

A Child's Geography:

Explore Medieval Kingdoms

Activities by Chapter

Chapter 1

Castanets

Make your own castanets and add some clacks to your Flamenco dance. Get creative!

Materials needed: 4 bottle caps, hammer, cardboard, glue, scissors, variety of decorations such as markers, glitter, etc.

Directions:

1. Have your parent flatten the bottle caps with a hammer. Be careful!
2. Draw two rounded strips onto a piece of cardboard. Make them as wide as the bottle cap. Carefully cut them out. Fold them in half so that they look like a duckbill.
3. Decorate the strips of cardboard. Be creative and give it some flair!
4. Use the glue to fasten a bottle cap to each end of both strips of cardboard – on the inside of the “duckbills.” The bottle caps should have the cut side toward the cardboard. Allow the glue to dry completely.
5. Hold a finished castanet in each hand and press them together so that the bottle caps touch and “clack”. Now, turn on some Spanish music and get your groove on!

<http://www.education.com/activity/article/Castanets/>

Flamenco Fan

Make a Flamenco fan to use with your castanets!



Materials needed: construction paper or craft papers, scissors, glue (You can adapt this one to use with material that you already have at home.)

Instructions are located here: <https://www.youtube.com/watch?v=yUcJ6yYG4-8>.

Fractured Art

Would you like to paint like Picasso? Why not try your hand at a fractured portrait?

Materials: two different sized of construction paper (such as 9x12 and 12x16), markers, paints or crayons, a ruler, scissors, glue

Directions:

1. Draw and paint or color a portrait of a person or animal on the smaller piece of construction paper. Think about Picasso's style of art when you are drawing. Exaggerate some of the features and use colors that you think Picasso might have used.
2. Using the ruler, divide the portrait up into puzzle pieces by drawing straight lines. Then use your scissors to cut your portrait into pieces on the lines.
3. Arrange the portrait pieces like a puzzle on the larger piece of construction paper. Now, slide the pieces apart in different directions. Glue them down to the larger paper.
4. Finally, color the blank spaces (negative spaces) in between the pieces of your portrait.



Chapter 2

Make a Roman Aqueduct!

Get creative! There are so many materials that you can choose from to construct your own small version of the Roman Aqueduct like the one built in Segovia and many other cities in our travels.

Materials: There are so many choices. Try to use items that you have lying around your home. You might look for Legos®, blocks, modeling clay, cardboard or any other items that you can build with. You can even use straws to transport real water (with your parent's permission, of course).

You may need to do some research first. Watch these videos to get more ideas:

<http://knowledgequestmaps.com/media-files-acg4-spain-ch1-2/>

<https://www.youtube.com/watch?v=vI94CAYHSRk>

<https://www.youtube.com/watch?v=zRSjFrGYCIE>



Here's a Spanish game for you - Color, Colorcito (Color, little color)

Equipment: None.

How to Play: One person is chosen as "It". The person chosen as "It" says, "*Color, colorcito...* (the name of a color)" "*Color, little color...* (the name of a color)".

Everyone playing the game must then run and touch an object of that color. The "It" runs after each player trying to tag them before they can touch the color. If "It" catches someone, then they become the new "It".

Make a Cardboard Sword (like the one Don Quixote used)

Materials: large piece of cardboard from a box, pencil, scissors, coffee mug, ruler, foil, tape, toilet paper roll, dark colored paint

Directions: Watch this video for step by step instructions on how to make this sturdy sword. Be sure to pause the video as needed so that you can don't feel rushed. Here's a tip – a "loo roll" is a toilet paper roll. You may need your parent's help to cut out the cross guard.

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



Chapter 3

Create your own castle – inspired by *The Castle of St. George*

Make your castle from cardboard, blocks, or whatever you can find around your house. You can make it large from leftover moving boxes or small enough to fit on your table. Whatever you choose, be sure that it is your own design. Maybe it would be best to first draw a picture of what you would like it to look like?

Originally, castles were designed for the safety of the nobles. They had outer walls, and inner walls. The inner walls were higher than the outer walls. There was usually a gatehouse and a drawbridge and sometimes a moat. You can even include peasant homes in the area outside of the outer walls.

Here are ideas for materials – be creative: small boxes and containers of all shapes and sizes (look for pasta boxes, spice jars, etc.), large shoeboxes, box lids that canned food comes in, egg cartons, soup cans, paper towel or toilet paper rolls, toothpicks, popsicle sticks, art materials such as glue, scissors, paint, markers, foil, and tape

Directions:

It is a good idea to make a drawing of the castle you would like to build before starting.

Use the various sizes of boxes, cans, paper, etc. to design your castle. It should have a main building, surrounded by a wall or two. Be sure to leave spaces for the openings that soldiers used to shoot bows and arrows through.

It is usually best to glue your castle pieces down on a larger piece of cardboard when you have it set up the way to want it.

Here are some videos to get your creative juices flowing:

<https://www.youtube.com/watch?v=3JtQ0C-fqk0>

<https://www.youtube.com/watch?v=vlYLLdayQQE>

Paper Mosaic –

Make a paper mosaic with paper scraps or cut-up bits of construction or tissue paper. Get creative and have fun!

Materials: a variety of paper, glue, scissors, pencil, modge-podge, (paint and shimmer optional)

Instructions and ideas are located here:

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

Chapter 4

Create a Micronation!

Have fun designing your own micronation. You can even be the ruler! Do you remember what a micronation is? It is an entity that *claims* to be an independent nation, but is not officially recognized by world governments. Once you have decided to start your own country, you will need to think about where you want it to be, how you will govern it and many other details.

Materials: paper, pencil, scissors, glue, various craft supplies

Instructions:

1. Think about your micronation. What will you name it?
2. Where is your micronation located? Draw a map of your it. Give as many details as you can!
3. Who are your citizens? Do you know someone who would like to live in your micronation?
4. Design a national flag for your micronation. Every country needs a flag!

5. What do you think best represents your micronation? Will you have a national anthem, a national bird, a national animal, or a national food? You can look at some other macro and micronations to get ideas.
6. What kind of government will you have? Will you have a feudal system or will you have a different form of government?
7. Display all of the details of your micronation for the world to see! You can make a poster, a lapbook, a powerpoint, or come up with your own idea. Have fun!

Games of Balance and Coordination

Is it time for a break? How would you like to play some games? I think it would be important to have a good sense of balance and coordination if you were planning on visiting a sky trail such as Airtrekk in Andorra.

Here are some ideas for you:

<http://activeforlife.com/activities/>

<https://www.youtube.com/watch?v=LBZfcqm7U54>



Chapter 5

Open a “Lemonade Stand”

For a lesson on supply and demand, open your own business such as a lemonade stand, flower cart, or snack shack. What services or products can you provide that people need or want? Get creative! You will need to think about where you would like to do business, who your customers are and what their needs will be. After you have your business set up, be sure to let your customers know that you're open for business!

Here is a great video about starting a lemonade stand:

<https://www.youtube.com/watch?v=0hJ6-Bk7dHw>



Chapter 6

Cave Art

Imagine how life might have been for people in ancient times. We have some idea of what life was like thanks to cave drawings like the ones in the Cave of Lascaux. What would a cave drawing of your day to day life look like?

Materials: construction paper, pencil, art supplies such as finger paints, chalk, charcoal, crayons or oil pastels

Instructions:

1. Draw pictures in pencil of a scene from your daily life. Keep it simple. Think about symbols that you can use to represent common items or activities.
2. Choose your art supplies. Will you use finger paint or chalk? Or maybe oil pastels or crayons? Whatever you choose, be sure that you don't use any modern brushes or art tools.
3. Color in the scene that you drew. Think about colors that would have been available to ancient artists. Remember – no paint brushes! Blend out the edges of your pictures.

Capture the Flag

Play a game that goes back to the time of the Middle Ages. Capture the Flag is a fun game to play with children and adults alike. There are many different versions.

You will need: 2 “flags” (this can be a common item that will be recognized by both teams), water balloons, an even number of players

How to play:

1. Divide the group into 2 teams.

2. Each team will have a flag and will receive an equal number of water balloons.
3. After deciding the borders of the area outside that the game will be played in, both teams will hide their flags (maybe in a bush or tree).
4. The object of the game is to capture the other team's flag or capture all of the other team's players.
5. If a player is hit with a water balloon, he or she becomes a prisoner of the other team.

Tapestry

People hung tapestries on castle walls for decoration and for warmth. Make a tapestry to remind yourself of the Bayeux Tapestry.

Materials: cardboard, scissors, yarn in various colors, tape, yarn needle

Instructions can be found on these videos:

<https://www.youtube.com/watch?v=-ByYj5G4-Hc>

<https://www.youtube.com/watch?v=vGSZNSBOSSA>



Chapter 7

“Stained Glass”

Materials: clear contact paper, construction paper, colored tissue papers, scissors

Instructions:

1. Cut out a “window frame” from your construction paper – choose a color and shape that goes with a design you have in mind.
2. Cut out ½” and 1” squares of various colors of tissue paper.
3. Open up a piece of clear contact paper and place your frame in the center.
4. Place the squares of tissue paper inside your frame being careful not to go over the edge of your frame. Make whatever design comes to mind. Fill up your frame – overlap some colors to see what happens.
5. Cover the top of the entire frame with another sheet of clear contact paper – sticky side down this time. Make sure there are no air bubbles.
6. Cut the excess contact paper off around the outside of the frame.
7. Hang in your window with tape and enjoy!

If you like the way your stained glass turned out, try it again. The next time, try to make a picture like the ones in Sainte Chappelle!

Make your own Arc de Triomphe

Here’s a great link - <http://nontoygifts.com/cardboard-arc-de-triomphe/>

Chapter 8

Inventions!

Leonardo Da Vinci was known for imagining how to make the world a better place and then turning those ideas into inventions. Now it’s time for you to do the same!

Materials: paper, pencil, glue, tape, scissors, paints, various craft items such as boxes, recyclables, etc.

1. Spend some time thinking about a problem that you would like to solve or an improvement that you would like to make. Think a lot.
2. Draw as many ideas for inventions as you can on a piece of paper.
3. Now, choose one design idea that you think you would like to make.
4. Build your invention using the craft supplies that you collected earlier. Be creative!
5. Give your invention a name and then let the world know all about it!

A Game of Chess

Why not play a game of chess? The game of chess is quite similar to real medieval life. Think about the pieces in a chess set – king, queen, castles, bishops, knights, and pawns.

Do you have a chess set in your home? If not, you can download instructions on how to make one here - <http://www.timvandevall.com/activities/free-printable-chess-boards-and-chess-pieces-for-kids/>.



Chapter 9

Jurassic Lap Book

Let's take a little side step and find out more facts about the Jurassic Period. Many fossilized dinosaur bones and tracks have been found in the mountainous region of Jura in Switzerland. I wonder if you might have a book or two about dinosaurs lying around your house? If not, your public library is a great place to get more information. Collect as many facts as you can and display them in a lap book. Make it as simple or as complicated as you would like. Have fun!

Materials: books, magazines, and websites (with parent approval) about dinosaurs, file folders, construction paper, scissors, tape, glue stick, pencil, crayons, markers. Instructions: <https://www.youtube.com/watch?v=t1inXbba3cg>

Discover Red Cross

Find out more about the mission and vision of your area Red Cross.

<http://www.redcross.org/mo2>

Here is a link to some activities for kids:

[http://www.redcross.org/get-help/prepare-for-emergencies/resources-for-schools#/The-Pillowcase Project](http://www.redcross.org/get-help/prepare-for-emergencies/resources-for-schools#/The-Pillowcase-Project)

Settle down with a good book set in Switzerland.

Here are just a few choices for various ages:

Heidi by Johanna Spyri

Banner in the Sky by James Ramsey Ullman

The Apple and the Arrow by Mary and Conrad Buff

Anton the Goatherd by Alois Carigiet

Chapter 10

***The Blue Danube* by Johann Strauss**

Austrian composer Johann Strauss made the Danube River in Austria famous with his beautiful waltz titled *The Blue Danube*. Listen to the waltz here - <https://www.youtube.com/watch?v=IDaJ7rFg66A>. What did you think? Have you ever tried to waltz? It is danced to a 1-2-3 beat. Now is a great time to try! Why don't you ask a parent or a grandparent to teach you?



Grow Your Own Crystals

Do you remember what product helped to make Salzburg wealthy? Right, it was salt! Salzburg actually means “salt fortress”. In fact, there are still salt mines in this region producing what was once known as “white gold”.

Would you like to grow your own salt crystals? It's easy but takes a little patience.

Materials: a pint canning jar, water, ½ cup salt, string, scissors, pencil, spoon

Instructions:

1. Fill the jar with water very hot water (almost boiling). Have your parents help you with this part.
2. Stir in about ½ cup of salt into the water with the spoon until it is dissolved.
3. Cut a piece of string. Wrap one end around a pencil and tie.
4. Suspend the other end of the string into the solution and place the pencil across the opening of the jar to hold it in place.
5. Now put your jar in a place where it won't be disturbed and watch the crystals grow.
6. If you happen to have a microscope, now is the perfect chance to study various crystals.

Edelweiss Flower

Edelweiss is the national flower of Austria. Have you watched *The Sound of Music* yet? There is a song about it in this movie.

Here is a great idea for an edelweiss flower craft:

<http://www.cuttingtinybites.com/2015/06/switzerland-edelweiss-flower-craft.html>

You can do your own research on the edelweiss flower. Here's a great place to start:

<http://www.flowermeaning.com/edelweiss-flower-meaning/>

Chapter 11

Cave Formation Diorama

This region of Germany has some amazing caves to explore. I think it would be fun to create your own cave! You may wish to do some further research at your local library or online before starting your design.

Materials: shoebox, construction paper, scissors, clay, glue, paint, various craft supplies as desired

Instructions:

1. Think about what you want your cave to look like. What natural colors might you find there? Paint your shoebox outside and inside to look like a cave.
2. Try to include at least three different cave formations. Clay or dough might be a great way to model your formations. Get as creative as you'd like!
3. How are caves formed? To take your project to the next level, you may wish to model the formation process on top of your shoebox diorama.

Make a Book

Before Johannes Gutenberg created the printing press, books had to be copied by hand. In medieval times, people read books such as journals or memoirs and family diaries. Some of them were quite ornate. Many were kept as a family treasure, cherished by each generation.

Take some time to think about what you would like to write. What would you say about your own family history? Maybe take some time to journal and get your ideas down on paper.

Materials: white paper or lined paper, scrapbooking paper or construction paper, glue, scissors, pencil, various craft supplies

Here are a few videos to get your creative juices flowing:

<https://www.youtube.com/watch?v=N7zudZYVSGw>

<https://www.youtube.com/watch?v=WaP3vXiioJk>



Chapter 12

Test your Reading Skills

Charlemagne gave us more than just the feudal system. We are all quite lucky that he decided to invite a teacher by the name of Alcuin back to Aachen so that his people could be educated. Alcuin developed a writing system using lowercase letters and spaces between words. Before that, reading and comprehension could be quite difficult.

WHATWOULDHAPPENIFWEREMOVEDALLLOWERCASELETTERS SPACESAND OTHERPUNCTUATIONDOYOU THINKYOUWOULDSTILLBEABLETOREADPERSONALLYIMINCREDIBLYGRATEFULTOALCUINFORCREATINGASYSTEMOFWRITINGTHATMAKESITEASIERFORALLOFUSTOREADANDUNDERSTAND

Why don't you try this yourself? Write a few sentences or copy a passage from the Bible or another book. Use all capital letters and be sure not to leave any spaces between the words. Remember – no punctuation either! Then, ask your friends and family to read it out loud to you. How did they do?

Here's a little more information about the beginning of punctuation:

<http://www.todayifoundout.com/index.php/2016/05/origins-punctuation-marks/>

Ninety-Five Theses

Martin Luther lived from 1483-1546 in Wittenberg, Germany. He preached that forgiveness and eternal life were gifts from God that could not be earned. He started a rebellion against the church that would eventually result in the Protestant Reformation. Take a look at them and tell us what you think? Do you agree or disagree? Why?

Here are a few links for more information on Luther's Ninety-Five Theses:

http://www.ducksters.com/history/renaissance_reformation.php

<http://www.history.com/topics/martin-luther-and-the-95-theses>

<http://www.christianitytoday.com/biblestudies/bible-answers/theology/luther-95-theses-protestant-reformation.html>

Chapter 13

“_____land”?

Liechtenstein was named after the Liechtenstein family. Can you imagine having a country named after you? What would your country be named? What would it look like? Draw a map and label it. Be creative!

Teamwork!

The countries of Belgium, the Netherlands, and Luxembourg formed an alliance named Benelux. This alliance allowed these three tiny nations to have extra protection, support and economic collaboration that would have been difficult on their own.

Can you think of a time when you had to form an alliance with someone in order to get something accomplished? Maybe it was a sibling or a friend?

Chapter 14

Tap the Line

Tap the Line is a popular game played by boys and girls in Belgium. What a great game to try when you have a large group of kids!

http://www.family-games-treasurehouse.com/tap_the_line.html



Have your own “Bathtub Regatta”

Instead of making floating bathtubs, design several different homemade boats out of various recycled and craft materials in your home. Set them afloat in your bathtub to see which one floats longer. You could also take the competition to your neighborhood. How about a race against your friends with homemade boats in a pond or pool?

If you haven't already watch the video on the Dinant International Bathtub Regatta, watch it now:

<http://knowledgequestmaps.com/dev/media-files-acg4-ch14-belgium/>

Chapter 15

What is Polder?

Here is more in-depth information on the Netherlands and the process that they use to reclaim land from the ocean.

<https://www.youtube.com/watch?v=lcBHIztx2Gw>



Paper Windmill

Create your own paper windmill like the ones found in the Netherlands.

Materials: tissue paper roll, card stock paper, colored paper, glue, pencil, scissors, ruler, markers, button

Here are instructions:

<https://www.youtube.com/watch?v=NJMC0ZZpcFA>

Make a salt map of the Netherlands

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 the Netherlands with a pencil, then fill it in with your salt dough. Don't forget the estuaries and major rivers. Since the Netherlands is not very mountainous, maybe you can find a way to show the polder (land reclaimed from the sea) on your map? Use this topographical map to help with the layout of mountains on your map:

https://en.wikipedia.org/wiki/Geography_of_the_Netherlands#/media/File:2012-NL-prov-relief-3000.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, paint your map creation.



The Diary of Anne Frank

If you haven't already read it, now is a great time to read *The Diary of Anne Frank*. It is the journal of Anne Frank, a 13 year old girl whose family hid in a house in Amsterdam until being discovered by German soldiers during World War II.

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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 and 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 Spain

Hercules by Geraldine McCaughrean

Columbus by Edgar Parin D'Aulaire and Ingrid D'Aulaire

Pedro's Journal by Pam Conrad

Who Was Pablo Picasso by True Kelley

Pablo Picasso (Getting to Know the World's Greatest Artists) by Mike Venezia

Building on Nature: The Life of Antoni Gaudi by Rachel Victoria Rodriguez

Chapter 2 on Spain

The Sun Also Rises by Earnest Hemingway

Ferdinand and Isabella Paper Dolls by Tom Tierney

Don Quixote by Miguel de Cervantes Saavedra

The Three Musketeers by Alexandre Dumas

The Backyard Blacksmith by Lorelei Sims

Cinderella by K. Y. Craft

Chapter 3 on Portugal

The Trolley Car Family by Eleanor Lowenton Clymer

St. George and the Dragon by Margaret Hodges

Explorers of the New World: Discover the Golden Age of Exploration with 22 Projects (Build it Yourself) by Carla Mooney

Into the Unknown: How Great Explorers Found Their Way by Land, Sea and Air by Stewart Ross

Who was Ferdinand Magellan by S.A. Kramer

DK Eyewitness Books: Explorer by Rupert Matthews

Chapter 4 on Andorra and Monaco

The Monaco Grand Prix by Lauren Brown

Grace Kelly Paper Dolls by Tom Tierney

Chapter 5 on France

The Count of Monte Cristo by Alexandre Dumas

The Making of a Knight by Patrick O'Brien

A Year in a Castle by Rachel Coombs

Castle (DK Eyewitness Books) by Christopher Gravett

Chapter 6 on France

Merlin and the Dragons by Jane Yolen

The Kitchen Knight: A Tale of King Arthur by Margaret Hodges

Days of the Knights: A Tale of Castles and Battles by Christopher Maynard

The Lady of the Lake by Sir Walter Scott

Joan of Arc by Diane Stanley

Joan of Arc by Demi

What Really Happened During the Middle Ages: Joan of Arc

D-Day Landing (DK): The Story of the Allied Invasion by Richard Platt

Chapter 7 on France

The Hunchback of Notre Dame by Victor Hugo

Cathedrals by David Macauley

This is Paris by Miroslav Sasek

Charlotte in Paris by Joan MacPhail Knight

Paris: Everything You Ever Wanted to Know (Lonely Planet Series)

Disney movie: Ratatouille

Who Was Leonardo da Vinci? by Roberta Edwards and True Kelley

The Royal Diaries: Marie Antoinette, Princess of Versailles by Kathryn Lasky
In the Reign of Terror: A Story of the French Revolution by G. A. Genty
Draw 50 Buildings and Other Structures (incl. Eiffel Tower) by Lee J. Ames
Built to Last by David Macaulay
The Mystery at the Eiffel Tower by Carole Marsh
Eiffel Tower (Virtual Field Trip) by Bryan Pezzi

Chapter 8 on France

Castle by David Macaulay
The Great and Terrible Quest by Margaret Lovett
Leonardo da Vinci for Kids: His Life and Ideas by Janice Herbert
Leonardo the Florentine by Catherine Jaime
Da Vinci (Getting to Know the World's Greatest Artists) by Mike Venezia
Leonardo's Notebooks by Leonardo da Vinci and H. Anna Suh
Amazing Leonardo da Vinci Inventions You Can Build Yourself by Maxine Anderson

Chapter 9 on Switzerland

When Hitler Stole Pink Rabbit by Judith Kerr
The Swiss Family Robinson by Johann D. Wyss
Heidi by Johanna Spyri
U2 Can Yodel by Kerry Christensen
Home Cheese Making by Ricki Carroll

Chapter 10 on Austria

Movie: The Sound of Music
Wolfgang Amadeus Mozart by Mike Venezia
Who Was Wolfgang Amadeus Mozart by Yona Zeldis McDonough
Horse Diaries #4: Maestros Petra by Jane Kendall
White Stallion of Lippiza by Marguerite Henry
Movie: Miracle of the White Stallions

Chapter 11 on Germany

Son of Charlemagne by Barbara Willard

Sleeping Beauty by Mahlon F. Craft and illustrated by K. Y. Craft

Snow-White and the Seven Dwarfs by the Brothers Grimm

Rapunzel by Paul O. Zelinsky

Rumpelstiltskin by Paul O. Zelinsky

Little Red Riding Hood by Paul O. Zelinsky

Medieval Life (DK Eyewitness Books) by Andrew Langley

What Really Happened During the Middle Ages: Johannes Gutenberg

Arms and Armor (DK Eyewitness Books) by DK Publishing

Chapter 12 on Germany

When Lightning Struck: The Story of Martin Luther by Danika Cooley

What Really Happened During the Middle Ages: Martin Luther

Otto of the Silver Hand by Howard Pyle

Who Was Albert Einstein by Jess Brailer and Robert Andrew Parker

Albert Einstein and Relativity for Kids by Jerome Pohlen

On a Beam of Light: A Story of Albert Einstein by Jennifer Berne

World War II for Kids: A History with 21 Activities by Richard Panchyk

Chapter 13 on Liechtenstein and Luxembourg

Napoleon (Usborne Famous Lives) by Lucy Lethbridge

Home Cheese Making by Ricki Carroll

Banking (How Economics Works) by Barbara Allman

Benares: Michelin Starred Cooking by Atul Kochhar

Chapter 14 on Belgium

French Fries: International Recipes, Dips & Tricks by Christine Hager

Medieval Towns Trade and Travel by Lynne Elliott

Food and Feasts in the Middle Ages by Lynne Elliott

The Middle Ages: Everyday Life in Medieval Europe by Jeffrey L. Singman

Life in a Medieval Village by Frances and Joseph Gies

Couture Chocolate: A Masterclass in Chocolate by William Curley

The Sweet Book of Candy Making by Elizabeth LaBau

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

Michelangelo for Kids: His Life and Ideas by Simonetta Carr

Chapter 15 on the Netherlands

Windmills (Great Architecture) by Laura Brooks

The Infinite Tulip by Harold Feinstein

Tulip Anthology by Ron van Dongen

Vincent van Gogh: Sunflowers and Swirly Stars by Joan Holub

Vincent's Colors by Vincent van Gogh

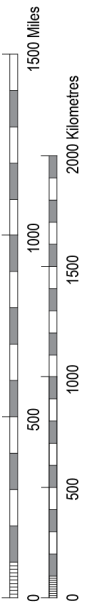
The Diary of Anne Frank by Anne Frank

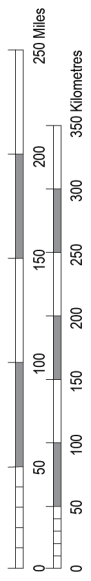
Aesop's Fables



EUROPE

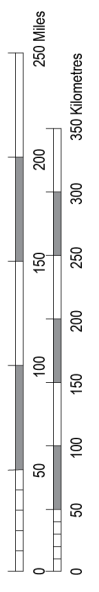
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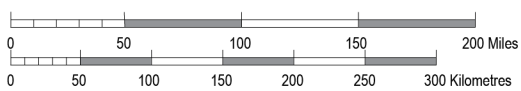




IBERIAN PENINSULA

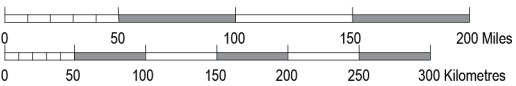
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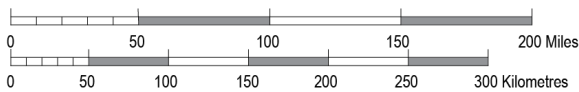


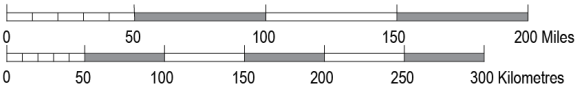
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A Child's Geography: **Explore Medieval Kingdoms**

Prayer Guide

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

Praying for Spain

Population: 45,450,497

Largest Religion: Christian (77%)

Capital: Madrid



While the majority of the population, over 77%, identify themselves as Christians, belonging to the Roman Catholic Church, only 1% consider themselves “evangelical”. Most Spaniards are ignorant of the gospel message.

Pray for...

1. Four languages are spoken in Spain - Spanish, Catalan, Galician, and Basque. There are entire “countries” inside the nation of Spain, such as Basque Country. Not all of the citizens of Spain want to be; many would like to form their own country that encompasses their community that speaks their local language. Pray for unity and love between all of these indigenous groups.

2. Pray for growth and development of the Spanish mission agencies, such as Decision Spain and Evangelismo a Fondo, which are reaching out to their fellow Spaniards.

3. The people of Spain do not have a recent legacy of sending out missionaries (although they once sent out large numbers to the New World, but that was hundreds of years ago.) The evangelical population is very small, but there are now more than 20 groups that have sent out missionaries to other countries, such as REMAR, RETO, AoG, Open Bible, CMA, Foursquare and others.

Praying for Portugal

Population: 10,732,357

Largest Religion: Christian (94%)

Capital: Lisbon



While nearly 100% of Portuguese are Roman Catholic Christians, only about 3% of the population attend church. Most Portuguese are not religious in practice and unversed in the gospel message.

Pray for...

1. New life to touch this “dead” church. The Roman Catholic Church is fiercely traditional and holds great influence, but it is in need of revival. Pray for Christian leaders to recommit their lives to Christ, catch the fire of the gospel message and spread that through their communities.
2. Religious and political freedoms were gained in 1975, but that freedom has not translated into genuine faith. However, the religious freedom that was restored to Portugal has been taken advantage of by Jehovah’s Witnesses, Mormons, and New Age religions that have moved into Portugal to spread their message.
3. Pray for the Holy Spirit to move and reach the people of Portugal so that they can be freed from traditionalism, materialism and individualism. Pray that they would encounter their Savior, Jesus, in a meaningful and life-changing way.

Praying for Andorra

Population: 86,685

Largest Religion: Christian (over 90%)

Capital: Andorra la Vella



While over 90% of the Andorran population calls themselves Christian, only 3% consider themselves evangelical. More Andorrans are affiliated with the Catholic Church.

Pray for...

1. The people of Andorra are spiritual people, but they are not seeking the Lord for their answers to life's problems. Many consult mediums, seers, and astrologers for guidance and advice, usually at a significant financial cost. Very few seek guidance from Catholic priests.
2. Pray that God would restore sound spiritual life to Andorra by strengthening the local church. Pray that the Holy Spirit would disarm and expose the power of the occult.

Praying for Monaco

Population: 32,904 (100% urbanites)

Largest Religion: Christian (84%)

Capital: Monaco



While 8 out of 10 Monagasque call themselves Christians, their faith is mostly nominal and their true religion is materialistic hedonism.

Pray for...

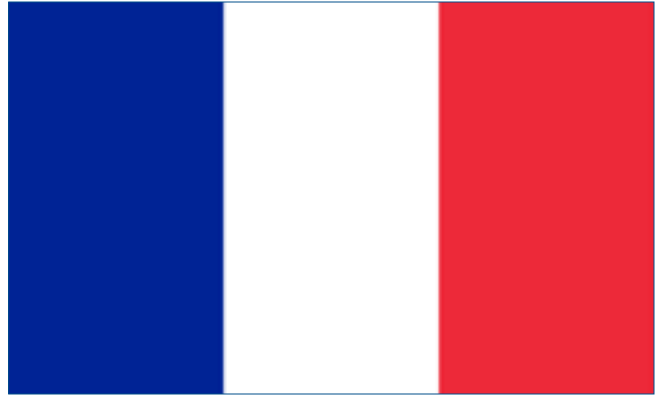
1. The Monagasque Church to strengthen and reach out to its community.
2. Pray that many would see the emptiness of a materialistic and indulgent lifestyle and that the people of Monaco would hunger and thirst for more and seek the full, abundant life that Jesus Christ offers.

Praying for France

Population: 62,636,580

Largest Religion: Christian (61%)

Capital: Paris



In the last 50 years, evangelical Christianity in France has more than tripled. In 2010, there were more than 600,000 evangelical believers meeting in over 2500 fellowships to worship and pray together.

Pray for...

1. The history of France is stained by religious violence, from the bloody wars which claimed the lives of countless Huguenots during the Reformation, to the Counter-Reformation and later, the French Revolution. Over the centuries, the French people have become callous to religion. Pray for the softening of hearts and minds toward Christ Jesus.

2. The French have developed a curiosity toward the occult. There are more people earning a living in occult practices than there are registered doctors, and ten times more than evangelical pastors and missionaries in the country. The spiritual vacuum that was created by secularism has been filled with witchcraft. Pray for the French people to find fellowship with those who have a dynamic, spirit-filled, Christian faith.

Praying for Switzerland

Population: 7,594,561

Largest Religion: Christian (75%)

Capital: Bern



While 60-80% of Switzerland's youth is interested in God and meaning of life, many of them are drifting away from Christianity.

Pray for...

1. Youth-oriented churches and organization, who use music and media to captivate young audiences, to reach those who have become disillusioned by traditional church. Pray specifically for OM, YWAM, KingsKids, BESJ, and YMCA-Jungschar

2. Pray for these groups and others who are making inroads into Swiss youth culture. Pray that they would retain their spiritual cutting edge, would remain relevant, and would be a means of blessing and revival in Switzerland.

Praying for Austria

Population: 8,387,491

Largest Religion: Christian (82%)

Capital: Vienna



“The harvest is white, but the workers are few.” Austria needs more full-time missionaries and workers for the kingdom. There may be more Austrians serving God outside Austria than inside it. The majority of evangelical churches in Austria have been planted through ministries such as OM, International Teams, CEF, DMG, WV.



Pray for...

1. The Lord of the harvest to send more workers, both native Austrians and foreign missionaries, to this needy and ripe field.

2. Pray for generational Austrians to be compassionate and hospitable to the thousands of immigrants who have flooded into their borders during the era of communism and even since. Pray for migrant ethnic groups from former Yugoslavia, as well as Muslim Turks, Afghans, Kurds and Pakistanis, who now live in Austria and are some of the least reached people groups in Europe.

Praying for Liechtenstein

Population: 36,190

Largest Religion: Christian (79%)

Capital: Vaduz



Far from the feudal backwater it once was, Liechtenstein has become a sophisticated, modern, and affluent state. As the last remaining vestige of the Holy Roman Empire, the prince's family has always been Catholic and the majority of his citizens are likewise.

Pray for...

Atheism and Islam are both growing rapidly in Liechtenstein. Only half a percent of the population believes that you must have a personal relationship with Jesus Christ. Pray that as more people move into the tiny principality, that more and more people would encounter the message of the gospel.

Praying for Germany

Population: 82,056,775

Largest Religion: Christianity (64%)

Capital: Berlin



Over the past 100 years, the spiritual climate in Germany has weakened and the role of the church has lessened in the German community, opening the door to compromise, deceit, and tyranny.

Pray for...

1. Post WWII dynamics have contributed to the de-Christianization of Germany. The church is largely considered irrelevant and hostility towards Christianity is increasing. Pray for softened hearts.

2. Mental illness is on the rise, most notably clinical depression. Suicide is the second largest killer of 15-29 year olds. With little moral foundation and a skewed worldview, violence has increased exponentially in Germany. Pray that this desperation would cause the people of Germany to seek real, lasting solutions in Jesus Christ.

Praying for Luxembourg

Population: 491,772

Largest Religion: Christianity (82%)

Capital: Luxembourg



While most citizens of Luxembourg are fluent in French, German, or both, many also speak their native, heart language of Luxembourgish (Letzebuergesch).

Pray for...

To have the scriptures translated into Luxembourgish would be a blessing to many families. Pray that this work would be completed in a timely manner and that the result would be many hearts receptive to the good news. There is only one Christian bookstore located in Luxembourg.

Praying for Belgium

Population: 10,697,588

Largest Religion: Christianity (62%)

Capital: Brussels



Straddling the cultural divide between the Latin and Germanic worlds, Belgium is deeply divided by culture, language, economy, politics, and religious worldviews.

Pray for...

Unity. The Walloon-Flemish rivalry is not new. This cultural divide has defined the region for over 2,000 years. Pray for leaders at every level and in every sector that they might have wisdom to deal with this profound challenge. Pray for the church to be an excellent example of unity, peace and reconciliation for the people of Belgium.

Pray, too, for the Protestant church that was all but wiped out 600 years ago during the Spanish Inquisition. Pray for healing and new life.

Praying for the Netherlands

Population: 16,653,346

Largest Religion: Tie between Secular (47%) Christianity (47%)

Capital: Amsterdam



The Netherlands is the most secular state in Western Europe. The spiritual condition of the country is defined by apathy and ignorance.

Pray for...

1. Spiritual renewal. Pray that dynamic faith would replace empty tradition and irrelevant theological disputes in church circles.

2. A message to reach this secular society that addresses the issues of rampant immorality, materialism, and hopelessness. Pray for a voice of hope and sound logic to reach the younger generations that will light the path to salvation.

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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 only 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—Spanish Hot Chocolate

Ingredients:

6 oz bittersweet chocolate (at least 58% cacao), chopped
½ cup sugar
2 cups milk
¼ cup cornstarch
¼ teaspoon vanilla

Directions:

In a large heavy saucepan combine chocolate, sugar, milk and 2 cups of water. Heat the chocolate over medium heat, whisking frequently, until the chocolate is melted.

Stir cornstarch into 1 cup of cold water until smooth. Whisk the cornstarch slurry into the chocolate. Cook over medium-high heat, whisking constantly until chocolate mixture begins to bubble. Reduce the heat and cook for 2 minutes, whisking, until thick.

Hot Chocolate, continued...

Remove chocolate from heat and stir in vanilla.

If you wish to be extra authentic, serve with churros for dipping.



Chapter 2—Leche Merengada from Spain

Ingredients:

4 Cups (1 liter) whole milk
1 cup (200 g) granulated sugar
1 cinnamon stick
Zest of 1 lemon
4 egg whites
Dash of cinnamon for garnish

Directions:

Pour the milk into a saucepan with the cinnamon stick, lemon zest and ¾ cup of the sugar. Bring heat up and let simmer for 5 minutes. Stir continuously with a wooden spoon to dissolve the sugar completely.

Strain to remove cinnamon stick and lemon zest. Pour it into a bowl and cool in the refrigerator.

Leche Merengada, continued...

Separate egg whites and beat to a soft peak while adding the remaining ¼ cup of sugar. Continue to beat to a stiff peak. Gently fold egg whites into the cold milk mixture.

Keep it refrigerated, then put it in the freezer 30 minutes before serving to improve the consistency. Whisk before serving with a dash of cinnamon on top.



Chapter 3—Pastéis de Belém from Portugal

Ingredients:

- 1 cup milk
- 3 tablespoons cornstarch
- 1/2 vanilla bean (or a splash of vanilla extract)
- 1 cup white sugar
- 6 egg yolks
- 1 (17.5 ounce) package frozen puff pastry, thawed

Directions:

Preheat oven to 375 degrees F. Lightly grease 12 muffin cups and line bottom and sides with puff pastry.

In a saucepan, combine milk, cornstarch, sugar and vanilla. Cook, stirring constantly, until mixture thickens. Place egg yolks in a medium bowl. Slowly whisk 1/2 cup of hot milk mixture into egg yolks. Gradually add egg yolk mixture back to remaining milk mixture, whisking

Pastéis de Belém, continued...

constantly. Cook, stirring constantly, for 5 minutes, or until thickened. Remove vanilla bean.

Fill pas-

try-lined muffin cups with mixture and bake in preheated oven for 20 minutes, or until crust is golden brown and filling is lightly browned on top.



Chapter 4—Fougasse from Monaco

This recipe is neither simple nor instant, but it's perfect for Christmas or Easter as the yeasty dough has a delightful fragrance of orange and anise.

Ingredients:

- For starter:
- 1 teaspoon sugar
 - 1/2 cup warm water (105–115°F)
 - 2 teaspoons active dry yeast (from a 1/4-oz package)
 - 1/2 cup all-purpose flour

For dough:

- 2 tablespoons sugar
- 1 1/4 teaspoons table salt
- 1 teaspoon anise seeds, lightly crushed
- 2/3 cup water
- 2 teaspoons orange-flower water (preferably French)

1 teaspoon finely grated fresh orange zest

1/3 cup mild extra-virgin olive oil (preferably French) plus 1 tablespoon for brushing

3 1/4 cups unbleached all-purpose flour plus additional for kneading

1 1/2 teaspoons flaky or coarse sea salt

Special equipment: a stand mixer fitted with paddle attachment

Directions:

Make starter:

Stir together sugar and warm water in bowl of mixer. Sprinkle yeast over mixture and let stand until foamy, about 5 minutes. (If yeast doesn't foam, discard and start over with new yeast.)

Whisk flour into yeast mixture until combined well. Let starter rise, loosely covered with plastic wrap, 30 minutes.

Make dough:

Add sugar, salt, crushed anise seeds, water, orange-flower water, zest, 1/3 cup oil, and 1 1/4 cups flour to starter and beat at medium speed

until smooth. Mix in remaining 2 cups flour, 1/2 cup at a time, at low speed until a soft dough forms.

Turn dough out onto a lightly floured surface and knead, sprinkling surface lightly with flour if dough is very sticky, until smooth and elastic (dough will remain slightly sticky), 8 to 10 minutes. Form dough into a ball and transfer to a lightly oiled large bowl, turning dough to coat with oil. Cover bowl with plastic wrap and let dough rise in a draft-free place at warm room temperature until doubled in bulk, 1 to 1 1/2 hours.

Punch down dough (do not knead), then halve. Pat out each half into an oval (about 12 inches long and 1/4 inch thick), then transfer to 2 lightly oiled large baking sheets.

Using a very sharp knife or a pastry scraper, make a cut down center of each oval "leaf," cutting all the way through to baking sheet and leaving a 1-inch border on each end of cut. Make 3 shorter diagonal

cuts on each side of original cut, leaving a 1-inch border on each end of cuts, to create the look of leaf veins (do not connect cuts). Gently pull apart cuts about 1 1/2 inches with your fingers. Let dough stand, uncovered, until slightly puffed, about 30 minutes.

Put oven racks in upper and lower thirds of oven and preheat oven to 375°F.

Brush loaves with remaining tablespoon oil and sprinkle with sea salt. Bake, switching position of baking sheets halfway through baking, until loaves are golden brown and sound hollow when tapped on bottom, 35 to 40 minutes total. Transfer loaves to a rack and cool to warm or room temperature.

Cooks' notes:

Fougasses are best eaten the day they're made.

Chapter 5—Ratatouille from Provence

Ingredients:

- 2 large eggplants
- 2 medium yellow onions
- 3 medium bell peppers
- 6 to 8 medium zucchini
- 4 large tomatoes
- 1 1/2 to 2 tablespoons olive oil
- 3 to 4 cloves garlic
- 1 bay leaf
- 3 to 4 sprigs thyme
- 1/4 cup loosely packed basil, sliced into ribbons
- Extra basil for garnishing
- Salt and pepper

Directions:

Peel the eggplants, if desired, and chop them into bite-sized cubes.

Ratatouille, continued...

Transfer them to a strainer set over a bowl and toss with a tablespoon of salt. Let the eggplant sit while you prepare the rest of the ingredients. Dice the onions and roughly chop the peppers, zucchinis, and tomatoes into bite-sized pieces. Mince the garlic. The vegetables will be cooked in batches, so keep each one in a separate bowl.

Warm a teaspoon of olive oil in a large (at least 5 1/2-quart) Dutch oven or pot over medium-high heat. Add the onions and a generous pinch of salt. Sauté until the onions have softened and are just beginning to brown, about 10 minutes. Add the peppers and continue cooking until the peppers have also softened, about another 5 minutes. Transfer the onions and peppers to a clean bowl.

Add another teaspoon of oil to the pot and sauté the zucchini with a generous pinch of salt until the zucchini has softened and is beginning to brown, about 5 minutes. Transfer the zucchini to the bowl with the onions and peppers.

Ratatouille, continued...

Rinse the eggplant under running water and squeeze the cubes gently with your hands to remove as much moisture as possible. Warm two teaspoons of oil in the pan and sauté the eggplant until it has softened and has begun to turn translucent, about 10 minutes. Transfer the eggplant to the bowl with the other vegetables.

Warm another teaspoon of olive oil in the pan and sauté the garlic until it is fragrant and just starting to turn golden, about 1 minute. Add the tomatoes, bay leaf, and whole sprigs of thyme. As the tomato juices begin to bubble, scrape up the brown glaze on the bottom of the pan.

Add all of the vegetables back into the pan and stir until everything is evenly mixed. Bring the stew to a simmer, then turn down the heat to low. Stirring occasionally, simmer for at least 20 minutes or up to 1 1/2 hours. Shorter cooking time will leave the vegetables in larger, more distinct pieces; longer cooking times will break the vegetables down into a silky stew.

Remove the bay leaf and thyme sprigs. Just before taking the ratatouille off the heat, stir in the basil. Serve with extra basil and a drizzle of good olive oil.



Chapter 5—Ham and Gruyere Galettes from Brittany

- Crêpes
- 2/3 cup buckwheat flour
- 2/3 cup all-purpose flour
- 1/4 tsp. salt
- 2 eggs
- 1/2 cup milk
- 1 cup water, plus extra as needed
- 2 T salted butter, melted, plus extra as needed

- Fillings
- 8 eggs
- 1/2 lb. Gruyère cheese, grated
- 1/2 lb. sliced ham
- 1 cup cooked spinach leaves, optional
- 4 small vine-ripe tomatoes, sliced, optional
- Fleur de sel and Freshly ground white pepper

Galettes, continued...

In a large bowl, whisk together the flours and salt. Make a well in the center and add the eggs, milk, and 1 cup of water. Whisk from the inside out, gradually pulling in the dry ingredients from the sides until smooth. Cover and refrigerate for at least 2 hours.

Whisk in the melted butter. Then, whisk in 1/2 cup cold water, or enough so that the batter has the consistency of heavy cream.

Heat a 12-inch non-stick sauté pan over medium-high heat. Remove from the heat



Galettes, continued...

and ladle approximately $\frac{1}{8}$ cup of the batter in the center. Immediately tilt the pan to evenly distribute the batter into a thin, even layer. Return to the heat and cook undisturbed until lightly browned at the edges, about 1 to 2 minutes. Then flip with a spatula and cook for 1 more minute. Transfer to a plate and repeat until batter is finished.

Return the crepes, one at a time, to the pan over medium heat, and brush the surface with melted salted butter. Separate an egg and reserve the yolk. Spread the egg white onto the crepe evenly by tilting the pan. Then place the egg yolk in the center. Sprinkle cheese around the yolk, and add 2 to 3 slices of ham on top. Scatter spinach leaves and tomato slices, if using, around the yolk. Fold in the corners of the crepe to make a square. Cover and cook until the cheese melts and the egg is cooked, about 30 seconds. Sprinkle yolk with fleur de sel and pepper and serve immediately.

Chapter 6—Crepes from France

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 8—French Baguette

Ingredients:

- 1 1/2 cups (12 oz.) tap water, heated to 115°
- 1 tsp. (1/8 oz.) active dry yeast
- 3 1/4 cups (14 2/3 oz.) all-purpose flour
- 1 1/2 tsp. (3/8 oz.) kosher salt
- Canola oil, for greasing bowl
- 1/2 cup ice cubes

Directions:

Whisk together water and yeast in a large bowl; let sit until yeast is foamy, about 10 minutes. Add flour, and stir with a fork until dough forms and all flour is absorbed; let dough sit to allow flour to hydrate, about 20 minutes. Add salt (Figure A); transfer dough to a lightly floured work surface, and knead until smooth and elastic, about 10 minutes. Transfer dough ball to a lightly greased bowl; cover bowl with plastic wrap, and place bowl in a cold oven. Let dough rest until doubled in size, about 45 minutes.

Baguette, continued...

Transfer dough to a lightly floured work surface, and shape into an 6x8 inch rectangle. Fold the 8" sides toward the middle (Figure B), then fold the shorter sides toward the center. Return dough, seam side down, to bowl. Cover with plastic again, and return to oven; let sit until doubled in size, about 1 hour.

Remove bowl with dough from oven, and place a cast-iron skillet on the bottom rack of oven; position another rack above skillet, and place a baking stone on it.

Heat oven to 475°. Transfer dough to a lightly floured work surface, and cut into three equal pieces; shape each piece into a 14" rope (Figure C). Flour a sheet of parchment paper on a rimless baking sheet; place ropes, evenly spaced, on paper. Lift paper between ropes to form pleats; place two tightly rolled kitchen towels under long edges of paper, creating supports for the loaves. Cover loosely with plastic wrap; let sit until it doubles in size, about 50 minutes.

Uncover; remove towels, and flatten paper to space out loaves. Using a sharp razor or paring knife, slash the top of each baguette at a 30-degree angle in four spots (Figure D); each slash should be about 4" long. Using the corner of the parchment paper as a guide, slide the loaves, still on the parchment paper, onto the baking stone. Place ice cubes in skillet (this produces steam that lets the loaves rise fully before a crust forms). Bake the baguettes until darkly browned and crisp, about 30 minutes; cool before serving.



Chapter 9—Fondue from Switzerland

Ingredients:

- 1 cup dry white wine
- 1/2lb of shredded swiss cheese
- 1/2lb of shredded gruyere cheese
- 2 tsp of all-purpose flour
- 1/4 tsp of salt
- 1/4 tsp of nutmeg
- 1 loaf of french bread or baguette (recipe above)

Directions:

Simmer wine in fondue pot. Add Swiss cheese, Gruyere cheese, 1/4 pound at a time. Stir after each addition of cheese until melted. Stir in flour. When all the cheese has melted, stir in salt and nutmeg. Serve with French bread cut into 1 inch cubes.

Chapter 9—Rosti from Switzerland

Ingredients:

- 1 large egg
- 1 cup diced ham, (about 5 ounces)
- 1 cup shredded part-skim Jarlsberg, or Swiss cheese, divided
- 1 shallot, minced
- 1 teaspoon chopped fresh rosemary, or 1/4 teaspoon dried
- 1/2 teaspoon freshly ground pepper
- 1/4 teaspoon salt
- 4 cups frozen hash brown potatoes
- 2 tablespoons extra-virgin olive oil, divided

Directions:

1. Beat egg in a large bowl. Stir in ham, 1/2 cup cheese, shallot, rosemary, pepper and salt. Add frozen potatoes and stir to combine.
2. Heat 1 tablespoon oil in a large nonstick skillet over medium heat.

Rosti, continued...

Pat the potato mixture into an even round in the pan. Cover and cook until browned and crispy on the bottom, 4 to 6 minutes.

3. Remove the pan from the heat. Place a rimless baking sheet on top. Wearing oven mitts, grasp the pan and baking sheet together and carefully invert, unmolding the rösti onto the baking sheet. Wipe out any browned bits from the pan. Return it to the heat and add the remaining 1 tablespoon oil. Slide the rösti back into the pan. Top with the remaining 1/2 cup cheese, cover and cook the second side until crispy and browned, 4 to 6 minutes. Slide onto a platter, cut into wedges and serve.



Chapter 9—Tirggel from Switzerland

Ingredients:

2 cups honey- I used local wildflower honey
½ cup powdered sugar
1 tsp ground cinnamon
1 tsp ground cloves
1 tsp ground ginger
1 tsp ground coriander
1 tsp ground anise
1 1/2 Tablespoons rosewater
3 cups all purpose flour
Oil to coat cookie molds

Directions:

In a double boiler, place honey, powdered sugar, spices and rosewater together. Stir until all of the sugar has dissolved and the honey mixture is thin. Set to the side to cool but not completely. Place flour into

Tirggel, continued...

a bowl and make a well. Pour the cooled honey into the flour and fold together with a wooden spoon to make a dough. You may need to knead the remaining flour into the dough. If you're short on time, place the dough into the refrigerator for one hour otherwise, as the original recipe indicates, let cover the dough and cool overnight at room temperature. Set the oven to broil. Place the rack on the top shelf. Line one cookie sheet with parchment paper. Roll out portions of the dough on a prepared surface to 2mm thick or thicker depending on the size of the mold. The cookies will be quite thin. Oil the Springerle or Tirggel mold with a sweet oil, I used almond oil. Re-oil mold as needed. Spraying your mold with a non-stick olive oil spray works well too to prevent the dough from adhering to the mold. Print cookies, cut them out with a cookie cutter, and place them on prepared baking sheets. Broil cookies 2-3 minutes until the relief of the cookie turns golden brown and the underside of the cookies are white. Cookies burn very easily so watch them carefully as they broil. Remove cookies from baking sheet and repeat the broiling process one sheet at a time.

Chapter 10—Apfelstrudel of Austria

Below is a “cheater” version of Apfelstrudel for the home cook. If you would like to watch or even make the authentic recipe, click through to this website - <http://www.livvienna.com/original-viennese-apple-strudel/>

Ingredients:

- 3 apples, peeled, cored and thinly sliced or cubed (I used Gala)
- 1 teaspoon lemon juice
- 3 tablespoons sugar
- 1 tablespoon all-purpose flour
- 3/4 teaspoon ground cinnamon
- 1/4 cup dried cranberries or raisins
- 1/4 cup chopped walnuts, optional
- 1 sheet of puff pastry, thawed
- 1 egg

Directions:

1. Heat the oven to 375°F. Line a large baking sheet with parchment paper.

Apfelstrudel, continued...

2. Toss the apples with lemon juice then sprinkle the sugar, flour and cinnamon over them. Toss well. Add the cranberries and walnuts, toss again.
3. Beat the egg with a tablespoon of water in a small bowl.
4. Sprinkle flour on a work surface and unfold the pastry sheet. Flour a rolling pin and roll the puff pastry out to a 16 x 12 -inch rectangle.
5. With the short side facing you spoon the apples onto the bottom half and leave a 1-inch border around the edges.
6. Brush the border all the way around with egg.
7. Roll the puff pastry up and place seam side down on the baking sheet. Press the edges together well and tuck them under.
8. Brush the top with egg and cut slits in it for the steam to escape.
9. Bake about 35 minutes or until golden brown all over. Let cool.
10. In a small bowl whisk the confectioners sugar with the heavy cream until smooth. Drizzle over the strudel and sprinkle with a handful of chopped walnuts.
11. Cut into slices or slabs with a serrated knife. Store leftovers tightly covered up to 3 - 4 days.

Chapter 12—Wienerschnitzel from Germany

Ingredients:

- 2 pounds veal cutlets
- 1/2 cup all-purpose flour
- 3 tablespoons grated Parmesan cheese
- 2 eggs
- 1 teaspoon minced parsley
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 pinch ground nutmeg
- 2 tablespoons milk
- 1 cup dry bread crumbs
- 6 tablespoons butter
- 4 slices of lemon



Wienerschnitzel, continued...

Directions:

Place each veal cutlet between two pieces of plastic wrap, and pound with the flat side of a meat mallet until about 1/4 inch thick. Dip in flour to coat.

In a medium bowl, stir together the Parmesan cheese, eggs, parsley, salt, pepper, nutmeg and milk. Place bread crumbs on a plate. Dip each cutlet into the egg mixture, then press in the bread crumbs to coat. Place coated cutlets on a plate and refrigerate for 1 hour or overnight.

Melt butter in a large skillet over medium heat. Cook the breaded cutlets until browned on each side, about 3 minutes per side. Remove to a serving platter, and pour the pan juices over them. Garnish with lemon slices.

Chapter 14—Belgian Fries

Ingredients:

3 to 4 cups of vegetable oil for frying
2lb of Russet or Yukon Gold potatoes, peeled, rinsed, and dried
Salt to taste

Directions:

Pour enough oil into a deep fryer to reach at least halfway up the sides of the pan but not more than three-quarters of the way up. Heat the oil to 325°F.

Cut the potatoes into sticks 1/2 inch wide and 2 1/2 to 3 inches long. Dry all the pieces thoroughly in a clean dish towel. This will keep the oil from splattering. Divide the potato sticks into batches of no more than 1 cup each. Do not fry more than one batch at a time.

Belgian Fries, continued...

When the oil has reached the desired temperature, fry the potatoes for 4 to 5 minutes per batch. They should be lightly colored but not browned. If your fryer has a basket, simply lift it out to remove the fried potatoes. Otherwise, use a long-handled skimmer to lift out the potatoes. Be sure to bring the temperature of the oil back to 325°F in between batches. At this point the fries can rest for several hours at room temperature until you are almost ready to serve them.

Heat the oil to 325°F. Fry the potatoes in 1-cup batches until they are nicely browned and crisp, 1 to 2 minutes. Drain on fresh paper towels or brown paper bags and place in a warmed serving bowl lined with more paper towels. Sprinkle with salt and serve. Never cover the potatoes to keep them hot as they will immediately turn soft and limp. If you are inclined to perfectionism, leave some potatoes to fry halfway through the meal so you can serve them crisp and piping hot.



My Timeline Book

Assembly Instructions

Create your timeline book by printing out as many copies of the blank timeline pages (2 and 3) as you think you will need and follow the instructions here:

1. Print multiple copies of page 2, then...
2. Turn the pages over, place back into your printer tray and print page 3 on the reverse side of page 2 to create a 2-sided timeline document.
3. 3-hole punch your pages and place within a 1" binder.

How to Use Your Timeline Book

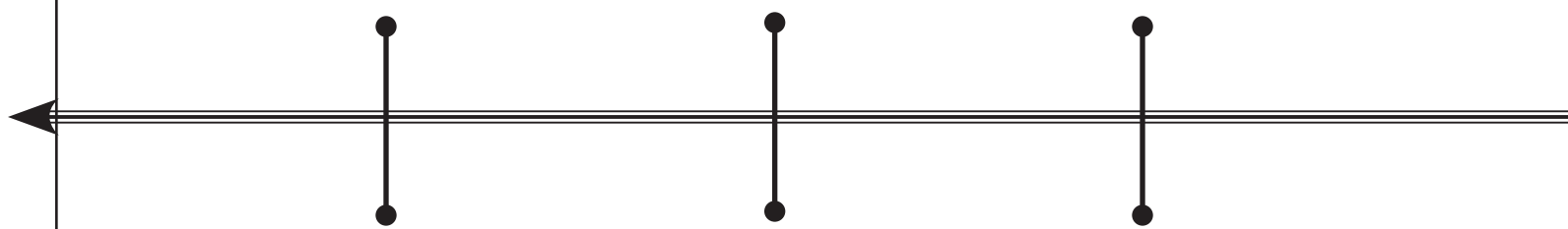
Look for the oldest date listed in the timeline events on pages 4-7. Mark that date as your first date. Then look for your most recent date within the timeline events and mark that date as your last date. Next, intersperse date increments on the date markers that fall in-between the oldest and most recent dates.

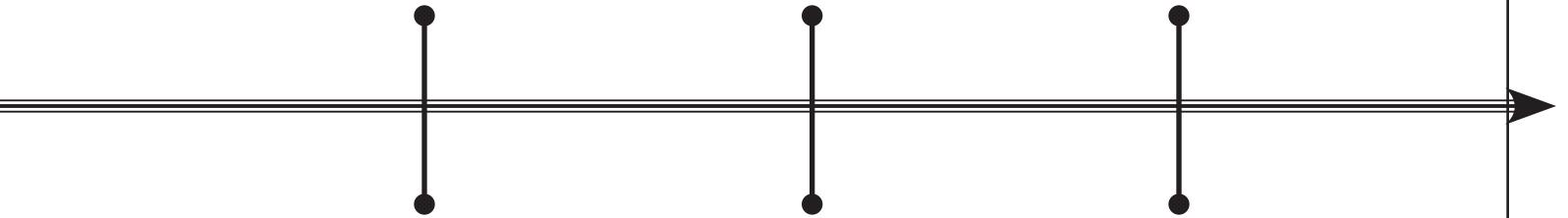
Next, as you read through A Child's Geography, add the dates that you come across to your timeline book. Allow your child to use colored markers, colored pencils or timeline figures, if you have any. Encourage him/her to draw pictures and add flourishes that will make the finished timeline a treasured keepsake.

If you would prefer a blank timeline book or set of wall timelines that have been pre-measured and pre-marked with date increments, please see Wonders of Old and Wall Timelines of World History options that are located on this webpage - <http://knowledgequestmaps.com/products/timelines/>.

Here's a coupon code for \$5 off any timeline format available from Knowledge Quest – Timeline5.

We hope you have a good time with time!





Timeline of Spain

500 BC	↑	Toledo becomes important steel-working center
AD 632		Mohammed dies
AD 732		Battle of Tours (Poitiers)
AD 1492		Moors driven out of Spain / Columbus sails for the New World
AD 1500		King Phillip the 3rd constructs the Plaza Mayor in Madrid
AD 1519		Ferdinand Magellan sails from Seville to circumnavigate the globe
AD 1588		The Spanish Armada defeated by the British Navy
AD 1850		Planning begins for the expansion of Barcelona
AD 1900		The Spanish Civil War
AD 1926		Antoni Gaudi dies during the building of the Sagrada Familia
AD 1992	↓	Summer Olympics held in Barcelona

Timeline of Portugal

AD 700	↑	Moors conquer Portugal and build Castelo de Sao Jorge
AD 1100		King Alfonso Henriques drive the Moors out of Portugal
AD 1128		The Battle of Sao Mamede
AD 1755		Earthquake, fire, and tidal wave kills 30,000 people in Lisbon
AD 1885		Gloria Funicular built in Lisbon
AD 1905		The queen of Portugal puts her royal coaches on display
AD 1966	↓	Suspension bridge built in Lisbon

Timelines of Andorra and Monaco

AD 803	↑	Charlemagne rescues Andorra from the Moors
AD 988		Andorra becomes an independent state
AD 1962	↓	Peter Seeger writes song about Andorra
AD 1215	↑	Monaco founded as a colony of Genoa
AD 1297		Monaco captured by Francois Grimaldi
AD 1419		Monaco purchased from Spain by the Grimaldis
AD 1956	↓	Grace Kelly and the Prince of Monaco marry

Timeline of France

3300 BC	↑	Monoliths erected in Brittany
51 BC		Brittany becomes part of the Roman Empire
AD 52		The Parisii people found Paris
AD 732		Battle of Tours
AD 800		Charlemagne becomes the Holy Roman Emperor
AD 970		Vikings sail up and down the Dordogne River
AD 1066		Brittany swears loyalty to William the Conqueror
AD 1163		Construction begins on Notre Dame Cathedral
AD 1337		The Hundred Years' War begins
AD 1428		Battle of Orleans
AD 1452		The Hundred Years' War ends
AD 1532		Brittany becomes a province of France
AD 1547		Diane de Poitiers commissions arched bridge to be built over the River Cher
AD 1623		King Louis the 13th begins construction on Versailles
August 8 1786 AD		First ascent of Mont Blanc by Jaques Balmat and Dr. Michel Paccard
AD 1792		French Revolutionaries storm the palace and capture the King
AD 1800		Aristocrats begin to flock to the coast of France
AD 1808		Marie Paradis is the first woman to reach the summit of Mont Blanc
AD 1889		The Eiffel Tower is constructed for the World's Fair
AD 1916		Battle of Verdun in WWI
AD 1924		Chamonix hosts the Winter Olympic Games
June 6 1944 AD		D-Day invasion at Normandy Beach
AD 1955		Mont Blanc cable car built
AD 1958		Fifth French Republic founded by Charles de Gaulle
AD 1997	↓	Construction begins on the Guedelon Castle

Timeline of Switzerland

AD 1291	↑	Old Swiss Confederacy formed
AD 1889	↓	Funicular built in Zurich

Timelines of Liechtenstein and Luxembourg

AD 1608	↑	Liechtenstein Dynasty begins
AD 1719		Charles IV gives Veduz and Schellenberg to the Liechtenstein family
AD 1815	↓	Liechtenstein gains independence after Napoleon's reign
AD 963	↑	The city of Luxembourg founded
AD 1815		Grand Duchy of Luxembourg established
AD 1867		Luxembourg granted independence
AD 1900		Michelin Tire Company publishes its first dining guidebook
AD 1926		Michelin Tire Company sends out anonymous restaurant reviewers
AD 1944-45		The Battle of the Bulge
AD 1948		Luxembourg enters into the Benelux union
AD 1957	↓	Luxembourg becomes a founding country of the European Union

Timeline of Austria

7000 BC	↑	People start mining salt in Hallstatt
800-400 BC		Hallstatt Era
AD 1429		Innsbruck founded
AD 1460		Imperial Palace built in Innsbruck
AD 1553		Gothic Hofkirche built in Innsbruck
AD 1918		World War I and the Habsburg dynasty end
AD 1992	↓	Rhine-Main-Danube Canal completed

Timeline of Germany

113 BC – 596 AD	↑	Germanic Wars
555		The Duchy of Bavaria is formed.
800		Charlemagne crowned as the first Holy Roman Emperor
936		Aachen crowned king of Germany
962		Otto crowned Holy Roman empire
1135		Berlin City Hall built
1150		St. Martin Church built
1170		Rothenburg founded
1248 – 1880		Construction on the Kolner Dom
1343		Black Death spreads across Europe
1400 – 1800		Hanseatic League
1417 – 1701		Brandenburg Empire
1453		Gutenberg produced the first printed Bible
1483 – 1546		Martin Luther
1618 – 1648		Thirty Years War
1701 – 1871		Prussian Empire
1788 – 1791		Construction of the Brandenburg Gate
1806		Holy Roman Empire ends and Bavaria becomes the Kingdom of Bavaria
1814		German Confederation formed
1869		Construction on Neuschwanstein Castle begins
1871		German Empire established
1871 – 1918		German Empire
1905		Berliner Dom built
1918		Bavaria is incorporated into Germany
1918		Germany loses World War I
1919 – 1933		Weimar Republic
1933		Adolf Hitler comes to power in Germany
1933 – 1945		Third Reich
1945		Germany loses World War II
1945 – 1946		Nuremberg Trials held
1990	↓	Berlin Wall torn down

Timeline of Belgium

400s	Merovingians rule Belgium
558	The city of Liege is first recorded
580	Brussels begins as a small village
700s	Carolingian Empire
985 - 1345	Liege ruled by prince-bishops
1240	The Belfry of Bruges is built
1300-1400	Many kingdoms united to form the Burgundian Netherlands
1345	The people of Liege rebel against the prince-bishop; Liege is ruled by its guilds
1500	The "Golden Inlet" begins to fill up with silt
1568 – 1648	Eighty Years' War
1600	Trade commences on the Amber Road trade route starting in Bruges
1695	Louis XIV of France attacks Brussels and the city burns to the ground
1815	Napoleon defeated; Low Countries united as United Kingdom of the Netherlands
1830	Brussels starts a revolution and wins back their city
1830	The Belgian Revolution
1830	Liege gains independence after the Belgian Revolution
1831	Leopold I crowned first king of Belgium

Timeline of the Netherlands

57 – 53 BC	The Netherlands become part of the Roman Empire
AD 1170	Amsterdammers build a bridge and a dam to protect the village from flooding
AD 1200s	Dutch people begin using windmills to pump water away from their land
AD 1230	The Helpoort Gate is constructed
AD 1408	Nieuwe Kerk built
AD 1433	Belgium and the Netherlands are united by Phillip the Good Of Burgundy
AD 1586	Walloon Church begins holding services
1600 – 1800	The Zaanse Schans windmills are built
1600s	Amsterdam becomes the wealthiest city in the world
1645	Nieuwe Kerk rebuilt after being destroyed in a fire
1648	The Netherlands receive their full independence
1815	The Dutch people gain independence
1940	Germany invades the Netherlands
1942	Anne Frank begins her diary
1947	The Diary of Anne Frank is published after her death

A Child's Geography: **Explore Medieval Kingdoms**

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

- Morocco
- Rock of Gibraltar
- Strait of Gibraltar
- Iberian Peninsula
- Spain
- Andalucia
- Ronda
- Seville
- Granada
- Barcelona
- Pyrenees Mountains
- Mediterranean Sea
- Ceuta and Melilla
- Catalonia
- Montserrat

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

- The Rock of Gibraltar
- The Arena of Ronda
- The Alhambra
- Segrada Familia
- Montserrat

TRAVEL LOG for Chapter 2

Map Notes

- Basque Country
- Pamplona
- Navarre
- San Sebastian
- Segovia
- Madrid
- Bilbao
- Manzanares River
- Castile-La Mancha
- Toledo

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

- The Running of the Bulls
- Segovia Castle
- Guggenheim Museum
- Christopher Columbus' ships
- Windmills of Toledo

TRAVEL LOG for Chapter 3

Map Notes

- Portugal
- Madeira
- The Azores
- Lisbon
- Tejo River
- Cape Sagres
- Salema
- Guimaraes

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

- Mount Pico
- Suspension Bridge
- Trolley / cable car
- Castelo de Sao Jorge
- School of Navigation
- Cork forest
- Belem Tower
- Mafra National Palace
- Coach Museum

TRAVEL LOG for Chapter 4

Map Notes

- Andorra
- Andorra la Vella
- Pyrenees Mountains
- Monaco (AKA Monte Carlo)

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

- Gigafer
 - Charlemagne
 - Airtrekk Naturlandia (look up photos on internet with parent's help.)
 - Super Yacht
 - Grand Prix Raceway
 - Princess Grace Kelly
-

TRAVEL LOG for Chapter 5

Map Notes

- France
- Nice
- Cannes
- Villefranche-sur-Mer
- Cote d'Azur
- Gorge du Verdon
- Aix-en-Provence
- Provence
- Marseille
- Chateau d'If
- Nimes
- Languedoc-Roussillon
- Carcassonne

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

- Low, Middle and High Corniche
- Russian Orthodox Church in Nice
- Calanque de Morgiou
- Chateau d'If
- Arena at Nimes
- Pont du Gard
- Walled city of Carcassonne

TRAVEL LOG for Chapter 6

Map Notes

- Dordogne River
- Beynac
- Lascaux
- Brittany
- Normandy
- Mont St. Michel
- Bayeux
- Rouen
- Normandy Beaches

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

- Castle of Beynac
- The Caves of Lascaux
- Carnac Stones of Brittany
- The island abbey of Mont St. Michel (include the land bridge)
- The Bayeux Tapestry
- The bronze statue of Joan of Arc
- The amphibious D-Day invasion in Normandy

TRAVEL LOG for Chapter 7

Map Notes

- Paris
- Versailles

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

- Point Zero
- The Cathedral of Notre Dame (include a gargoyle!)
- Sainte-Chappelle
- The pyramid of the Louvre
- The Arc de Triomphe
- The Palace of Versailles
- A map of the gardens of Versailles
- Marie Antoinette's Hamlet
- Eiffel Tower

TRAVEL LOG for Chapter 8

Map Notes

- Amboise
- Blois
- Tours
- Loire Valley
- Loire River
- Chambord
- Chenonceau
- Burgundy
- Alsace
- Verdun
- Colmar
- French Alps
- Chamonix
- Mont Blanc

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

- Chambord
- Chenonceau
- Guedelon Castle
- The Canals of Burgundy
- Clos-Luce
- A WWI trench
- Half-timbered building in Colmar
- Aiguille du Midi
- Mont Blanc
- Mountain climbers on Mont Blanc
- Step into the Void
- Mer de Glace glacier

TRAVEL LOG for Chapter 9

Map Notes

- Switzerland
- Swiss Alps
- Central Plateau
- Jura Mountains
- Rhone River
- Geneva
- Interlachen
- Lauterbrunnen
- Zurich
- Lake Zurich
- Limmat River
- Graubunden

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

- A gondola
- The Matterhorn
- A Jurassic dinosaur
- Flags of Switzerland and the Red Cross
- The Glacier Express train
- Trummelbach Falls
- Edelweiss flower
- Chamois or ibex
- A funicular
- Grossmunster
- Fondue
- Cowbells!

TRAVEL LOG for Chapter 10

Map Notes

- Austria
- Danube River
- Inn River
- Salzach River
- Ends River
- Lake Constance
- Lake Neuschiedl
- Innsbruck
- Salzburg
- Salzkammergut Lake District
- Lake Hallstatt
- Hallstatt
- Vienna

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

- Skiers at Innsbruck
- Wolfgang Amadeus Mozart
- Hohensalzburg Fortress
- The salt mines at Hallstatt
- A beech forest
- A badger, fox, or marten
- St. Stephens Cathedral
- Schonbrunn Palace
- Lipizzaner horses

TRAVEL LOG for Chapter 11

Map Notes

- Germany
- Zugspitze
- Bavaria
- Munich
- Lake Constance
- Rhine River
- Black Forest
- Nuremberg
- Rothenburg ob der Tauber
- Rhine River
- Mainz
- Bacharach
- St. Goar
- Koblenz
- Mosel River
- Burg Eltz

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

- Zugspitze
- A cave in the Zugspitzplatt
- Neuschwanstein Castle
- Rathaus-Glockenspiel
- A fairytale character of the Black Forest
- A mythical creature of the Black Forest
- The Christmas Market
- The printing press
- A barge on the Rhine River
- Johannes Gutenberg
- Pfalz Castle
- Loreley
- Burg Eltz

TRAVEL LOG for Chapter 12

Map Notes

- Aachen
- Cologne
- Wittenberg
- Berlin
- Trave River
- Lubeck
- Rugen
- Königsstuhl

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

- Aachen Cathedral
- The Barbarossa Chandelier
- Cologne Cathedral
- Terraced farmland
- Albert Einstein
- Martin Luther
- 95 Theses
- The Berlin Wall
- Checkpoint Charlie
- The Brandenburg Gate
- A Segway
- The King's Chair

TRAVEL LOG for Chapter 13

Map Notes

- Liechtenstein
- Vaduz
- Luxembourg
- Luxembourg City
- Alzette River
- Oesling Region
- The Gutland
- Ardennes Massif
- Moselle Valley

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

- Vaduz Castle
- Adolphe Bridge
- Palais Grand Ducal
- The Bock
- Oxbow in the river
- Vianden Castle

TRAVEL LOG for Chapter 14

Map Notes

- Belgium
- Brussels
- Ardennes Uplands
- Wallonia
- Flanders
- River Meuse
- Senne River
- Bruges
- Liege

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

- Dinant Bathtub Regatta
- French Fries
- Flower carpet at the Grand Palace
- Seafood pralines
- The Belfry of Bruges
- A lace shop
- Madonna and Child

TRAVEL LOG for Chapter 15

Map Notes

- The Netherlands
- Maastricht
- Rotterdam
- The Hague
- Gouda
- Rhine River
- Meuse River
- Scheldt River
- Waal River
- the Delta
- Lisse
- Amsterdam
- Amstel River
- Zaanse Schans

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

- Polder in the Low Countries
- Keukenhof Gardens
- The canals of Amsterdam
- Houseboats along the canals
- The narrowest house in Europe
- The windmills of Zaanse Schans