

Introducing BRAZIL



CONTINENT
South America

LAND
**tropical rainforest,
hills, beaches,
mountains**

POPULATION
209 million

CURRENCY
real (R\$)
→ say "hey al"

NATIONAL
LANGUAGE
Portuguese

GROWS
**soybeans,
coffee beans,
sugar, oranges**

MAKES
**cars, shoes,
cloth, cement,
aircraft**



THE TRAVEL JOURNAL OF Anya & Milo



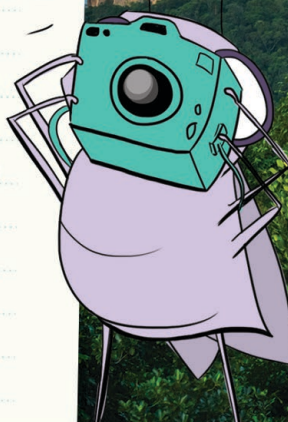
Hello!

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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JOURNAL



ATLAS BRAZIL: JOURNAL

- DAY 2 -

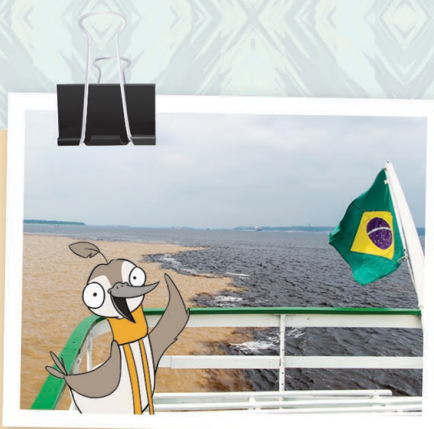
Greetings from this riveting river that carries 1/5 of the world's fresh water. The Amazon is a biologist's dream, with the greatest variety of wildlife on earth, including more than 2 million kinds of bugs (not counting Anya), and 1,300 species of birds (not counting me). We were hoping to meet Anya's 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 Águas 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. Maravilhoso!

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!

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

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ATLAS BRAZIL: DO

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.

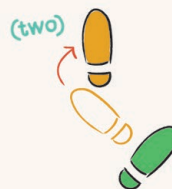
The samba rhythm goes ONE two-three, ONE two-three, ONE two-three...



Start with your feet like this.



Now step your right foot back.

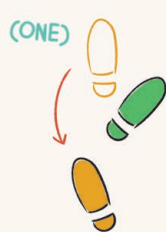


Bring your left foot forward with a small step.



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 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.

- 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.

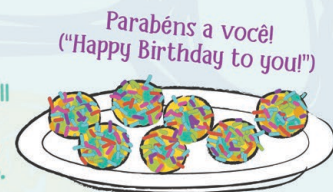


- 7** Roll the ball in sprinkles. Scoop and roll the rest of the chocolate the same way.



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

Yum!



Parabéns a você!
("Happy Birthday to you!")

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