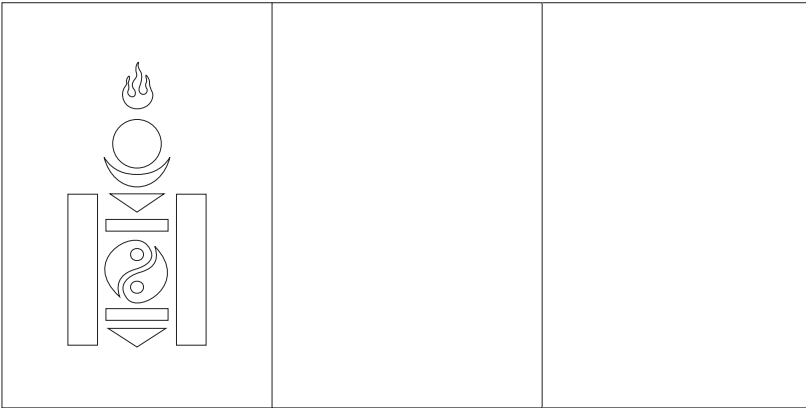


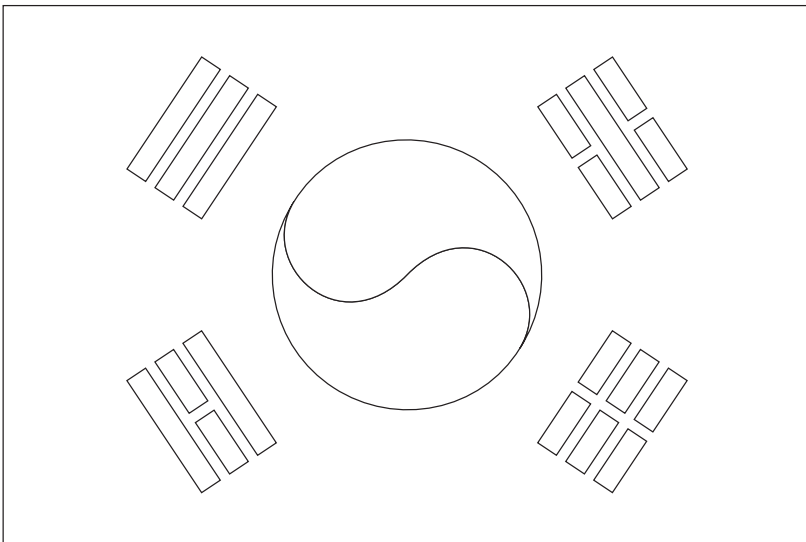
Color The Flag



MONGOLIA

DIRECTIONS:

Color the left and right thirds red, the middle third blue, and the emblem on the left yellow.



SOUTH KOREA

DIRECTIONS:

Color the top section of the circle red, and the bottom half blue. Color the four sets of stripes black and leave the rest of the flag white.

Let's Play a Game!

KOREA GONGGI

Gonggi is a popular Korean children's game that is traditionally played using five or more small pebbles. It can be played alone or with friends.

There are various levels of difficulty for different ages.

HOW TO PLAY

For the simplest version, the stones are scattered onto a playing surface.

A player picks a stone and throws it up in the air.

While it is in the air, the player picks up one of the stones on the playing surface and then catches the stone that was thrown into the air. This is repeated until

all the stones have been caught.

To make it more difficult, stones can be picked up two, three, or four at a time.

The trickiest level is for the player to toss all the stones from the palm of the hand into the air and then turn the hand over to catch as many of the stones as possible on the back of the hand.



Make a Craft

TRADITIONAL KOREAN FAN

You can see these fans in souvenir shops all around Korea; the colors are red, blue, and yellow, which represent earth, heaven, and humanity.

YOU WILL NEED:

- Cardboard (cereal boxes are perfect)
- Scissors
- Pen or pencil
- Glue
- Markers or paint
- Large craft or popsicle stick

INSTRUCTIONS:

First, cut the cardboard into the proper shape. It should be flat on the bottom and then curve up and around.

Use the pen or pencil to outline the curves so you know where to paint or color.

Paint or color the red, yellow, and blue sections.

Glue the popsicle stick to the back and let dry.



Let's Cook!

MONGOLIA

MONGOLIAN BUTTER COOKIES - BOORTSOG (Боорцог)

INGREDIENTS:

2 cups (240 g) flour
1/4 cup (60 ml) butter
1/2 cup (120 ml) warm water

1/2 cup (113 g) sugar
pinch of salt
oil for frying

INSTRUCTIONS:

Dissolve the sugar and salt in the warm water.

In a bowl, mix together the flour, water mixture, and butter and knead it well until you have a stiff, dense dough. Add flour or water if you need to get the right texture.

Let rest for about 30 minutes and then knead again to remove any air bubbles.

Roll out the dough to about 1/2-inch (1

cm) thickness and cut into rectangles about 2 x 4 inches (5 x 10 cm) or cut into shapes you like.

A traditional shape is to cut a slit down the middle and pull one end through, making sort of a knot shape.

Heat up the oil in a frying pan and deep fry until golden brown on each side.

Serve warm with sugar, honey, or butter.

Korean/Mongolian Vocabulary

| ENGLISH | KOREAN | | MONGOLIAN | |
|------------|--------|--------------------------|-----------------|-------------------|
| Hello | 안녕하세요 | ahn-YONG-hass-say-OH | Сайн уу | sain uu |
| Goodbye | 안녕히가세요 | ahn-YONG-hee Hass-say-OH | Баяртай | bayartai |
| I love you | 사랑해요 | sal-ANG-hay-OH | Би чамд хайртай | Bi chamd khairtai |
| Mother | 어머니 | oh-moh-NEE | ээж | eej |
| Father | 아버지 | ah-boh-CHEE | аав | aav |
| Sister | 자매 | CHAH-may | эгч | egch |
| Brother | 형제 | CHONG-chay | ах | akh |
| House | 집 | cheeb | байшин | baishin |
| Cat | 고양이 | koy-AHNG-ee | муур | muur |
| Dog | 개 | chay | Нохой | nokhoi |