



23 Oct 20

Estimadas Familias,

G'day Mate! I hope everyone is healthy. This year in culture class we will be studying Australia, Russia, Costa Rica, and Bolivia. We are currently studying Australia by making a book to include the map, the flag, the animals, Uluru Rock, the Great Barrier Reef, aborigenes, didgeridoo, bumerang, etc. All classes will explore the countries with maps, the globe, flags, weather, landscapes, animals, resources, and the people (how they dress, what they eat, and their daily habits). There will be opportunities for the students to sample food from each country. We will be making connections between Michigan or the United States, and other countries.

Next week, Oct 27th-30th, we will be preparing and sampling Australian Meat Pie. I am aware of students that have allergies to certain foods. However, please alert me of any other food issues. My rule is that the students need to at least try two bites of each food from the four countries that we study. If they do not like it, they can then throw it away. Here is the recipe:

### Australian Meat Pie

#### Ingredients:

2 lbs of beef	1 cup ketchup	½ onion, chopped
2/3 cup bread cubes	2 tsp oregano	1 tsp pepper
2 T worcheshire sauce	2 cups shredded cheddar cheese	pastry pie shells (2)

Preheat oven to 350°. Combine beef, ketchup, bread cubes, oregano, onions, and pepper. Put mixture into two pastry pie shells. Bake for 40 minutes. Mix worcheshire sauce and cheese and pour mixture over pies. Bake for 10 more minutes. Enjoy!

*NOTE: After the 40 minutes, you may have to drain off some of the grease, depending on which kind of beef is used.*

I have a website which includes the current newsletter, recipes, calendar, fun links, and documents. To get to my website, go to <http://avcultura.weebly.com>

If you have any questions about the curriculum, please email me at: [whillary@fhps.net](mailto:whillary@fhps.net)  
Thanks. I look forward to a year rich in culture!

Sinceramente,

Sra. Hillary