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ENJOY!





# ITALY

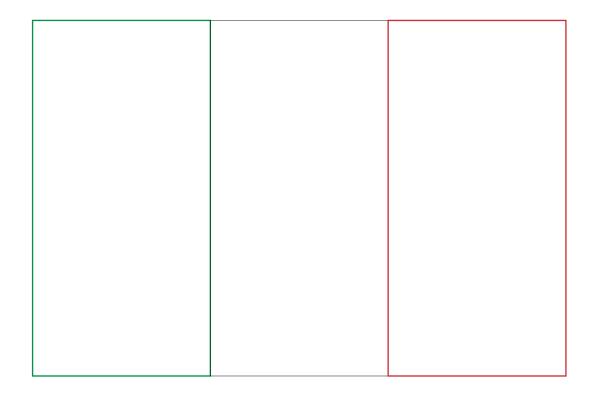


















#### PRINT ON PAPER ONE PASSPORT STAMP AND VISA PER STUDENT



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









# **ITALY FUNFO**

- 1. Italy's nickname is Bel Paese, which means beautiful country.
- 2. In the flag, green means hope, white symbolizes faith, and red represents charity, like in the verse in 1 Corinthians.
- 3. Italy has more than 7,600km of coast line!
- 4. Italy has three active volcanoes: Vesuvius, Etna, and Stromboli.
- 5. Christopher Columbus and Amerigo Vespucci were born in Italy.
- 6. Did you know that Italians invented the piano, violin, barometer, ice cream cone and the thermometer?
- 7. Most Italians eat pasta at least once a day, and about 25 kg of pasta a year!
- 8. Since the end of WWII, there have been more than 60 governments in charge of Italy!
- 9. No matter what language you speak, almost everyone understands the word 'pizza'.
- 10. Italy is the fourth most visited country in the world. Over 50 million people visit every year.
- 11. Italy has the most hotel rooms of any nation in Europe!
- 12. Every single day more than €3,000 is thrown into the Trevi Fountain!
- 13. In 2007, a dog called Roco found a white truffel weighing 3.3 pounds! It was sold at an auction for \$333,000!
- 14. Italy has over 3,000 museums.
- 15. Italy holds the Guiness record for having the most elevators.
- 16. When McDonald's opened in 1986 in Rome, people outside the restaurant gave away free spaghetti to remind people of their culinary heritage.
- 17. In central Italy, there is a fountain that flows red wine 24 hours a day. It is free to everyone.
- 18. All gondolas in Italy are painted black because of a law that dates back to the 17th Century.



Write about a landmark you'd
like to visit in Italy

Write about art and music in Italy

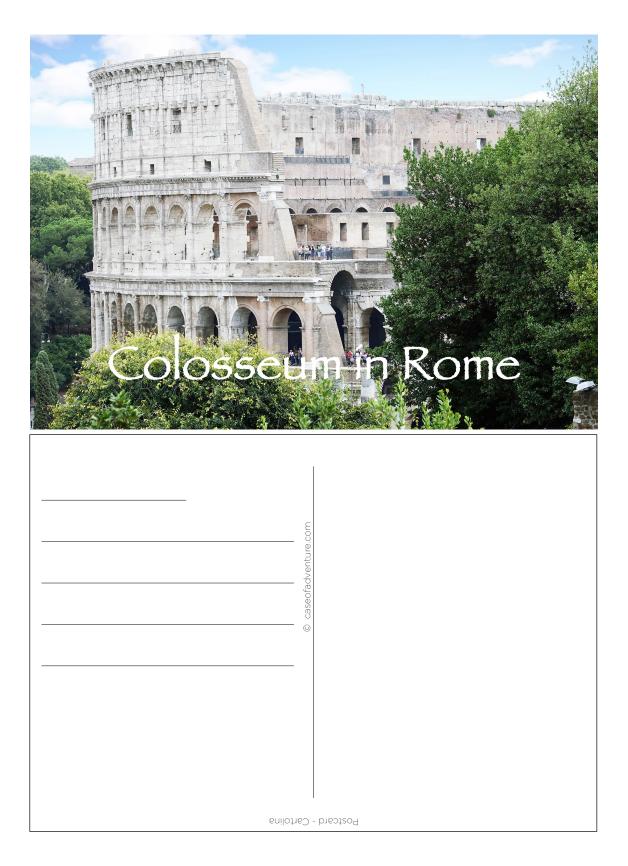
Draw your favorite Italian food

Write an interesting or unusual fact you have learned about Italy.

#### PRINT ON CARDSTOCK



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



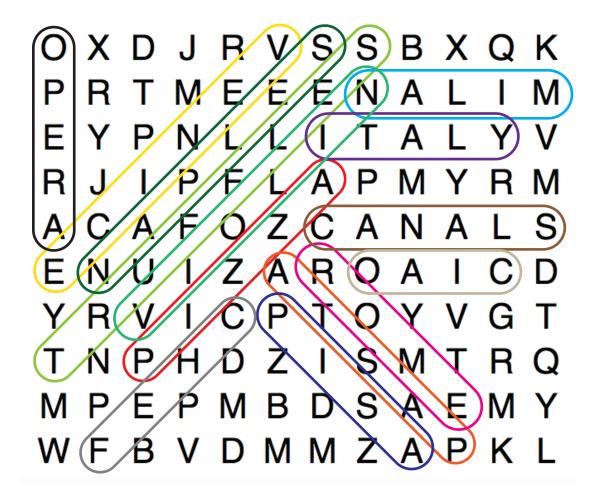
Cut around the outside of both sides as one. Fold over and glue back to back.

# EASY ITALY WORD SEARCH



Pizza Pasta Venice Truffles Naples Milan Pisa Italy Rome Canals Chef Opera Ciao Violin

# EASY WORD SEARCH SOLUTION



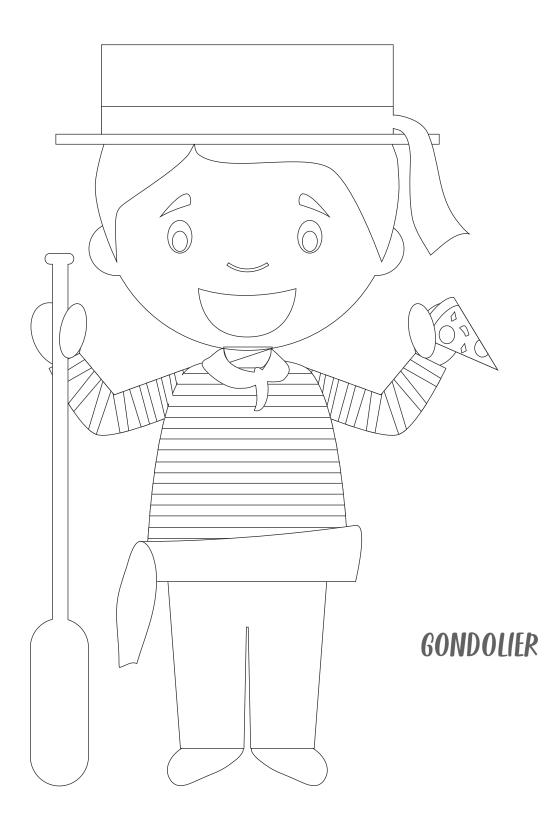
Pizza Pasta Venice Truffles Naples Milan Pisa Italy Rome Canals Chef Opera Ciao Violin

**ITALY COLORING PAGE COLO***SSEUM*  $\overline{\phantom{a}}$ \_\_\_\_ \_\_\_\_\_

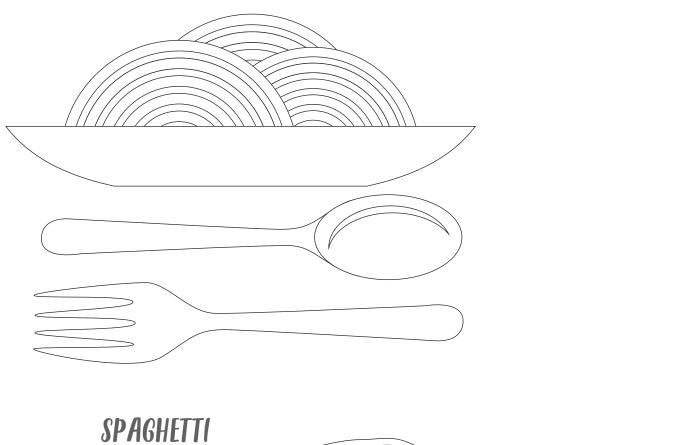
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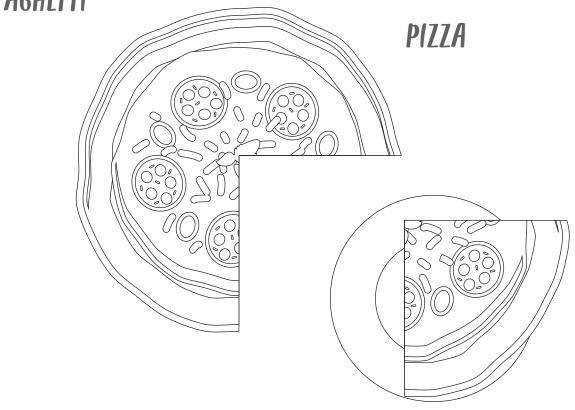
LEANING TOWER OF PISA

# **ITALY COLORING PAGE**

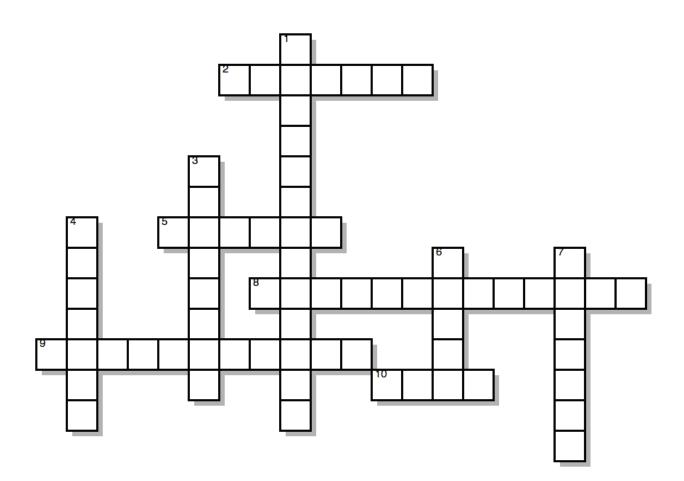


### **ITALY COLORING PAGE**





# ITALY CROSSWORD



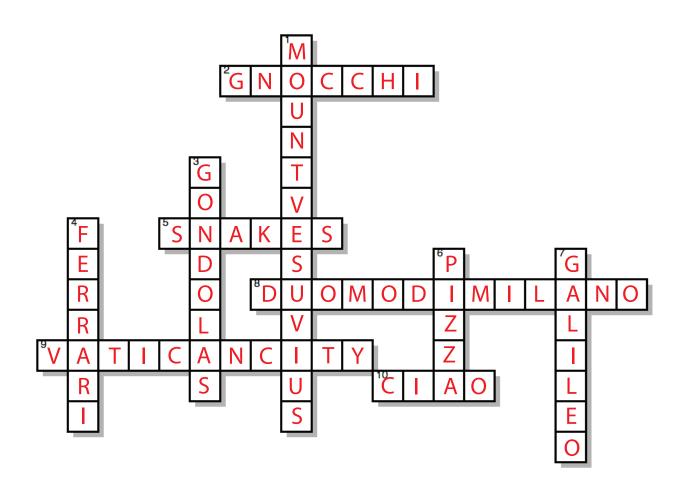
#### ACROSS

- 2 A type of pasta made from potatoes
- 5 Only 19 species of these in Italy
- 8 Cathedral in Milan
- 9 The smallest country in the world
- 10 Hello & goodbye in Italian

#### DOWN

- 1 Active volcano near Naples
- 3 Boats in Venice
- 4 One of the most popular surnames in Italy
- 6 Invented for Queen Margherita
- 7 Famous Italian scientist & astromomer

# **CROSSWORD SOLUTION**



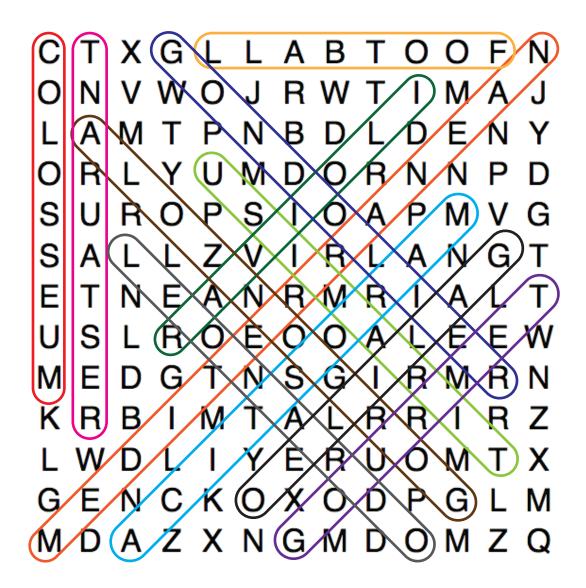
# HARD ITALY WORD SEARCH

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> Colosseum Mediterranean Football Tiramisu Ravioli Marostica

Gondolier Gourmet Restaurant Gorgonzola Leonardo Galileo

# HARD WORD SEARCH SOLUTION



Colosseum Mediterranean Football Tiramisu Ravioli Marostica Gondolier Gourmet Restaurant Gorgonzola Leonardo Galileo

#### FOOD RELATED WORDS FROM ITALIAN

Al dente

Antipasto

Baguette (through French baguette from Italian bacchetta) Biscuit (through French from Italian biscotto, meaning "cooked twice")

Bologna after the Italian city

Bruschetta

Cannelloni (Italian: cannellone)

Cappuccino – a breakfast beverage not to be ordered after lunch or dinner

Ciabatta (whose Italian basic meaning is "slipper")

Coffee (from Italian caffè)

Espresso (from espresso, "expressed")

Lasagne (Italian: lasagna)

Latte (or "Caffè latte") (Italian: caffelatte, "milk coffee")

Mozzarella – cow's milk cheese made by pulling or stretching the warm curd

Parmesan (through French from Italian parmigiano, meaning "from the city of Parma")

Pancetta – pork belly, cured but not smoked. It's bacon with an Italian accent!

Panna - cream made without egg yolk

Pasta

Pesto (from Italian pestare, "to crush" - with mortar and pestle)

Pizza – a flatbread, often circular in shape, baked with or without toppings

Polenta

Pomodoro fresco - fresh tomato

Salsa di pomodoro - tomato sauce

Ravioli

Risotto

Salami (Italian: salame)

Spaghetti (Italian: spaghetto)

Tagliatelle (Italian tagliare, "to cut")

Zucchini (Italian: zucchini)

### **ITALIAN TIRAMIS**Ù **DESSERT** - serves 4



# 2 eggs

2 tablespoons castor sugar Few drops of vanilla essence 250 g (9 oz) Mascarpone Milk, if necessary

20 Savoiardi biscuits or sponge fingers 180 ml (6 fl oz) strong black espresso coffee 4 tablespoons Marsala wine or red grape juice 1/2 tablespoon cocoa powder

- 1. Separate the eggs and beat the yolks with the sugar and vanilla essence.
- 2. Add the Mascarpone and mix well to a creamy consistency, adding a little milk if the mixture is too thick.
- 3. In another bowl beat the egg whites until stiff, then fold into the Mascarpone mixture.
- 4. Mix the coffee and Marsala / grape juice in a bowl and dip each biscuit in for a second or two, making sure they do not break.
- 5. Line the bases of four bowls with the biscuits, top with the Mascarpone mixture and chill for an hour. Dust with cocoa powder and serve.

recipe from Italian Feast by Antonio Carluccio Page 188

#### ITALIAN RAGÙ BOLOGNESE BOIOGNESE SAUCE - THE REAL THING - serves 4



25 g (1 oz) butter 2 tablespoons olive oil 1 medium-sized onion, chopped 250 g (9 oz) minced beef 250 g (9 oz) minced pork

#### 6 tablespoons white wine 1 kg (2 lb) polpa di pomodoro (tomato pulp) 1 teaspoon concentrated tomato purée Salt and freshly ground black pepper

Few leaves of fresh basil

- 1. Heat the butter and oil in a pan and fry the chopped onion.
- 2. Then add the meat and fry until golden brown.
- 3. Stir in the wine, tomato pulp and tomato purée.
- 4. Chop and add fresh basil (or dried)
- 4. Season with salt and pepper to taste.
- 5. Cover with a lid and leave to simmer for about 2 hours stirring from time to time.
- 6. Serve with freshly cooked Tagliatelle and sprinkle with freshly grated Parmesan.

# FOOD FLAGS FOR YOUR ITALIAN MEAL