



SINGAPORE
COUNTRIES FOR KIDS FROM CASE OF ADVENTURE
CASE OF ADVENTURE.COM

SINGAPORE FOR KIDS – AN ADVENTURE BOOK

A Singapore-Themed Unit for Homeschoolers – ages 7 to 11
A unique and exciting study of Singapore!

This Adventure Book teaches your kids about the country of Singapore. Your kids will embark on a thrilling adventure in Singapore, and have a ton of fun learning about it in a way they'll never forget!



THIS BOOK CONSISTS OF:
Singapore Adventure Pages (learning pages, and tons of activities to work through)
and
Trail of the Orchid (a story to read)
Available in Print and Digital Format



HEY THERE TRAVELLER! Are you ready to have the time of your life? We're gonna go adventuring in the country of Singapore. This country is so tiny, it's just a dot on most world maps, but it is jam-packed with fun and exciting places to explore. Grab your passport and let's roll!

You can use this book as a springboard for your students to delve into a study of Singapore and its unique history. Singapore Adventure contains a variety of fun activities, as well as lots of information about the country.



Your children will learn about the cities of Singapore, with beautiful landmarks pages showing photos and details about each notable feature. There are jokes and conversation starters to enjoy, fun puzzles to do and fun facts to read. There's a journal page to fill in, as well as secret agent clue cards to solve using secret codes from the Discovery Agent Fun Pack. There's a page with items to cut out like map markers that you stick on the map, and passport stamps to paste in passports; plus many crafts and activities to complete.

They'll read about Changi Airport – the best airport in the world! Fort Canning Park, which used to be the site of palaces of Malay kings; the Flower Dome, Supertree Grove, the National Museum of Singapore, the Singapore Flyer, Chinatown, the Chinese and Japanese Gardens, Jurong Bird Park, Marina Bay Sands, the ArtScience Museum, Merlion, Little India, the Night Safari, Sentosa Island and the Tiger Sky Tower.

Your kids will learn about food in Singapore, and at the end of your adventure you'll plan a fun Singapore meal where you cook recipes from the book. Your children will tell about what they've learned during their study of Singapore.

Singapore Adventure is designed for your kids to read and work through over 5 days (consecutive or otherwise – your choice). 1-2 hours per day. (80 pages)

You'll also receive FREE DIGITAL COPIES OF the ACTIVITY PAGES to print for other children in your family; and the Discovery Agent Fun pack with your secret codes for solving clues, passport and more.

FIND IT ON CASEOFADVENTURE.COM



COUNTRIES FOR KIDS FROM CASE OF ADVENTURE!

COUNTRY-THEMED UNITS FOR HOMESCHOOLERS – ages 7 to 11

Unique and exciting **COUNTRY** Studies!



EACH UNIT CONSISTS OF:

A TRAVEL MYSTERY NOVEL TO READ

A BEAUTIFUL ADVENTURE BOOK FILLED WITH PAGES OF LEARNING & TONS OF ACTIVITIES TO WORK THROUGH

The Novel and Adventure Book work together to teach your kids about each country.



In each novel, your kids will **experience the country** through the eyes of the Grey family as they go exploring, **see the sights**, sample the cuisine, **learn about the culture**, and solve a mystery along the way, while completing the **Discovery Agent missions** at the end of each chapter!

In each Adventure Book your Kids will **learn about the landmarks**, the flag and national anthem, **the capital city**, languages, **currency** and weather of the country. They'll **study maps**, learn some local expressions and jokes. They'll **solve clue cards using secret codes** and complete many **fun activities**.

The instructions pages at the back of each Adventure book take you through what to do each day of the Unit.

READ THE STORY – COMPLETE THE MISSIONS – EXPERIENCE THE CULTURE

STUDY THE COUNTRY – CREATE THE MINIBOOKS – DO THE ACTIVITIES – SOLVE THE CLUES

Your kids will embark on a thrilling adventure in a foreign land, and have a ton of fun learning about another country in a way they'll never forget!

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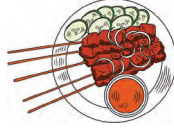
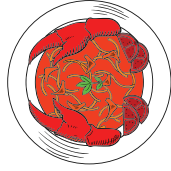
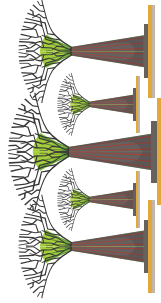
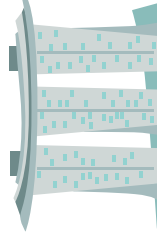
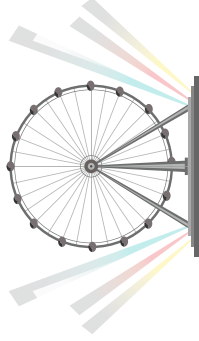
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If you have any questions please feel free to email me directly karyn@caseofadventure.com. I will do my best to respond promptly.

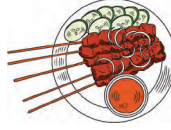
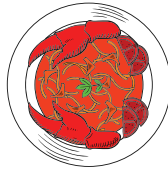
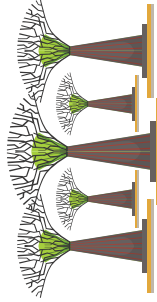
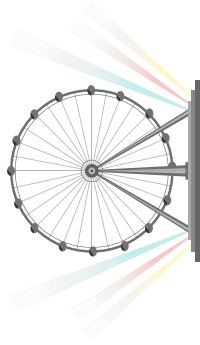
ENJOY!

Welcome to Singapore



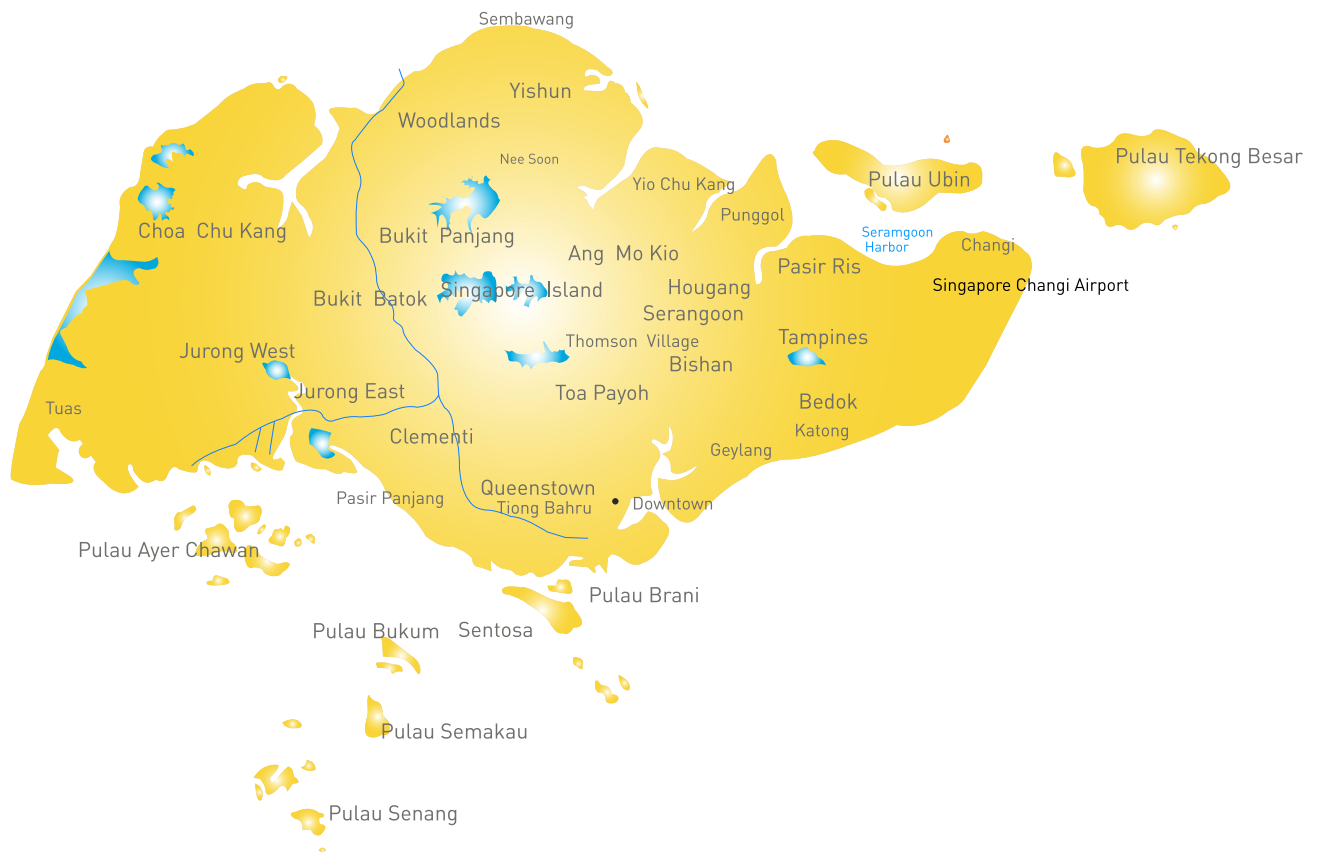
SINGAPORE

Selamat datang ke Singapura



SINGAPORE

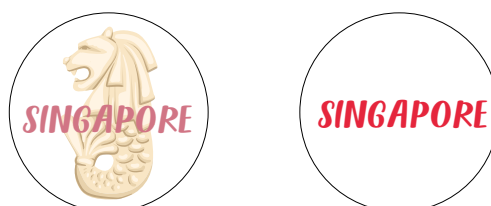
SINGAPORE



PASSPORT STAMPS



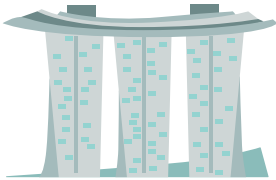
MAP MARKERS



SINGAPORE



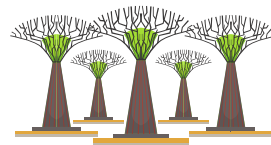
THE SINGAPORE FLYER



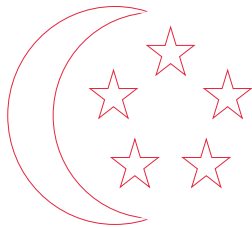
MARINA BAY SANDS HOTEL



MERLION



A SUPERTREE

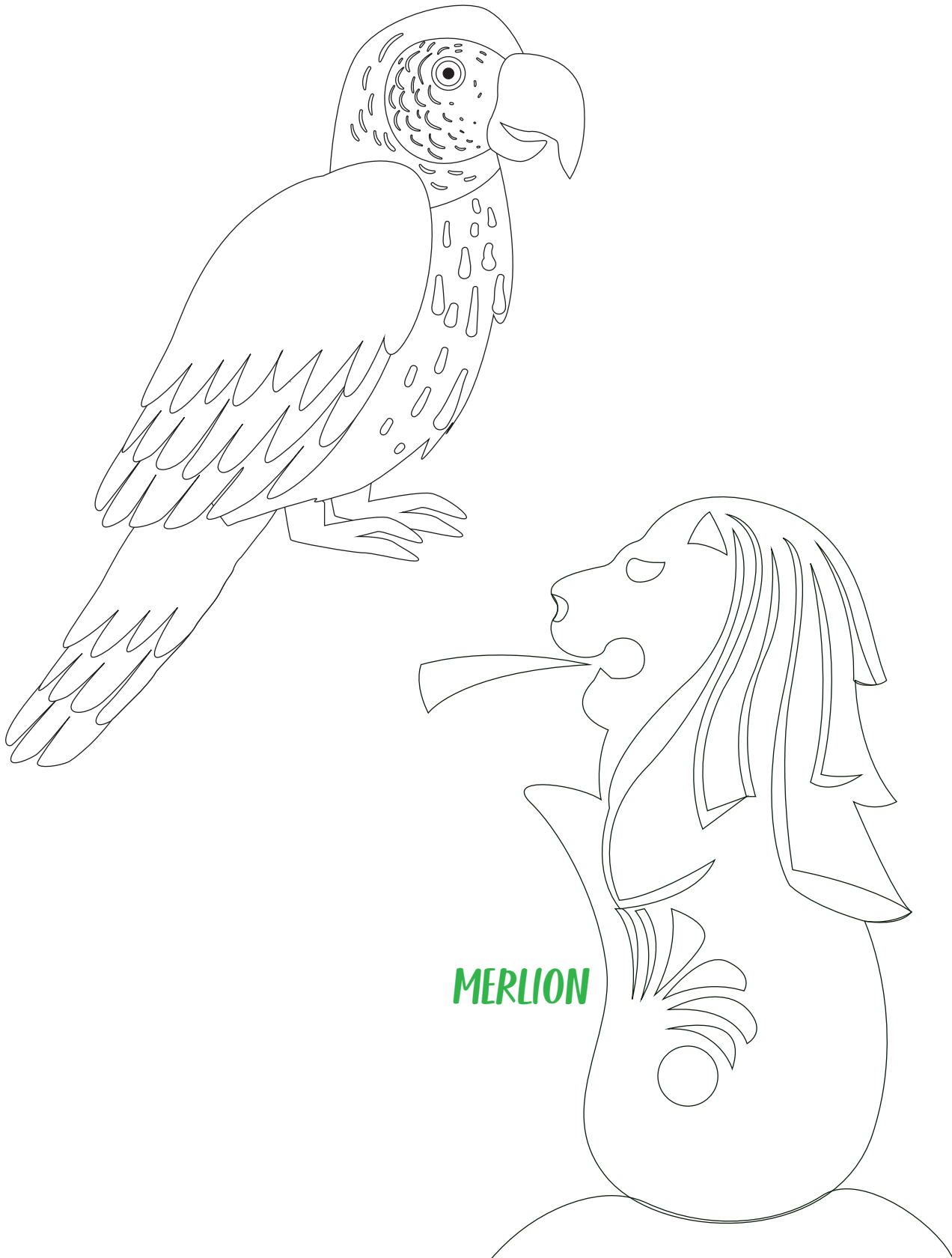


SINGAPORE FUNFO

1. Singapore is considered an island, a city, and a country all at the same time.
2. Chewing gum is banned in Singapore unless your doctor prescribes it to you.
3. Singapore has the second highest Ferris wheel in the world. It is called the Singapore Flyer and is as tall as 30 giraffes!
4. Approximately two new restaurants open every day in Singapore!
5. In the Bukit Timah Reserve, there are more species of trees than in all of North America!
6. Singapore is an island connected to the mainland of Asia by bridges.
7. Singapore is one main island with 63 small islands around it.
8. The name Singapore means “Lion City”. The Merlion Statue in Merlion Park, Marina Bay is half lion, half mermaid.
9. The currency is the Singapore dollar. The entire national anthem is printed very small on the back of the 1000 dollar note.
10. The USA is about 15,000 times bigger than Singapore.



SINGAPORE COLORING PAGE





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Postcard

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



Paste this side down

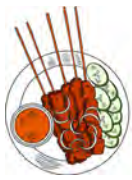
NATIONAL ANTHEM OF SINGAPORE



**MAJULAH SINGAPURA,
ONWARD SINGAPORE**

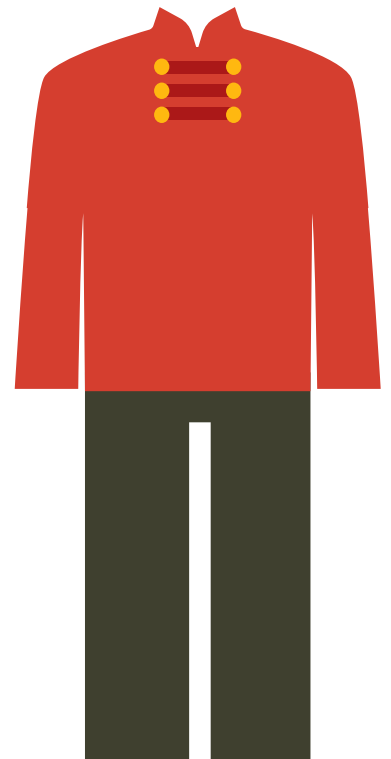
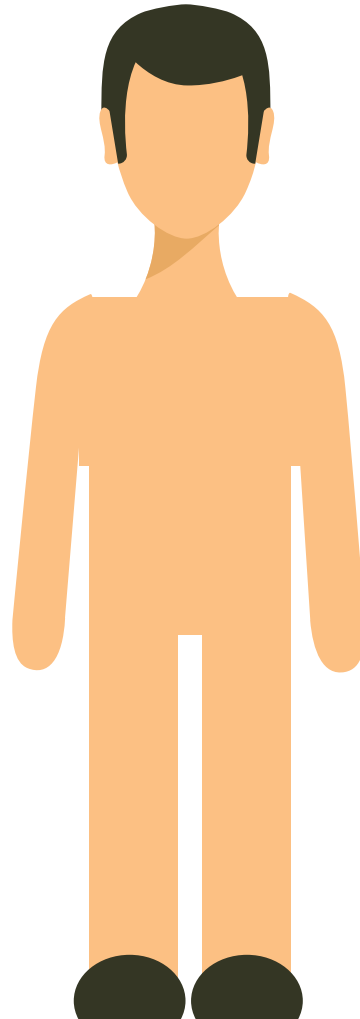
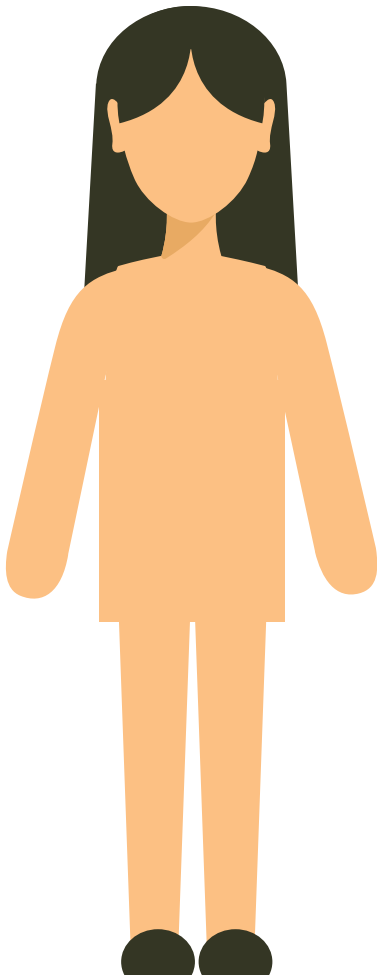
Come, fellow Singaporeans
Let us progress towards
happiness together
May our noble aspiration bring
Singapore success
Come, let us unite
In a new spirit
Let our voices soar as one
Onward Singapore
Onward Singapore

Paste or write info inside flap.



SINGAPORE

PAPER DOLLS



Cut out information cards and have fun learning about Singapore!

9 August 1965 (from Malaysian Federation)	The Republic of Singapore is a sovereign city state and is it's own capital.
Lee Hsien Loong	Parliamentary Republic
Southeast Asia	Singapore is one main island along with sixty-two other islets.



SINGAPORE



Cut out the phrases and paste them on the correct info cards from the previous page..

The Republic of
Singapore is..

Independence
Day in
Singapore

Type of
Government in
Singapore

Prime Minister of
Singapore

How many islands
make up
Singapore?

World Region or
Continent

HAINANESE CHICKEN RICE

serves 4

Rice

1 Tbs rice bran oil or vegetable oil
2 cloves garlic, peeled, chopped finely
2 slices ginger, 5mm thick, bashed
2 cups brown rice
3 cups chicken stock
salt to taste

Chicken

8 stalks spring onions, finely sliced
6-7cm ginger, peeled, finely grated
2 tsp salt
cup rice bran or vegetable oil
8 chicken thigh fillets or 4 breasts, scored at 2cm
8 heads of Bok choy, blanched with boiling water & drained

To make the rice, combine the oil, garlic and ginger in a non-stick saucepan. Saute until golden and fragrant. Add the rice and toast until the rice is coated with oil. Add the stock. Bring to the boil, reduce to a simmer, cover and cook for 20 minutes. Remove from the heat and allow to sit for a further 5 minutes before fluffing up with a spoon.

Preheat oven at 180°C

To prepare the chicken, combine the spring onion, ginger and salt in a medium mixing bowl.

Heat the oil in a small saucepan until smoking, then carefully pour this over the spring onion, ginger and salt.

This will spit aggressively so stand back.

Place all the chicken in an oven proof dish preferably with a lid, (otherwise cover tightly with foil) then spread all the green sauce over the meat.

Cover and bake for 15 minutes or until the chicken is cooked through.

Divide the rice and chicken into 4 portions and garnish with the bok choy. Serve immediately.

<http://loveswah.com/2016/08/cheats-chicken-rice-make-an-easy-version-of-hainanese-chicken-rice-at-home/>



ROTI PRATA

serves 4

1 kg plain flour
3 1/2 teaspoons salt
100 g sugar
60 g ghee

1 cup milk
1 egg
1 cup water
oil

SWEET FILLINGS:

- raspberries and chocolate sauce
- canned sliced peaches and golden syrup
- strawberries and whipped cream

SAVORY FILLINGS:

- fish curry
- beef mince curry
- shredded chicken with dressing
- sambal

1. Place all ingredients into an electric mixer with a dough hook attachment. Slowly beat ingredients, adding water gradually until mixture forms a ball of dough. Knead on low speed until dough is smooth and elastic.
2. Divide dough into 15 to 17 portions (about 100g each ball). Roll into round balls and rub oil generously over the surface of each ball. Place dough balls into a well greased and air tight container and leave overnight in the refrigerator.
3. Grease a tabletop with oil. Place a ball of dough on it and flatten it evenly with your palms. Carefully stretch the dough, working around the circle until it is very thinly stretched (about 30cm diameter).
4. Carefully lift and stretch dough into a rectangle. Sprinkle a little oil on the surface. Start by folding the top of the longer side to the middle and do the same with the bottom side so it forms a long rectangle. Repeat folding with the other two ends, until you form a square.
5. Add the filling of your choice (see above)
6. Sprinkle oil on a flat griddle or non stick pan, place the roti prata on hot griddle and sprinkle more oil on it. Cook over low heat adding a little oil, flipping over until they are golden brown.

<https://www.hungrygowhere.com/recipe/roti-prata-recipe/cc7e3101/>





FOOD FLAGS
