

Activities for Road out of Ukraine Story

Larysa appreciated her grandparents and everything they'd done for her. Think about some of the things your grandparents, parents, or other people in your life have done for you. Make a card for each of the people who've done something special for you. By writing down some of the specific events or other things they've done for you, it'll be clear how much you notice and appreciate them.

Writers, compose a story about an older person who did something to help encourage someone else, solve a problem, etc. Add some descriptions so your readers feel like there in the story. Include some dialogue to help show what the people are like. The older people in your life will probably enjoy such stories. Print it and add some decoration like stickers or stamps made with a stamper. If you've got a really great story, you could even make a little frame for it. Just make sure it isn't too long. It might be pretty hard to make and frame ten pages.

If you like to draw, do a computer search of a scene in Ukraine, Romania, Greece, or Bulgaria and sketch your version of it. Here are some pictures I took when I was in Bulgaria.





Students who like to cook might enjoy making a recipe they got from a grandparent. You could video record it. Remember that you don't want any faces in your video. Instead, as the food is cooking, you could film your classroom, your school gym or outside the school. Well, you'll think of something. That's half the fun of shooting a video, isn't it?

If you like to try foods from another country, do a computer search for Ukrainian recipes. There are You Tube recipes for some of these. Below are the recipes for 2 popular Bulgarian dishes.

Baked Chicken with Cabbage

Chicken – whole or cut into parts	1 teaspoon red pepper
1 medium cabbage*	1 teaspoon salt
5 Tablespoons oil	½ teaspoon pepper
1 onion	2 bay leaves

Slice the onion and sauté in 2 Tablespoons oil. Cut the cabbage into thin strips and sauté in the rest of the oil. You can also use a jar or can of sauerkraut. Rub the salt onto the chicken, then mix the remaining 1 tablespoon oil with the red pepper and brush it on the chicken.

Move half the cabbage and onion into a baking pan, top with the chicken, and then cover the chicken with the rest of the onion and cabbage. Put the bay leaves and additional oil on top. Bake in a 350 degrees oven for one hour and a half or until chicken is cooked through thoroughly.

Snezhanka (Snow White) Salad

3-4 cucumber	1 cup of yogurt
3 cloves garlic, crushed	1 teaspoon dill
½ teaspoon salt	1 tablespoon olive oil

Put the yogurt into a bowl, avoiding the liquid portion or after straining it in cheesecloth if it's not thick Greek yogurt. Peel the cucumbers and dice them, then sprinkle the salt on them. Put the cucumbers in a strainer for half an hour so some of the juice will drain off. After they've been drained, combine them with the yogurt and add the crushed garlic after you've chopped that. Add the oil and mix well.