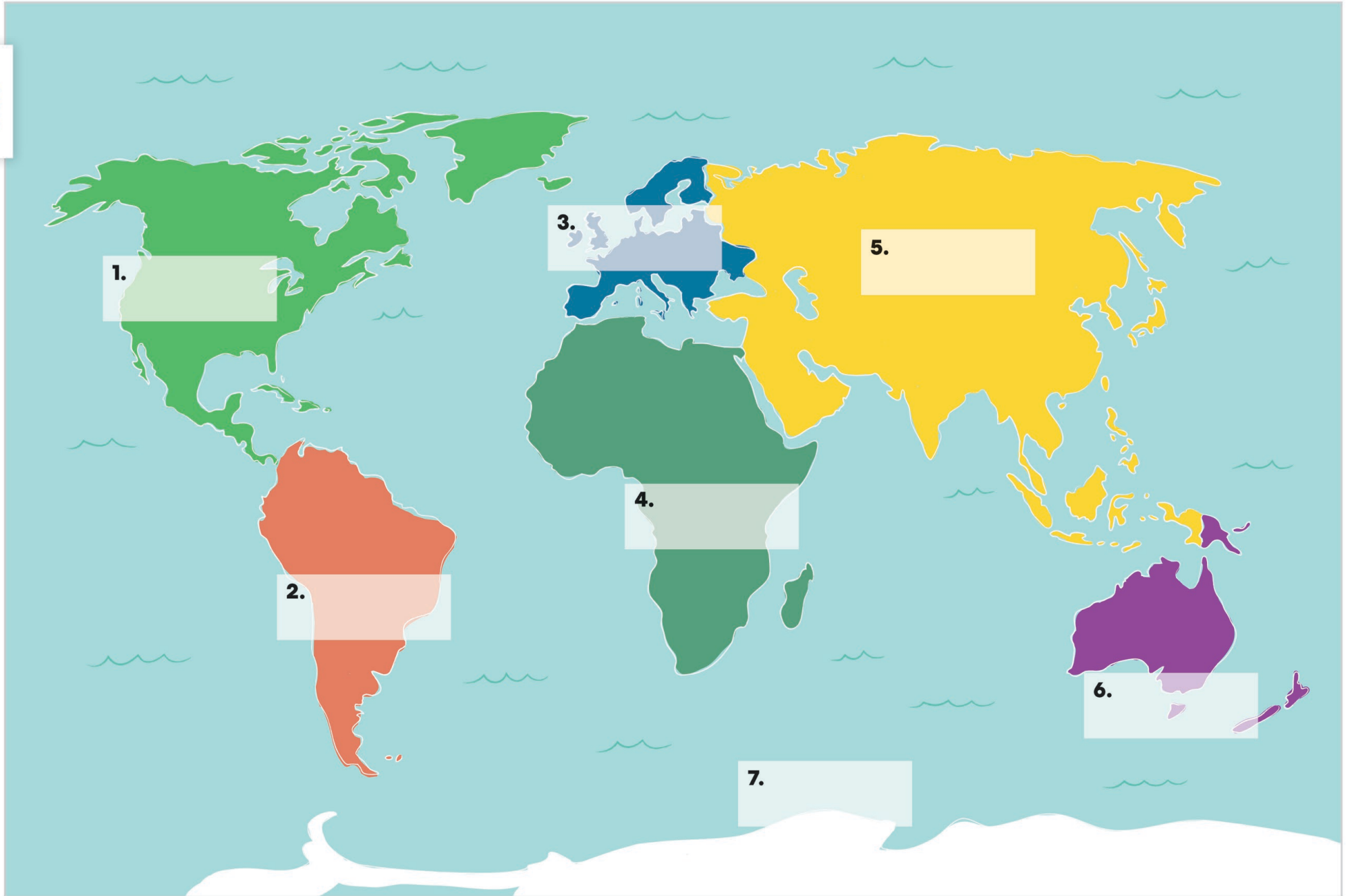


# World Map

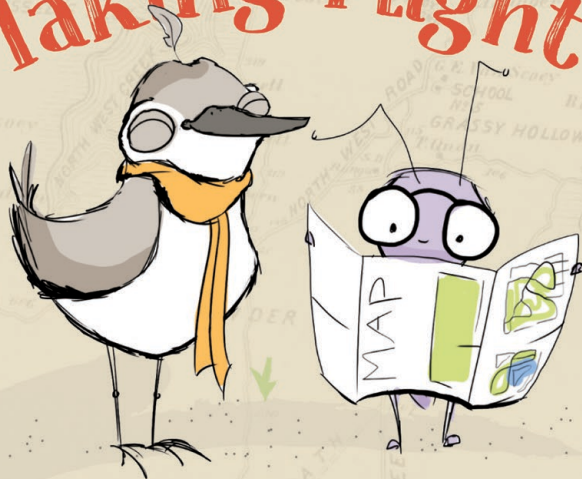
Do you know the 7 continents of the world? Write the names on the map below.

MAP



ANSWER KEY: 1. North America 2. South America 3. Europe 4. Africa 5. Asia 6. Australia & Oceania 7. Antarctica

# Taking Flight



**B**efore Anya the cricket and Milo the sandpiper started traveling, they lived on a little beach in a little town on a little bay.

They had spent their entire lives there, hearing the same sounds, seeing the same sights, and sharing popcorn under the same bench on the beach.



One morning, a beach ball rolled right up to them, as lost balls often did. But there was something different about this beach ball. Anya and Milo puzzled over it and soon realized it wasn't a beach ball at all — it was a globe!



Milo, who loved maps (and was always looking for more to add to his collection), pointed to the tiny dot that marked the little town on the little bay. “Hey, here we are!”

“Yeah, wowzers, I guess that little dot is us,” said Anya. “I can’t believe how tiny our town is compared to the whole wide world.”

For a long time they stared at the globe. Suddenly Anya popped atop the ball. “I want to see it!” she chirped.



“See what?” asked Milo.

“The world! All those maps and books you have? Don’t you want to actually see what’s in them?”

Milo thought about it.

"And look at those," said Anya, pointing to Milo's feathers.  
"You have wings! WINGS!"

"So?"

"So... we can fly, Milo!  
Don't you think it's  
time you used those  
fantastic feathers for  
something wonderful?"



Milo looked down at his wings. "Well... I suppose that...  
yes. Yes! Yes, I do!"

Anya rubbed her own tiny wings together, her eyes open  
wide. "So what are we waiting for?" she said. "Let's go!"

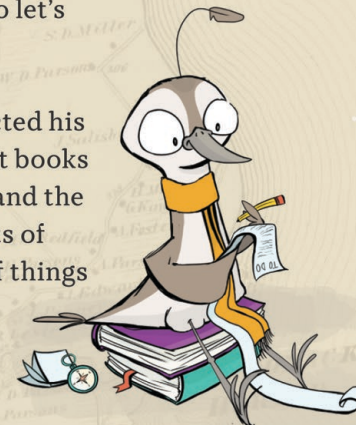
"Wait, wait, wait," said Milo. "We can't just go see the  
world!"

"Why not?" Anya asked.

"Well, we've got to figure out where we're going. And how  
to get there. And how long it will take. And what we need  
to pack. Is it hot? Is it cold? Do we need rain boots? Snow  
boots? No boots? What kind of sunscreen will we need?"

Anya nodded. "Good point. So let's  
plan! Let's pack! Let's go!"

So Milo went home and collected his  
maps and charts. He looked at books  
on countries and continents and the  
oceans between. He made lists of  
things to see. He made lists of things  
they'd need. He packed and  
prepared and packed and  
prepared some more.



Anya just grabbed her camera. "Time to travel!" she  
chirped.

And that's how Milo and Anya got  
ready for their first adventure –  
ready to jump, ready to fly, ready to  
see the world!

And they're ready  
for you to come  
with them...

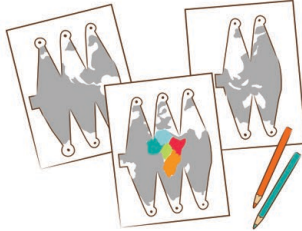


# Make your own paper globe

Color your world!

## Step 1

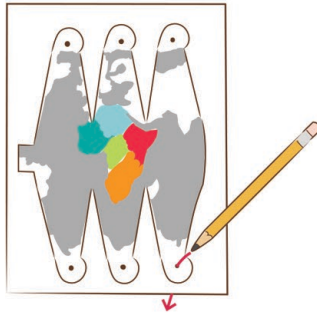
Print out the three globe sheets. If you'd like, color in the countries any way you want.



**Coloring tip:** Some countries might flow into different segments. If you notice a country you're coloring runs off the edge, check to see if it continues on the neighboring segment.

## Step 2

On one sheet, use a sharpened pencil to poke a tiny hole through the center of the small circle at the top and bottom of every segment. Then cut all the way around the piece along the outline.

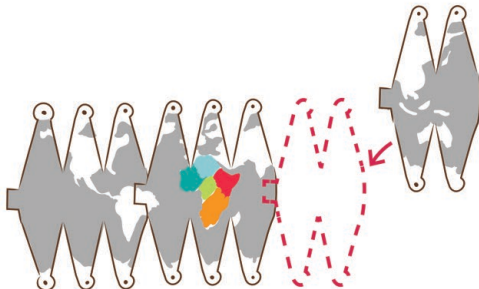


Poke and cut the other two sheets the same way.

**Tip:** Use just the tip of your sharp pencil to make the holes. You want the holes to be very small.

## Step 3

Lay all three pieces in a row in 1-2-3 order. The tab on piece 2 should overlap piece 1, and the tab on piece 3 should overlap piece 2. Tape those tabs down.



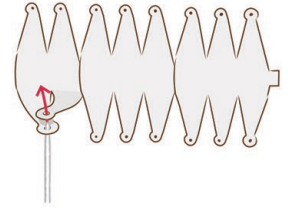
## What you'll need:

Globe printables  
Sharpened pencil  
Scissors  
Pipe cleaner

Clear tape  
Markers/colored pencils (optional)

## Step 4

Flip the taped paper over so the colored side faces down. Poke the top of the pipe cleaner up through the bottom left hole. Then stack the next segment's bottom hole on the pipe cleaner.



Keep going left to right, stacking the rest of the bottom holes onto the pipe cleaner one by one. Then slide the entire stack down to about the middle of the pipe cleaner.



## Step 5

Now you'll go in the reverse order. Starting with the segment you added last, gently bend it in a c-shape and slide the top hole onto the end of the pipe cleaner. Continue to work your way back to the beginning, stacking the holes one by one.



## Step 6

Tuck the last tab under the segment next to it, and add tape to hold it in place.



## Step 7

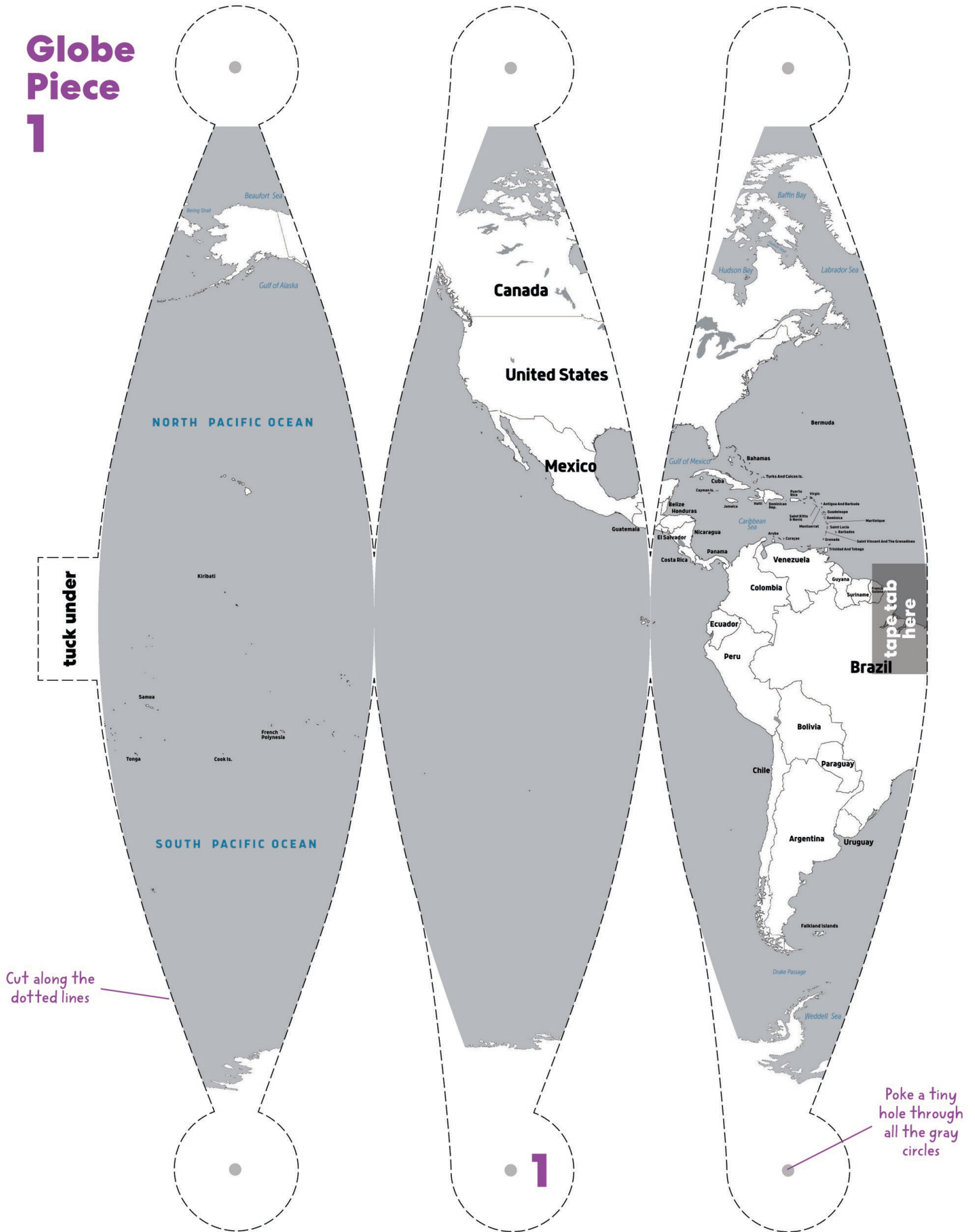
Carefully shift the pieces at the top and bottom so they overlap nicely. On the pipe cleaner, carefully slide the top and bottom of the globe the best distance apart to make it really round.



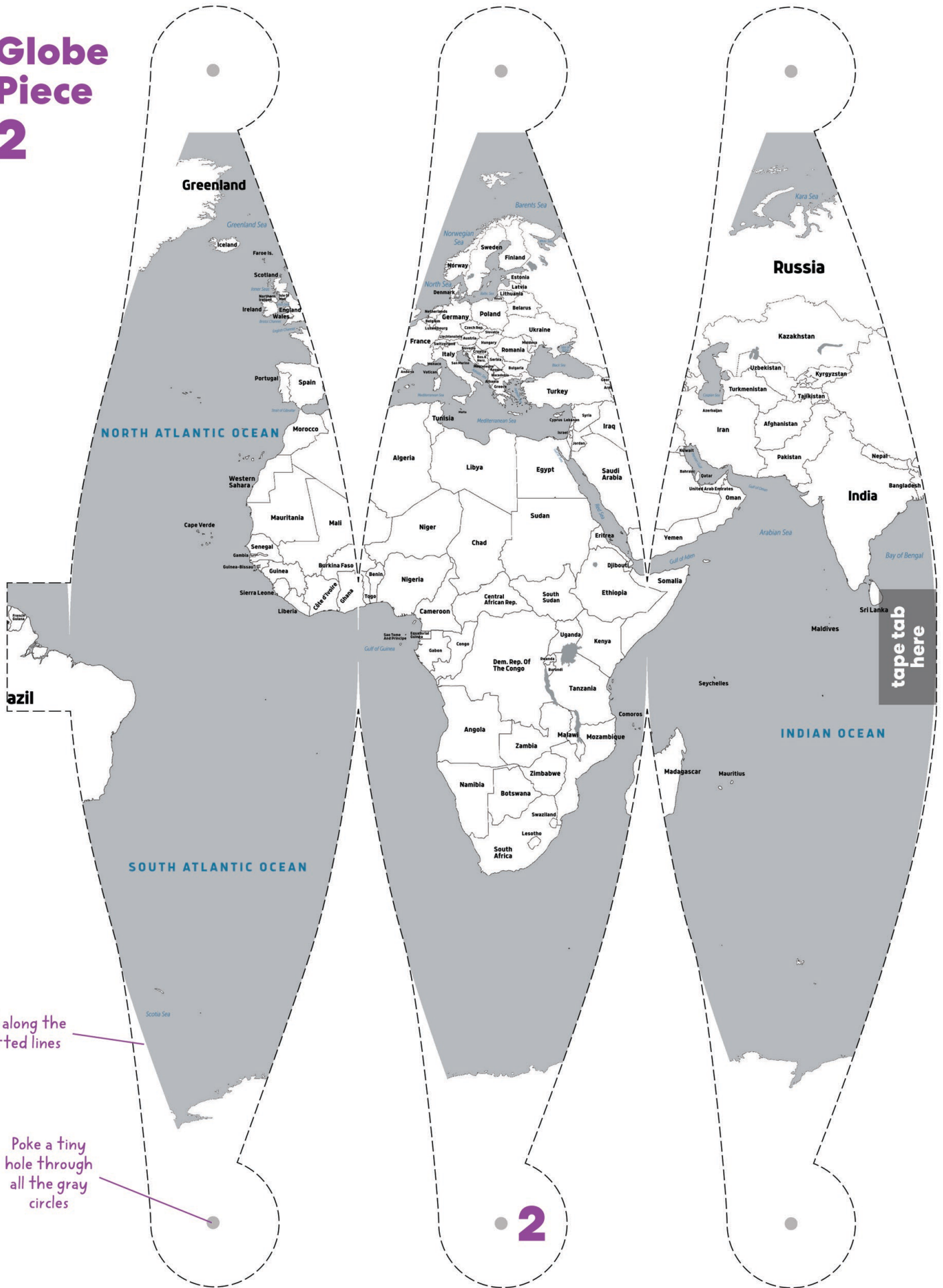
**Tip:** If you'd like to hang your globe, make a loop at the top of the pipe cleaner!

Way to globe!

# Globe Piece 1



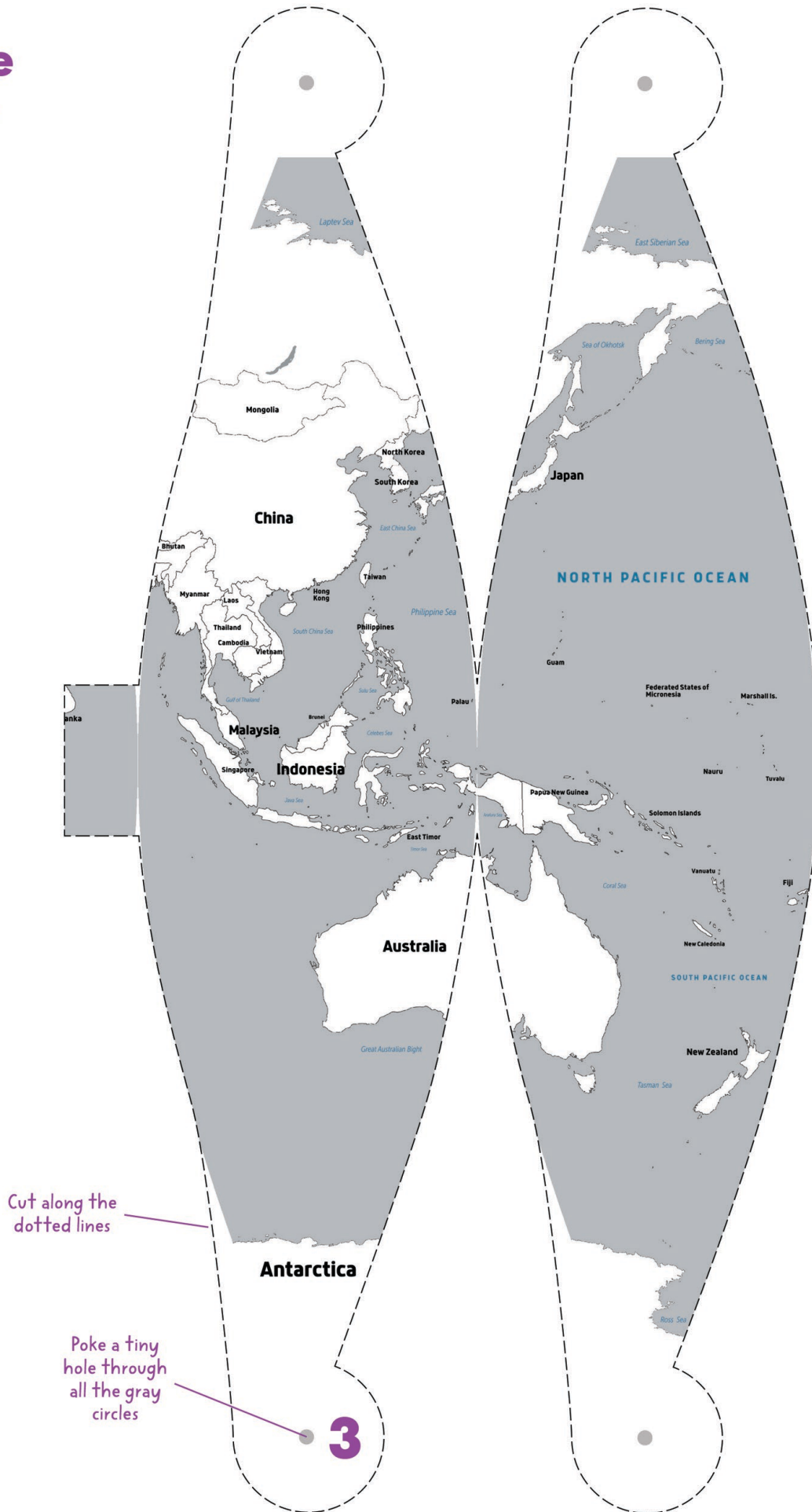
# Globe Piece 2



Cut along the dotted lines

Poke a tiny hole through all the gray circles

# Globe Piece 3



ATLAS JAPAN: EAT

# Make Onigiri!

## Ingredients:

- 2 cups (500 g) of cooked short-grain rice
- bowl of water
- tuna salad or egg salad for filling
- veggies, lunch meat, and other food for decoration
- nori seaweed (optional)
- soy sauce



### Step 1

Wet your hands with the water, and then scoop up some rice to form a small ball.



### Step 2

Make a dent in the middle of the ball.



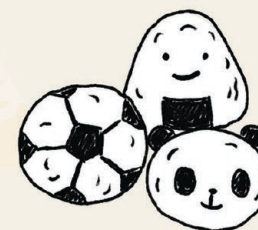
### Step 3

Put some filling in the dent.



### Step 4

Close up the rice around the filling and lightly squeeze it to form a ball or triangle. *The shape doesn't need to be perfect!*



### Step 5

Get a grownup to cut the seaweed and other food into little shapes that you can use to decorate your onigiri. There's no wrong way to do it — get creative!

Dip an onigiri in a saucer of soy sauce and enjoy!

*Extra onigiri can be wrapped in cling wrap and stored in the fridge for a few days.*



iStock / photo by yukitipoo



# Introducing INDIA



<p>CONTINENT <b>Asia</b></p> <p>LAND <b>high mountains, fertile plains, rivers, deserts</b></p> <p>POPULATION <b>1.3 billion</b></p> <p>CURRENCY <b>Indian rupee (₹)</b></p>	<p>OFFICIAL LANGUAGES <b>Hindi and English</b></p> <p>GROWS <b>rice, wheat, cotton, tea, lentils</b></p> <p>MAKES <b>textiles, fabric, steel, cement, software</b></p>
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# THE TRAVEL JOURNAL OF Anya & Milo

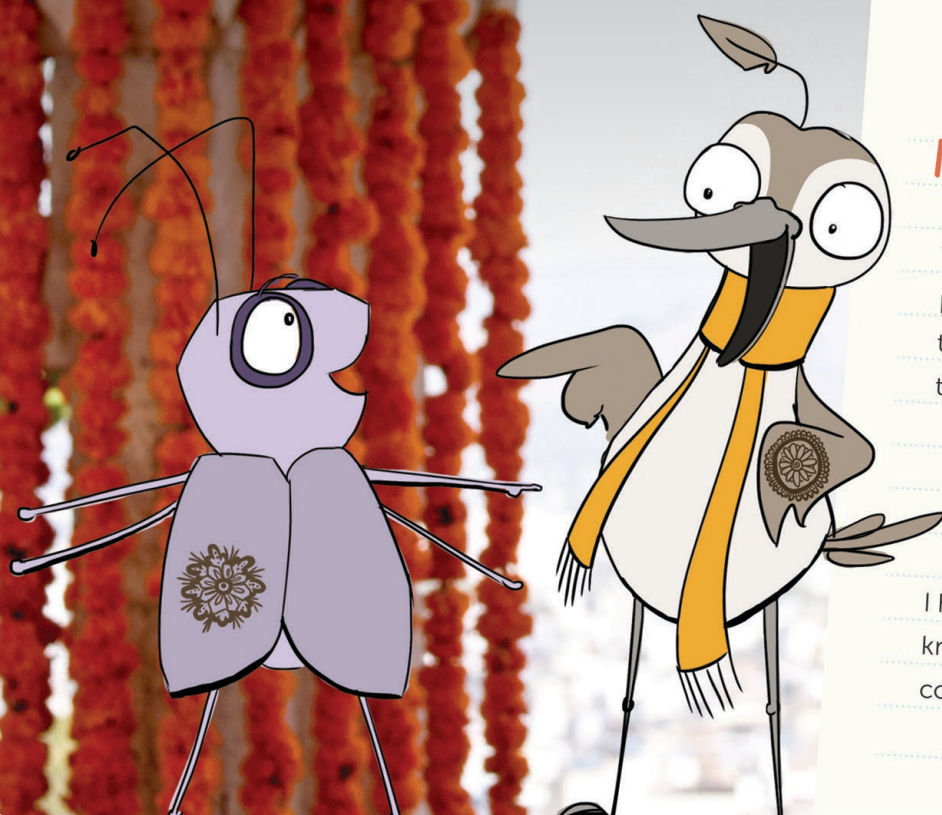
photo by pjpix/shutterstock.com

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**Namaste!**

← Hindi for  
hello!

**- DAY 1 -**  
in Jaipur

We're in Jaipur for my cousin Krish's wedding! To join in the celebration, we got these great henna circle patterns painted on us! Cousin Krish particularly loves two things: cricket (*the sport – not Anya*) and riddles. He gave us this riddle to direct us on our journey:

*From north to south and east to west  
It curves around and never rests  
Both wild and tame, both large and small  
Its harmony connects us all.*

I have to admit I'm pretty good at answering riddles, so I knew we needed to start by looking as far north as we could, which takes us to...

**-Milo**

ATLAS INDIA: JOURNAL

\*The Himalayas\*



- DAY 2 -

**The Himalayas!** Here we are, in the magnificent mountains at India's northern border. (Too bad all this henna can't keep us warm!) And it's not just far north, it's far up! This is the tallest mountain range in THE WORLD. Legend has it these mountains are home to the Yeti (also known as the Abominable Snowman)! But he hasn't made an appearance to help us solve the riddle. So we took another look at "It curves around and never rests" and are thinking maybe what we're looking for is...

~Anya

- DAY 3 -

**A river!** The Ganges twists and turns and forms a curving crescent across northeast India, so Anya and I followed it to the Sundarbans, the largest mangrove forest on the planet. It's home to sharks (gulp), king cobras (double-gulp), crocodiles (are you kidding me?), and the man-eating Royal Bengal Tiger (YOU CANNOT BE SERIOUS). But, incredible as it is, we started to think that maybe the river wasn't the answer to our riddle. It didn't quite work with the *harmony that connects us all*. So what might? Anya is pretty sure the answer is in...

The Sundarbans,  
Bay of Bengal

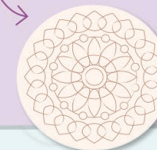
-Milo



\*Mumbai\*

- DAY 4 -

**The mega-metropolis of Mumbai!** It's home to Bollywood, which produces hundreds of fabulous flicks each year featuring lots of song (harmony!) and dance. But even as I was singing, twirling, and bouncing along with a film, I wasn't totally convinced that this was what our riddle pointed to. Then, as I flapped my wings to the beat, someone complimented my **mandala**. When we asked what a mandala was, they pointed to our henna circles and explained that they can represent a never-ending journey. So THAT was the answer to Cousin Krish's riddle! Those beautiful mandalas were helping us find our way all along!



~Anya

Himalayas photo by Nuamfolio/shutterstock.com | Sundarbans photo by Nazrullislam/shutterstock.com | Mumbai photo by Rollipolli | background pattern by New Line/shutterstock.com

# Yoga

Yoga (say "YO-guh") was developed thousands of years ago in India, and now it's popular all over the world. It's an activity designed to exercise your body, focus your mind, and calm your spirits. So it makes sense that, in the ancient language of Sanskrit, yoga means joining together.

The International Day of Yoga is June 21st – the longest day of the year!

photo by GlebSStock/shutterstock.com

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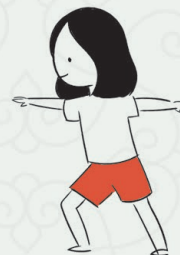
# Try Yoga!

Put on some comfy clothes that you can move in. Find a clear, flat space and spread a mat or bath towel on the ground. Now take off your shoes and try these poses.

- 1** **tadasana**  
 ("taa-DAA-suh-nuh")  
 = mountain pose



- 2** **virabhadrasana**  
 ("veer-aa-bhaa-DRAA-suh-nuh")  
 = warrior pose



- 3** **vrksasana**  
 ("virk-SHAA-suh-nuh")  
 = tree pose



- 4** **natarajasana**  
 ("not-aa-raaj-AA-suh-nuh")  
 = dancer pose



- 5** **bhujangasana**  
 ("boo-jang-GAA-suh-nuh")  
 = cobra pose



- 6** **balasana**  
 ("bal-AA-suh-nuh")  
 = child's pose



## A few more YOGA words:



("AA-suh-nuh")  
 pose or position



("nuh-MUH-steh")  
 a respectful greeting



("YO-gee")  
 a student of yoga

ATLAS INDIA: EAT

# Make Mango Lassi!

More than a thousand varieties of mangoes grow in India!

## Ingredients:

- 1 cup (165 g) fresh mango chunks + a few ice cubes  
**OR** 1 cup frozen mango chunks
- 1 cup (245 g) plain yogurt
- 1/2 cup (125 ml) milk
- 2 tablespoons (30 ml) honey
- 1/8 teaspoon (0.25 g) ground cardamom
- fresh mint leaves (optional)

Makes 2 servings

### Step 1

Put the mango, honey, and cardamom in a blender.



### Step 2

Blend until the mango chunks become a mush.

If it won't blend, add the milk now and try again.



### Step 3

Add the yogurt and milk and blend again.



### Step 4

Pour your mango lassi into a glass. Enjoy!

If you're feeling fancy, top it with a sprig of mint.



# Introducing BRAZIL



ATLANTIC OCEAN



<p>CONTINENT <b>South America</b></p> <p>LAND <b>tropical rainforest, hills, beaches, mountains</b></p> <p>POPULATION <b>209 million</b></p> <p>CURRENCY <b>real (R\$)</b> ↳ say "hey ah"</p>	<p>NATIONAL LANGUAGE <b>Portuguese</b></p> <p>GROWS <b>soybeans, coffee beans, sugar, oranges</b></p> <p>MAKES <b>cars, shoes, cloth, cement, aircraft</b></p>
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# THE TRAVEL JOURNAL OF Anya & Milo



Hello!

**Olá!** We're in Brazil! We were supposed to meet my cousin Adalberto at Sugarloaf Mountain, but somehow we missed each other. To get to this totally tall peak, which sticks up out of the ocean, you have to take a *bondinho* (cable car) that zips you straight to the top. But it looks like Adalberto was zipping down just as we were zipping up. Still, we got an amazing view of Rio – boss city of bossa nova and *novas experiências* (new experiences). *Bem-vindo ao Brasil!*

Welcome to Brazil!

~Anya

- DAY 1 -  
Rio de Janeiro



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- DAY 2 -

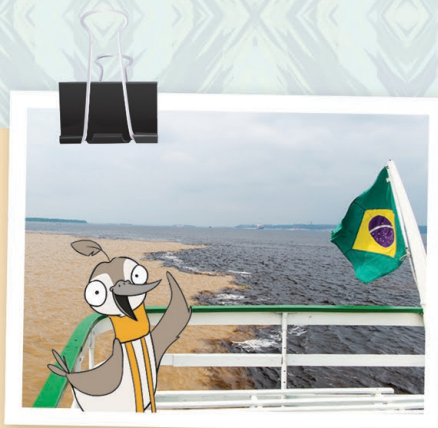
Greetings from this riveting river that carries 1/5 of the world's fresh water. The Amazon is a biologist's dream, with the greatest variety of wildlife on earth, including more than 2 million kinds of bugs (not counting Anya), and 1,300 species of birds (not counting me). We were hoping to meet Anya's cousin here, but somehow there was a cricket miscommunication and we ended up on separate sides of the river. And the Amazon is so wide here (120 miles across) that there are NO bridges!

Amazon River ↘

-Milo



photos shutterstock.com / Amazon River by SL-Photography / Encontro das Aguas by Just dance / Salvador, Bahia by Elisa Bonomini



↪ Encontro das Águas (Meeting of Waters)

- DAY 3 -

Some things you have to see to believe. This is one of them! In this spot, the dark Rio Negro and the light Rio Solimões flow together without mixing. It looks like peanut butter meets jelly! Unfortunately, it was supposed to be Anya meets Adalberto, but once again we somehow missed him. She's getting a little sad about it. She says we've seen the Amazon, where wildlife comes together, and here, where rivers come together, so now she just wants to see where cousins come together!

-Milo



↪ ✨Salvador, Bahia - CARNAVAL! ✨

- DAY 4 -

Feathers? Check. Sparkles? Yes, please. Thousands of people dancing in the streets? Sign me up! When we found this *Carnaval* celebration, we also found Adalberto! Which makes sense — Carnival is basically a huge party when all kinds of folks come together. Adalberto told us that Brazil is a true melting-pot country, where native peoples, Europeans, Africans, Asians, and Middle Easterners blend traditions to create a unique culture called *brasilidade*. You can see it in the festivals, you can hear it in the music, and you can feel it when you celebrate with friends new and old. **Maravilhosos!**

Fantastic! ↗

~Anya

# Samba

Carnaval is the most famous holiday in Brazil. It's a festival that lasts for nearly a week, with people in the streets wearing colorful costumes as they sing, drum, and dance the samba. Many Brazilians dance with organized groups called *escolas de samba* ("samba schools"). These clubs often perform with their own musicians, matching costumes, and amazing parade floats!

shutterstock.com / lazymama



Brazil has big arenas, called *sambadromes*, specially constructed for performing and viewing Carnaval parades!

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# Dance the Samba!

The samba rhythm and step combines influences from Africa, Europe, and Cuba.

Your hips are a very important part of the samba.

Let's start with those.



Standing with your legs close together, pop your hip out to one side.



Now pop your other hip out.

Practice shifting your hips back and forth like this until it feels natural.

Now for your feet. Here's the basic samba step.

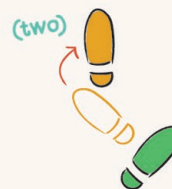
The samba rhythm goes ONE two-three, ONE two-three, ONE two-three...



Start with your feet like this.



Now step your right foot back.

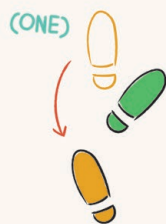


Bring your left foot forward with a small step.

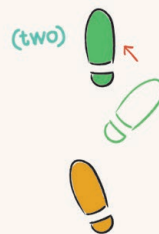


Scoot your right foot forward to just behind the left foot

Then reverse:



Now step your left foot back.



Right foot forward, small step.



Scoot your left foot forward to just behind the right foot.

Samba (and any kind of dance) is much easier when you can hear the proper music and watch people do the steps. Get an adult to help you find a good video online of the basic samba step for beginners. You can also visit [atlascrate.com/brazil](http://atlascrate.com/brazil) to listen to some Brazilian music!

Repeat the entire step slowly, over and over, until your feet don't have to think too hard about what to do next.

As you get used to doing the basic samba step, start saying the ONE two-three rhythm out loud as you go.

Let your hips rock back and forth as you dance. Try moving your arms, too!

ATLAS BRAZIL: EAT

# Make Brigadeiros!

## Ingredients:

- 1 14-oz (300 ml) can sweetened condensed milk
- 3 tablespoons (22 g) unsweetened cocoa
- ½ cup (120 ml) water
- 1 tablespoon (14 g) butter (plus a little more for your hands)
- chocolate or rainbow sprinkles

**Makes 12-14 brigadeiros**

Use an adult assistant and be careful when working with the stove.

Cocoa is made out of cocoa beans, which grow wild in the Amazon rainforest.

shutterstock.com / pattern by EastFire

- 1** Use half of the butter to grease a big plate or platter.



- 2** In a small bowl or cup, mix the cocoa and water so the cocoa dissolves.



- 3** In a medium-sized, heavy saucepan, use a wooden spoon to combine the dissolved cocoa, condensed milk, and the remaining butter over medium-low heat.



- 4** Keep stirring until the mixture thickens and starts to look a bit like brownie batter. When you drag your spoon across the bottom of the pan, it should take a moment before the gap fills back in. Hang in there — this step may take as long as twenty minutes.

Be patient! Keep stirring!



- 5** Spread the chocolate on the buttered platter and let it cool to room temperature. If you want to speed up the cooling, pop the platter in the fridge.



It will thicken even more as it cools.

- 6** Once the mixture is cool, grease your hands with a little butter. Scoop up some chocolate in a spoon and then roll it between your palms to form a ball.

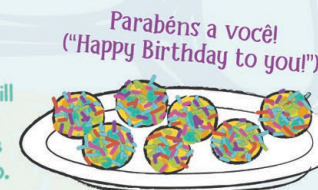


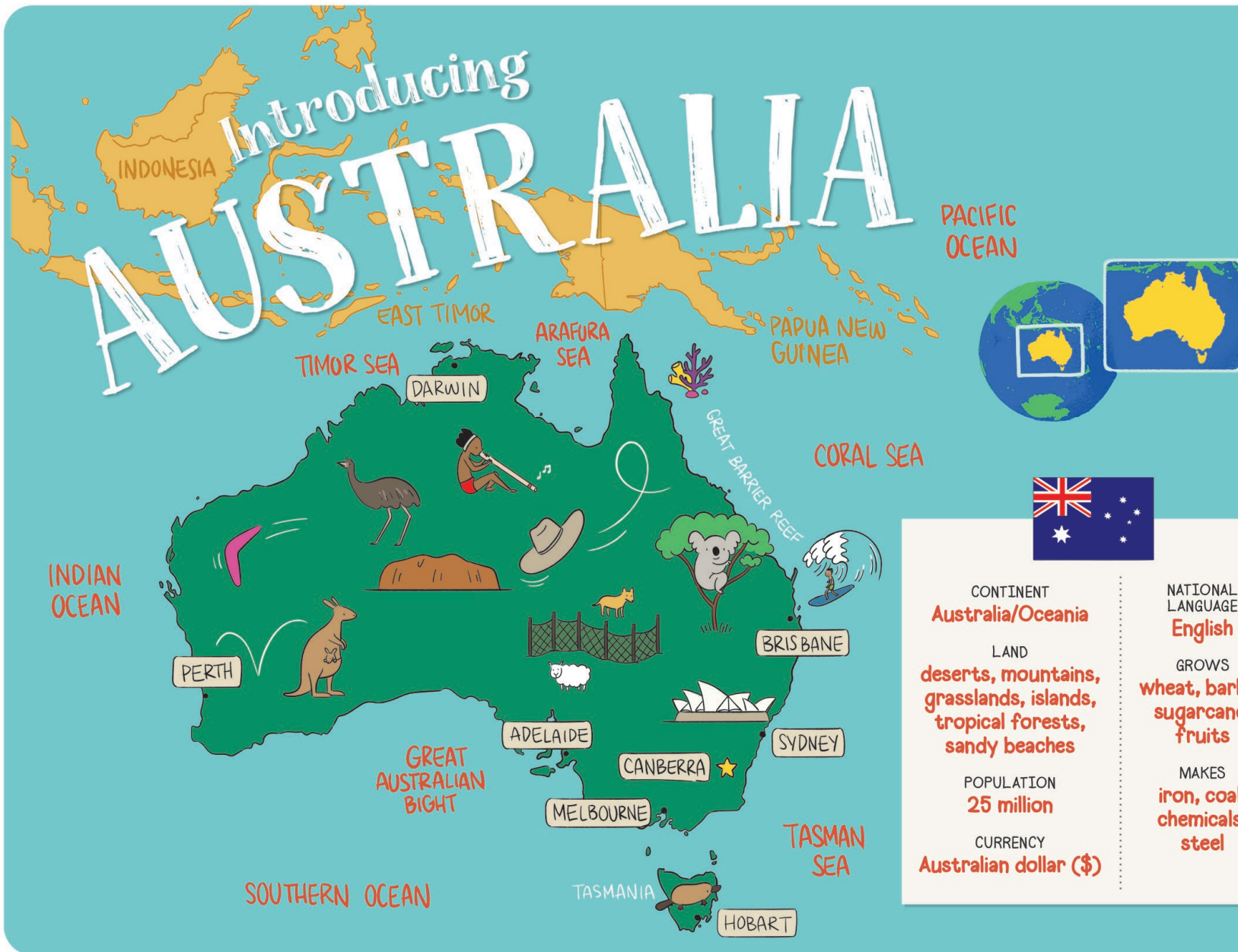
- 7** Roll the ball in sprinkles. Scoop and roll the rest of the chocolate the same way.



That's it! You can chill the brigadeiros in the fridge until it's time to eat them up.

Yum!





<p>CONTINENT <b>Australia/Oceania</b></p> <p>LAND deserts, mountains, grasslands, islands, tropical forests, sandy beaches</p> <p>POPULATION <b>25 million</b></p> <p>CURRENCY <b>Australian dollar (\$)</b></p>	<p>NATIONAL LANGUAGE <b>English</b></p> <p>GROWS wheat, barley, sugarcane, fruits</p> <p>MAKES iron, coal, chemicals, steel</p>
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# THE TRAVEL JOURNAL OF Anya & Milo

ATLAS • AUSTRALIA

JOURNAL

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- DAY 1 -  
in Melbourne

G'day, mates!

We're off to see Anya's Aunt Adelaide, who lives somewhere called Woop Woop. Since English is the national language of Australia, I figured I didn't need all my translation books. So I imagine my surprise when we arrived and someone asked if we wanted to spend the *arvo* at the *ripper* Melbourne Zoo, but warned us to look out for the *mozzies*. (Turns out *arvo* is *afternoon*, *ripper* is *great*, and *mozzies* are *mosquitoes*.) **Zinks!** Maybe I should have brought those translation books after all.

-Milo

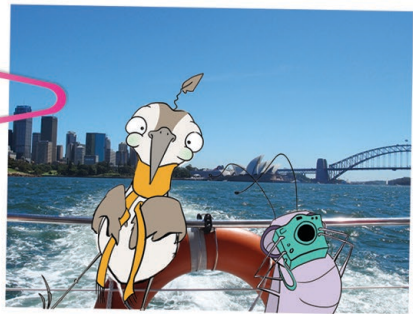
ATLAS AUSTRALIA: JOURNAL

- DAY 2 -

Greetings from Australia's largest city, Sydney! We're having a ripper time, although no one's been able to tell us where Woop Woop is yet. We learned a few more new phrases today. At beautiful Bondi Beach, it took us a while to figure out what someone meant when they told us we should get ourselves some *cossies* (swimsuits). I was just glad that Milo didn't *chunder* (throw up) over the side of the boat when we toured Sydney Harbor!

~Anya

\* Sydney Harbor \*

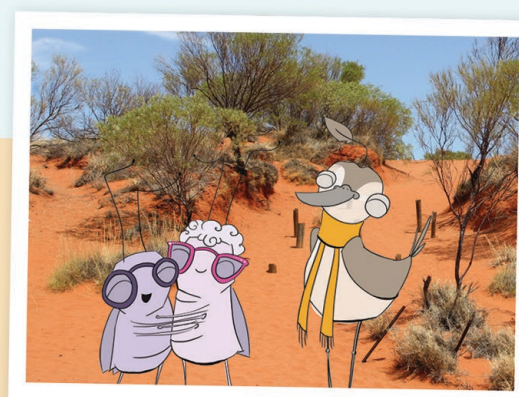


\* Kings Park, Perth \*

- DAY 3 -

Milo's really missing his translation books. After asking for directions to Woop Woop, we ended up on the other side of Australia, in Perth! Poor Milo is about to *go off like a frog in a sock* (go bananas). When I told him I think Aussie slang is *bonzer* (awesome), he looked at me like I had *a few kangaroos loose in the top paddock* (gone a little nuts)! Luckily, I was able to calm him down with some *tucker* (food) and a nice *cuppa* (cup of tea).

~Anya



the outback

- DAY 4 -

Crikey! Turns out *woop woop* is actually slang for an isolated place! So when Aunt Adelaide said she lived in *woop woop*, she didn't mean the name of a town, she meant *waaay* out in the *outback*. That's exactly where we were when someone called out "*Cooee!*" ("*Come here!*") — and there she was! Aunt Adelaide welcomed us with a warm Australian hug, a laugh, and some tasty tucker. I'm *fair dinkum* (telling the truth) when I say that Australia's language is as fun and colorful as the people who live here!

-Milo

shutterstock.com / Sydney Harbor photo by Inge v. Keulen, Kings Park photo by imagevixen, outback photo by ingehogenbijl



Some of the Tjanpi  
Desert Weavers  
with their creations.

# Fiber Sculptures

The Tjanpi Desert Weavers are Aboriginal, or native, artists from the outback of central Australia who create amazing handmade animal sculptures. They make them by wrapping desert grass (called "**tjanpi**") with yarn and raffia. Art collectors love the colorful creatures the artists create, from rabbits to birds to people.

Nyurpaya Kaika Burton, Yaritji Young, Paniny Mick (obscured), Ilawanti Ungkutjuru Ken, and Naomi Kantjuri with Paarpakani (Take Flight), 2011. Image by Jo Foster



ATLAS AUSTRALIA: DO

# Make a Fiber Sculpture Dog

## You'll need:

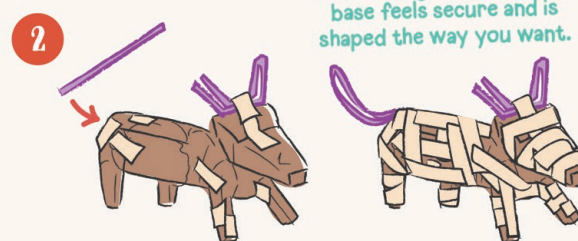
- newspaper or scrap paper
- masking tape
- colored yarn, twine or string
- a few pipe cleaners
- white glue
- scissors
- decorative extras like buttons, sequins, or pompoms

In the language of the artists of the Tjanpi Desert Weavers, dogs are called **papa**.



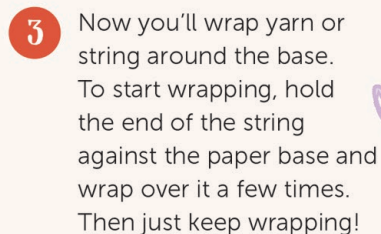
Tape head and leg shapes to a long body shape.

To create a base for your sculpture, crumple pieces of paper and stick them together with masking tape.



Keep adding tape until your base feels secure and is shaped the way you want.

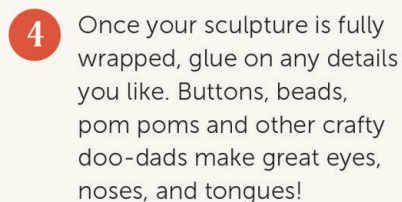
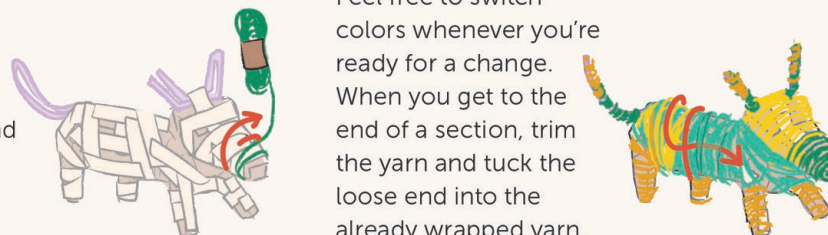
Tape or twist pipe cleaners onto the paper to add smaller features like ears and a tail.



Cover the paper base and pipe cleaners as you go.

Now you'll wrap yarn or string around the base. To start wrapping, hold the end of the string against the paper base and wrap over it a few times. Then just keep wrapping!

Feel free to switch colors whenever you're ready for a change. When you get to the end of a section, trim the yarn and tuck the loose end into the already wrapped yarn.



Once your sculpture is fully wrapped, glue on any details you like. Buttons, beads, pom poms and other crafty doo-dads make great eyes, noses, and tongues!



ATLAS AUSTRALIA: EAT

# Make Anzac Biscuits!



## Ingredients:

- 1/2 cup (113 grams) butter (1 stick)
- 2 tablespoons (42.5 g) honey
- 1/2 cup (100 g) granulated sugar
- 1/4 cup (50 g) brown sugar
- 1 cup (90 g) rolled oats
- 1 cup (100 g) finely shredded, unsweetened coconut
- 1 cup (128 g) flour
- 3/4 tsp (5 g) baking soda
- 2 tablespoons (30 ml) warm water

Makes about 30 cookies

In Australia, these cookies are traditionally made using golden syrup instead of honey.



### Step 1

First, preheat the oven to 350°F (175°C). Then put the honey and butter in a big microwave-safe bowl and have an adult help melt it in the microwave.



### Step 2

Take the melted mixture out of the microwave and stir in the sugars, oats, coconut, and flour.



### Step 3

In a small bowl, mix the baking soda and warm water.



### Step 4

Pour the baking soda mixture into the batter and stir to combine.



### Step 5

Spread parchment paper on a cookie sheet. Scoop up tablespoons of dough and roll them into balls. Space them evenly on the cookie sheet.



### Step 6

Bake for 10-12 minutes, until golden brown.

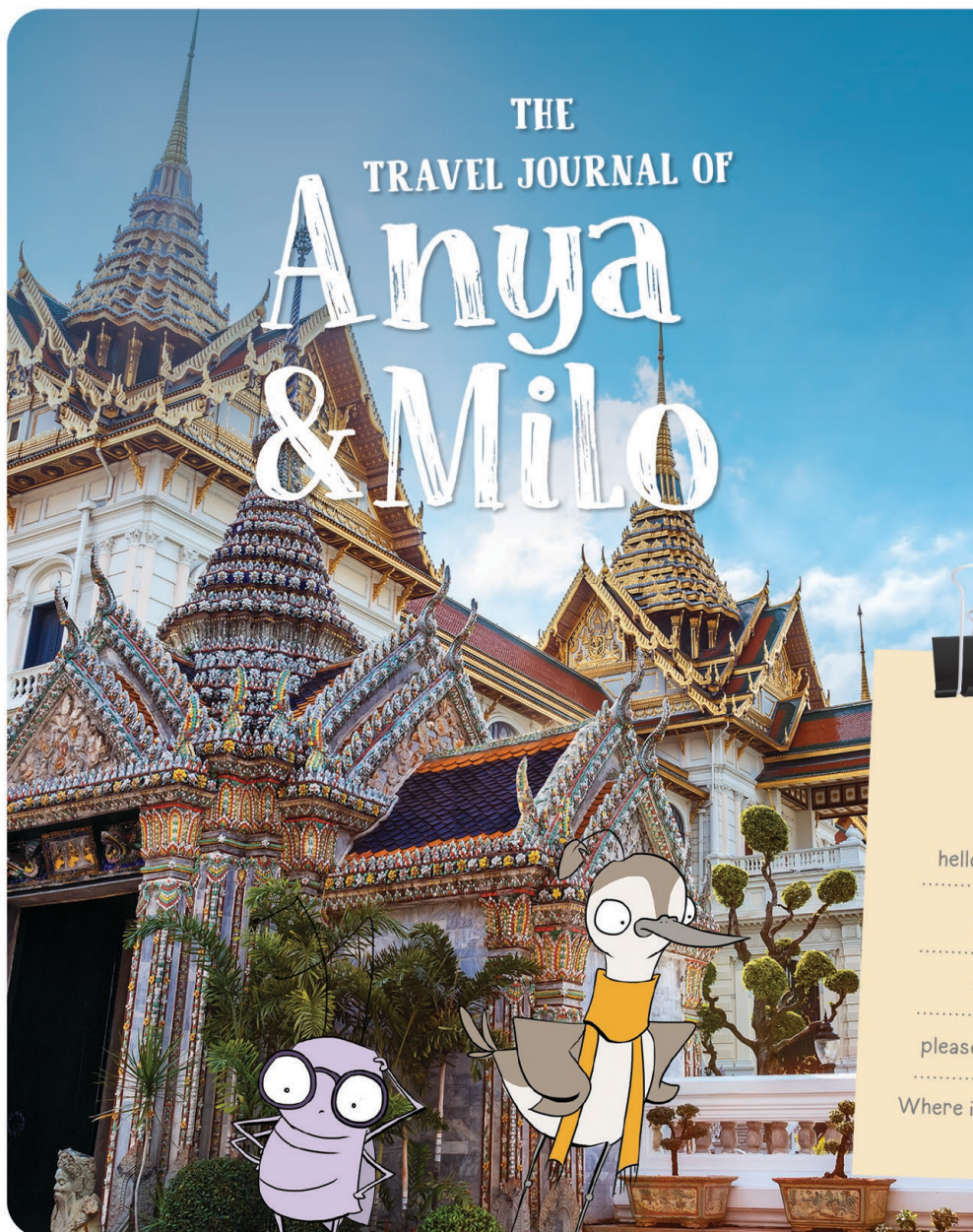
pattern by Marina Riley / shutterstock.com

# Introducing THAILAND



CONTINENT <b>Asia</b>	OFFICIAL LANGUAGE <b>Thai</b>
LAND <b>mountains, plateau, central plain</b>	GROWS <b>rice, corn, sugarcane, coconuts, pineapple</b>
POPULATION <b>68 million</b>	MAKES <b>cars, jewelry, computers, machinery</b>
CURRENCY <b>baht (฿)</b>	





THE TRAVEL JOURNAL OF

# Anya & Milo

- DAY 1 -  
Bangkok

We had a tip-topptity time in Thailand, where I bought a cuddly souvenir elephant (*named Chang — that's the Thai word for elephant!*) So imagine my sadness when we got to the end of our trip – at the Grand Palace, Thailand's most famous landmark – only to discover that my packed pachyderm was missing! And it will take some serious untying of our Thailand trip to find it! Milo suggested that we start with the last place I remembered having it...

~Anya

## MILO'S LIST OF HANDY THAI WORDS

hello (good day)	sawat dee	saw-wad-dee
goodbye	sawat dee	saw-wad-dee
yes / no	chi / mi-chi	ch-eye / my ch-eye
please / thank you	karuna / kob kun	garoona / kob kun
Where is the elephant?	Chang thai yoo tee nai?	Chang tie yoo tee nay?

photo by cowardllion/shutterstock.com

ATLAS THAILAND: JOURNAL



↑ Ping River

- DAY 2 -

We started Operation Retrieve-a-Tusk by retracing our steps to Ping River, where we had attended **Loy Krathong** – a light festival where people float flowers and candles on the water for good luck. Anya remembered that she'd put her elephant onto one of the floating lotus blossoms so that he could have a better view of the lights. Alas, there was no sign of him on shore. But when Anya saw a little girl dancing nearby as we searched, she remembered something...

-Milo

- DAY 3 -

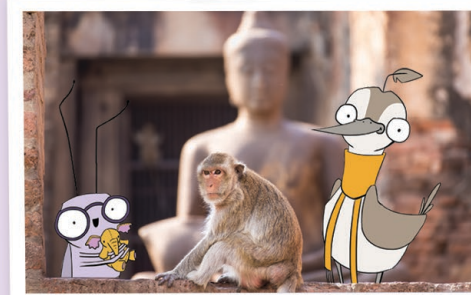
Anya remembered having the elephant here at Chiang Mai when we watched the Khon dancers. She got so into the show that she set down her elephant to try out some of the dance moves (including backflips)! While we didn't find the elephant when we dropped in for another performance, we did get a chance to enjoy lots of fun monkey dancing by the show's traditional monkey character, **Hanuman**. And suddenly, as we watched, we both had the same idea about what might have happened to the elephant...

-Milo



↑ masked dancer as Hanuman

- DAY 4 -



↑ Lopburi

Welcome to Lopburi, monkey metropolis, known for its plentiful population of primates. I'm not monkeying around when I say they're B-A-N-A-N-A-S. They're super cute but **super mischievous**, stealing everything from juice boxes to purses. And so we thought maybe, just maybe... We returned to the Khmer temple and there he was! A monkey holding my elephant! It's said that these monkeys bring good luck. Turns out they bring souvenir elephants, too!

~Anya

shutterstock.com: Ping River by luck luckyfarm, dancer by M2020, Lopburi by Bubbers BB

# Len Choa

Many southeast Asian countries have their own version of a “leopard hunt game,” a strategy board game for two players. In Thailand’s version, called *len choa*, one fierce tiger hunts six wily leopards. Who will win?

Toothy tiger statues guard an entrance near Wat Tham Suea (Tiger Cave Temple)

ATLAS THAILAND: DO

# Len Choa!

The tiger tries to capture leopards by jumping over them. The leopards try to surround the tiger so the tiger can't move.

## You'll need:

- paper
- pencil
- 6 matching playing pieces for leopards
- 1 different playing piece for the tiger

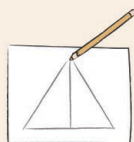
ideas for pieces: two kinds of coins, or pieces from a board game like checkers

Players: 2 — the tiger player and the leopards player

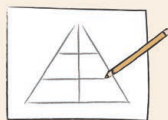
shutterstock.com / photo by Ajuga

## Set up

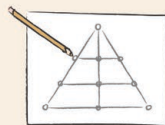
First make the game board.



Draw a big triangle. Then draw a line down the center dividing it half.



Add two horizontal lines.

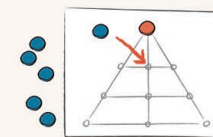


Finally, draw circles to make "spots" everywhere the lines connect.

## Play

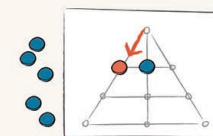
### Step 1

Start with the tiger piece at the top of the triangle. Then the leopard player puts one of their pieces on any spot.



### Step 2

Now the tiger can move along any line to an empty neighboring spot.

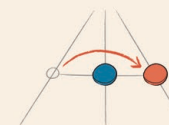


### Step 3

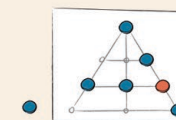
Keep alternating turns this way, with the leopard adding one piece and tiger moving one spot.

**No leopards can move until all six leopard pieces are on the board.** Then they can move one space per turn, like the tiger does.

**To capture a leopard,** the tiger has to jump over the piece and land on an empty space along the same line. Take any captured leopards off the board.



**To block the tiger,** leopards must leave the tiger nowhere to move or jump.



If the tiger gets trapped by leopards, unable to move or jump, **leopards win!**  
If there are not enough leopards left on the board to trap the tiger, **tiger wins!**

photo by Everett Historical/shutterstock.com

ATLAS THAILAND: EAT

# Make pad Thai!

## Ingredients:

- 8 ounces (227 g) dried flat rice noodles
- 2 tablespoons (27 g) brown sugar
- 1 tablespoon (15 ml) fresh lime juice
- 3 tablespoons (44 ml) soy sauce
- 2 teaspoons (10 ml) vegetable oil
- 3 green onions
- 1 garlic clove, minced
- 2 eggs, beaten

## Optional toppings:

- dash of Sriracha or other hot sauce
- bean sprouts
- prepared chicken, shrimp, or tofu
- chopped peanuts
- chopped cilantro
- lime wedges

**Makes 4 small servings.**

Cook with a grownup assistant.  
Be careful when working with knives  
and the stove.

If you can't find rice noodles,  
linguini can also work.

### Step 1

Prepare the noodles according to the package instructions. Then drain them.



### Step 2

Thinly slice the green onions. Put the green slices and the white slices in separate piles.



### Step 3

In a small bowl, use a fork to whisk together brown sugar, lime juice, soy sauce, and (if you're using it) hot sauce.



### Step 4

In a large nonstick skillet, heat the oil over medium-high heat. Add the pile of white onion slices and garlic. Keep stirring over the heat for about 30 seconds.



Sriracha hot sauce is named after the Thai city where it was invented, Si Rachal

### Step 5

Add the eggs and cook, scraping the skillet with a spatula, for about another 30 seconds.



Then move the eggs to a plate.



### Step 6

Put the drained noodles, green onions, and sauce in the skillet. Cook, tossing constantly, until the noodles are soft (about a minute).



### Step 7

Divide the noodles between four serving bowls. Add some of the egg to each bowl.



Add as many of the optional toppings as you want. Serve with a wedge of lime to squeeze over the noodles.

