the ones in the digital version on the CD) or the internet and the information from the book and the video above, design a brochure that will persuade tourists to visit the small country of Montenegro.

Chapter 7—Paint Frescoes

Long ago, people recorded moments in human history on the walls. Frescoes, meaning "fresh" in Italian, are painted onto wet plaster. The great Italian masters Michelangelo and Raphael used this technique to create beautiful artworks. The wet plaster reacts with carbon dioxide in the air to bind the applied pigment, making frescoes one of the most durable styles of painting. Children as young as preschool can learn about frescoes by making their own.

While this craft may be a little “involved,” it is not difficult nor are the supplies hard to find. It just may take some advanced planning on your part to make sure that you have the supplies that you need. You should be able to find everything (paints, plaster of paris, etc.) at your local craft supply store. For the foam tray, consider using a “meat tray” from the grocery store. You can ask for an unused one.

<http://www.craftprojectideas.com/index.php/how-to/teachers-corner/1065-wet-fresco-plaster-painting>

Chapter 8—Write Your Name in Cyrillic

Learn how to write your name in Cyrillic. Follow this link, then enter your name—<http://www.languages-of-the-world.us/YourNameIn/Cyrillic.html>.

Chapter 9—Write an Animal Report

Using CurrClick’s free animal report form—<http://www.currclick.com/product/43658/Animal-Report-Form>—write a report about an animal you have read about in this chapter or earlier chapters in the book. Here are some animals to consider for your report:

Dalmatian dog
Eurasian lynx
Bear
Fox
Hoopoe
Ohrid Trout

Chapter 9—Make a Cave Diorama

Instructions are here—http://www.ehow.com/how_6304101_make-cave-diorama.html. I hope that you will include stalagmites and stalactites (remember... “stalactites” hold on tight, so they grow down from the cave ceiling, while “stalagmites” grow up from the cave floor with all their might!)

Chapter 10—Knights and Castles

Here are a few craft ideas (with links) that you can do with your students that pertain to medieval knights and castles, a subject area that most children love.

Create a shield—http://www.ehow.com/how_4576097_medieval-shield.html

Craft a wooden sword—<http://www.woodworkingcorner.com/sword.php>

Make a model castle—<http://www.yourchildlearns.com/castle.htm>

Chapter 10—Listen to Tartini

Tartini’s Square in Piran is named for composer and violinist Giuseppe Tartini. Listen to his Sonata in G Minor (Devil’s Trill) here:

<http://knowledgequestmaps.com/blog/2013/06/tartinis-sonata-in-g-minor/>.

Chapter 11—Make a Venetian Mask

Masks are worn often in Venice, particularly during carnival. They are also sold on every street corner. You can make your own venetian mask by following the directions at these websites. The first link is to a simpler and easier version of the mask, while the second is more difficult, requires a partner and better suited for older students.

Simple version—<http://mysubmarinetothefuture.blogspot.co.uk/2010/12/simple-craft-idea-for-kids-make.html>

More complex—http://www.ehow.com/how_7512845_create-venetian-mask.html

At this link, you can see how authentic venetian masks are made and view some stunning examples from the Carnival of 2013:

<http://knowledgequestmaps.com/blog/2013/06/venetian-masks/>.

Chapter 11—Watch Glass-blowing

Would you like to see the amazing art of glass-blowing in action. Watch these two short videos that show you just how it is done:

<http://knowledgequestmaps.com/blog/2013/06/glassblowing-on-murano/>

Chapter 12—Make a Leaning Tower

This craft is quick and easy and doubles as a napkin holder. All you need is some pipe-cleaners, wire cutters, white paint (or white paper), a toilet paper roll and some glue and you are ready to start.

<http://www.busybeekidscrafts.com/Leaning-Tower-of-Pisa.html>

Chapter 13—Dress Like a Roman

Find out how the Ancient Romans dressed, from head to toe. Here are some good websites:

<http://www.historyforkids.org/learn/romans/clothing/>

<http://www.tribunesandtriumphs.org/roman-clothing/>

<http://www.historyonthenet.com/Romans/clothing.htm>

<http://primaryhomeworkhelp.co.uk/romans/clothes.htm>

<http://rome.mrdonn.org/clothing.html>

Chapter 15—Enjoy more sights of Malta.

Malta is our last stop and the smallest island country of them all. In this case, last is certainly not least! The island nation of Malta has a long and fascinating history. You may just fall in love with Malta before we close the pages of this book.

Malta is both beautiful and colorful, as you can see here:

<http://knowledgequestmaps.com/blog/2013/06/marvelous-malta/>

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Extra Reading Selections

We have not had a chance to pre-read all of these selections, so use your best judgment as a teacher and parent whether these books are resources are right for your students. It is always best to check your local library first before making a purchase. Amazon.com offers most, if not all, of these books at competitive prices. Some are only available in Kindle Edition, which means they are usually inexpensive and sometimes even free.

Chapter 1 on Greece

DK Eyewitness Books: Ancient Greece

Religion and Art in Ancient Greece [Kindle Edition] by Ernest Arthur Gardner

The Story of the Greeks [Kindle Edition] by H.A. Guerber

Famous Men of Greece [Kindle Edition] by John H. Haaren

Hands-On Ancient People, v2: Art Activities about Minoans, Mycenaeans, Trojans, Ancient Greeks, Etruscans and Romans.

Chapter 2 on Greece

The Battle of Thermopylae [Kindle Edition] by Charles River Editors

The Twelve Olympians: Illustrated Greek Mythology [Kindle Edition] by Birgit Amadori

The Ancient Greek Olympics by Richard Woff

DK Eyewitness Books: Olympics

DK Eyewitness Books: Mythology

Chapter 3 on Greece

Meteora: History of Monasteries and Monasticism by M. Provatakis-Theocharis

Ancient Greece! 40 Hands-On Activities to Experience this Wondrous Age by

Avery Hart, Paul Mantell and Michael P. Kline

Chapter 4 on Macedonia

Macedonia Cyrillic Alphabet [Kindle Edition]

DK: Commanders (features Alexander the Great) by R. G. Grant

Chapter 5 on Albania

DK Biography: Mother Teresa by Maya Gold

Mother Teresa: A Biography [Kindle Edition] by Miranda Paul

No Greater Love [Kindle Edition] by Mother Teresa

Chapter 7 on Serbia

Serbian Cookbook: Pies and Pastries [Kindle Edition]

Serbian Cookbook: Soups and Salads [Kindle Edition]

Serbian Fairytales [Kindle Edition] by Elodie Lawton Miyatovic

Nikola Tesla: A Spark of Genius (Lerner Biographies)

Nikola Tesla: The Genius Who Lit the World -

<http://www.teslasociety.com/biography.htm>

Chapter 8 on Bosnia and Herzegovina

Gleam and Glow: Two Goldfish in Bosnia (a children's book about the Bosnian War) by Eve Bunting

WebQuest: Bosnia and Herzegovina -

<http://www.currclick.com/product/72128/World-Expedition-WebQuest%3A-Bosnia-and-Herzegovina?term=Bosnia>

Chapter 9 on Croatia

Croatia: Picture Book (Educational Children's Books Collection) - Level 2 (Planet Collection) [Kindle Edition]

Chapter 10 on Slovenia

White Stallion of Lippiza by Marguerite Henry

Miracle of the White Stallions (DVD)

Slovenia: Picture Book (Educational Children's Books Collection) - Level 2
(Planet Collection) [Kindle Edition]

Chapter 11 on Italy

Tales of an Ancient Roman: Kids Guide by Rachel Dickinson

Tales from Shakespeare by Mary and Charles Lamb

Beautiful Stories from Shakespeare by E. Nesbit

There are free kindle versions of both of the above Shakespeare stories at
Amazon.com

Chapter 12 on Italy

Michelangelo (Getting to Know the World's Famous Artists) by Mike Venezia

Michelangelo by Diane Stanley

Gaudenzia, Pride of the Palio by Marguerite Henry (also called The Wildest
Horse Race in the World)

Chapter 13 on Italy

Out of the Mouth of the Lion by Emma Leslie (for older readers or as a read
aloud. Parents should read first.)

The Accidental Voyage by Douglas Bond

DK: The Vatican by Michael Collins

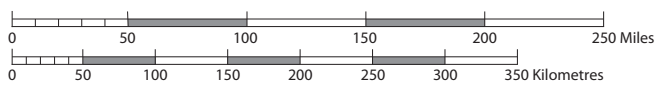
Chapter 15 on Malta

The Story of Malta [Kindle Edition] by Maturin Murray Ballou

Search for the Lost Shipwreck of Paul (DVD)

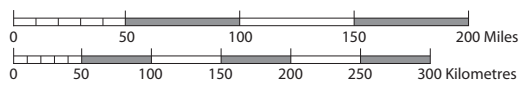
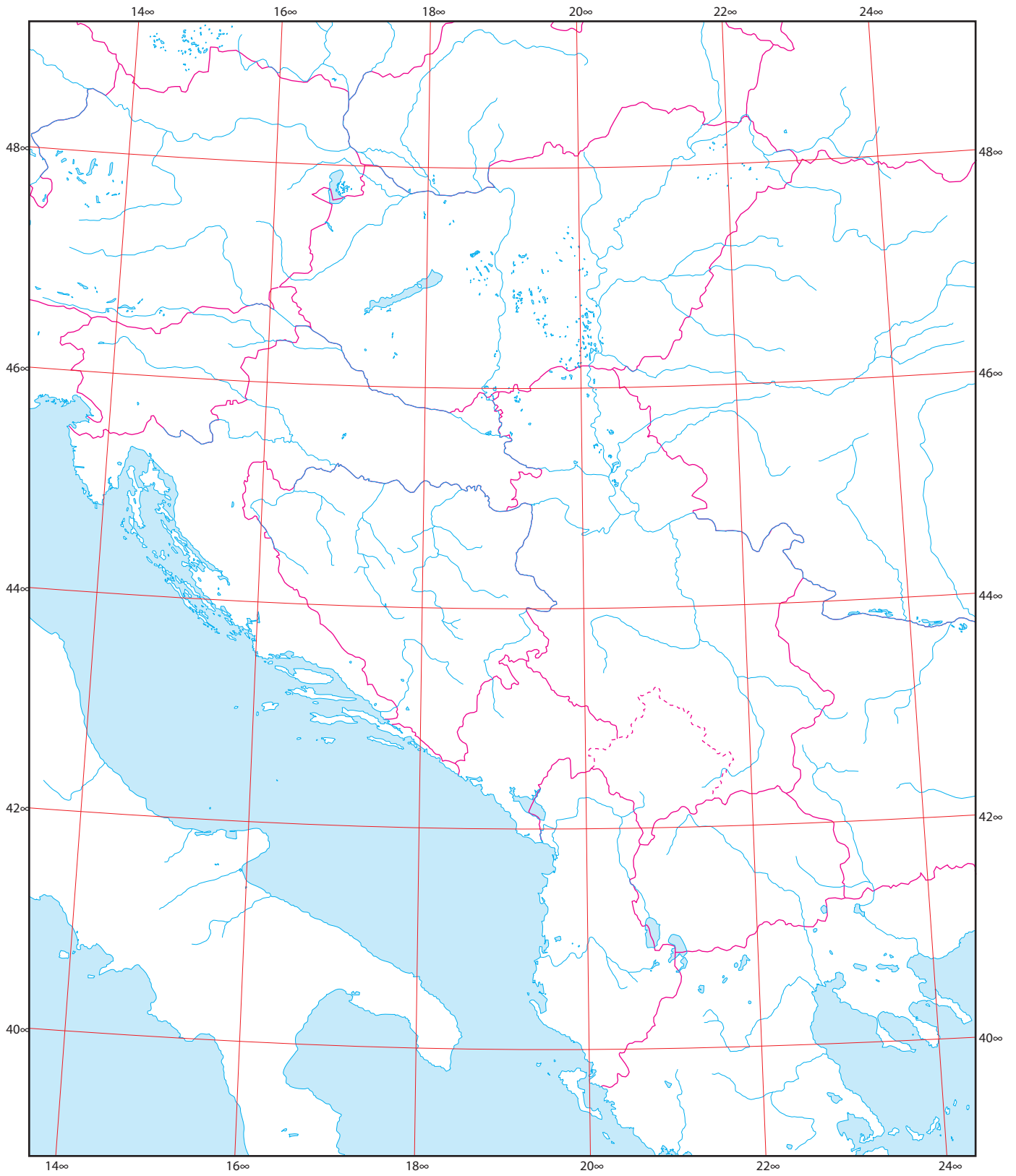
Paul's Shipwreck: Acts 27 and 28



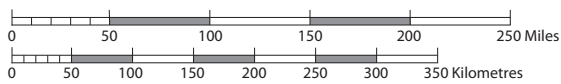




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Prayer Guide

To stay current on prayer needs for the countries featured in A Child's Geography: Explore the Classical World, visit OperationWorld.org.

Praying for Greece

Population: 11,183,393 (60% live in the cities / 20% on the islands)

Largest Religion: Christian (91%)

Capital: Athens



While the majority of the population, over 90%, identify themselves as Christians, belonging to the Greek Orthodox Church, very few would consider themselves “religious” or actively practicing their religion. Most Greeks are ignorant of the gospel message.

Pray for...

1. Spiritual renewal within the Greek Orthodox Church. Pray for the leaders—bishops and arch-bishops—that they would be lead by the word of God and the Holy Spirit, and who, in turn, can pass on that fire to their congregations and the people with whom they come into contact.

2. While the protestant community is small in Greece (less than 1%), pray for unity between the orthodox and protestant believers. Pray that rivalry and mistrust would be laid aside and that leaders and church members would work together to reach Greece for Christ.

3. There are not many outside missions organizations that work in Greece, so pray for the faithful leaders who live there to help bring about revival.

Praying for Macedonia

Population: Just over 2,000,000

Largest Religion: Christian (65%)

Capital: Skopje



While nearly two-thirds of the population claim to be Macedonian Orthodox Christians, most of the 1,000 churches in Macedonia are mostly empty. Most Macedonians are not religious in practice and unversed in the gospel message.

Pray for...

1. New life to touch this “dead” church. Pray for spiritual renewal for this former communist country. Pray for leaders to recommit their lives to Christ, catch the fire of the gospel message and spread that through their communities.

2. Pray for unity within the denominational branches of Christianity. Orthodox Christians suspect evangelicals of spreading “cult” practices and theology. Governments often deny permits for the building of churches. Pray for city-wide worship events that bring believers together in oneness and that this show of unity and love would attract others to Christ.

3. Pray for ministries such as SEND, YWAM and SGA who are discipling, teaching and training local leaders to plant churches in the cities and countryside.

Praying for Albania

Population: over 3,000,000

Largest Religion: Muslim (over 62%)

Capital: Tirana

About two-thirds of the Albanian population are Muslim and the remaining third call themselves Christians. The Albanian Church is growing and maturing with sound organizational structure.



Pray for...

1. Good relationships between the Christian and Muslim communities, that individuals would live in peace with one another and that the religious tensions of adjoining countries would not spread into Albania.
2. Pray for the mission organizations that are working in Albania, that they would see fruit from their labors and continue to hold true to their calling in this country.

Praying for Montenegro

Population: 625,000

Largest Religion: Christian (77%)

Capital: Podgorica

While there are no evangelicals in the country, Montenegro's Orthodox Christian population is over 75% of the whole. Their faith, however, is mostly nominal.



Pray for...

1. The Montenegrin Church, which has essentially split from the Serbian Orthodox Church. Pray that church leaders would focus on issues of importance, such as teaching the word of God and living by the Holy Spirit's guidance, rather than squabbling over property or rights.
2. Pray for spiritual maturity in the church's leadership as they guide their flocks to salvation in Christ and deeper levels of spiritual growth.

Praying for Serbia

Population: 7,770,000

Largest Religion: Christian (80%)

Capital: Belgrade



After the fall of communism, the Serbian people turned away from atheism and embraced what they consider their national heritage, the Serbian Orthodox Church. This is a large part of the Serbian people's identity. To be Serbian is to be Serbian Orthodox. If not, that Serb is viewed as a traitor. Most Serbs also view evangelical denominations as cults, which can make it difficult for evangelical workers in Serbia.

Pray for...

1. Revival in the Serbian Orthodox Church, that the word of God would be preached and that leaders would grow in maturity and wisdom as they lead their congregations.
2. Pray for Mreza, which is part of Josiah Venture, to help bridge the gap between denominations. Pray for them as they equip leaders and partner with local Serbian churches to reach the youth through English camps and other activities in the community.

Praying for Bosnia and Herzegovina

Population: 3,760,000

Largest Religion: Muslim (54%)

Capital: Sarajevo



After the Bosnian War, socio-economic recovery has been slow and Bosnia continues to struggle with poverty. Along with large amounts of mistrust and hurt, it is perhaps not surprising that over 60% of the young people would like to leave the country.

Pray for...

1. Political and religious unity in the country, that a new generation of Bosnians would lead their country into a brighter future.
2. Pray for spiritual revival, especially in the Christian church to which 40% of Bosnians say they belong. As the Operation World website states, "pray for the Spirit to move powerfully among all Churches and for Christians to recognize that their citizenship lies first in heaven."

Praying for Croatia

Population: 4,400,000

Largest Religion: Christian (92%)

Capital: Zagreb



After the fall of communism in the early 1990's, Croatia reverted back to its ethnic-religious roots of Catholicism that date back to the 8th century. While nearly every Croatian identify themselves as Roman Catholic and Christian, most would openly acknowledge that their faith is nominal. The Josiah Venture website states, "The countryside is speckled with old stone churches, but most of them are empty..."

Pray for...

1. New, vibrant fellowships are popping up around the country, but they are relatively small in size and in number. Pray for the existing churches and the new churches that are being planted by groups within Croatia and by outside mission organizations. Pray that new leaders would be trained effectively to handle this new growth.
2. Pray for unity and cooperation across denominational lines in this land where division is considered normal.
3. Pray for Josiah Venture and other organizations that are working in the country, planting churches and training leaders to accommodate the growth of believers. To quote the Josiah Venture website once again, "New forms of church could bridge the gap between young people disillusioned with traditional religion, yet hungry for something real and genuine in their lives."

Praying for Slovenia

Population: Just over 2,000,000

Largest Religion: Christian (less than 50%) considered a secular state

Capital: Ljubljana



Ten years ago, approximately 90% of Slovenes claimed to be Catholic. Since then, that number has plummeted to 46%. With less than half of the population having a religious affiliation, Slovenia is considered a secular state.

Pray for...

1. The youth in Slovenia who are rejecting the faith of their parents. With this dissolution also comes an opportunity to fill the void. Josiah Venture and other mission organizations have an incredible opportunity to reach the nation for Christ though ministering to its youth, but the task is a large one.

2. Pray for the local churches, that they would be a light in a very dark country. The work is slow, but a handful of Slovene youth are shining with a passion to change their world with the love of Christ. Some cities, such as Radovljica and Kranj have not had an evangelical presence in over 400 years. The Lord is using this next generation to shed His light on the nation.

3. Pray for spiritual maturity. The Christian leaders in Slovenia are young—young in age and young in Christ. Pray that these new believers and leaders would be rooted deeply in Christ, especially as they understand and experience the spiritual battle that is being waged in Slovenia.

Praying for Italy

Population: 60,100,000

Largest Religion: Christianity (82%)

Capital: Rome



While the majority of Italians claim to be Catholic, less than 15% faithfully practice Catholicism. The north is mostly secular, but southern Italy is a land where folk superstition prevails. The Catholic Church is active as an organization and political system, but the numbers of those that faithfully attend services is rapidly declining.

Pray for...

1. “The millions of Italians either locked in dead traditions or disillusioned by organized religion altogether; may they discover the living Christ.” (From the Operation World website)

2. Satanism is growing in Italy. Turin, a city in northwest Italy, is a global center for Occultism. There are more than 150,000 practicing soothsayers, prognosticators and healers, in contrast to about 50,000 Catholic priests. The numbers are staggering and occultism is becoming alarmingly widespread. Italians are more likely to dabble in an occult or pagan practice than to read the Bible. Pray for a spiritual renewal in the Catholic church and other Christian denominations (which is less than 1%).

3. Pray that the gospel would become real and meaningful, that indifference would decline and that church-goers would light the fire and spread it to their families and communities. Pray for the church leadership, that they would teach the word of God and respond to the guidance of the Holy Spirit.

Praying for San Marino

Population: 31,500

Largest Religion: Christianity (89%)

Capital: San Marino



From the Operation World website, “San Marino proclaims itself an ‘Ancient Land of Liberty’. There is freedom to worship, but evangelism hardly exists. In the past, outreach by evangelicals resulted in jailing or expulsion from the country. As a result, no churches or ministries currently evangelize in San Marino.”

Pray for...

A planted seed to grow and bloom in San Marino. Pray that the country would become more open to the gospel of Christ and that people would receive salvation. Pray for true freedom of worship in this small city-state.

Praying for Vatican City

Population: 800

Largest Religion: Christianity (100%)

Capital: The Vatican



Vatican City is the home of the Pope, the worldwide leader of the Catholic Church, 58 cardinals and the highest governing officials of the city-state, all clergymen, along with about 100 swiss guards.

Pray for...

The Pope! This man of enormous power and influence needs prayer to lead the Catholic Church with wisdom and maturity. Pray that he would have spiritual conviction and passion for Jesus Christ.

Praying for Malta

Population: 41,000 (95% live in the cities)

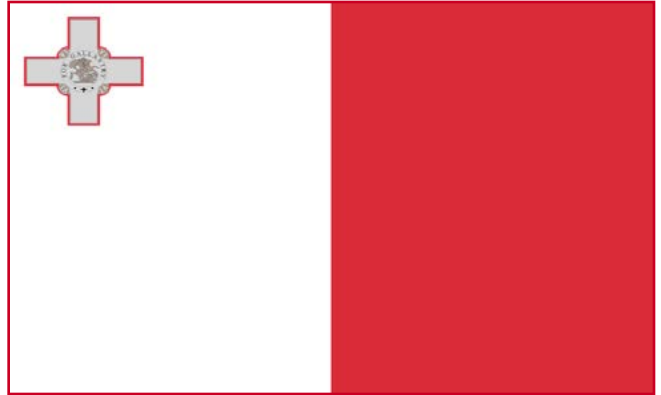
Largest Religion: Christianity (97%)

Capital: Valletta

Malta is the most religious nation in Europe with deep Catholic roots. Most of the population attends mass and would say that their religion is important to them.

Pray for...

Pray that the Maltese people would move beyond tradition and would become excited to learn more about their Lord Jesus. Pray that they would exhibit a deeper commitment to Christ and His church.



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Recipes by Chapter

Some chapters have recipes, some chapters have other hands-on activities, found in the "Activities" file, some have both. If you do not see a recipe for a certain chapter, it doesn't mean that you have a corrupted file, it just means that we didn't have a recipe to provide for that chapter. Same is true for the hands-on activities. The best way to use this recipe file is to print it out in its entirety. Then you can either 3-hole punch and place in your teacher notebook, along with your other Child's Geography documents, or cut them out to file in your recipe box. Staple quarter-sheet recipe cards together to avoid losing subsequent "pages".

Chapter 1—Dakos from Crete

Ingredients:

- 1 loaf country bread, sliced into 1/2-inch thick slices
- 1 cup Greek olive oil, plus more for brushing on bread
- Salt and freshly ground pepper
- ¼-cup fresh lemon juice
- 1 T chopped fresh Greek oregano, plus more for garnish
- 2 cucumbers, quartered and diced
- 2 ripe beefsteak tomatoes, diced
- 1 red onion, thinly sliced
- 12 oz feta cheese, crumbled

Directions:

Preheat the grill. Brush the bread with oil on both sides and season with salt and pepper. Grill bread on both sides until lightly golden brown. Remove the bread to a platter and let sit at room temperature to get slightly hard.

Dakos, continued...

Meanwhile, in a medium bowl, whisk together 1-cup olive oil, lemon juice, and oregano. Season to taste with salt and pepper. Fold the cucumber, tomatoes, onion, and feta into the oil mixture and let stand at room temperature for 30-minutes. Spoon the mixture over the bread. Garnish with additional oregano, if desired. Serve immediately.



Chapter 1—Greek Almond Macaroons from Mykonos

Ingredients:

- ½-lb. blanched almonds, or almond flour
- 2 egg whites
- ⅔-cup sugar
- 2-t almond extract
- 12-16 almonds, whole or sliced

Directions:

Preheat the oven to 350°F and line a baking pan with parchment paper or silicone baking sheet. Place the almonds in a food processor and pulse until they are finely ground, or place almond flour into bowl. Use a wooden spoon to mix the ground almonds with the egg whites, sugar, and almond extract until a stiff dough forms. Drop 1-inch mounds of dough onto the prepared cookie sheet, evenly spaced, and shape by hand to resemble almonds. Top each mound with an almond, whole or sliced. Bake for approximately 20 minutes, or until the edges are firm,

Macaroons, continued...

but the insides are still soft, and the cookies are golden. Cool 5 minutes before removing from cookie sheet. Makes 12-16 cookies.



Chapter 3—Greek Salad

Ingredients:

- 3 vine ripened tomatoes, cut into chunks
- 1 red onion, thinly sliced
- 1/2 European seedless cucumber, cut into bite-size pieces
- 1 small yellow bell pepper, seeded and chopped
- 1 cup Kalamata black olives
- 2 thick slices Greek feta cheese
- 1/4 cup extra-virgin olive oil
- 3 tablespoons red wine vinegar
- 1 teaspoon dried oregano, crushed
- Coarse salt and black pepper
- Pita bread

Directions:

Combine vegetables and olives in a large bowl and divide into portions. Rest a slice of feta on the top of each individual salad. Combine

Greek Salad, continued...

oil, vinegar, and oregano in a small plastic container with a lid. Shake vigorously to combine oil and vinegar and pour over salad and cheese. Season with salt and pepper and serve. Blister pita bread on a hot griddle or grill pan and serve with salad.

Modified from Rachael Ray's Greek Salad recipe.

Find her original recipe along with how-to video at:

<http://www.foodnetwork.com/recipes/rachael-ray/greek-salad-recipe/index.html>.



Chapter 3—Baklava

Ingredients:

- 1 (16 oz) package phyllo dough
- 1 pound chopped nuts
- 1 cup butter
- 1 teaspoon ground cinnamon
- 1 cup water
- 1 cup white sugar
- 1 teaspoon vanilla extract
- 1/2 cup honey

Directions:

Preheat oven to 350 degrees F (175 degrees C). Butter the bottoms and sides of a 9x13 inch pan. Chop nuts and toss with cinnamon. Set aside. Unroll phyllo dough. Cut whole stack in half to fit pan. Cover phyllo with a dampened cloth to keep from drying out as you work. Place two sheets of dough in pan, butter thoroughly. Repeat until you



Baklava, continued...

have 8 sheets layered. Sprinkle 2-3 tablespoons of nut mixture on top. Top with two sheets of dough, butter, nuts, layering as you go. The top layer should be about 6 - 8 sheets deep. Using a sharp knife cut into diamond or square shapes all the way to the bottom of the pan. You may cut into 4 long rows the make diagonal cuts. Bake for about 50 minutes until baklava is golden and crisp.

Make sauce while baklava is baking. Boil sugar and water until sugar is melted. Add vanilla and honey. Simmer for about 20 minutes.

Remove baklava from oven and immediately spoon sauce over it. Let cool. Serve in cupcake papers. This freezes well. Leave it uncovered as it gets soggy if it is wrapped up. Makes 3 dozen.

Recipe from AllRecipes. Watch video instruction here: <http://allrecipes.com/recipe/baklava/detail.aspx>

Chapter 4—Musaka of Macedonia

[pronounced: mou-sah-kah]

Ingredients:

1 eggplant, salt, flour, oil, 1 cup cooked rice, 2 chopped onions, 1 lb. ground beef and/or pork, 3 eggs, 1/2 cup milk, salt and pepper to taste.

Directions:

Peel and slice an eggplant in 1/2 in. pieces. Salt and let stand 20 min. Drain. Dip pieces in flour and fry in hot oil. Meanwhile, cook 1/2 c rice in 1 1/2 t salt. In same skillet in which eggplant was fried, add 2 chopped onions. Fry until soft. Add 1 lb. ground beef and pork mixed. season. Put one layer of eggplant in a baking dish. Then spoon a layer of rice, then a layer of meat mixture. Repeat in this way until dish is almost filled. Then make a custard by beating 3 eggs with 1/2 c milk, salt and pepper. Pour this over mixture and bake about 45 min. in a 325 oven or until custard is set.

Chapter 4—Sarma Vo Lozov (Stuffed Grape Leaves)

Ingredients:

1 lb. beef and pork, ground together
2 onions
1 egg
1 t salt and 1/2 t pepper
1/4 c rice
washed grape leaves

Directions:

Fry onions in hot corn oil. Add meat and fry until meat is well done. Cool mixture slightly and then add egg, rice, seasoning and a spring of dill chopped fine. Mix together thoroughly. Place 1Ts of mixture in a grape leaf and wrap up in Sarma fashion. Place Sarma in deep pan, put 2T hot oil, put 2T flour and fry together. Remove from fire, add 1t paprika, 1/2 c hot water. Blend and pour over Sarmas. Many prefer to serve it with sour cream.

Chapter 5—Fried Meatballs of Albania

Ingredients:

1 lb ground meat
1 small onion, finely-grated
2 tbsp chopped Feta cheese
1/4 cut bread crumbs
2 tsp oil or melted butter
Fresh herbs (mint and oregano)
Salt and Pepper
1 cup flour

Directions:

Soak bread in water and squeeze hard to drain. Add ground meat, bread crumbs, oil or melted butter, onion, salt, pepper, and mint. Mix thoroughly, and form into 1-inch thick patties, sprinkle with salt, pepper, and oregano. Roll in flour and fry in hot oil. Serve hot with French Fries or mashed potatoes.

Chapter 5—Turkish Delight from Albania

This Turkish Delight recipe is a traditional version of the classic Middle Eastern sweet. The resulting candy is delicately chewy and scented with rosewater. Rosewater can be found at Middle Eastern markets and at some well-stocked supermarkets. There is really no substitute for this distinctive flavor, but if you cannot find it you can use another flavored extract like lemon, mint, or any number of floral flavors.

Ingredients:

4 cups granulated sugar
4.5 cups water, divided use
2 tsp lemon juice
1.25 cups cornstarch
1 tsp cream of tartar
1.5 tbsp rosewater
2-3 drops red food coloring
1 cup powdered sugar

Turkish Delight, continued...

Directions:

1. Prepare a 9x9 pan by lining it with aluminum foil and spraying the foil with nonstick cooking spray. Set aside for now.
2. Place the sugar, lemon juice, and 1.5 cups of the water in a medium saucepan over medium heat. Stir until the sugar dissolves, and bring the mixture to a boil. Brush down the sides of the pan with a wet pastry brush to prevent sugar crystals from forming, and insert a candy thermometer.
3. Allow the sugar mixture to continue boiling, without stirring, until it reaches 240° on the candy thermometer.
4. When the sugar syrup is around 225°, begin to get the rest of the candy ingredients prepared. Place the remaining 3 cups of water in another, slightly larger, saucepan. Add the cornstarch and cream of tartar and whisk until the starch dissolves and there are no lumps. Place the saucepan over medium heat and bring the mixture to a boil, stirring or whisking constantly. The mixture will become thick and pasty.
5. Once the sugar syrup is at 240°, remove it from the heat. Slowly, carefully,

Turkish Delight, continued...

- pour it into the cornstarch mixture, whisking until it is fully incorporated.
6. Reduce the heat to low and simmer, whisking it every 8-10 minutes, for about an hour, until the candy has turned a light golden-yellow color and is very thick and gluey.
 7. After an hour, remove from heat and stir in the food coloring and rosewater. Pour candy into prepared pan allowing it to set, uncovered, overnight.
 8. The next day, remove the candy from the pan using the foil as handles. Dust your work station with the powdered sugar, and flip the candy onto the powdered sugar. Remove the foil from the back and dust the top with the sugar. Use an oiled chef's knife to cut the Turkish Delight into small squares. Dust each side of the square with powdered sugar to prevent stickiness.
 9. Turkish Delight is best soon after it is made. It doesn't keep very well, but if you want to try keeping it, store it in an airtight container with waxed paper between the layers, and dust the sides with powdered sugar again before serving.

Chapter 6—Prepare an Easy Montenegrin Meal

Enjoy the flavors of Montenegro in an easy way by serving a Cream of Mushroom soup as a starter (from the can is fine), a tomato salad (just chunked tomatoes with salt and seasoned vinegar), Mac and Cheese OR Sausages and Beans for a main course, followed by Rice Pudding for dessert. Here's a recipe for Rice Pudding:

Ingredients:

- 3 tablespoons unsalted butter, plus more for greasing pan
- 3/4 cup white rice
- 5 cups whole milk
- 5 egg yolks
- 2 teaspoons vanilla extract
- 1/2 teaspoon salt
- 1 cup white sugar
- 1 1/2 teaspoons cornstarch
- 1 teaspoon grated lemon zest

Rice Pudding, continued...

- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1 cup heavy cream
- 1/2 to 3/4 cup raisins, optional

Directions:

Preheat the oven to 350 degrees F. Grease a 13-by-9-by-2-inch baking pan with butter. Using a double boiler over medium heat, cook the rice in the milk uncovered for 25 minutes, and then covered for another 25 minutes, until the rice is thoroughly cooked. If the rice is still a little too firm, let sit on the burner over low heat for another 10 minutes. Cool to room temperature.

While the rice is cooking, make your egg mixture by combining the egg yolks, vanilla and salt in a bowl. In another bowl, combine the sugar, cornstarch, lemon zest, cinnamon and nutmeg. Add the egg yolk

Rice Pudding, continued...

mixture, dry ingredient mixture, 3 tablespoons butter and the heavy cream to the cooled rice, mixing between each addition.

Pour the mixture into the prepared baking pan. Add the raisins, if using. Set the entire pan in a water bath and bake for 1 hour. If you use raisins, halfway through the baking you have to stir the bottom by sliding a knife along the sides (this is so the raisins will not gather at the bottom) without disturbing the custard. Bake until the rice pudding is no longer liquid. It will have solidified and a slight caramel colored crust will have formed on top. Cool and refrigerate until serving.

Recipe modified from The Food Network. Read more at: <http://www.foodnetwork.com/recipes/rice-pudding-recipe/index.html>

Chapter 7—Slava Cake of Serbia

Ingredients:

- 2 packages active dry yeast
- 1 teaspoon sugar
- 3 tablespoons flour
- 2 cups warm water
- 1 teaspoon salt
- 1 cup butter, softened
- 3 eggs, slightly beaten
- Grated rind and juice of 1 lemon
- 4 tablespoons sugar
- 6 to 7 cups bread flour or all-purpose flour
- 1 egg, beaten with 1 tablespoon water

Preparation:

1. Dissolve yeast, sugar and 3 tablespoons flour in 1/2 cup warm water. Set aside.

Slava Cake, continued...

2. In large bowl, combine 1-1/2 cups warm water, salt, butter, eggs, lemon rind and juice, and sugar. Add proofed yeast and about 4 cups flour and beat well.
3. Add remaining flour gradually, beating well, until dough is stiff. Knead as for bread, about 5 minutes by machine or 10 minutes by hand, and put in a greased bowl to rise.
4. When double in size, knead again briefly. Reserving a handful of dough to decorate top, make a round loaf. Put in a well-greased 9-inch round, 3-inch deep pan.
5. Decorate the edge of the loaf with a braid and a cross in the center with 4 backward Cs in each quadrant. Let rise until doubled, about 1 hour, or follow this Quick Tip to cut the rise time.

Slava Cake, continued...

6. Heat oven to 350 degrees. Brush bread lightly with egg wash (1 egg beaten with 1 teaspoon water). Bake for 1 hour or until nicely brown.

7. When cool enough to handle, remove from pan and cool on wire rack.

Makes 1 round loaf of Slava Cake.



Chapter 8—Cevapcici from Bosnia and Herzegovina

Ingredients:

- 1 tablespoon oil or butter
- 1/2 yellow onion, finely chopped (plus extra for topping)
- 1 garlic clove, finely chopped or minced
- 1 lb lean lamb (or sausage)
- 1 lb lean ground beef
- 1 egg white, lightly beaten
- 1 tablespoon paprika
- 6 -8 pita breads or sticky bread

Directions:

1. Melt the lard or butter over medium heat. Add the onions and saute until translucent. During the last three minutes or so, add the garlic and keep stirring to prevent burning. Remove the onions and let cool.
2. Mix the ground lamb with the ground beef. Add the onion/garlic mixture, egg white and paprika and mix well.

Cevapcici, continued...

3. Shape the meat into unappetizing looking little cylinders, which are the traditional shape. Cover with plastic wrap and refrigerate for at least one hour.
4. Pan fry the cevapcici in a little olive oil until nicely browned.
5. To serve, cut the pita breads in half and make a pocket in each one. Stuff a few finely chopped onions inside the pita, then add the cevapcici and top with a few more of the onions. Or, if you have the time, make traditional Sticky Bread to wrap around your Cevapcici. Recipe follows...

Chapter 8—Sticky Bread (Lepinje) for Cevapcici

This recipe for sticky bread is known as lepinje za cevapci because it is traditionally served with cevapcici sausages and raw chopped onion tucked inside, with a hot sauce served on the side. Lepinje is a yeast-raised flatbread that is a popular street food in the Balkans. It is baked initially at high temperatures to get that hollow, puffy shape like a Middle Eastern pita. This egg-free bread is a great project for the kids.

Ingredients:

- 2 packages active dry yeast
- 7 ounces lukewarm water
- 7 cups all-purpose flour
- 1 teaspoon sugar
- 1 tablespoon salt
- 2 cups lukewarm water, more or less as necessary

Directions:

1. In a small bowl, mix yeast with 7 ounces lukewarm water, 1 tablespoon of

Sticky Bread, continued...

- the flour, and sugar. Set aside until it starts to foam and bubble up.
2. In a large bowl or stand mixer, combine remaining flour, salt, yeast mixture and as much of the 2 cups of water (or more) as necessary to make a soft dough. Transfer dough to lightly oiled bowl, cover and let rise in a warm place until doubled.
 3. When dough as doubled, remove to a lightly floured surface and knead a few minutes. Return to the bowl to rise again, covered, in a warm place until doubled.
 4. When the dough has risen for the second time, remove it to a lightly floured surface and divide into 8 equal balls. Cover the balls with a clean kitchen towel and let rest for 20 minutes.
 5. Heat oven to 450 degrees. Roll each ball into a 1/2-inch-thick circle (don't roll thinner than a half-inch, lepinje is thicker than pita bread). Transfer to a parchment-lined baking pan. Brush the bread circles with water and, using the back of a knife (not the sharp side), make a crisscross pattern on the top.
 6. Bake the lepinje until they just start turning golden, then immediately reduce the temperature to 300 degrees, and bake for another 10-15 minutes. Remove from oven. Best when eaten hot, but they can be eaten at room temperature.

Chapter 9—Crepes from Croatia

A family favorite for breakfast dinner or dessert!
Recipe makes 8 crepes (double or triple as necessary)

Ingredients:

- 1 cup all-purpose flour
- 2 eggs
- 1/2 cup milk
- 1/2 cup water
- 1/4 teaspoon salt
- 2 tablespoons butter, melted

Directions:

1. In a large mixing bowl, whisk together the flour and the eggs. Gradually add in the milk and water, stirring to combine. Add the salt and butter; beat until smooth. (Alternately, combine all in a blender.)
2. Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup

Crepes, continued...

for each crepe. Tilt the pan with a circular motion so that the batter coats the surface evenly.

3. Cook the crepe for about 2 minutes, until the bottom is light brown. Loosen with a spatula, turn and cook the other side. Serve hot. Fill with jelly, pie filling or fresh fruit. Top with a drizzle of chocolate sauce and whipped cream.



Chapter 10—Kremšnita from Slovenia (Lake Bled)

Ingredients:

- 4-cups milk
- 8-eggs
- 1 1/2 cups sugar
- 1 1/4 cups flour
- 2 teaspoon vanilla sugar
- 2 puff pastry sheets
- 3 cups heavy whipping cream

Directions:

- Preheat the oven to 350 Fahrenheit.
1. Prepare the pastry dough on a lightly floured work surface, use a floured rolling pin to roll each sheet thin. Place the pastry on a baking sheet and bake for ten minutes. Remove the pastry from the oven and leave them to completely cool.
 2. To make custard, separate 8 eggs. Mix 8 egg yolks with 1 1/2 cups sugar

- until light and fluffy. Gradually adding flour vanilla sugar and 1 cups of milk.
3. In heavy saucepan over medium heat, boil 3 cups of milk. Fold egg yolks mix into boiling milk cook slowly stirring gently, until mixture starts to thicken. Remove from heat and combine with 8 egg whites (very stiff)
 4. Place 1 sheet of pastry in a 2-3 inch, pan. Pour the custard over the pastry and chill well. Beat 3-cups heavy whipping cream w/2 soup spoons

- powder sugar
- and pour over
- the chill custard.
- Cut the second
- pastry sheet into
- 20 squares. Lay
- the squares over
- kremšnita. Before
- serving, sprinkle
- with powder sugar.
- Please serve
- very cold.



Chapter 12—Potato Gnocchi from Italy

Ingredients:

- Kosher salt
- 1 pound russet potatoes
- 3 to 4 large egg yolks
- 1/2 cup freshly grated Parmesan
- 1/4 teaspoon freshly grated nutmeg
- 1/2 teaspoon gray salt
- 1/4 teaspoon freshly ground black pepper
- 1 cup all-purpose flour, plus more for dusting board and dough

Directions:

1. Preheat the oven to 425 degrees F. Spread a layer of kosher salt on a baking sheet and arrange the potatoes on top (see Cook's Note). Bake until a bit overcooked, about 45 minutes. Let sit until cool enough to handle, cut in half, and scoop out the flesh. Reserve the potato skins, if desired, for another use.
2. Pass the potatoes through a potato ricer or grate them on the large holes of a box grater. You should have about 2 cups. Make a mound of potatoes on

Gnocchi, continued...

the counter with a well in the middle, add 3 of the egg yolks, the cheese, nutmeg, salt, and pepper. Mix in the potatoes and mix well with hands. Sprinkle 1/2 cup of the flour over the potatoes and, using your knuckles, press it into the potatoes. Fold the mass over on itself and press down again. Sprinkle on more flour, little by little, folding and pressing the dough until it just holds together, (try not to knead it.) Work any dough clinging to your fingers back into the dough. If the mixture is too dry, add another egg yolk or a little water. The dough should give under slight pressure. It will feel firm but yielding. To test if the dough is the correct consistency, take a piece and roll it with your hands on a well-floured board into a rope 1/2-inch in diameter. If the dough holds together, it is ready. If not, add more flour, fold and press the dough several more times, and test again.

3. Keeping your work surface and the dough lightly floured, cut the dough into 4 pieces. Roll each piece into a rope about 1/2-inch in diameter. Cut into 1/2-inch-long pieces. Lightly flour the gnocchi as you cut them. You can cook these as is or form them into the classic gnocchi shape with a gnocchi board, ridged butter paddle, or the tines of a large fork turned upside down. Rest

Gnocchi, continued...

the bottom edge of the gnocchi board on the work surface, then tilt it at about a 45 degree angle. Take each piece and squish it lightly with your thumb against the board while simultaneously pushing it away from you. It will roll away and around your thumb, taking on a cupped shape -- with ridges on the outer curve from the board and a smooth surface on the inner curve where your thumb was. (Shaping them takes some time and dexterity. You might make a batch just for practice.) The indentation holds the sauce and helps gnocchi cook faster.

4. As you shape the gnocchi, dust them lightly with flour and scatter them on baking sheets lined with parchment paper or waxed paper. Set gnocchi filled cookie sheet in front of a fan on low for 1/2 hour (turning gnocchi after 15 minutes). If you will not cook the gnocchi until the next day or later, freeze them. Alternatively, you can poach them now, drain and toss with a little olive oil, let cool, then refrigerate several hours or overnight. To reheat, dip in hot water for 10 to 15 seconds, then toss with browned butter until hot.

5. When ready to cook, bring a large pot of water to a boil and add salt. Drop in the gnocchi and cook for about 90 seconds from the time they rise to the

Gnocchi, continued...

surface. Remove the cooked gnocchi with a skimmer, shake off the excess water, and serve as desired.

Cook's Note: Baking potatoes on a layer of salt allows heat to circulate 360 degrees. Scrape the salt into a jar and reuse it again and again. If you do not have time to shape the gnocchi, you can freeze the dough, defrost it in the refrigerator, and then shape it. To freeze shaped gnocchi, line baking sheets with waxed paper and dust with flour. Spread the gnocchi on the prepared sheets and freeze until hard. Remove to individual-portion-size freezer bags. Store in the freezer for up to 1 month. To cook, drop the frozen gnocchi into boiling salted water. Cook for about 2 minutes after they rise to the surface.

Recipe from The Food Network here - <http://www.foodnetwork.com/recipes/michael-chiarello/potato-gnocchi-recipe/index.html>

For an easier but less authentic recipe that can be made quickly and that the kids will still love, try this one at eHow - http://www.ehow.com/how_2060423_make-gnocchi.html

Chapter 14—Pizza Margherita from Naples, Italy

Watch this video to learn how to make the classic Pizza Margherita:

<http://allrecipes.com/video/776/how-to-make-pizza-margherita/detail.aspx>

If you are really feeling adventurous, you can even make your own mozzarella cheese. Watch this video here for instructions:

https://www.youtube.com/watch?v=BS_K9nVkJaE

For more fun, kid-friendly pizza ideas, visit this website:

<http://www.pizzarecipesforkids.com/>

Chapter 12—Kannoli Tal-Irkotta from Malta

Ingredients:

For the Pastry:

- 8 oz flour
- 2 tps sugar
- 2 tps drinking chocolate
- 2 tps margarine
- 2 tps shortening
- 2 tbsps red wine
- 1/4 pint cold water

For the Filling:

- 14 oz ricotta
- 2 oz plain chocolate
- 2 oz icing sugar
- 4 oz blanched & roasted almonds



Ricotta-Filled Cannoli, continued...

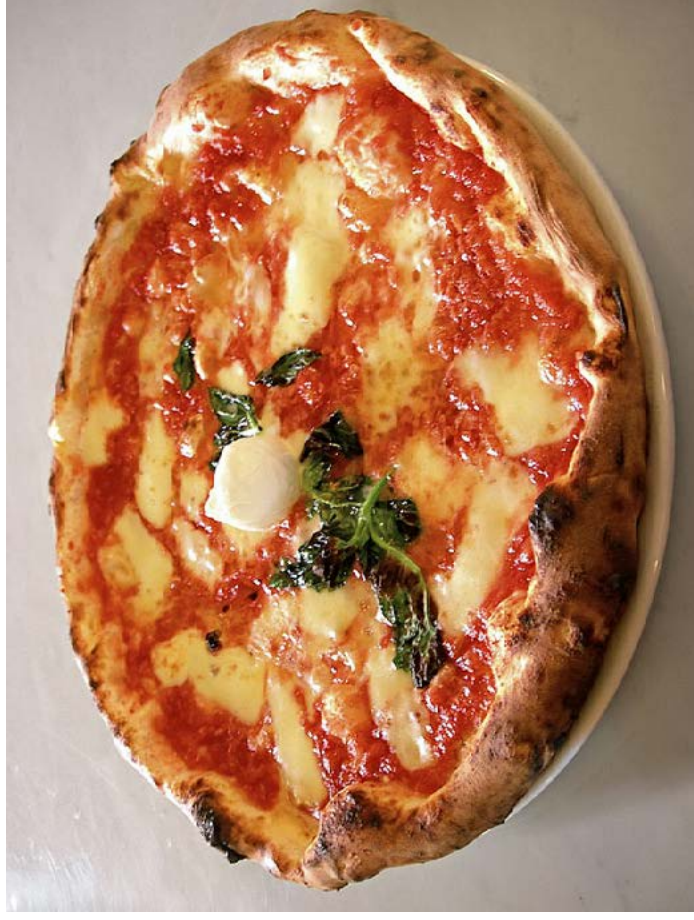
Directions:

Mash the ricotta, chop up the chocolate, cherries and almonds. Stir these into the ricotta together with the sugar.

Make the pastry: either place all ingredients in an electric mixer and blend, using a dough hook, or mix by hand, using the rubbing-in method. Roll the pastry out thinly. Cut into rounds with a cutter and place each round over a tube.

Heat some deep oil, and drop in a piece of lemon rind. Fry the cannoli a few at a time turning them until they are evenly brown. When lemon rind gets brown replace with a fresh piece. Cool the cannoli on absorbent paper.

Fill cannoli when cool.



A Child's Geography: Explore the Classical World

Timelines by Chapter

Thorough geographers and historians like to keep a running timeline of events to keep those events straight chronologically in their heads and on their paper, computer or mobile device. Our two best recommendations for timeline keeping is [TimelineBuilder for iPad](#) or [Wonders of Old timeline book](#). These tools make timeline building fun!

Chapter 1 - Greece

Timeline:

2500 BCE	Growth of Minoan Civilization
1420 BCE	Minoan Civilization of the Grecian island of Crete destroyed by tsunami, as a result of a devastating volcanic eruption on the Grecian island of Thera.
1425 AD	Paraportiani church built on the Grecian island of Mykonos in the town of Chora
16th C	Venetians built granary windmills on the island of Mykonos

Chapter 2 - Greece

Timeline:

8th C, BCE	Iliad and Odyssey of Homer composed
776 BCE	First Olympic Games held
509 BCE	Public democratic meetings held at open square of Agora
490 BCE	Battle of Marathon of the Greco-Persian Wars
480 BCE	Battle of Thermopylae of the Greco-Persian Wars
400 BCE	First bridge crossing the Euripus Strait constructed (during Peloponnesian War)
83 BCE	Earthquake destroys Temple of Apollo
1896	First modern Olympic Games held in Athens

Chapter 3 - Greece

Timeline:

9th C, BCE	An ascetic group of hermit monks moved to Metéora, to get away from all worldly influences and distractions.
776 BCE	First Olympic Games held
7th C, BCE	First attempt to build canal between Gulf of Corinth and the Saronic Gulf; when the attempt failed, the Gulf of Corinth was created.

	failed, the Corinthian tyrant Periander instead built the portage road, Diolkos.
431 BC	Wars between Athens and Sparta
404 BC	Sparta conquers Athens
312 BC	Thessalonica named by Alexander the Great after his sister, Thessalonike
67 AD	Roman emperor Nero attempts to build canal between the gulfs, personally removing the basketful of debris after striking the ground with his pickaxe; Nero died shortly thereafter construction came to a halt.
1893	Corinth Canal was built by newly independent Greek state
1920's	Steps cut into limestone rocks to provide monks and nuns better access to their hermitage Metéora

Chapter 4 - Macedonia

Timeline:

mid 4thC, BC	Heraclea Lyncestis an important trade center for the Byzantine Empire
356 BC	birth of Alexander the Great, in Pella, Macedonia
336 BC	Alexander becomes king after his father's assassination
326 BC	Alexander's kingdom extends from Mediterranean Sea to Himalayas
323 BC	Alexander dies of a fever, and his kingdom is divided between 4 generals
9th C, AD	Macedonia ruled by Bulgarian kings, and St Clement and St Naum teach priests the Slavo language, development of Cyrillic alphabet in Ohrid.
51 AD	Paul preaches in Philippi, Macedonia. He meets Lydia, she is saved and becomes the first convert and her home their first Christian church there.
a little later	Paul and Silas jailed in Philippi, but set free by an angel of God, causing the jailer's family believe and be baptized.
6th C, AD	Skopje fortress built by the Byzantine Emperor Justinian

Chapter 5 - Albania

Timeline:

c. 5000yrs ago	Albania mentioned in early Greek and Roman writings.
627 BCE	Greeks founded the city later known as Durres in area of Illyria
c.350 BCE	Rozafa Castle in Shkoder built by the Illyrians
c. 1st C BCE	Durres Castle built.
c. 13 AD	Albania a Roman province called "Illyricum"
1405	George Skanderbeg born

1423	Skanderbeg taken hostage by the Turkish Sultan and trained for the military.
c. 1443	Skanderbeg takes back his father's land with the Albanian princes, as avenger of family and country.
c.1443-1463	Skanderbeg fights for Albanian independence against the Turks.
1468	Skanderbeg dies.
1479	Rozafa Castle the site of a huge battle when Turks took it from the Venetians.
1481-1912	Albania a part of the Ottoman Empire
14th-15th C.	Preza castle in Tirana built
15th C	Petrelle castle in Tirana built
c. 15th C	Islam becomes the main religion in Durres area
1800's	British and Foreign Bible Society prints Bibles in Albanian languages of Tosk and Gheg.
1822	Clock Tower of Tirana built
1887	Osman Taka saved his own life with his traditional Albanian dances.
1887	Opening of the first school in city of Korce with lessons taught in local Albanian language
1910	Mother Teresa born in Albania
1912	Albania gained independence from Ottoman Empire.
c.1945-1990	Albania ruled as a communist country
1967	All Religion banned in Albania
1991	Albania given back its religious freedom
1992	Albania's first elections held
1997	Mother Teresa passed away

Chapter 6 - Montenegro

Timeline:

1166 AD	St Tryphon Cathedral built in Kotor
700 yrs ago	Podgorica became known
600 yrs ago	Montenegro defeats Turkish in Great Turkish War to gain freedom for itself and Podgorica
500 yrs ago	Podgorica conquered by the Ottoman Turks
500 yrs ago	City of Cetinje founded (old royal capital)
400 yrs ago	Monastery of Ostrog built into the side of a cliff face
1455	Johan Gutenberg invents printing press
1465	Bookmakers in Cetinje started making printed books
1878	Kingdom of Montenegro established under the only king, Nicholas I
1918	Montenegro merges with neighbouring Kingdom of Serbia

1929	Montenegro assigned to Kingdom of Yugoslavia
during WWII	Montenegro under short rule by Italy, then Germany
after WWII	Montenegro one of 6 republics in the newly renamed Socialist Federal Republic of Yugoslavia
1992	Montenegro remains with Serbia as the Federal Republic of Yugoslavia
1996	Montenegro gains independence
2012	First Montenegrin to win an Olympic gold medal in women's handball

Chapter 7 - Serbia

Timeline:

2000 yrs ago	Tribe of Celts move into Belgrade area and build forts
272AD	Constantine the Great born in Serbia, first Roman Emperor to convert to Christianity
313 AD	Edict of Milan - Constantine proclaims freedom of religion for all
Roman Empire	city of Rome named Singidunum when absorbed into Roman Empire
Middle Ages	Serbian people settle here
1217	Stephan II become king of the Kingdom of Serbia
1389	Battle of Kosovo Polje
1463-1470	Bajraki Mosque or Sultan Mehmed the Conqueror's Mosque built in Prizren
1575	Gazi Mehmet Pasha Hamam built for public bathing
1615	Sofi Sinan Pasha Mosque built
1835	Serbia fights and gains independence from the Turks
1878	Belgrade becomes the capital of the newly independent Serbia
1881	Old Royal palace built
1882	Nikola Tesla designs first AC motor
post WWI	King Peter I named king of Serbs, Croats and Slovenes
1922	New Royal Palace built
1989	Berlin wall taken down, leading to eventual independence of all former communist countries
2006	Serbia becomes land-locked by separating from Montenegro
2008	Kosovo declared independence from Serbia, but not acknowledged by them, leading to much friction

Chapter 8 - Bosnia and Herzegovina

Timeline:

285 AD	Roman Emperor Diocletian divides Roman Empire into East and West halves at Sarajevo
Middle Ages	Bosnia became a kingdom
16th Century	Stari Most bridge over the Neretva River built
1683	Bosnia under Ottoman control until The Great Turkish war in this year
1571	Mehmed Paša Sokolović Bridge built by Mimar Sinan for the powerful Grand Vizier after the bridge is named.
1914	Archduke Franz Ferdinand assassinated on the Latin Bridge in Sarajevo, leading to the start of WWI.
1968	Start of the diving competition from the Stari Most Bridge into the icy waters of the Neretva each year.
1989	Berlin Wall came down, creating a power vacuum in Yugoslavia
1995	Dayton Agreement signed in Dayton, Ohio between Serbs, Bosniaks and Croats to end the War
2004	The Stari Most Bridge rebuilt, after being destroyed during the Bosnian War

Chapter 9 - Croatia

Timeline:

600 BCE	The Croatian town of Split, known as Spalatum built as a Greek outpost.
2000 yrs ago	City of Zagreb founded by Romans and called Andautonia
100 AD	Old Roman amphitheater in Pula built.
295 AD	Spalatum becomes a Roman citadel for the Emperor Diocletian.
1000 yrs ago	Andautonia renamed Zagreb
13th Century	St Mark's Church built, with mosaic roof of Croatian coat of arms.
Medieval time	Croatia established two dukedoms of Pannonia and Dalmatia, then later united and crowned first king, King Tomislav
1667	A devastating earthquake hits Dubrovnik.
1851	The two original settlements of Zagreb merged into one larger city.
1989	Berlin Wall came down and Croats declared independence, but Serbs did not want to split from Serbia.
1991-1995	Ancient parts of Dubrovnik city damaged by Serbian bombing during Croatia's War for Independence.

Chapter 10 - Slovenia

Timeline:

5000 BCE	Discovery of remains of ancient stilt houses and wooden wheel in marshes of Ljubljana
	Early civilizations lived in the Karst caves of Slovenia
	Illyrians lived in the area
	Ancient Romans established outposts for trade and military operations
4th C. AD	Huns from central Asia raided Slovenia, followed later by other Barbarian tribes
Middle ages	Invasions by Bavarians, Magyars and Franks.
1112 AD	Ljubljana Castle built as residence for nobleman Rudolf of Tarcento
1274	The Castle of Predjama built into the mouth of a Karst cave.
1335 AD	Ljubljana Castle became property of the House of Habsburg, was demolished and rebuilt with more fortifications and drawbridge access.
mid 15th C	The Predjama castle was destroyed during a siege, restored, then destroyed again by an earthquake. It was finally rebuilt in the new Renaissance style as it is seen today.
16th C	Invasion by Ottoman Turks and subjection to their Empire
18th C	Ruled by the Austro-Hungarian Empire
19th C	Industrialization brought railroads, and linking Slovenian cities and markets to Europe, and emigration.
1894	The marina in the center of Piran was filled in to create Tartini Square, now the cultural heart of the city.
post WWI	Slovenia a part of the Kingdom of Yugoslavia
pre-WWII	Slovenia ruled by Italy, then became a communist country after the war.
1989	Berlin wall came down,
1991	Slovenia the first to break away from communist Yugoslavia and declared independence.
2004	Slovenia joined European Union.
2006	A funicular built at Ljubljana Castle, to transport special function guests up and down Castle
2007	Slovenia becomes first former communist country to adopt Euro currency.

Chapter 11 - Italy

Timeline:

4th C, AD	Fall of Roman Empire causes Barbarians to invade Italy, and drove Romans to seek sanct marshes
30 AD	The 16,000-seat Arena built in Verona near Lake Garda in Italy
1204	The Fourth Crusade successfully sacks and plunders Constantinople in Turkey, and knight to Venice with treasures
1200's	Start of travel, exploration and trade by Marco Polo, amongst others.

Chapter 12 - Italy

Timeline:

301 AD	The founding of the oldest continually surviving country in the world, the enclave of San Marino
1000 yrs ago	The oldest medieval tower of Gaita was built on one of the peaks of Monte Titano.
1178 AD	The tilting of the Tower of Pisa noticed during construction of the second floor.
Late Middle Ages	Filippo Brunelleschi designed the Duomo (Basilica di Santa Maria del Fiore)
1500's	Leonardo da Vinci and Michelangelo Buonarroti lived in Italy
16th C	Vasari's Corridor built for the Medici family to walk in safety and privacy from their home (Palazzo Pitti) to the government palace (the Palazzo Vecchio).
1504	Michelangelo sculpts his renowned statue of David before his encounter with Goliath
1565	Gelato was first presented to Catherine de Medici, and soon after became a favourite with the French
1656	Palio di Siena starts as a famous horse race, representing the 17 contrade of the city.
1920's	The first gelateria cart seen on the streets of Florence.
1990 -2001	The tower of Pisa closed for 10 years while engineers and architects worked to stabilise it

Chapter 13 - Italy

Timeline:

753 BCE	Founding of Rome on Tiber River
	Rome became a republic as her leaders were voted in.
Just before Christ's birth	The Roman Republic became an Empire with Julius Caesar as its first Emperor.
27 BCE	Marcus Agrippa commissions the building of the Pantheon - a temple to worship "all gods"
64 AD	The Great Fire of Rome devastated the town, and was blamed on the Christians by the Emperor Nero, starting large-scale persecutions.

72 AD	The Colosseum was built as a center of entertainment for the Romans.
126 AD	The Pantheon's great façade moved and completed under Emperor Hadrian.
1000 yrs later	Rome succumbed to the constantly raiding barbarian tribes and became again, just a city
1506	Pope Julius II founds the Vatican Museums of 54 galleries, finishing off with the Sistine
	St Peter's cathedral designed and built by great Renaissance architects, a tribute to the ap Peter buried beneath it.
1586	A large Egyptian obelisk erected in St Peter's square.
1929	The Vatican established as a country.
2006	The 500th Anniversary of the Sistine Chapel celebrated.

Chapter 14 - Italy

Timeline:

3000 yrs ago	Naples founded during Golden Age of Greece, and called Neapolis.
79 AD	Eruption of Mount Vesuvius causes the town of Pompeii to be frozen in time.
1130-1816	The Kingdom of Sicily had independence from Greece.
600 yrs ago	The Saracen Pirates would raid the coastal fishing villages for boats, weapons, food and c place in the service of the Sultan or Turkish lords.
1748	Archaeologists re-discover the buried town of Pompeii
1861	The unification of all the northern and southern city-states into one country of Italy. Sici Italy too.

Chapter 15 - Malta

Timeline:

3000 yrs ago	Greeks settled on Malta in area of Valletta. Phoenicians later establish it as a trading colc
shortly after	Carthaginians, and later Romans take control of Malta.
just after	Arabs introduce irrigation to Maltese.
next few hund	control passes between various European powers.
60 AD	The Apostle Paul's ship ran aground and all were saved on to the island of Malta.
1800 yrs ago	The Christians buried their dead in the catacombs outside the city of Rabat.
1725	The Ta'Kola Windmill was built to grind wheat into flour for bread. The millers lived and here.
1798	Napoleon Bonaparte, French Emperor, conquers Malta.
1800	Malta becomes part of the British Empire.
1964	Malta gains independence.

A Child's Geography: **Explore the Classical World**

Travel Log and Maps

The Travel Log is a list of places that can be labeled on your blank maps, which are available at the end of this document. Print out this document in full and keep in a binder with your other Child's Geography resources. You may need several copies of the maps, so print as many as you think you will need up front, or print as you go. You and your student will be able to find these places on the large map in the front of your book or on the maps in the individual chapters. You are the teacher and can decide if you want them to label everything or just a few of the places listed. Also, some artists may want to draw symbols on their map or on a separate sheet of paper or even in a journal notebook dedicated for the Child's Geography journey.

TRAVEL LOG for Chapter 1

Map Notes

- Mediterranean Sea
- Sea of Crete
- Island of Crete
- Chania Town
- Heraklion
- Turkey
- Rhodes
- Venice (Italy)
- Thera/Santorini
- Aegean Sea
- Islands of Ios, Naxos, and Paros
- Island of Mykonos
- Island of Skyros
- Island of Corfu
- Ionian Sea
- Mainland Greece
- Mount Olympus
- Athens

Optional—Draw symbols on your map or a picture in your notebook. Here are some choices:

- King Minos's Labyrinth & its Minotaur
- A victorious Theseus sailing from Crete to Athens
- Ruins of King Minos's Palace at Knossos in Crete
- Volcanic eruption at the island of Thera/Santorini
- Ancient Greek frescos
- Cliffs of Fira

- Sandy beaches of Mykonos
- Paraportiani Church of Mykonos
- Grainery windmills of Mykonos
- Mount Olympus of Skyros Island
- Ancient Byzantine castle and monastery of Chora, capital city of Skyros

TRAVEL LOG for Chapter 2

Map Notes

- Mainland Greece
- Capital City of Athens
- Mount Olympus
- Island of Euboea
- Pindus mountain range
- Thessalian Plain
- Thermopylae (NE of Gla)
- Mount Parnassus (Delphi)
- Attica peninsula
- Saronic Gulf
- Isthmus of Corinth
- Town of Marathon
- Troy (in Turkey)
- Aegean Sea
- Marathon Plain

Optional—Draw symbols on your map or a picture in your notebook. Here are some choices:

- Monasteries at Meteora
 - Oracle of Delphi
 - Chalkida Bridge on Island of Euboea
 - Apollo slaying the Python
 - Pithian Games at the Oracle of Delphi
 - Battle of Thermopylae
 - Battle of Marathon
 - Olympic race from Marathon to Athens
 - Acropolis in Athens
 - Ancient town of Plaka
 - Agora open square
 - Hill of Areopagus, or Mars Hill
-

TRAVEL LOG for Chapter 3

Map Notes

- Mediterranean Sea
- Peloponnese peninsula
- Isthmus of Corinth
- Corinth Canal
- Attica Peninsula
- City of Athens
- Ionian Sea
- Aegean Sea
- Gulf of Corinth
- Saronic Gulf
- City of Corinth
- Pindus mountain range
- Achaia
- Olympia
- Mount Olympus
- Thessalonica
- Macedonia

Optional—Draw symbols on your map or a picture in your notebook. Here are some choices:

- Portage road, Diolkos
 - Submersible bridges of the Corinth Canal
 - Sparta, Spartans of the Peloponnese
 - Athens, Athenians of the Attica Peninsula
 - Olympic Games
 - Hippodrome
 - Gymnasium
 - Hostels
 - Public baths
 - Charilaos Trikoupi Bridge
 - Monasteries at Metéora
 - Chapel of Dhoupiani
-

TRAVEL LOG for Chapter 4

Map Notes

- Ancient city of Philippi
- Lake Ohrid
- City of Ohrid
- Capital city Skopje
- Town of Bitola

Optional—Draw symbols on your map or a picture in your notebook. Here are some choices:

- Warrior on a Horse statue
 - Skopje's Flag
 - Heraclea Lycestis
 - Eurasian Lynx
-

TRAVEL LOG for Chapter 5

Map Notes

- Adriatic Sea
- Ionian Sea
- Capital city Tirana
- Pindus Mountains
- Mt. Korab
- Town of Shkoder
- Town of Durres

Optional—Draw symbols on your map or a picture in your notebook. Here are some choices:

- Mother Teresa Airport
 - Statue of Skanderbeg on his horse
 - Petrele or Preza Castle
 - A Funicular (gondola)
 - Thick-knee, Waxwing or Hoopoe
 - Rozafa Castle
 - Old city walls of Durres
 - Ancient Roman amphitheater
-

TRAVEL LOG for Chapter 6

Map Notes

- Mount Lovcen
- Bobotov Kuk
- Bay of Kotor
- Town of Kotor
- Podgorica
- Town of Cetinje

Optional—Draw symbols on your map or a picture in your notebook. Here are some choices:

- Islands of St. George and/or Our Lady of the Reef in the Bay of Kotor
 - A hill covered in cypress trees
 - A gnarly old olive tree
 - The Oro Dance
 - Ostrog Monastery
 - Velika Plaza (great beach)
-

TRAVEL LOG for Chapter 7

Map Notes

- Danube River
- Sava River
- Dinaric Alps
- Capital city of Belgrade
- Mokra Gora
- Kosovo
- Town of Prizren

Optional—Draw symbols on your map or a picture in your notebook. Here are some choices:

- 100 Serbian Dinar banknote
 - A river barge restaurant
 - Trompe-l'oeil
 - Old steam engine (train)
 - Patchwork farms
 - Emperor Constantine
 - Slava Cake
-

TRAVEL LOG for Chapter 8

Map Notes

- Region of Bosnia
- Region of Herzegovina
- Dinaric Alps
- Capital city of Sarajevo
- Kravice Waterfalls
- Town of Mostar

Optional—Draw symbols on your map or a picture in your notebook. Here are some choices:

- The Latin Bridge
- The Stari Most (bridge in Mostar)
- Bridge of Drina River
- Paddlewheel River Boat

TRAVEL LOG for Chapter 9

Map Notes

- Adriatic Sea
- Island of Krk
- Town of Dubrovnik
- Town of Split
- Velebit Range
- Dalmatia
- The Dinaric Alps
- Plitvice Lakes
- Capital city of Zagreb
- Istrian Peninsula
- Town of Pula
- Brijuni Islands
- Veli Brijun Island

Optional—Draw symbols on your map or a picture in your notebook. Here are some choices:

- A dalmatian dog
- A velebit fairy (use your imagination)
- The walls of Dubrovnik
- A cave in the Velebit Range

- One or more of the three winds
 - A funicular
 - Dolac Market (a sea of red umbrellas)
 - Zagreb Cathedral
 - Old Roman amphitheater
-

TRAVEL LOG for Chapter 10

Map Notes

- Julian Alps
- Dinaric Alps
- Adriatic Sea
- Town of Piran
- Town of Postonja
- Capital city of Ljubljana
- Town of Kranj
- Lake Bled
- Trieste in Italy

Optional—Draw symbols on your map or a picture in your notebook. Here are some choices:

- Ancient pile dwelling
 - Skocjan or Postonja Caves
 - Predjama Castle
 - The “lock bridge”
 - Castle Hill and Ljubljana Castle
 - A funicular
 - The island in the center of Lake Bled
 - A beech forest
 - Lipizzaner horses
-

TRAVEL LOG for Chapter 11

Map Notes

- City of Venice
- Italian Peninsula
- City of Verona
- The Alps
- City of Rome

- Tiber River
- City of Trieste

Optional—Draw symbols on your map or a picture in your notebook. Here are some choices:

- The shape of Venice island (fish)
- A vaporetto (waterbus)
- The Bridge of Sighs
- Acqua Alta and children in gaiters
- The Basilica of San Marco
- The Doge's Palace
- The Campanile
- A gondolier
- The Arena of Verona
- Roman soldiers

TRAVEL LOG for Chapter 12

Map Notes

- Region of Veneto (Venice and Verona)
- Region of Tuscany (Florence, Pisa and Siena)
- City of Milan
- Ligurian Sea
- The Appenines
- San Marino
- City of Florence
- City of Pisa
- City of Siena

Optional—Draw symbols on your map or a picture in your notebook. Here are some choices:

- Cecilia's kitchen (use your imagination)
 - An Italian feast
 - The tram up to Monte Titano
 - The Dome of the "Duomo" in Florence
 - The Ponte Vecchio (old bridge)
 - Vasari's Corridor
 - The Leaning Tower of Pisa
 - Il Palio di Siena
-

TRAVEL LOG for Chapter 13

Map Notes

- City of Rome
- Town of Montepulciano
- Hill country of Tuscany
- Tiber River
- Vatican City
- The catacombs

Optional—Draw symbols on your map or a picture in your notebook. Here are some choices:

- Romulus and Remus
- The Colosseum
- The Roman Forum
- The Seven Hills of Rome
- The spiral staircase in the Vatican Museum
- The Sistine Chapel (especially the ceiling)
- The Pantheon
- The Christian catacombs

TRAVEL LOG for Chapter 14

Map Notes

- City of Naples
- Ruins of Pompeii
- Tyrrhenian Sea
- Island of Capri
- The Blue Grotto
- Amalfi Coast
- Strait of Messina
- Island of Sicily
- Mount Etna
- Island of Sardinia
- Island of Corsica

Optional—Draw symbols on your map or a picture in your notebook. Here are some choices:

- Pizza Margherita
- Ruins of Pompeii

- Mount Vesuvius
- The Blue Grotto
- The Amalfi highway
- Umbrella-lined beaches
- The Crested Porcupine
- Peregrine Falcon, Pine Marten or Hoopoe
- Sheep on the hillside

TRAVEL LOG for Chapter 15

Map Notes

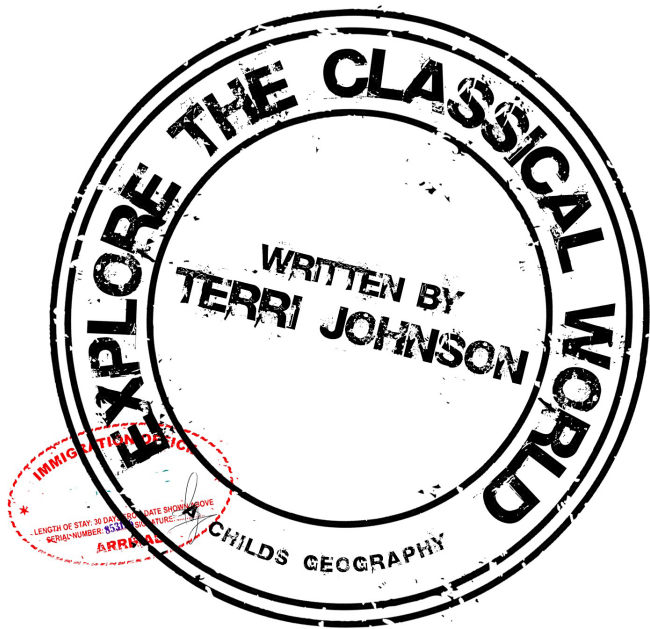
- Island of Malta
- Island of Gozo
- Island of Comino
- Capital city of Valletta
- Blue Grotto
- Mediterranean Sea
- Island of Sicily

Optional—Draw symbols on your map or a picture in your notebook. Here are some choices:

- Greek bireme or Roman galley
- Criss-cross waves
- Paul's Shipwreck
- Maltese outdoor market
- The Blue Grotto
- Megalithic temple
- Ta'Kola Windmill

A CHILD'S GEOGRAPHY Volume III

Bonus Ebook:
THAT DECISIVE BATTLE





THAT DECISIVE BATTLE:

How One Little Town Brought an End to the Great War



Photo of Trenitalia train was taken by Niki J. Photography, all rights reserved.

The train glided along well-worn tracks through sleepy town after sleepy Italian town. We—my daughter and I—had left the watery city of Venice earlier that day and were now traveling north into unfamiliar territory. When it comes to Italy, Venice is on the map. Literally. Nearly every map of Italy shows Venice. But Vittorio Veneto—our

next destination—is rarely labeled on a map of Italy. However, we knew we were going the right direction and were on the right train, so the anticipation began to build.

Vittorio Veneto is a small town that most people have never heard of before, and yet, it has played a significant part in Italian history—world history, in fact. I am excited to tell you the story. To learn it, though, you must come along with me on my journey—my journey into territory that is well off the beaten path and yet loaded with historical treasure.

In April of 2013, my daughter, Nicole, and I had the amazing privilege to visit the countries of Slovenia, Italy and Greece. We saw some incredible sights, sights you would expect a traveler to this part of the world to see—the Colosseum, the Parthenon, the Vatican, David, the Doge's Palace... And yet, perhaps our biggest and best surprise came when we decided to visit some friends in Vittorio Veneto.

That Decisive Battle

The funny thing is, they weren't friends yet. We were invited by the parents of our friends here in the states to come visit them in Italy. We had never met them before, but I couldn't resist the invitation to spend some time with a local Italian family since I was writing a book about Italy. Here's the other funny thing... She, Cecilia, is Italian, born and raised in Vittorio Veneto. Carl, on the other hand, is a tall Texan who met Cecilia in Italy over 40 years ago while proudly serving with the United States Air Force at the air base in Aviano.

I figured they would be pretty easy to identify once we disembarked from our train in Vittorio Veneto. However, we were slightly nervous about getting off at the right town. This was more of a challenge than it sounds. We knew that our stop was the last one before this train crossed the Alps. However, without intercom announcements or visible road signs, we weren't sure how we would recognize the last stop unless we actually missed it!

This unpredictable regional train stopped in every town it passed through and then some. Some stations were well marked; others were not. Sometimes the train stopped at the crossing of two country roads out in the middle of nowhere. This train acted more like a country bus than any train I had ever ridden before!

Outside our window, the terrain was flat, but up ahead, I could see the steep mountain cliffs of the Pre-alps rising up from the valley floor. We needed to get off this train soon or next thing we'd know, we'd be on our way through the long mountain tunnels that lead into Austria.



That Decisive Battle

Thankfully, as the train pulled into Vittorio Veneto, it was easy to recognize that this was indeed our stop. There on the platform stood a petite, white-haired, beautiful Italian woman and a tall handsome Texan wearing a wide-brimmed hat. We'd found our new friends.

Carlo (as his friends call him affectionately here) and Cecilia escorted us through the park to their apartment just a couple blocks from the train station. Our great adventure and some wonderful surprises were about to begin.

Over the course of the next two days, we walked up and down the length of the town and learned about a history that we had never heard about. We walked on roads over 2,000 years old, climbed up stairways to a fortress about the same age and through the halls of a medieval castle not quite as ancient. We learned about a people, strong and resilient, who, although once subdued by Romans, attacked by barbarians, then later Venetians, ultimately saved their country from a much-later Austrian invasion, bringing an end to the Great War.

Here's how it happened...

A Tale of Two Cities

Perhaps like me, you think the name Vittorio Veneto is an odd name. With two words in its name, it seems too long. Well, it used to be two cities, but their names were not Vittorio and Veneto. That would make sense, right, but those weren't their names. The names of the two original towns were Ceneda and Serravalle. Let me tell you about these old and fascinating towns and how they were awarded a new name.



The word Ceneda comes from an ancient Celtic word, *kenet*, which means “high” or “noble”. The Celts and Veneti occupied this area in ancient times before the Romans swept in. When the Romans arrived, they built a large fortress at the base of the imposing mountains to defend their border. It was called a **castrum**, which meant “great legionary encampment”. So, the castrum was used as a large military base to house legionnaires for the Roman army. Large parts of the fortress still remain...

That Decisive Battle

A short distance from the Roman fortress lay the town of Ceneda, which became a roman city involved in trade and support to the Roman Empire. After the fall of the empire and the rise of the Church, this town at the foot of the Pre-Alps was chosen to be the capital of a duchy, which encompassed a large region of northeast Italy. As the capital, it became the seat of authority for the bishop (also known as the duke) and the location of the cathedral church. Up on the hill, overlooking the town, a mighty castle was built for the duke and his church business. This castle still stands in all its glory and it is still the private home of the residing bishop, over a thousand years later. The most famous and well-loved bishop to preside over the see was John Paul I, who later became Pope.



Photo of Castello di San Martino was taken by Niki J. Photography, all rights reserved.

The other town was named Serravalle. It did not exist until the 12th century. It sprung up very close to the original town of Ceneda beneath the shadow of the old roman castrum ruins. This close proximity to Ceneda led to tensions and conflicts between the two towns. However, Serravalle and Ceneda continued to thrive as separate towns, each with their own identity and purpose.

Serravalle was a classic medieval town; tall multi-storied buildings built close together leaving twisted narrow alleyways and small cobblestone roads for pedestrians and horse-drawn wagons to maneuver through. In fact, the original builders of the town re-purposed an old roman road as the center thoroughfare through town. Serravalle reached the height of its splendor as a medieval center of art and trade during the fourteenth and fifteenth centuries.

That Decisive Battle

After centuries of co-existing as two separate, but growing, towns that were colliding into one another and blurring city lines, Ceneda and Serravalle merged as one city in 1866. This was the year that the twenty separate regions of Italy became united as one country, the Kingdom of Italy. The man credited for this unification is King Vittorio Emanuele II. So now, you know where half of the name came from—the first name of the king. The name of the unified city was in honor of this king, Vittorio Emanuele. Veneto is the name of this northeast region of Italy, so the city was awarded the full name of Vittorio Veneto. However, it wasn't until 1918, the end of the Great War, that this name would achieve its real and lasting significance.

So, these are the two cities. Are you ready to explore? Let me show you around...

The Keys to the Castle

After our arrival in Vittorio Veneto, the half once known as Serravalle, we met with a delightful woman named Caterina. Caterina is the niece of Cecilia and she agreed to show us around town. With a thick Italian accent but perfect grammatical English, Caterina brought dry textbook facts of a place completely foreign to us to spectacular life.



Photo of Flaminio Square was taken by Niki J. Photography, all rights reserved.

That Decisive Battle

We met Caterina at an outdoor café in the middle of Flaminio Square in the heart of old town Serravalle. We ordered cappuccinos and the five of us circled a tiny table to talk. We learned shortly into the conversation that Caterina is a leader of a group called Eleven Degrees. Eleven Degrees is an organization dedicated to preserving the history of Vittorio Veneto—a history that might otherwise be lost to us. We had no idea the secrets that Caterina knew or the keys that she held, but we would soon find out.

Sipping our foamy cappuccinos, we soaked in the medieval atmosphere of Serravalle's old square. It was the first Sunday of the month, which meant that a large antique street market was in full swing. Looking above the crowds, however, we could see that this old medieval town had been very well preserved. In fact, midway up the bell tower, a beautiful 24-hour clock, one of the oldest on the entire European continent, testified to the lateness of the afternoon.

“Come,” said Caterina, “I have much to show you!”



Scooting our chairs back in, we weaved our way out of the café and across the square. Beside the clock tower is the museum, the outside still boasting its original paint job—a work of art that has withstood the passing of hundreds of years. A pattern of pomegranates, an ancient fruit from Persia brought to Europe by the Romans who called it the Punic Apple, suggests vitality and royalty. Most of the buildings look whitewashed, but Caterina points out the vibrant paintings under the ledges of the windows and balconies. In medieval times, residents threw their waste and dirty water from



Photo of the painter's "signature" underneath the balcony was taken by Niki J. Photography, all rights reserved.

That Decisive Battle

their windows into the streets. The corrosive nature of this dirty water stripped the buildings of their gloriously painted exteriors. Only the sections hidden beneath the ledges and balconies were preserved over time. The original painters knew this would happen, so they painted themselves under the ledges, like leaving their signatures for generations to come. The forward thinking of these medieval masters amazed me.

After craning our necks for a time to gaze upon the “signatures” of these painters, we look down and begin our walk up a road leading to the old roman fortress. Caterina points out that we are walking on the original roman road from the second century BC. I stop dead in my tracks.

“Are you kidding me?” I ask.

“Oh no, I am not kidding” Caterina replies. “It was originally used by the Romans during the 2nd century Before Christ when the castrum was built and used to defend the border. Later, it was covered by earth for hundreds of years and then uncovered once again when the town of Serravalle was built during the 12th and 13th centuries AD.”

I am stunned. To think that I was walking on a road that had existed before the time of Christ was absolutely amazing!

Caterina looks at me seriously, “Terri, here in Italy, we find it astonishing that Americans are so surprised by old artifacts, buildings and ruins. We do not know anything different. We are surrounded by ancient history every day of our lives. We take our long history for granted, I think. We see our old things with new eyes when your eyes grow big with amazement.”

For a moment, we smile at each other, realizing how our difference in culture helps us to appreciate what we have just a little bit more.



That Decisive Battle

Enjoying her captivated audience, Caterina shows us more of the medieval town, including original frescoes from the 14th century and the ancient church of San Giovanni Battista. We talk in hushed tones inside the church, appreciating the artwork on the walls and the ceiling, and then step back out into the fading afternoon light.

As we retrace our footsteps back to the center of town, we enjoy a wonderful surprise. We had seen the roman castrum and medieval castle up on the hill on our way to the church and thought that that was perhaps the best view of it that we would get. To our delight, Caterina turns us onto a gravel drive and we head in the direction of the castle.

When we reach the portcullis, Caterina reaches into a secret place and says, “Shhhh... don’t tell anyone where we hide the key.”

As the modern-ish portcullis is raised and we enter the grounds, Caterina explains a bit more about this fortress. While it was once a Roman defensive outpost during the years of the Roman Empire, it fell into disrepair after the sack of the barbarians. A few towers and ruins remain giving testament to a well-organized defense system and large spacious grounds for housing great numbers of legionaries. After hundreds of years of nonuse and the wearing down of walls and towers by nature and man, it was rebuilt into a castle during the 12th century by princes from the royal da Camino family.



That Decisive Battle

Much of that castle still stands today—gatehouse and towers; curtain walls and battlements; a keep and the great hall.

Today, the old castle has been refurbished inside, and outside the grounds and gardens beautifully landscaped, by its current owners who have turned the place into an extraordinary bed and breakfast retreat.

But no one is here today and we have the place to ourselves. Caterina shows us all around the place, both inside and out. I decide that if I ever come back to Vittorio Veneto, I would like to spend at least one night right here, looking out from a tower window as the sun sets behind the jutting pre-alpine mountains. It truly is a remarkable place.

Caterina informs us that once a year Eleven Degrees holds a medieval faire right here on the lawn of the castle grounds. That sounds like a marvelous historical event to me!

Oh, Eleven Degrees... I still have not told you what that means. Let me explain...

After we leave the castle, we walk back to Flaminio Square and cross to the other side. Glinting in the fading golden light of evening is the chilly Meschio River, which runs right through the heart of Vittorio Veneto. Caterina shows us a cutout in the wall where women used to bring their laundry down to the river to wash.

Eleven Degrees

“Touch the water,” she instructs.

We do. It’s cold, as I would have expected in April from glacial run-off in the mountains.

“How cold do you think the water is?” she asks.

“Oh, maybe 50 degrees,” I answer.

She looks at me with wide eyes. “50 degrees? Really?”



That Decisive Battle



Photo of the Meschio River was taken by Niki J. Photography, all rights reserved.

That's when I remember the Fahrenheit v. Celsius problem and correct myself. "Oh, I mean 50 degrees Fahrenheit."

"Oh, yes, I see what you mean. No, no, I mean Celsius." We work out our calculations and decide that my guess must be about 10 or 11 degrees Celsius.

"Excellent, very good!" she exclaims and claps her hands. "Yes, it is exactly 11 degrees! It is always 11 degrees, in summer and in winter. It is the consistency of this water temperature that makes the Meschio River so special. You see, back in medieval times, the forgers of blades needed a water temperature of exactly 11 degrees to make the strongest, yet most flexible, blades. The swords that were forged with the water from this river were the finest swords in Europe. Princes and powers from all over Italy and all over Europe, all the way to England, would order and buy Serravalle blades because they were the best the world had ever known."

"Do you not see? That is why we call our organization Eleven Degrees. We chose the name because it was the Meschio River with its consistent 11 degree water that made Serravalle such a prosperous and important town during the Middle Ages."

That Decisive Battle



How remarkable that such a small detail, such as the temperature of the river, could make such a difference for this small town.

With the last light of day fading fast, we decide that it is time to find a good restaurant for dinner where we can talk about what we have learned and just enjoy each other's company a little while longer. My heart is warmed as I watch Cila (Cecilia's nickname, as she is called affectionately by her friends) hook her arm through Nicole's. They chat like old friends as we meander down a quaint cobblestone alley—a short-cut to our next destination.

As we approach the restaurant, we walk through a tunnel over which the old hospital extends. The wall of the building is torn up by bullet holes and Carlo points this out.

“Those bullet holes are from the Great War, which we know as World War I” he says. “Caterina has told you about the importance of this town during medieval times, but she hasn't told you how this town brought an end to the Great War in modern times.”

“How about we talk about that over dinner,” she winks.

The Ending of the Great War

Inside the Trattoria de Giraffe, we are escorted to a quiet room in the back. Again, it seems, we have the place to ourselves. After devouring bowls of radicchio di fagioli and delicious gnocchi, the dishes are cleared and we dive back into our history discussion.

Cecilia starts, “Caterina, tell them what led up to the Battle of Vittorio Veneto.”

That Decisive Battle

“The year was 1917. Italy was hotly engaged with the Austro-Hungarian army at the Battle of Caporetto, not far from Venice. During that battle, the Italian army lost over 300,000 men and was forced to withdraw. The Italian troops were re-organized at the Piave defensive line. In June of the following year, a large Austro-Hungarian offensive was launched to break the Piave defensive line, so that they could enter Lombardy and then attack Venice and the rest of the Veneto region from two sides. However, the Italians held their position and the attack came to worse than nothing as the attackers lost 100,000 men in the fight.

Allied commanders tried to persuade the Italian general to fight back immediately, but General Armando Diaz insisted on patience, delaying until Italy could strike back with almost certain success. His patience and persistence paid off. On October 24th 1918, the one-year anniversary of the Battle of Caporetto, Diaz launched his campaign from Vittorio, cutting off communications between two Austrian armies. The Austro-Hungarian commander ordered a counter-attack, but his troops refused to obey.

With Allied forces totaling 57 infantry divisions, including 51 Italian, 3 British, 2 French and 1 each from Czechoslovakia and the United States, they continued to advance into the Austrian lines and took nearly half a million prisoners-of-war. The Austro-Hungarians asked for an **armistice**, which means an end to the fighting, and the Italians agreed. The armistice was signed on November 3rd.

With the dissolution of the Austro-Hungarian Empire, this Italian victory not only ended the war in Italy, but was also instrumental in bringing an official end to the Great War less than two weeks later.



Photo of the Meschio River was taken by Niki J. Photography, all rights reserved.

That Decisive Battle



In 1923, Vittorio was renamed Vittorio Veneto, which translated means, “Victor of Veneto”. This little town played a role in the decisive battle that ended World War I. Streets all throughout Italy were renamed “Vittorio Veneto” in honor of the little town with the big history that played a significant role in world-wide events.

History is Everywhere

“So that’s our town,” Cecilia beams.

“What do you think?” asks Caterina.

“I wish we could stay a few more days!” Nicole sighs as she packs away her camera for the night.
“There is so much to absorb.”



Photo of the castle lawn and Old Serravalle homes was taken by Niki J. Photography, all rights reserved.

That Decisive Battle

“I think it’s amazing!” I reply. “So much history, more than 2,000 years, in such a small space. And to think that we never got in a car, just walked from one special place to another. Thank you so much for inviting us here and for showing us around.”

“You can return the favor,” Carl smiles with a twinkle in his eye. “When we come to Oregon next fall to visit our family, you can show us something of your history there.”

My mind starts going a mile a minute as I think about the Oregon Trail, the McLoughlin House, Philip Foster Farm, Fort Stevens, and Lewis and Clark.

“You bet! I would love to show you around.”

Caterina smiles and kisses us on both cheeks. “My cousin has been trying to convince me to visit the United States for years. Maybe I’ll come too.”

It’s a perfect ending to an eye-opening day where evidence of past events was found around every corner. Who knows what tomorrow holds, but I am convinced of this... History is everywhere. We just have to open our eyes to find it.

The End

