

CROATIACOUNTRIES FOR KIDS FROM CASE OF ADVENTURE

CASE OF ADVENTURE-COM

Copyright

All material, printables and downloads from caseofadventure.com are copyright CASE OF ADVENTURE 2017, except where used under rights granted by the original copyright holder, including under Creative Commons licenses where attribution has been given. All rights reserved.

Personal Use Only. No commercial use.

This product, from CASE OF ADVENTURE is provided to you for your personal use only. Accordingly, you agree that you will not copy, reproduce, alter, modify, create derivative works, or publicly display content from it, except for your own personal, non-commercial use.

Any use of this product that infringes upon the intellectual property rights of CASE OF ADVENTURE or that is for commercial purposes will be investigated, and the owner shall have the right to take appropriate civil and criminal legal action.

Modifications of Terms:

CASE OF ADVENTURE shall have the right to modify the terms of this Agreement at any time, which modification shall be effective immediately and shall replace all prior Agreements.

You are more than welcome to:

- Save the files to your computer and print copies for yourself whenever you would like.
- Link directly to caseofadventure.com to share this product with others.
- Write blog posts using picture of your students using this product as long as proper credit is given to CASE
 OF ADVENTURE <u>www.caseofadventure.com</u>.

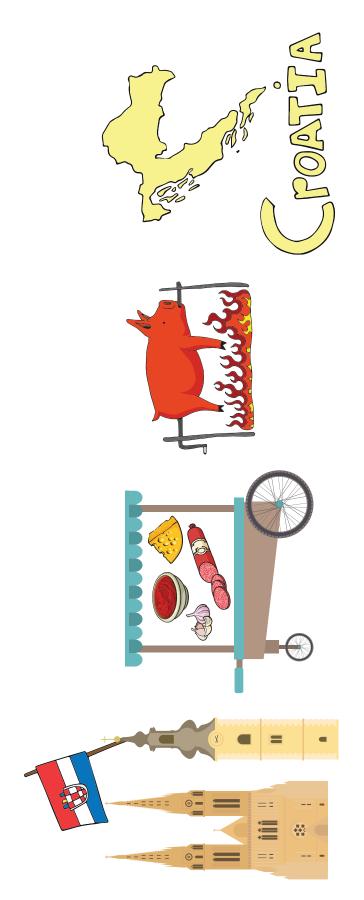
Please do not:

- Host any of the files on your own or other sites.
- Reproduce, repackage, or redistribute the contents in whole or in part, for any reason.
- Use this product for commercial purposes.
- Transmit or store any resources on any other website or other form of electronic retrieval system.

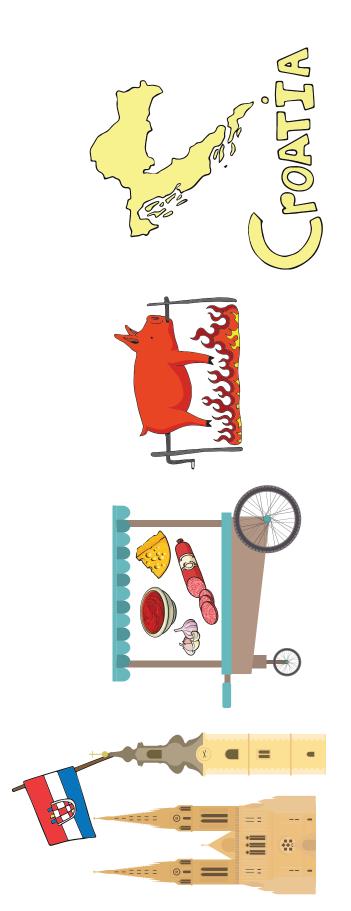
If you have any questions please feel free to email me directly karyn@caseofadventure.com. I will do my best to respond promptly.

ENJOY!

ROALIA



としつりつ







CROATIA











CROATIA FUNFO

- 1. Football is the most popular sport in Croatia.
- 2. In Croatia, soup is served with almost every meal.
- Croatia has 1246 islands!
- 4. Two places on the moon are named after Croatians. They were scientists J. R. Boskovic and Mohorovicic.
- 5. The world's first pipe organ played by the sea is in Zadar.
- 6. In 1906, a Croatian man named Slavoljub Penkala Invented a mechanical pencil. Today we call them 'pens'.
- 7. The columns of the White House in Washington D. C. are made from White stone Mined on the Isle of Brac in Croatia.
- 8. Croatians can vote at the age of sixteen if they are employed. If not, they must wait until they are eighteen.
- 9. Zlatni Rat beach changes shape depending on the wind and tides.
- 10. The remains of a German WWII ship can be seen just a few meters below the surface in Zavratnica bay.
- 11. If you are born on a Jadrolinija ferry from Hvar, you will get free passage on the ferry for life.
- 12. Locals will tell you that the bright yellow colour painted on the lighthouse of Veli Rat is because of the 100,000 egg yolks which were mixed into the paint.
- 13. Zagreb has more museums than any other city in the world, causing it to be named, "The city of museums".
- 14. If you spread out a map of the world the town of Ludbreg in Croatia would be right in the centre.
- 15. The island of Biševo in Croatia has only 13 residents.
- 16. The biggest necktie in the world was 808 metres long, and was displayed in Croatia in 2003. It took five days to complete and was tied around the Pula Arena.
- 17. There are still some undiscovered buried land mines in Croatia from WWII.

PRINT ON PAPER ONE PASSPORT STAMP AND VISA PER STUDENT



cut with a 1" or a 1..5" circle punch











CROATIA



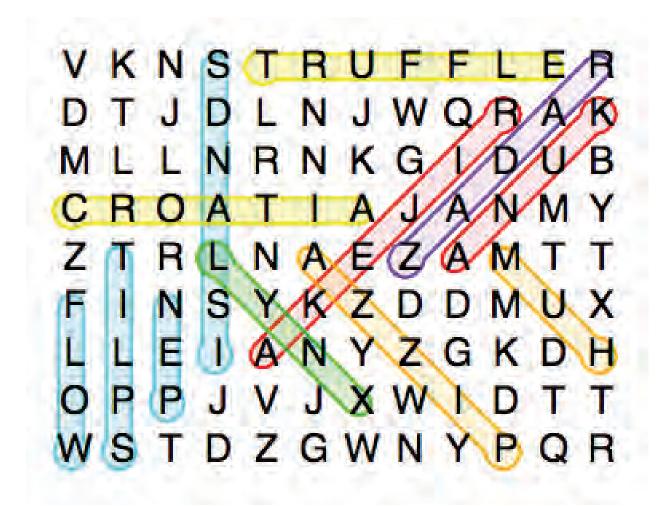
Write an interesting or unusual fact you have learned about Croatia.	Draw a Croatian food you'd like to try.
	Write about the aftermath or remaining effects of the war in Croatia.
Write about the sea organ in Zadar.	
ANTHRUST ANTHRUST	

EASY CROATIA WORD SEARCH



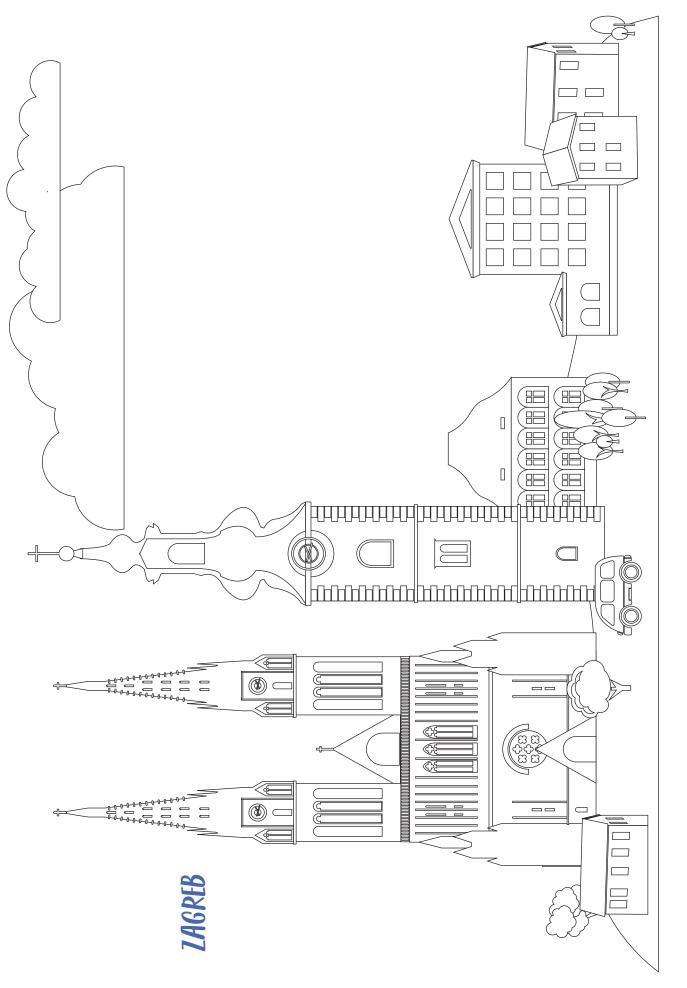
Croatia Lynx Islands Zadar Split Kuna Pizza Truffle Pen Hum Wolf Rijeka

EASY WORD SEARCH SOLUTION

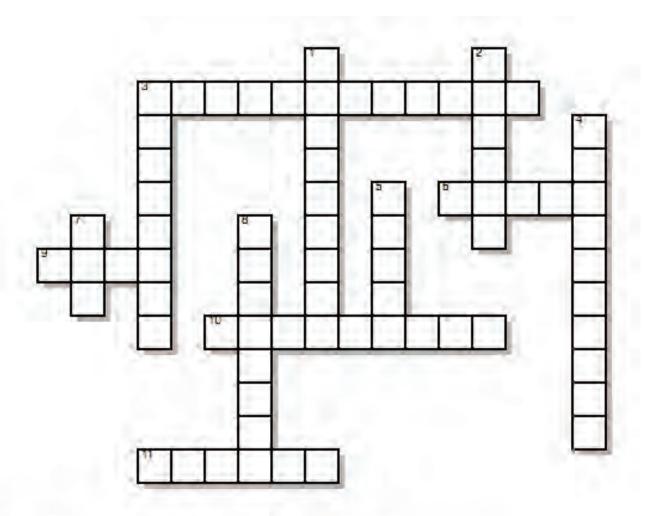




© CASE OF ADVENTURE www.caseofadventure.com



CROATIA CROSSWORD



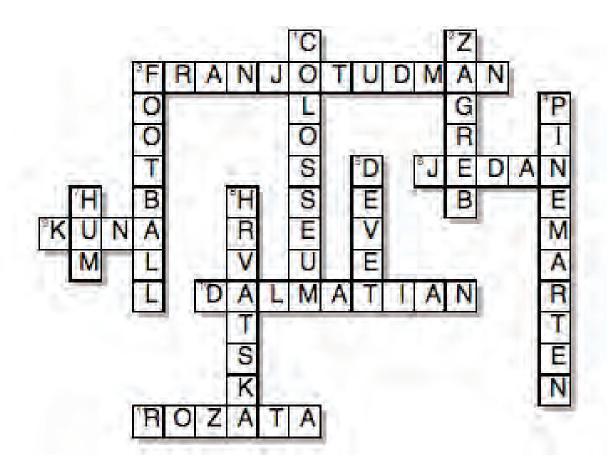
ACROSS

- 3 The first president of Croatia
- 6 The number one in Croatian
- 9 The Croatian currency
- 10 The breed of dog that comes from Dalmatia
- 11 A Croatian custard pudding similar to creme caramel

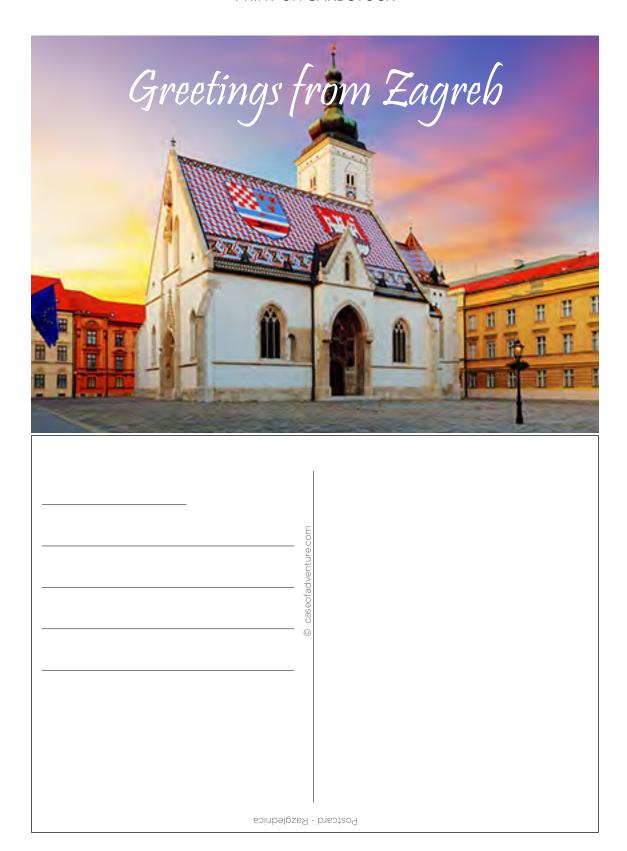
DOWN

- 1 A Roman Amphitheater
- 2 The capital city of Croatia
- 3 The most popular sport in Croatia
- 4 The national animal in Croatia
- 5 The number nine in Croatian
- 7 The smallest town in the world
- 8 Croatia in Croatian

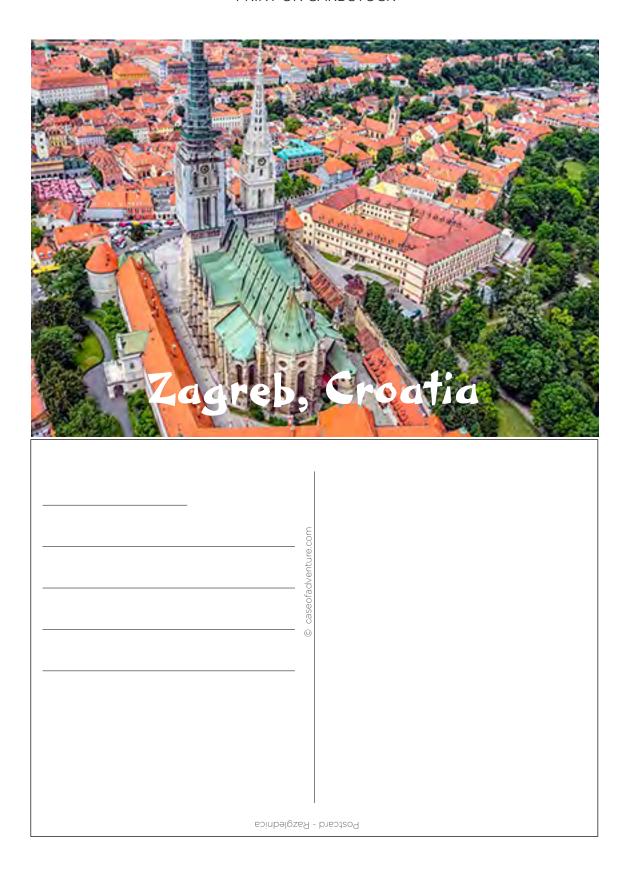
CROSSWORD SOLUTION



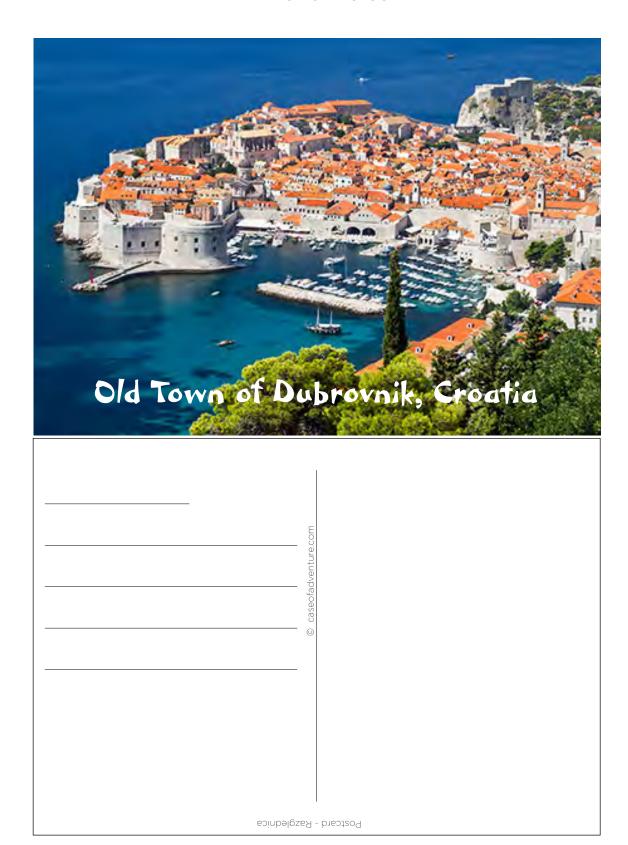
PRINT ON CARDSTOCK



PRINT ON CARDSTOCK



PRINT ON CARDSTOCK



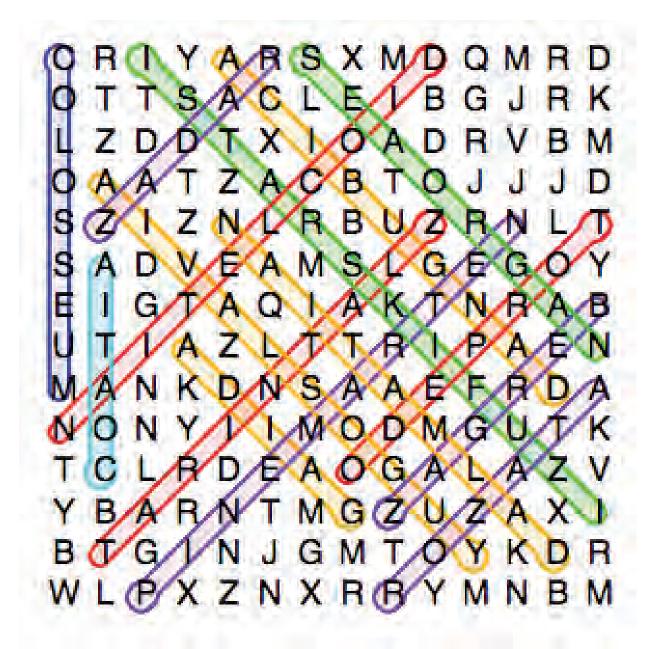


CROATIA WORD SEARCH

CRIYARSXMDQMRD TSAC LΕ BGJRK ΧΙ OAח R В 7 ACТ Z N IΖ RBUZAMSF G G QIAK Α Т Z Α Т Т R Р Α MANKDNSAA MODMGU $N \cap N$ ı F AOGALAZ MGZUZ Т ΝJ OYKD GMTG WLPXZNXRRYMNBM

dalmatian coatia sea organ zadar zagreb diocletian colosseum rozata
yugoslavia
torpedo
istarski fuzi
zlatni rat
pine marten
gaida
dangubica

WORD SEARCH SOLUTION



CROATIAN Uštipci

FRIED DOUGH BALLS- serves 4



4 eggs 1 cup of sour cream (2 dl) 250g flour 1 sachet of baking powder (12g) salt oil for deep frying

Preparation takes about 20 minutes.

- 1. In a mixing bowl, beat the eggs, then add the cream and mix again.
- 2. Slowly add the flour, baking powder and salt, and mix until combined. Leave the dough to rest for ten minutes.
- 3. Heat oil in a pan and drop in spoonfuls of the dough. Fry at medium heat.
- 4. When the dough is golden brown on all sides, remove and let the excess oil drip off. Serve warm with cream cheese or jam, and tea.

https://www.serbiancookbook.com/food-recipes/fast-breakfast/fried-dough-ustipci-recipe/

CROATIAN SOPARNIK



KALE PIE - serves 4 to 6

For the dough: 300 g plain flour ~2 cups 1 tbsp olive oil Salt Black pepper cup ~150ml water ~2/3 For the filling:
Large handful kale or similar
1 onion finely diced
3 cloves garlic minced
4 tbsp fresh parsley chopped
1 tbsp olive oil
Salt and black pepper

- 1. Add the plain flour, olive oil and salt and pepper to a large mixing bowl. Gradually adding the water, knead the mixture with clean hands until it comes together into a dough.
- 2. Continue to knead for a few more minutes, until the dough is elastic. Place the ball of dough into a lightly oiled bowl, and cover with a tea towel. Leave to rest 1 hour.
- 3. While the dough is resting, prepare the filling. Chop the kale. Add the finely diced onion, garlic and parsley, a tbsp olive oil and salt and pepper. Mix well, and set aside.
- 4. When the dough has rested, transfer it to a lightly floured surface. Divide the mixture in two, and roll the first section out to your desired size (the thinner the better). My baking tray measured around 12×9 inches, so I kept this in mind when rolling.
- 5. Transfer the rolled-out dough to a sheet of baking paper, and add the kale filling, making sure it's spread out evenly to the edges of the dough.
- 6. Roll out the second piece of dough in the same way, and place it over the kale filling. Using a rolling pin, press the two layers of dough together over the filling, pressing out as much air as possible and tightly sealing the edges. Make a few small holes with a fork.
- Bake at 190°C (Gas Mark 5 / 375°F) for around 20 minutes, until lightly browned. Cut into diamonds with a pizza cutter, and serve warm, drizzled with extra virgin olive oil if desired.

http://www.amuse-your-bouche.com/croatian-soparnik-kale-pie/

FOOD FLAGS FOR YOUR CROATIAN MEAL

