Welcome to IRELAND



IRELAND PRINTABLE PACK

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CASE OF ADVENTURE

Country-Themed Kids Activity Books & Stories Are you looking for a way to teach your children about the world that has purpose and value plus fun and adventure? That's what we aim to bring you with our Country-Themed Kids Activity Books and Stories.

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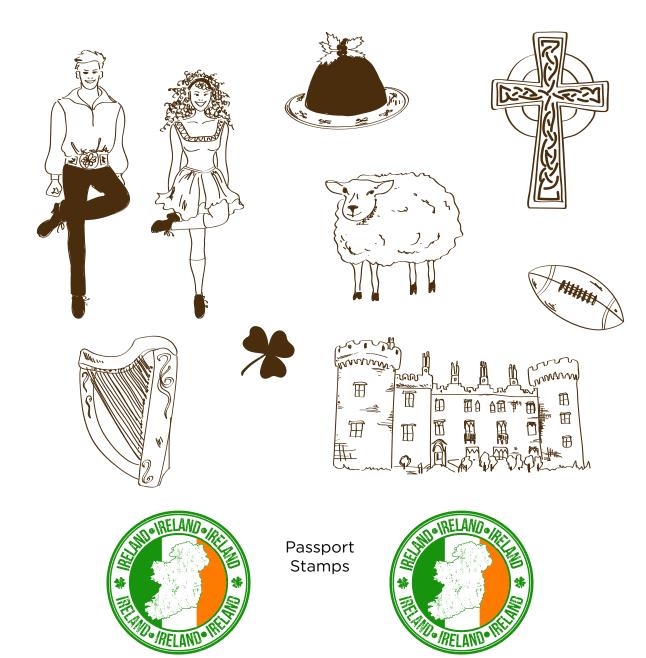
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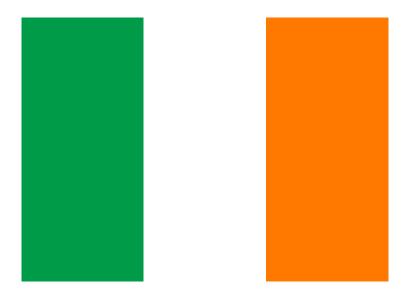
If you have any questions please feel free to email me directly karyn@caseofadventure.com. I will do my best to respond promptly.

ENJOY!

Welcome to Ireland



IRISH FLAG



The Irish flag

Used for William of Orange, King William III of England, Scotland and Ireland, the color orange is thought to symbolize Ireland's Protestant population.

The green on Ireland's flag is to represent the country's Catholic population. It's thought to have been taken from an earlier version of the Irish flag that was solid green with a gold harp in its center.

The white center of Ireland's flag is thought to represent peace and the everlasting hope that the country's Protestant and Catholic populations can live together in harmony.



MAP OF THE REPUBLIC OF IRELAND

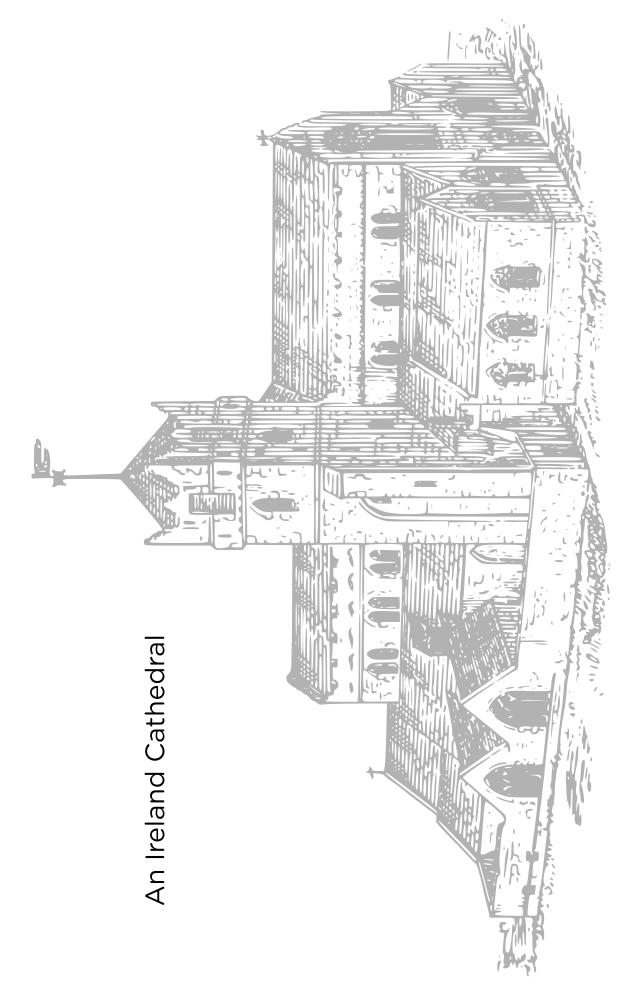


FILL IN THE PLACES ON THE MAP



IRELAND FUN FACTS

- 1. Ireland's Patron Saint St. Patrick is not Irish! Saint Patrick was born in Britain, then captured by Irish pirates and brought to Ireland at age 16. He spent 6 years in captivity before returning home to his family. He later returned to Ireland as a missionary.
- 2. The longest place name in Ireland is Muckanaghederdauhaulia. Muckanaghederdauhaulia is a small town land in county Galway which translates to "ridge, shaped like a pig's back, between two expanses of briny water".
- 3. Irish traditional sports Hurling and Gaelic Football! Hurling goes back 3000 years, initially played by warriors to work on their sword wielding skills. The game consists of two teams of 15 trying to drive a ball down the field with a stick in order to score against each other. Without a doubt, it is one the most skillful sports played today. Gaelic football is considered a mix between rugby and soccer; it was first 'properly' played in 1885 just 22 years after soccer was first played!!
- 4. The Titanic was built in Belfast, Northern Ireland
- 5. In 1447, moustaches were illegal in Ireland.
- 6. The national symbol of Ireland is the Celtic harp, not the shamrock. The Celtic cross and shamrock are both associated with Ireland, but the national symbol is actually the harp.
- 7. Ireland is known as the Emerald Isle, thanks to its lush greenery.
- 8. St. Patrick's Day on March 17th is celebrated grandly in Ireland. People eat traditional Irish food which includes beer, pink bacon, and savory chicken.
- 9. Northern Ireland is governed by the United Kingdom, while the rest of Ireland is an independent nation. A peace agreement between Northern Ireland, Ireland, and Britain was signed in 1998. Ireland gave up control of Northern Island to the United Kingdom as part of this agreement.
- 10. Irish people speak English, but Irish school children are still taught Irish, which is a Gaelic language.
- 11. In 2007, Ireland saw 40 straight days of rain.
- 12. During the 1840s, Ireland's staple crop the potato failed, leading to the Great Famine. An estimated million people died of starvation and disease between 1846 and 1851, and two million emigrated between 1845 and 1855.
- 13. Irish surnames beginning with O' mean 'descendant of ' in Irish Gaelic. (O'Brien, O'Sullivan, O'Connor, O'Neill).



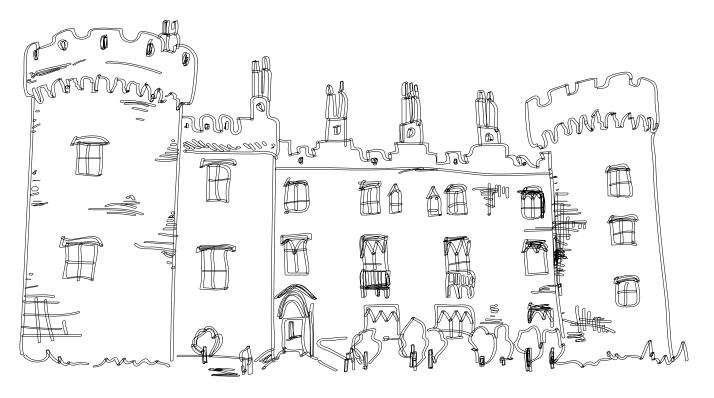
COLORING



Irish Jig Dancers

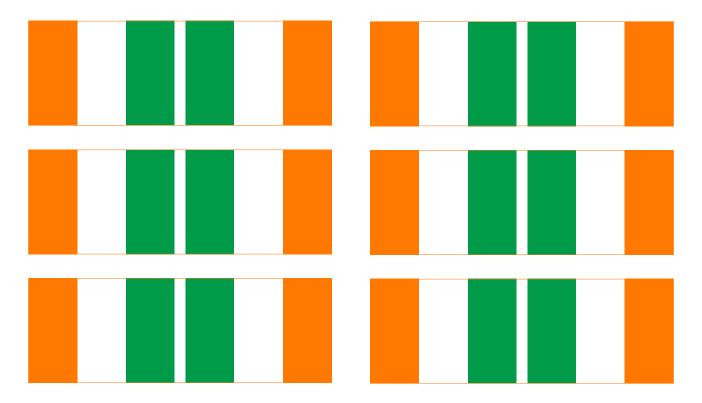


Celtic Cross



Castle

DECORATIVE FLAGS FOR YOUR IRELAND MEAL



cut around each double flag set and glue around a toothpick Cut around each set of two flags - fold over toothpicks to make a flags



IRISH SLANG

Craic (pronounced "crack"): "general banter" or "fun."

Wee: Small. Everything in Ireland is wee. Wee lass.

Wean (pronounced "wayne"): A child.

Quare (pronounced "kware"): "great," or "very."

Dooter: A wee (see above) walk.

Saunter: A slightly brisker walk.

Aye/Naw: Yes/no.

I haven't a baldies: When you are unsure of an answer to a question.

Wind your neck in: Take someone who is arrogant down a peg or two? Tell them to "wind their neck in."

Yonks: A long time.

All lured: Delighted.

IRISH CUISINE



Irish Stew



Shepherd's Pie (with lamb)



Egg, sausage, baked beans and fried potato with black pudding.



Boiled bacon and cabbage with mash and carrots



Fish and chips



Boxty, Irish potato panckes with sour cream.

IRISH SODA BREAD

Ingredients 170g/6oz self-raising wholemeal flour 170g/6oz plain flour ½ tsp salt ½ tsp bicarbonate of soda 290ml/½ pint buttermilk



Method:

- 1. Preheat the oven to 400F/200C/Gas 6.
- 2. Tip the flours, salt and bicarbonate of soda into a large mixing bowl and stir.
- 3. Make a well in the centre and pour in the buttermilk, mixing quickly with a large fork to form a soft dough. (Depending upon the absorbency of the flour, you may need to add a little milk if the dough seems too stiff but it should not be too wet or sticky.)
- 4. Turn onto a lightly floured surface and knead briefly.
- 5. Form into a round and flatten the dough slightly before placing on a lightly floured baking sheet.
- 6. Cut a cross on the top and bake for about 30 minutes or until the loaf sounds hollow when tapped. Cool on a wire rack.

recipe from https://www.bbc.com/food/recipes/irishsodabread_67445

IRISH STEW

Ingredients

3 tbsp olive oil

2 lbs stewing lamb or beef cut into 2 inch chunks

1 tsp salt

1/2 tsp black pepper

1 onion large chopped (white or brown)

3 leeks

3 garlic cloves minced

3 tbsp flour

2.5 cups beef broth / water

4 carrots peeled and cut 1/2" pieces

2 potatoes peeled and cut into 2" pieces

3 sprigs thyme or 1 tsp dried thyme leaves

Instructions

- 1. Peel and cut up carrots, leeks and potatoes, mince garlic. Cut the lamb into 2" chunks. Pat dry and sprinkle with salt and pepper.
- 2. Heat 2 tablespoons of oil in a Dutch oven or heavy based pot over high heat. Add lamb in batches and brown well all over. Remove to plate and repeat with remaining lamb. Set aside.
- 3. Lower heat to medium and add remaining tablespoon of olive oil. Add onion and leek, cook for 3 minutes until softened, then add garlic, cook 2 minutes.
- 5. Stir flour into the vegetable mixture and cook for 3 more minutes.
- 6. Add beef broth, stirring and scraping up browned bits on bottom of pan. Return browned lamb to the pot, including any juices, along with carrots, potatoes and thyme tied with kitchen twine.

If lamb and vegetables are not fully covered add enough water to do so. Cover, bring to a boil, stir then lower heat so it is bubbling gently. Cook 2 hours then remove lid and simmer for a further 30 minutes until lamb falls apart and the sauce has reduced and thickened. Season with salt and pepper to taste. Remove thyme bundle and serve.

recipe from https://thestayathomechef.com/irish-stew/



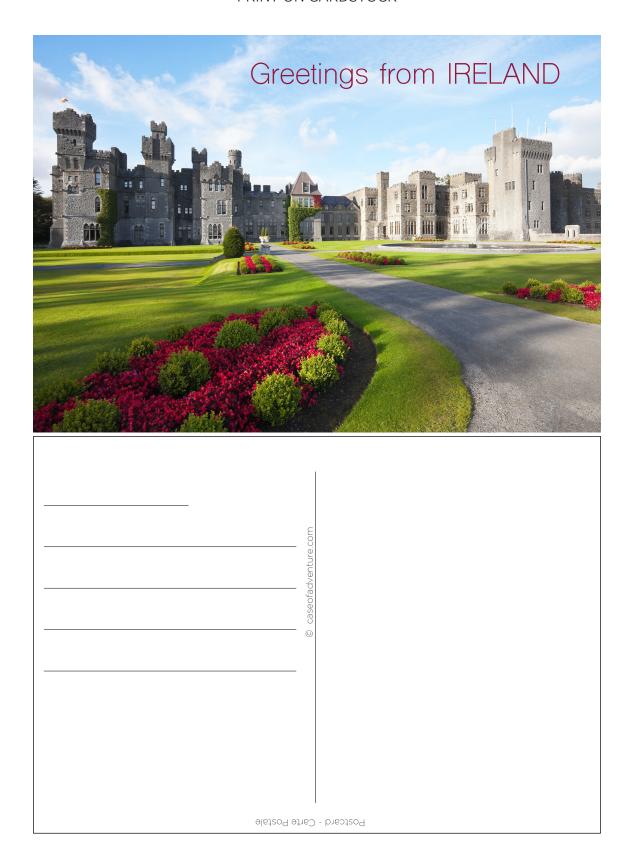
4. Trinity knot 5. Castle 6. Harp 7. Dublin 8. Book of Kells 9. St Patrick's Cathedral 10. Celtic cross 11. Blarney stone 3. Cliffs of Moher 2. Ring of Kerry 2 1. Shamrock Answers: 9. The tallest and largest church in Ireland 10. A cross shape with a circle round the middle \sim 1. The leaf that is a symbol of Ireland 7. The capital of Ireland ∞ Across: 5. A large medieval stone fortress6. The national symbol of Ireland8. An old Latin book containing the four Gospels11. A stone you have to kiss to get the gift of gab 4. A triangular knot used to represent the Trinity 9 2. A 179km road with great scenery in Ireland RELAND CROSSWORD 0 3. Sea cliffs in Burren, Ireland Down: 10

IRELAND



Write about your favorite Irish sport.	Draw an Irish food you'd love to try.
	Write a fun fact you have learned about Ireland.
Write about the symbols of Ireland.	
CAST OF THE PROPERTY OF THE PR	

PRINT ON CARDSTOCK



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

THE BOOK OF KELLS



Research and write about the Book of Kells at Trinity College in Dublin. The Book of Kells has been called Ireland's greatest cultural treasure!

IRELAND QUIZ

Do your own research to find the answers.

Is the Republic of Ireland part of the United Kingdom or independent?

Is Northern Ireland part of the United Kingdom?
Where was the Titanic ship built?
What city is the capital of Ireland?
Ireland is also known as the ?



