



SWITZERLAND

COUNTRIES FOR KIDS FROM CASE OF ADVENTURE

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

ENJOY!

Welcome to Switzerland



Willkommen in der Schweiz



MAP OF SWITZERLAND



SWISS PASSPORT STAMPS



SWITZERLAND FUNFO

- Chocolate has been made in Switzerland since the 18th century. The Swiss are the world's largest consumers of chocolate.
- Switzerland is one of the only two countries to have a square flag – Vatican City has the only other square flag in the world.
- Swiss law prohibits owning 'social' pets unless you have two of them –it is illegal in Switzerland to keep just one guinea pig, mouse, ferret, fish, canary, pig or other social creature.
- On Sundays in Switzerland you cannot mow the lawn, hang out laundry, wash your car or recycle bottles to ensure peace and beauty is maintained.
- After 10pm at night, you are not allowed to slam a car door, flush a toilet or empty a bath.
- A single Emmental cheese weighs about 120 kg and requires approximately 1500L of fresh milk for its production.
- Swiss chocolatier DeLafée has actually developed gold chocolate. They blended 24-karat gold dust into cocoa butter to create edible chocolate gold.
- In Switzerland, it is permissible to lease a cow, and during the duration of the lease, you get to keep all the cheese that is made from that cow's milk.
- Gruyère cheese comes from a village in Switzerland called Gruyères. There are allegedly 75 different Alpine scents in the cheese, including vanilla, orchid, violet, chestnut, mint, wood shavings, hazelnuts, and fresh grass among them.
- The Swiss alpenhorn was originally used as a call to battle or warning of fire in the high mountain districts of Switzerland. When the wind is right, it can apparently be heard for up to eight miles away.
- Switzerland has more than 1,500 lakes.

Zehn Franken - Dix Francs

10



10

Ten Swiss Francs - CHF

Zehn Franken - Dix Francs

10



10

Ten Swiss Francs - CHF

Zwanzig Franken - Vingt Francs

20



20

Twenty Swiss Francs - CHF

Zwanzig Franken - Vingt Francs

20



20

Twenty Swiss Francs - CHF

Fünzig Franken - Cinquante Francs

50



50

Fifty Swiss Francs - CHF

Hundert Franken - Tschient Francs

100



100

One Hundred Swiss Francs - CHF

Fold behind
and glue

Fold forwards
and down

SWISS RAIL PASS



SWISS RAIL PASS

66.50 / 30 CHF

Date of Issue

ADULT / CHILD (UNDER 18) circle one

Valid: 30 consecutive days Name:

First Day: Country of Residence:

Last Day: Passport #:

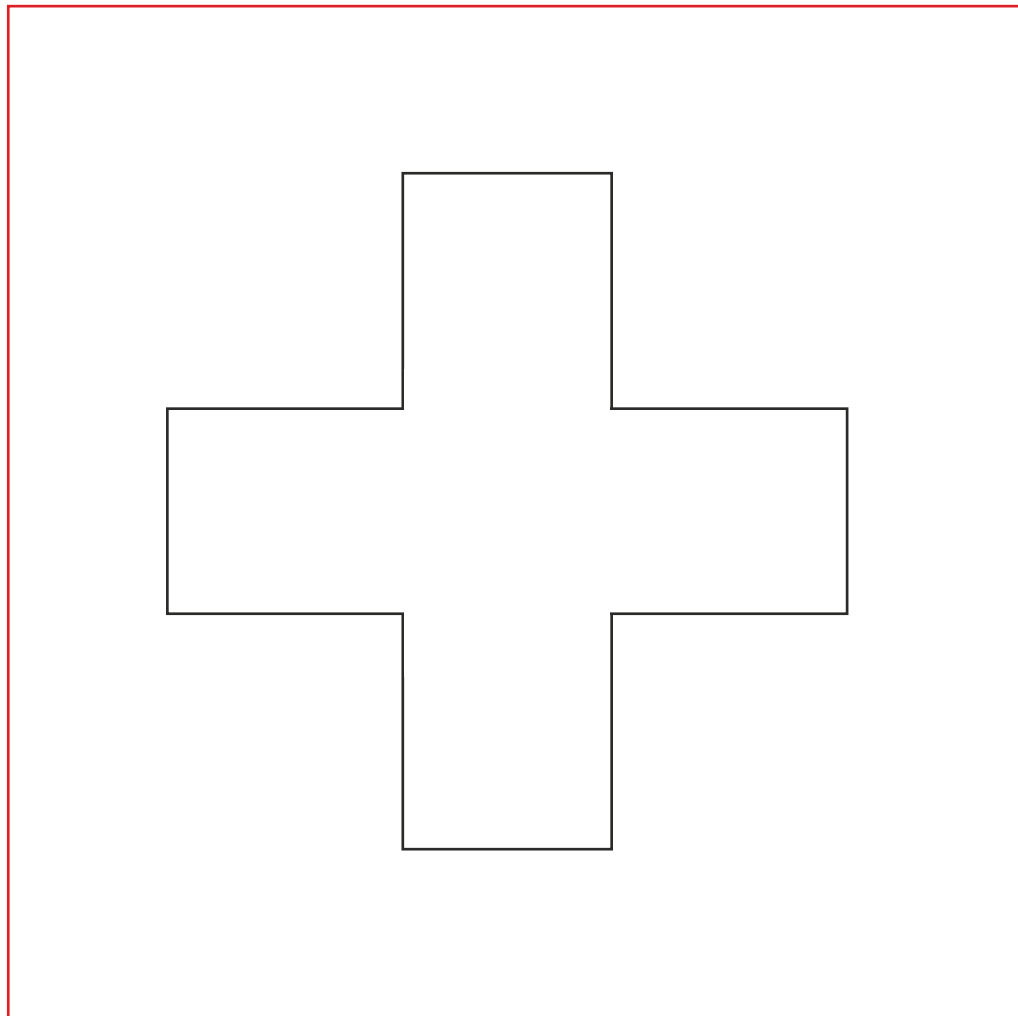
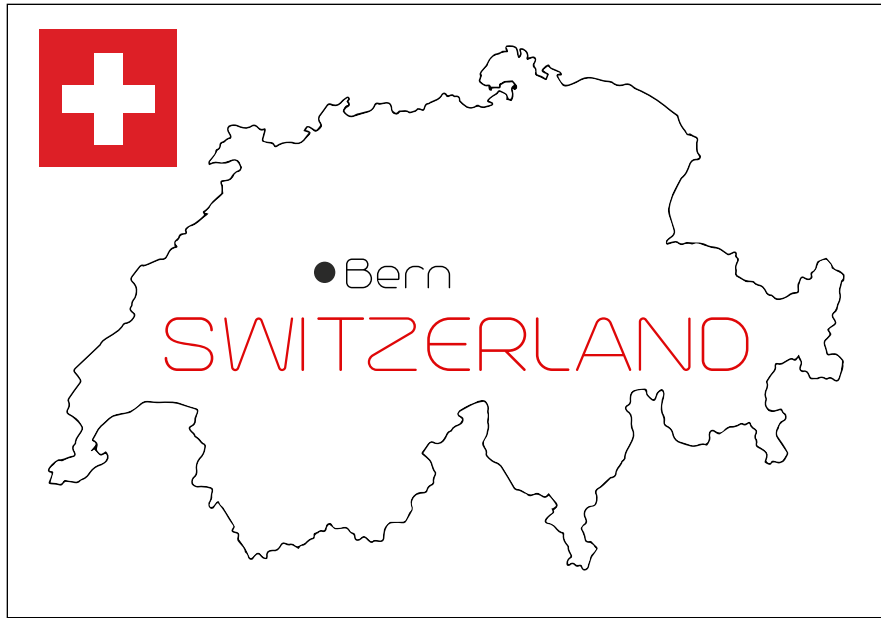
*Valid in the country of Switzerland only.
Refunds only possible before date of first use.
Only valid if stamped with validating stamp.
Only valid with your passport.*

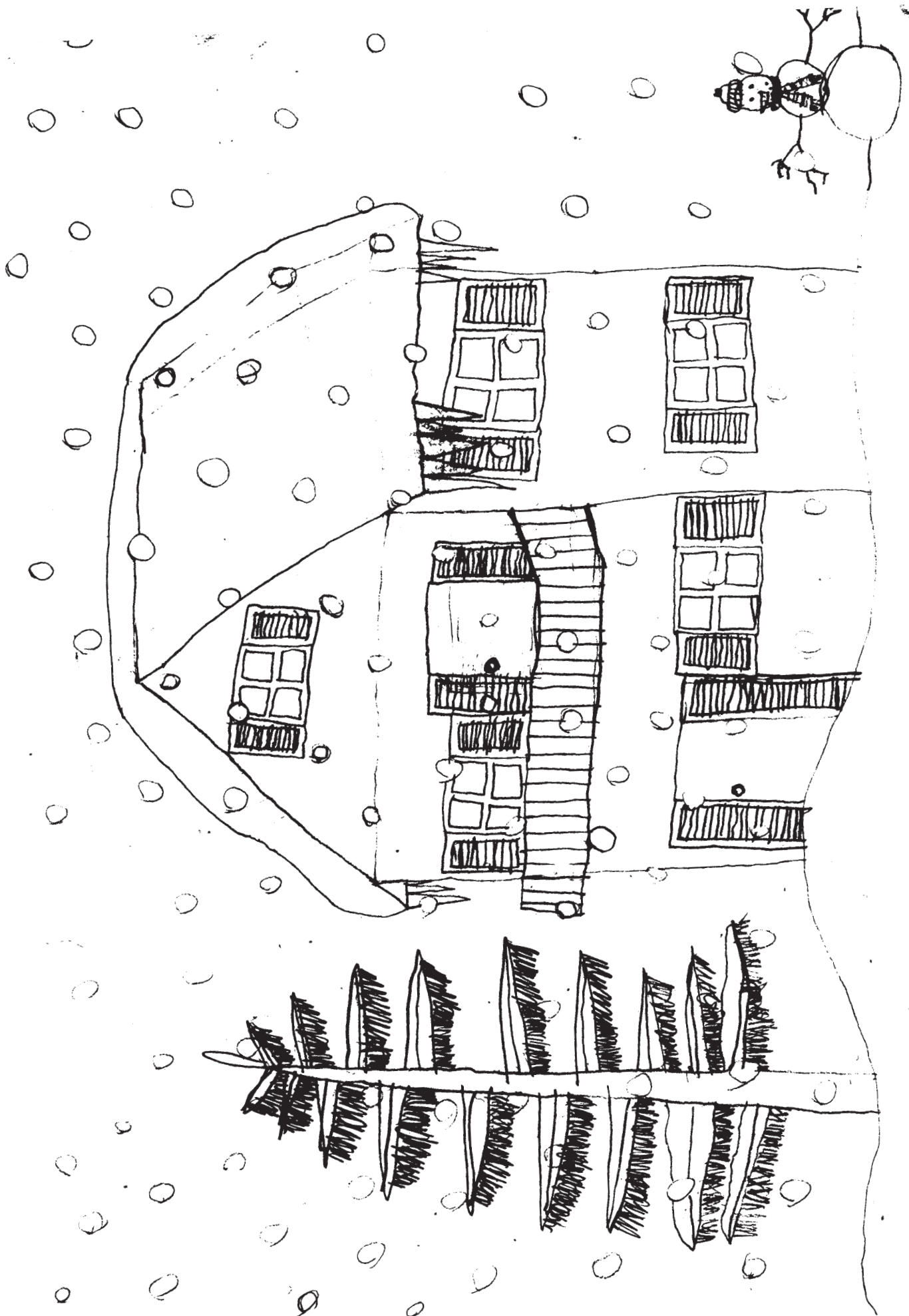
Signature

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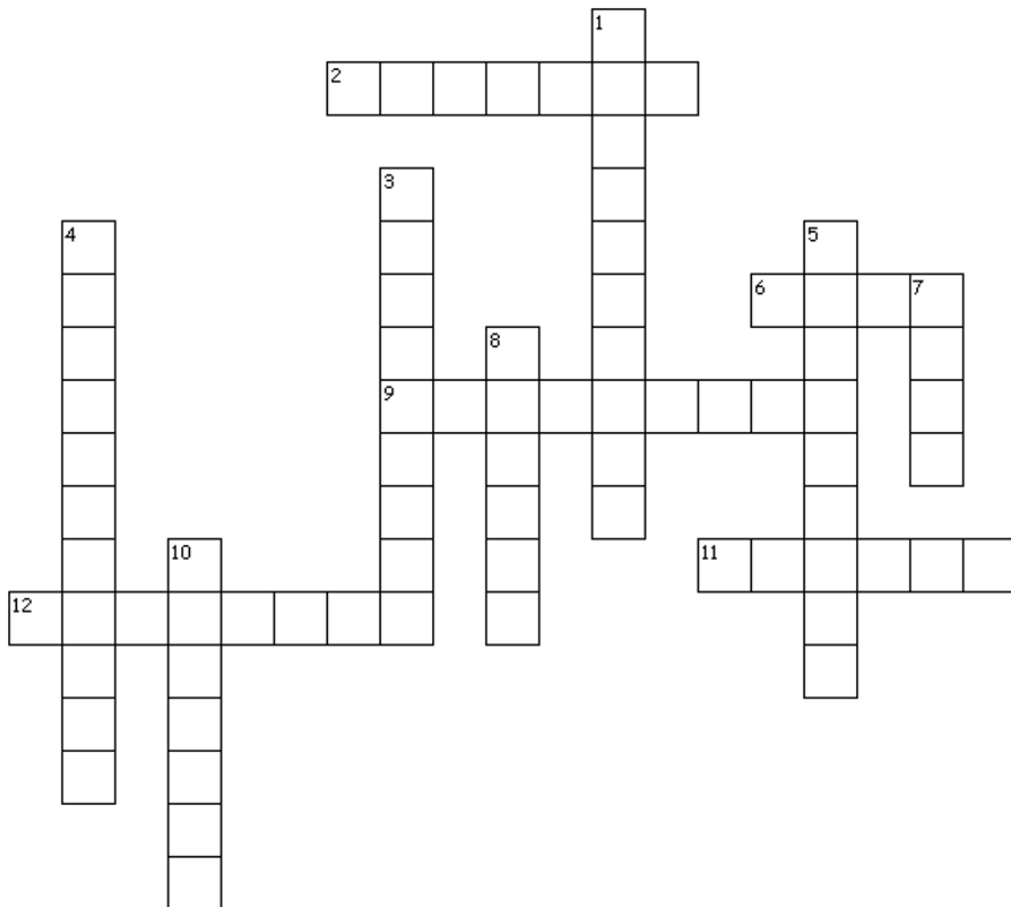
Validating Stamp

SWISS RAIL PASS





SWITZERLAND CROSSWORD



Across

- 2. Famous fountain in Geneva
- 6. The animals that wear cowbells
- 9. Delicious treat that Swiss are famous for
- 11. Many people go to Switzerland to do this
- 12. This takes you up the mountain on a cable

Down

- 1. A mountain peak near Zermatt
- 3. An unusual cable-drawn railway system often used to go up steep mountains
- 4. A Swiss cheese
- 5. People sing in this special way in Switzerland
- 7. There is some of this all year round in Switzerland
- 8. Lots of cheese that you dip bread into
- 10. A long Swiss musical instrument

Puzzle made at puzzle-maker.com

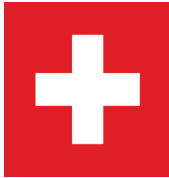
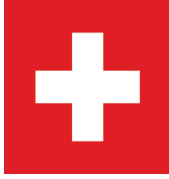


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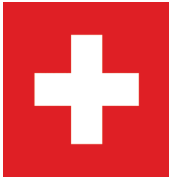
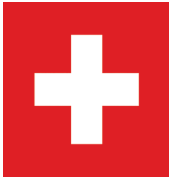
Postcard - Carte postale - Postkarte

Cut around the outside of both sides as one. Fold over and glue them back to back.

Fold on the dotted lines. Cut on the solid lines.

Grüezi Guten morgen	Auf wiedersehen	Bitte	Danke	Ja	Nein	Ich liebe Dich
Stick this side down inside your lapbook.						
			<h1>Languages of Switzerland</h1> <p>French and German</p>			
Salut Bonjour	Au revoir	F R S'il vous plaît	E N Merci	C H Oui	Non	Je T'aime

Fold on the dotted lines. Cut on the solid lines.

Tgau Blen di	Sin seveser	Per plaschair	Engraziel	Gea	Na	Jeu carezel tei
Stick this side down inside your lapbook.						
<div>  <div> Languages of Switzerland <div>Italian and Romansh</div> </div>  </div>						
Ciao Buon giorno	Arrivederci	I T per favore	A L I Grazie	A N Si	No	Ti Amo

Swiss Languages Answer Key

English	German	French	Italian	Romansh
Hello or hi	Grüezi	Salut	Ciao	Tgäu
Good morning	Guten morgen	Bonjour	Buon giorno	Blen di
Goodbye	Auf wiedersehen	Au revoir	Arrvederci	Sin seveser
Please	Bitte	S'il vous plaît	Per favore	Per plaschair
Thank you	Danke	Merci	Grazie	Engraziel
Yes	Ja	Oui	Si	Gea
No	Nein	Non	No	Nà
I love you	Ich liebe Dich	Je T'aime	Ti Amo	Jeu carezel tei

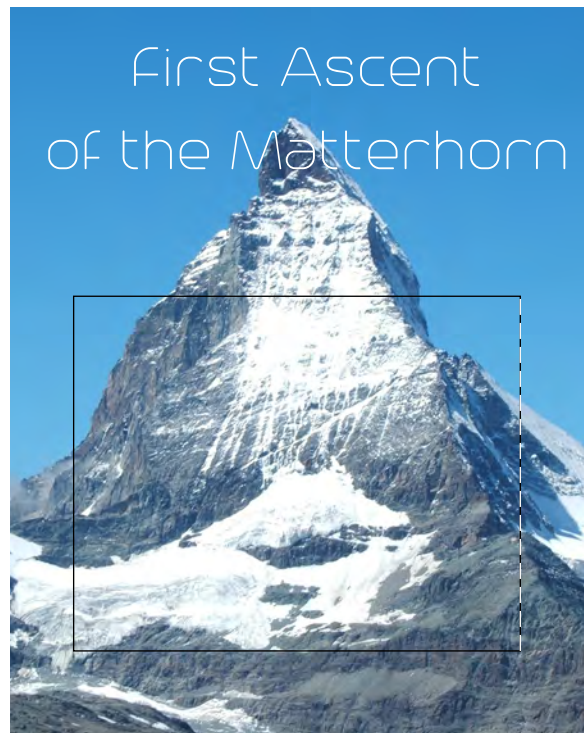
First Ascent of the Matterhorn

Edward Whymper's first ascent of the Matterhorn in 1865 ended in tragedy when four climbers died.

Whymper and party stayed an hour on the summit. Then they began their descent. They climbed down with great care, only one man moving at a time. When they were barely an hour from the summit and were all on the rope, Hadow slipped and fell on Croz, who was in front of him. Croz, who was unprepared, was unable to withstand the shock; they both fell and pulled down Hudson and Douglas. On hearing Croz's shout, Whymper and Taugwalder clasped the rocks; they stood firm but the rope broke. Whymper saw them slide down the slope, trying with convulsive hands to stop themselves, and then falling from rock to rock and finally disappearing over the edge of the precipice. Source: Wikipedia – First ascent of the Matterhorn.



Glue on front of minibook.
Cut a window by cutting around the solid lines.



Cut on the solid lines. Fold on the dotted lines.
Join the two pieces together with the tab.

Transport in Switzerland



Accordion

Swiss Cowbells

The melodies of folk music vary between regions. Common and popular themes are about love and the homeland, but patriotic and pastoral themes, as well as hunting themes, are also commonplace.

The Alpine folk culture is characterized by very expressive dances. Small musical ensembles can be found in the more mountainous areas, particularly in the French-speaking part of Switzerland.

The accordion, which is sometimes called the Schwiizerörgeli is a popular swiss instrument.

The alphorn, or the alpenhorn, is a trumpet-like musical instrument made of wood. The use of the alphorn is seen mainly in mountainous regions, can be very popular in some areas, and like yodeling or the accordion, it has become an emblem of traditional Swiss music.

Yodeling had its origins in the call from mountain to mountain, the communication from Alp to Alp. Recognisable from the very first few notes, this Alpine music has the love for nature and home as its central themes. When a solo yodeler starts to sing a slow sequence of notes, the other yodelers hum along with the appropriate tone, and provide a spontaneous melody.

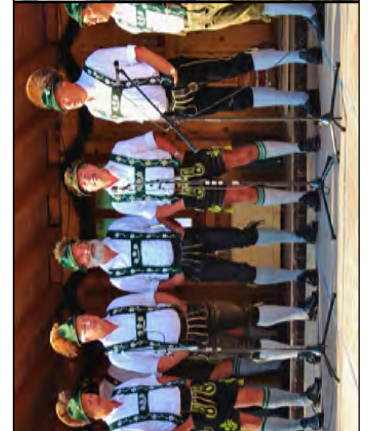
Source: https://en.wikipedia.org/wiki/Culture_of_Switzerland

Alphorns

Yodelers



Glue this side down to your lapbook.



BRUNSLI

SWISS COOKIES - CHOCOLATE BROWNIE STYLE



- 150 g (5 ounces) sugar
- 1 pinch of salt
- 250 g (9 ounces) ground almonds
- ¼ teaspoon cinnamon
- 1 pinch of clove powder
- 2 tablespoons of cocoa powder
- 2 tablespoons of flour
- 2 fresh egg whites
- 100 g (3.5 ounces) bitter chocolate
- 2 teaspoons of kirsch (optional)



1. Mix sugar, salt, almonds, cinnamon, clove powder, cocoa powder and flour in a bowl.
2. Add egg whites and stir until ingredients are evenly distributed.
3. Melt the chocolate over a low heat, stirring constantly.
4. Add melted chocolate from the previous step and the kirsch, knead to a soft dough.
5. Roll out dough on a flat surface to approximately 10 mm (0.4 inches) thick.
6. Cut out shapes and put them on a baking sheet covered with baking paper.
7. Let them rest for about 5 to 6 hours or overnight in a dry place.
8. Bake for about 4 to 6 minutes in the center of the pre-heated oven at 250 °C (480 °F).

recipe from <http://www.about.ch/culture/food/brunslis.html>

ÄLPLERMAGRONEN

SWISS MAC 'N CHEESE



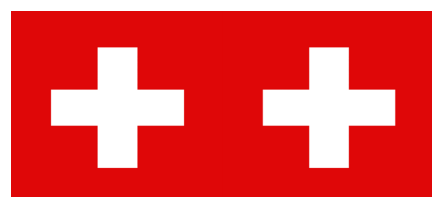
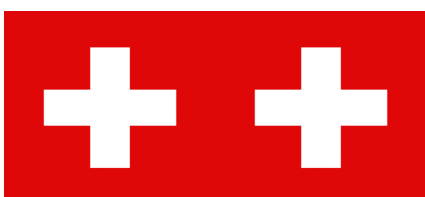
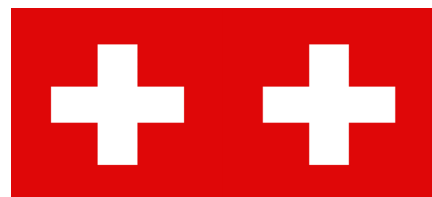
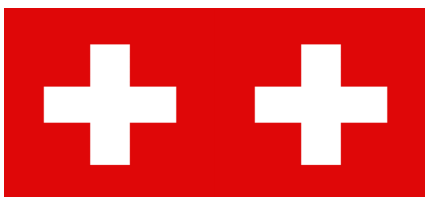
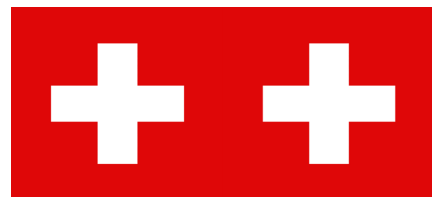
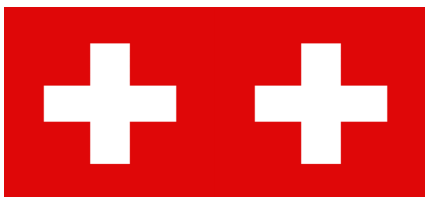
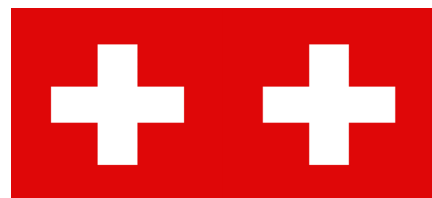
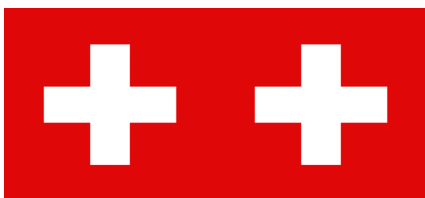
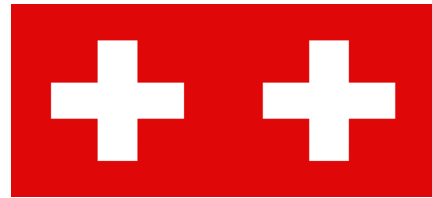
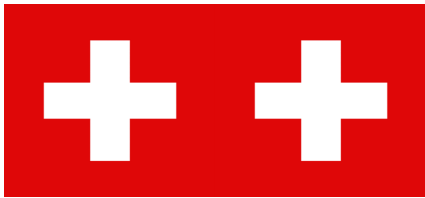
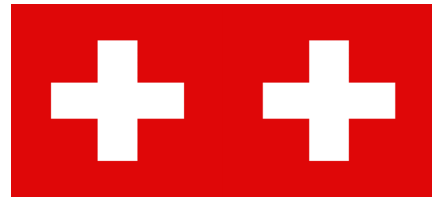
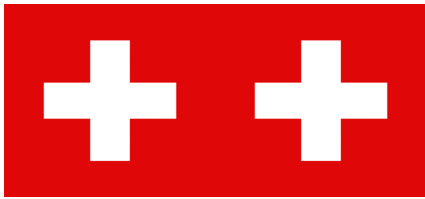
- large potato, peeled and cut into 2.5cm (1-inch) cubes
- 500g (1 lb) penne pasta
- 2 large onions, peeled and sliced
- 4 tablespoons butter or oil
- 1 cup grated cheese
(Gruyere, Appenzeller, Raclette, or something aged)
- ½ cup milk, cream or half-and-half
- salt and pepper
- applesauce



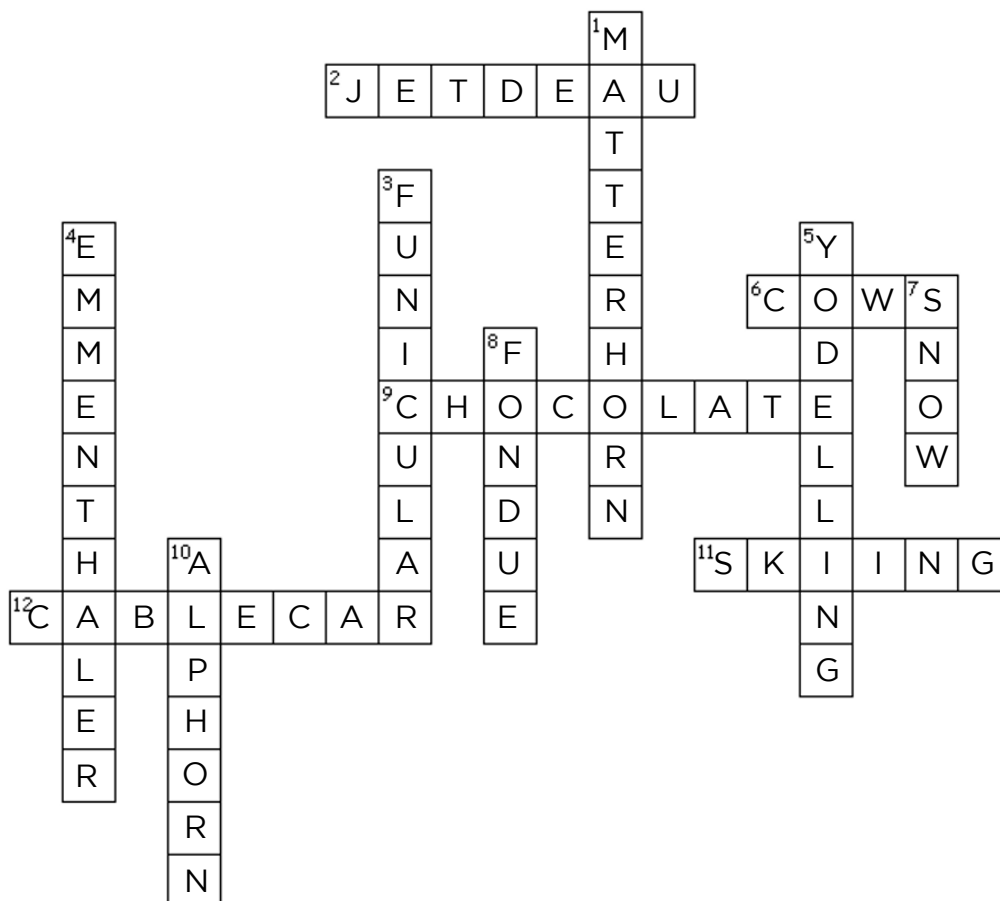
1. Heat oven to 180°C (375°F). Set a large pot of salted water (approx. 5 liters) to boil.
2. Heat butter/oil over medium-low heat in a frying pan. Add onions and fry them until golden brown.
3. Add penne and potatoes to the salted water. Stir to make sure pasta doesn't stick together. Cook until tender, about 15 minutes. Drain penne and potatoes.
4. Combine milk/cream with salt and pepper.
5. In an ovenproof casserole dish, place 1/3 of the penne-potatoes, sprinkle with 1/2 of the grated cheese. Make another layer with 1/3 of the penne-potatoes, sprinkle with the other 1/2 of the grated cheese. Top with the remaining 1/3 of the penne-potatoes.
6. Pour the seasoned milk/cream evenly over and spread the browned onions on top.
7. Bake covered for 10-15 minutes until steaming hot and cheese is melted.
Serve with warmed applesauce.

recipe from <http://www.food.com/recipe/lplermagronen-455351>

FOOD FLAGS! Cut around rectangle of each flag. Fold around a toothpick and glue sides together. Stick flags into food items at your Switzerland Meal.



ANSWER KEY - SWITZERLAND CROSSWORD



Across

2. Famous fountain in Geneva
6. The animals that wear cowbells
9. Delicious treat that Swiss are famous for
11. Many people go to Switzerland to do this
12. This takes you up the mountain on a cable

Down

1. A mountain peak near Zermatt
3. An unusual cable-drawn railway system often used to go up steep mountains
4. A Swiss cheese
5. People sing in this special way in Switzerland
7. There is some of this all year round in Switzerland
8. Lots of cheese that you dip bread into
10. A long Swiss musical instrument



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