



Kids Kaleidoscope

Country of the month

Peru
South America



DID YOU KNOW...

How many Nazarene Churches are there in Peru?

What region was affected by Cyclone Yaku?

What type of transportation was used to transport food and water to those in need?

Peru is known for a mammal that lives in the Andes Mountains whose hair is used to make sweaters, blankets and other warm items, they also like to spit.

What animal is it? _____

COLOR THE FLAG



COLOR THE MAP

Peru is divided into three regions, the coast, the Andes mountains and the selva or jungle.

Color the map using the symbols below.



(Andes) Sierra Mountain Region

Brown



Jungle Region

Green



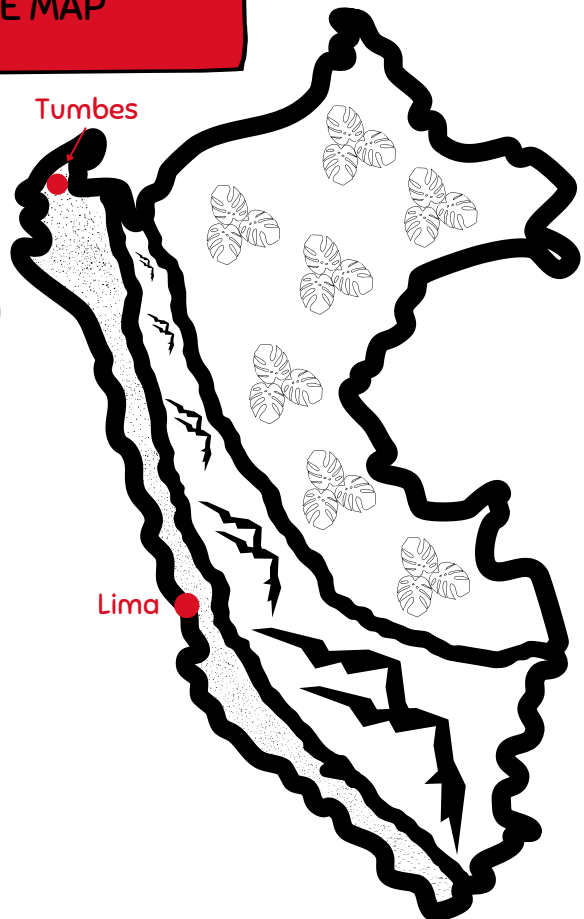
Pacific Coastal Region

Yellow



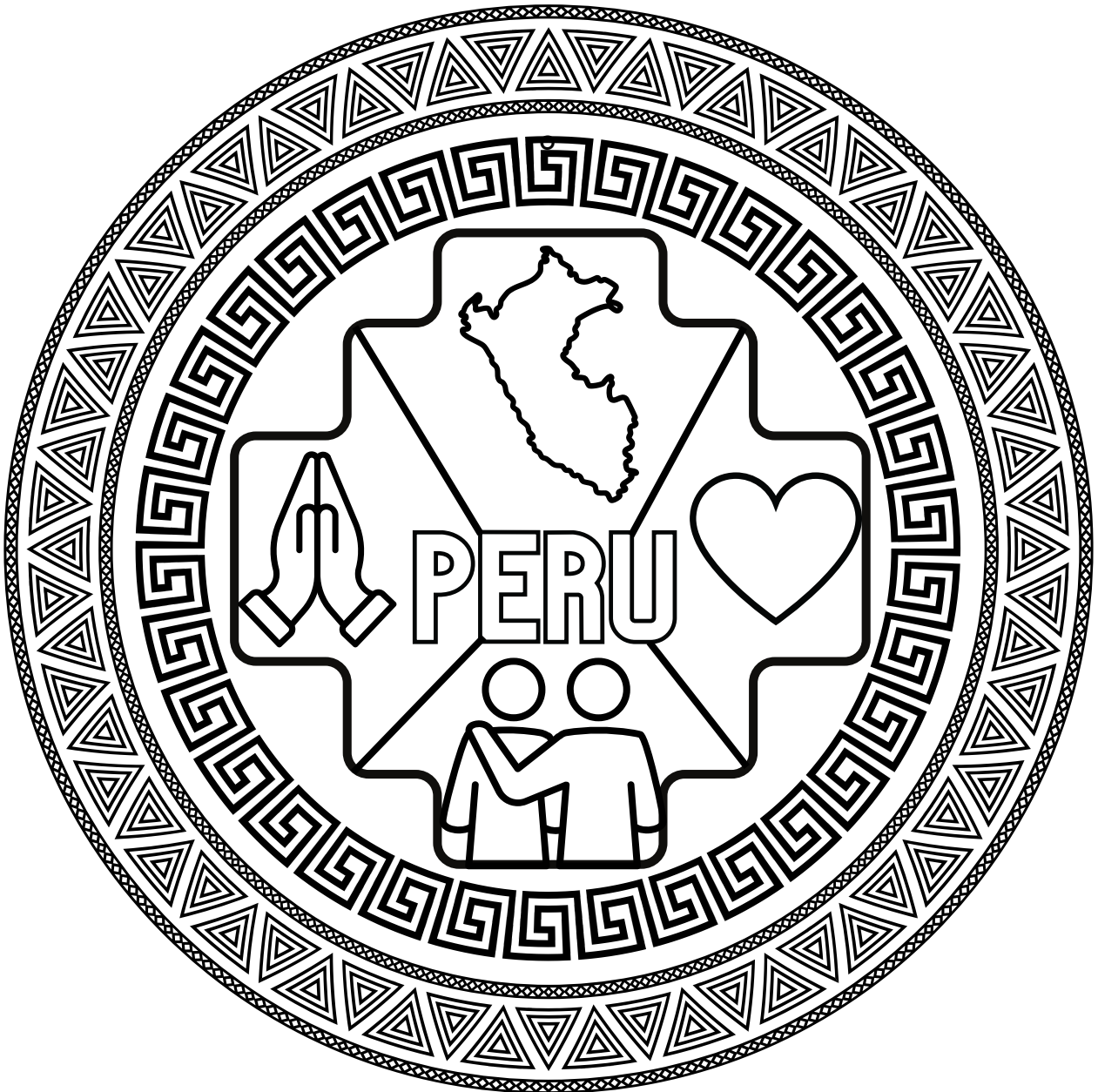
Area affected by Cyclone

Red



ACTIVITY PAGE

Color the Kaleidoscope page that reminds us to pray, show compassion and love our neighbors in need like our friends in Peru did during the Cyclone Yaku.



And don't forget to do good and to share with those in need. These are the sacrifices that please God.

Hebrews 13:16 NLT



Causa Limeño

Layered Potato Salad

roughly 6 – 8 servings

Family and sharing food together are important to the people of Peru. This is a fun recipe to make as a family or in a group, when you are ready to eat invite others to share it with you.



INGREDIENTS

Potato layer

5 – 7 medium yellow potatoes, peeled
1 medium spoonful of olive oil OR oil from Tuna
juice of 1–2 small limes or lemons, to taste
salt and pepper, to taste

Filling

1/2 chicken breast cooked and shredded OR
1 medium can of tuna in oil, drained (use in potato layer)
medium spoonful of Mayonnaise
juice of 1–2 small limes or lemons, to taste
1/2 medium red onion, diced
1/2 medium tomato, diced
1 large, ripe avocado, sliced
salt and pepper, to taste

PREPARATION

- Peel and boil potatoes until soft. (TIP: make sure to use yellow potatoes. They are waxier than white potatoes and hold their form when boiled.)
- Mash the potatoes. Then mix in the olive oil or drained oil from the can of tuna, lime juice, and salt and pepper to form a smooth mixture. Afterward, let cool. (TIP: For extra smoothness, sieve the mixture to remove any fibrous potato.)
- In a separate bowl, combine the chicken or tuna with lime juice, mayonnaise, onion, and tomato. Salt and pepper to taste.
- When the potato mixture has cooled to room temperature, evenly spread half of it in the base of a Pyrex type dish. Tightly pack the mixture in order to prevent breakages. This will firm up once refrigerated. (TIP: Line your dish with plastic wrap, leaving extra to overhang. The extra will be used to round off the top layer. This method makes serving easy and mess-free.)
- For the next layer, neatly arrange sliced avocado. Then, on top of the avocado, add your chicken or tuna mix. Be careful not to squash the layers below.
- Add the remainder of your potato mixture to form the top layer. If using plastic wrap, pull over the top layer to create a brick shape.
- Refrigerate for 3+ hours. When it's time to serve, pull plastic wrap back and turn the causa out onto a plate and unwrap.
- Cut into desired serving size and garnish with half a hard boiled egg, black olives and mayonnaise. ENJOY!

DID YOU KNOW: There are over 3500 varieties of potatoes grown in Peru!