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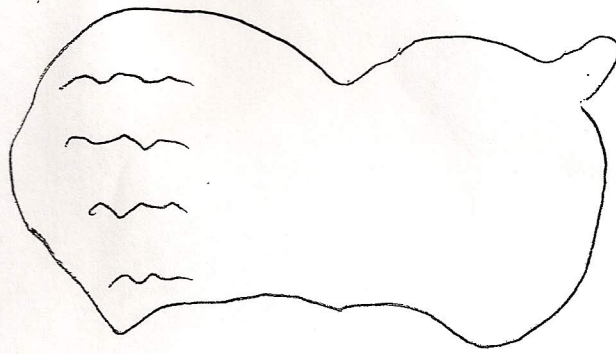
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Khmer noodles are popular in Cambodia. People can make them. You need flour and water. You boil them in water. People can buy them in the store. The noodles are cheap. In Cambodia we make dishes with the noodles. We can make fish with noodles and dry chilis. We can also use chicken or vegetables such as cucumbers and bean sprouts. We eat noodle dishes for breakfast and lunch.

Kakra



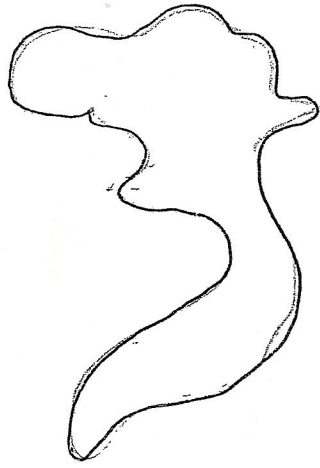
Most of the Nepali people cultivate ~~the~~ rice themselves but some of the people buy from the market. There are different grains of rice, such as white rice and brown rice. The grains could be big or small. Rice can be boiled in water, or fried with oil and butter. Rice is eaten with vegetables, beans, coconuts, and onions. Rice is usually used to make lunch and dinner dishes. It is popular at birthday parties and marriage ceremonies. Nepali people like ~~the~~ rice, so it is served at ~~the~~ all kinds of parties.

yadabi

## NEPAL

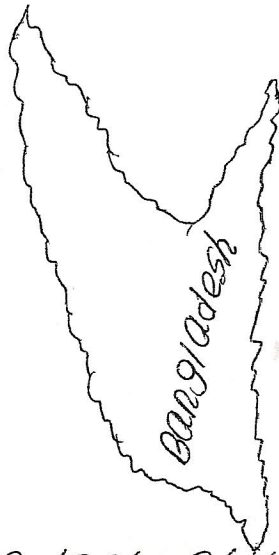
Most of the Nepali people use ginger root as a spice. It grows underground and needs dry soil to grow. It has a brown bark, but we scrape the bark off. We eat ginger on rice, onions, and vegetables for lunch and dinner. We eat ginger on bread and pickles. Ginger is also a medicine for cough, sore throat, and cold symptoms. Nepali people eat lot of spices, and ginger is just one of them.

-Neeta



In Vietnam we have a lot of foods, but manioc is popular with everyone. Manioc is a root. We can find it on a farm. It grows under and on the trees. Manioc is medium size. It is brown outside and white inside. Manioc belongs to the breads, cereal, rice and pasta group. We can buy it in the market for three dollars per bag. First, we must wash the manioc, then we put it in a pot and steam it for five minutes. After this we will have sweet manioc. We can eat sweet manioc plain or with peanuts. In my country we can eat manioc anytime but mostly in the morning. Manioc is also good for your health. It can clean the lungs and help resist rheumatism. Everyone can eat manioc because it is cheap and easy to find in the market.

Linh



In Bangladesh chili peppers are very popular. There are many kinds of chili peppers. One chili pepper is green, and another one, dried capsicum, is red. They grow on the trees, and they look very beautiful. We can make vegetable dishes with green chili, red chili and dried capsicum. We usually eat them for dinner as the first course. We also make salads with chili peppers. These chili peppers very popular in Bangladesh.



In my country we have tasty pickles. Pickles are vegetables, and some pickles are green. Some are smooth and some not smooth. Yet there are different kinds. We eat pickles in salads usually dressed with oil. Pickles are also a garnish for many dishes. All pickles are very tasty and healthy.

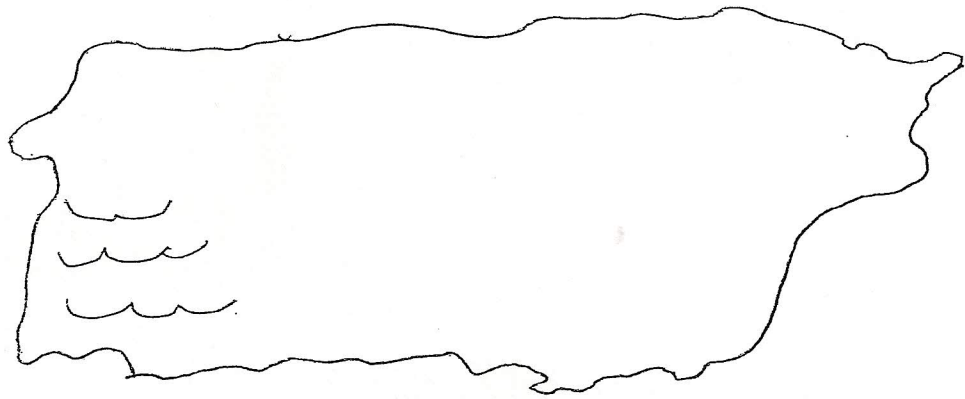
Nataliya



In my country, Ukraine, we have national potato dishes. We eat potatoes in soup, usually at dinner, and usually we put greenery in the soups, too. Also, we boil potatoes in water, and then we make salads with pickles and tomato, as a side dish. We eat mashed potatoes and French fries, also.

Marina





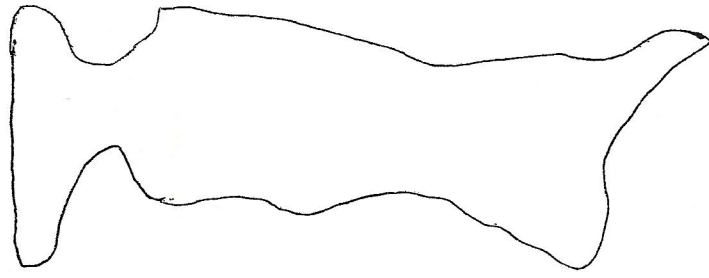
In my country, Puerto Rico, there are three popular salads. The Chef Salad is made with lettuce, corn, cheeses and Italian Sauce. Usually we eat at dinner. The Mayonnaise Salad is made with potatoes, apples, onions, eggs, pimiento and mayonnaise, and I put in the refrigerator. Every year we have it at Thanksgiving. The Caesar salad, It is very good; this, too, is with Roman lettuce, cheeses and tomatoes. Usually we eat this salad with crackers. Every year we have it at Christmas. These salads are special in Puerto Rico.

Jaynilisse



In my Country, Guatemala, tomatoes are essential. We have tomato dishes in Guatemala. We eat tomatoes in salads, drinks, and main dishes, too. We make pasta, soup and pizza. In the morning we also make egg with tomatoes. In the afternoon we eat chicken with tomato sauce. In Guatemala we have so many tomatoes that we export tomatoes to other countries.

Kimberly



→ In Uzbekistan apples are sweet and nice. You can buy any size you want. The colors are red, yellow, green and sometimes white. We eat apples for breakfast because they help your stomach stay full. After lunch and dinner we slice apples like the restaurants do and enjoy. We make juice from bad apples. The juice is very sweet. Apples help to keep your stomach healthy.

Samoliddin.



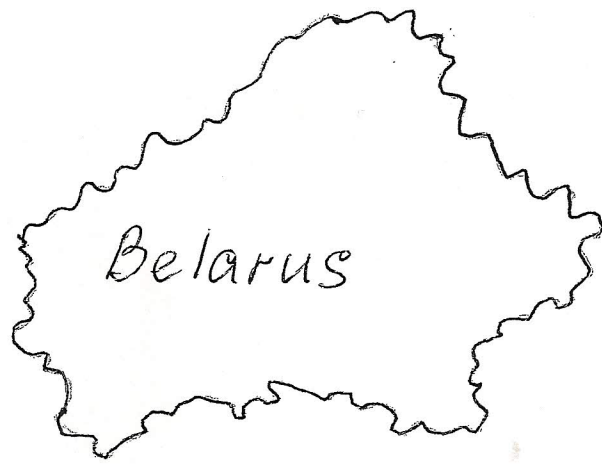
In my country we have a lot of types of apricots, but the most popular are Uzbek apricots, Chinese apricots and Irish apricots. With the Chinese apricots we make a lot of cakes and pies. With the Irish apricots we make juices. With the Uzbek apricots we make jams. In Uzbekistan we have them a lot. Apricots are one of our sweetest fruit and a lot of people buy them, even if they are expensive. Apricot is one of my favorite fruits.

Lobar.



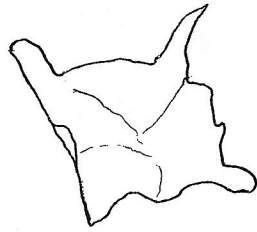
The banana can be used in different dishes in Ecuador. In rice it is prepared with flour and eggs, and, we fry it in oil. This dish is called emborajado, and we eat this for lunch or dinner. In a salad of banana, bananas are prepared with tomatoes and lettuce. It is served together with rice any time. In a dessert bananas are prepared with two scoops of ice cream, milk chocolate, and sprinkles. It is called banana split. It is served after lunch. Banana is a delicious and healthy fruit.

Sharon



Three types of berries are popular in Belarus. People pick them without permission in the forest, on the ground and from the bushes. Also, people can buy them, but they are expensive and not always available. First, we have the raspberry. It is pink or red in color. It looks like a drop with little hairs. When you taste it, it's sweet. The second berry is the blueberry. It is round and blue in color. It has a sweet and sour taste. The last berry is the gooseberry. It's round and green in color. When you taste it, it is very sour. From berries we can make jams, compotes, fruit salad, pies, and wines. Also we can use the petals and culinary roots in medicines for headache, stomachache, or sore throat. Berries have a lot of vitamins and so are good for your health.

Alina



→ In Bangladesh mangos are very popular. There are many kinds of mango. One mango is green, another one is red. They grow on the trees, and they look very beautiful. We can make fruit dishes with green mangos. We usually eat red mangos for break-fast as the first course. These mangos are very popular in Bangladesh.

Motaher



In my country, Cambodia, Pousat Oranges are essential. They are green outside and inside they are yellow, and the central parts are white. They are round. This kind of orange tastes sweet and sour, and grows in Battambang province. The farmers can transport their product to market and to other countries. The orange is so important for our everyday living. We can eat and drink them as a juice, and cook them in dishes. Also it is good for your health. Oranges can clear our throat and help us lose weight. And with the rind of orange we can wash our hair, and we can clean bad smelling shoes. One more thing, the orange has a lot of vitamins for health, and it gives our skin a healthy glow.

Sarany





————> In Ukraine we have very sweet peaches. Peaches are big and red. Inside the peaches there are peach stones. We eat the peaches raw and cook with them, too. With peaches we make pies, juices, and jams. Peaches in Ukraine are inexpensive.

Olena

We grow lots of watermelons in Ukraine. Outside the rind is green. Inside the meat is red and sweet with black seeds. We eat watermelon only in August. We buy the watermelons in the store. We serve watermelon for breakfast, for lunch, or for dinner. We slice the melon and eat it plain. It is fun to spit watermelon seeds. Watermelons are expensive but good.



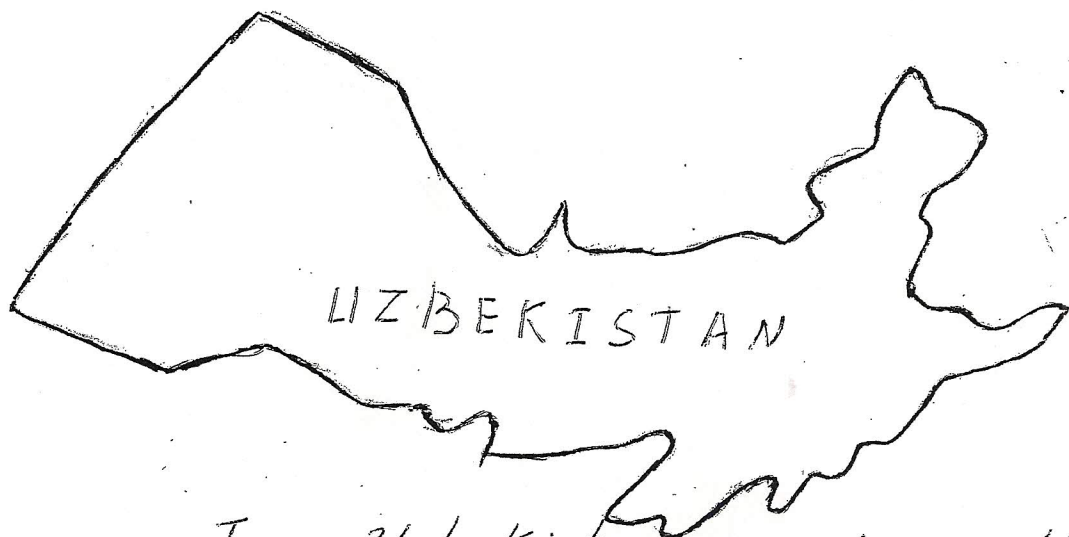
In Georgia cheese is very popular. There are many kinds of cheese. One cheese is Suluguny. The name Suluguny comes from two Georgian words: -suli, which means "soul", and guly, which means "heart". Suluguny is very hard and tasty. The second cheese, Brinza, is very difficult to make, and not everyone knows how. The last cheese is Copcheni, "smoked cheese". It usually has a yellowish-brown skin. In Georgia we make many dishes with cheese, both salted and sweet, but Georgian people like salted food better. Georgian people like Hachapuri and Chkidi, which are cheese pies. If you go to Georgia, you should try cheese.

Tamta



In Greece you can find many kinds of fish dishes, but the most popular are shrimp, grouper and squid. We can make soup with fried shrimp, white cheese, and tomatoes. We usually eat it for dinner as the first course. We also make soup with grouper. First, we boil the grouper, and we add potatoes, onions and carrots to the fish. We eat squid for lunch or dinner as a main dish. We fry squid in oil, and we eat it with lemons and bread, or salad, and wine. These fish dishes are very healthy, and in Greece they are very cheap.

Alex M.



In Uzbekistan we have three kind of nuts. These are almonds, pistachios, and peanuts. The Almonds are small, brown and oval. Almonds are good when you have a sore throat. We put the almonds in boiling water, and then bake them in oven. Then we drink boiling almonds water. Pistachios are shallow and long, and white and black. We eat pistachios plain. Peanuts are oval, and inside they are red. In Uzbekistan the peanuts are inexpensive. We eat the peanuts all the time plain. Peanuts are very healthy, and all nuts help your mind.

Nilufar

In Russia we have many popular delicious cakes for young and old. Cakes can be bought in every super market. Usually we buy them for the holidays. Honey cakes are very sweet. There are made with honey, and they are beige in color. Napoleon cakes are also beige color, sprinkled with crushed puff pastry and covered butter cream. Pigeon's milk cakes are made of batter called "Pigeon's milk", made with cream and chocolate. I like the Napoleon cake best.

Alex N.



In Ukraine we have so many candies. One of them is Kiev. The company Roshen makes this candy. It's a little chocolate candy with little bits of nuts in it. Many are packed in a big box,  $30\text{cm} \times 20\text{cm} \times 3\text{cm}$ , with a picture of Kiev at night. In American money it can cost \$15. People give this to each other on holidays. Kiev is not for sale in every store, but it's not hard to find.

Another popular candy is Rafaello. This candy is made by Roshen, too. It contains condensed milk with big hazelnuts and coconut. These candies are white and round, and medium size. They are for sale in a white box,  $15\text{cm} \times 13\text{cm} \times 20\text{cm}$ , with a red ribbon. Usually people give this candy to their lovers, but sometimes people buy it for themselves. I don't know how much this costs in America, but in my country it's easy to find.

We also have a good candy, Bounty. I don't know who makes this candy. It's made with coconut, condensed milk, and chocolate. This candy is larger and square, maybe  $7\text{cm} \times 2\text{cm} \times 3\text{cm}$ , with rounded corners. These candies are packed in a paper wrapper. In each package are two or three candies and on the wrapper is a picture of coconut and the ocean. This candies are very tasty and easy to find.

Valeria

# GEORGIA

Honey is important in Georgia. Honey comes from bees, and we can buy it in a shop. We put honey surup on walnuts and sunflower seeds. Satsivi is our national dish. We eat it on January 7. We need chicken, peppers, walnut, and honey sauce to make satsivi. My mom does the cooking at our house.

Timur