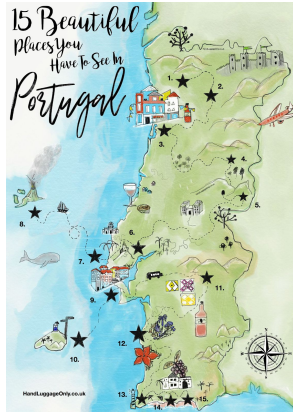


## Booths:



Name: Kaitlyn Lopes

Country Represented: Portugal

Activity: The Soul of Portuguese Music

Description: Fado, which means fate or destiny, can be traced back to Lisbon (capital of Portugal) in the 1820s. This kind of music is known for its expressive nature, and it is usually melancholic. The singer will sing about the hard realities of the daily life, balancing both resignation and hopefulness that a resolution to their torments can still occur. This feeling is described by the Portuguese word saudade, which means longing and stands for a feeling of loss. One or two 12 string guitars, one or two violas, and sometimes a small 8 string bass

are used to create the music. There are two main varieties of fado. The first variety is Lisbon Fado, which is frequently found in locations of sailors and prostitutes. The second variety is Coimbra Fado, which has ties to the University of Coimbra. The singers will wear dark robes and capes while they sing, and they will sing this kind of fado at night on the streets. Lisbon fado appeals to those in the working class, while Coimbra fado appeals to those in the privileged class. Lisbon fado can be sung by anyone regardless of gender, however, Coimbra fado can only be sung by males. Coimbra fado is about finding hope in everyday hardships that people live through, while Lisbon fado is about surrendering when faced with those hardships. Fado was brought mainstream in the 1950s and 60s by Amália Rodrigues. She was nicknamed Rainha do Fado, which means the Queen of Fado, and she became the main inspiration for contemporary and modern fado. Modern fado uses new instruments, such as a piano, violin, and accordion.

Food: Chouriço (portuguese sausage - pronounced sho-ree-zoo)

Description: Chouriço is a staple in the Portuguese culture. It can be eaten for all 3 meals of the day. In the fado houses of Lisbon, grilled chouriços are so much a staple that they are known of as “fado sausages.” They are brought to the table on little alcohol-fueled terracotta braziers shaped like pigs. The alcohol used to fuel those little chouriço braziers is usually the Portuguese aguardente (fire water, sometimes medronho made from the fruit of the strawberry tree). It’s poured over the sausage on the brazier at the table, the waiter flames it, and then you wait till the flames die before digging in.

Ingredients: pork, water, vinegar, nonfat dry milk, salt, paprika, garlic, sodium nitrate (it is gluten-free)

Food: Arroz Doce (translates to sweet rice)

Description: Arroz Doce is a traditional Portuguese Christmas dessert. Usually, a lattice pattern is made on top of the rice with cinnamon, but I won’t be doing that because the samples are so small.

Ingredients: rice, water, milk, sugar, egg yolks, lemon rind, butter, vanilla, salt, cinnamon (gluten-free)



Name: Monsieur Jean-Louis Mendy

Country Represented: Senegal

Activity: Drum Circle

Description: 6 individuals participate in a drum circle through the use of traditional Senegalese instruments such as the djembe, a rope-tuned skin-covered goblet drum, the kalimba, a type of African thumb piano, the shekere, a dried gourd encircled with beads or cowries woven into a net and other

percussion instruments

Food: N/A



Name: Aynur Rauf

Country Represented: Turkey

Activity: Bracelet making

Description: The evil eye is one of the beads they usually use in traditional Turkish jewelry, so people will come and make bracelets and necklaces with those beads at the table. the Evil Eye (called the "Nazar Boncuk" in Turkish) is usually in jewelry or a decoration piece in Turkish households because it's meant to protect those against "Nazar" (which means bad luck from people giving you the evil eye). It was originated very far back from the Talismans out of superstition and all Turkish households, even mine, have decoration pieces of it around the house. It's also a really popular tourist item that people like to buy when they're in Turkey whether it be on jewelry or not since it's in a lot of shops in all cities in Turkey.

Food: Börek or turkish finger sandwiches

Description: They're usually one of the common street foods they sell in Turkey in a lot of booths or at every Turkish breakfast table. It doesn't really have much of a historical significance other than the fact that it spread to other Mediterranean countries.

The bread is usually a puff pastry type of flaky dough and the inside is filled with either cheese, spinach, beef or potatoes.

Ingredients: spinach, cheese, flour (more ingredients forthcoming)



Name: Muslim Student Association

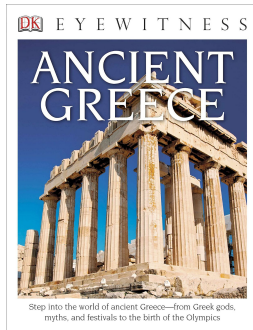
Country Represented: Middle East, Pakistan, North Africa

Activity: henna (\$5), clothing

Description: more information will be forthcoming

Food: Tabouleh (arabic parsley salad), Hummus and pita chips, arabic rice, naan, samosas, tea.

Ingredients: forthcoming



Name: Nikaya Glatt, Rebecca Cowles, Isabella Banich

Country Represented: Ancient Greece

Activity: laurel crowns, toga races, coloring pages

Description: for olive oil...

<http://www.explorecrete.com/nature/olive-oil-history.html>

Olive tree cultivation and **olive oil** production has been with humankind since time immemorial, according to evidence that provide the artefacts and archaeological remains of the most ancient civilisations. The olive has been an integral part of life in the eastern Mediterranean from the

first stirrings of civilisation.

The olive tree was a particularly important symbol for the ancient Greeks. It was connected to their diet and their religion, and was used as a decorative motif on vases, in gold jewellery and elsewhere. It was considered a symbol of peace, wisdom and victory. That is why the winners of the Olympic Games were crowned with a wreath of wild olive (the cotinus). Olive oil had many uses in ancient Greece, differing according to social status. Poor people, for instance, did not consume olive oil but ate many cereals. The rich, on the other hand, were able to use olive oil in cooking, for cleaning their bodies and for lighting. Olive oil was also a valuable medicine in the hands of ancient Greek doctors. Hippocrates mentions 60 different conditions which could be treated with it, such as skin conditions, wounds and burns, gynaecological ailments, ear infections and many others.

For relay race... [http://www.ea.gr/ep/olympicgames/material/o3\\_Torch\\_Relay.pdf](http://www.ea.gr/ep/olympicgames/material/o3_Torch_Relay.pdf)

Fire is a sacred symbol dating back to prehistoric times. In ancient Greece it symbolized the creation of the world, renewal and light. It was also the sacred symbol of Hephaestus, and a gift to the human race from Prometheus, who stole it from Zeus. At the centre of every city-state in ancient Greece there was an altar with an ever-burning fire and in every home the sacred Flame burned, dedicated to Hestia, goddess of the family. Torch Relay races started in ancient Greece as religious rituals held at night. Soon they turned into a team athletic event, initially among adolescents, and further developed to become one of the most popular ancient sports.

For Laurel Crowns... **Olive wreaths** (crowns) were given to the winners of olympic games in ancient Greece and are associated with Hercules in Greek mythology. They were originally made from a branch of the olive trees growing in Olympia (the place in Greece where the Olympics were held). In Greek mythology, the wild olive trees in Olympia were planted by Hercules near the temple of his father Zeus. And, yes, these are the trees that olives grow on!

**Laurel wreaths** (crowns) were given to scholars, poets and conquering heroes (like Julius Caesar) in ancient Greece. They are associated with Apollo in Greek mythology. Laurel wreaths are still given to some graduates of university. The laurel wreath was made from laurel bushes. Laurel leaves, also known as bay leaves, are nice smelling and can be used to flavour food.

For Greek pottery... [https://www.ancient.eu/Greek\\_Pottery/](https://www.ancient.eu/Greek_Pottery/)

The pottery of ancient Greece from c. 1000 to c. 400 BCE provides not only some of the most distinctive vase shapes from antiquity but also some of the oldest and most diverse representations of the cultural beliefs and practices of the ancient Greeks. Further, pottery, with its durability (even when broken) and lack of appeal to treasure hunters, is one of the great archaeological survivors and is, therefore, an important tool for archaeologists and historians in determining the chronology of ancient Greece. Whatever their artistic and historical value though, the vast majority of Greek vases, despite now being dusty museum pieces, were actually meant for everyday use and, to paraphrase Arthur Lane, it is perhaps worth remembering that standing on a stone pavement and drenched with water, they would have once gleamed in the Mediterranean sun.

Food: bread, olive oil, grape juice

Ingredients: forthcoming – bread will be store bought





Ingredients: Orange-dyed Black tea, Milk, Sugar or Sweetened condensed milk, Evaporated milk



Name: Charmaine Hur, Sophie Chan, & Ariel Najarian

Country Represented: China

Activity: Animal zodiac wheel

Description: Person will spin a fortune wheel once that is divided into 12 sections which represent the 12 Chinese Zodiac animals. When the needle spins on an animal, we will tell them about the significance of that specific animal and additional facts. There will also be a bowl of ping pong balls

with a Chinese character on each ball. Person has to use chopsticks to fish out 2 balls with the matching character (just 2 characters) of the animal that the fortune wheel previously spun on. If they complete the challenge, the person will receive a sample of a homemade pineapple tart  
Food: pineapple tart

Description: Pineapple tarts are normally served during Chinese New Year. In Cantonese (a Chinese dialect), pineapple is called "wong lai" which literally means "fortune come." The fruit is seen as a symbol of wealth and prosperity which is appropriate for the New Year. It is also given as an auspicious gift for family and friends. Not only do the Chinese serve pineapple tarts during the New Year, but other countries such as Singapore and Malaysia also consume this dessert.

Ingredients: flour, cornstarch, salt, confectioners' sugar, egg yolks, condensed milk, pineapple, sugar, cloves



Name: Annika Levy, Maria Levy, & Falak Alam

Country Represented: Sweden

Activity: A Walk Through Sweden (Santa Lucia) with photobooth

Description: St. Lucy, Italian Santa Lucia, (died 304, Syracuse, Sicily; feast day December 13), virgin and martyr who was one of the earliest Christian saints to achieve popularity, having a widespread following before the 5th century. She is the patron saint of the city of Syracuse (Sicily) and of virgins. Because of

various traditions associating her name with light, she came to be thought of as the patron of sight. St. Lucy is venerated on her feast day, December 13, by a variety of ceremonies. In Sweden, St. Lucia's Day marks the beginning of the Christmas celebration. On that day the eldest daughter of the family traditionally dresses in a white robe and wears as a crown an evergreen wreath studded with candles.

Food: swedish fish, pannkaka, meatballs (the good kind), and bulla bread.

Description: for pannkaka: there is no real history of pannkaka but every family has its own little spin on the ingredients and items that go inside.

For meatballs: They actually originated in Turkey based on a recipe King Charles XII brought home from Turkey in the early 18th century. The most famous place to get them would obviously be Ikea!

For bulla: "Bulla" (pronounced boo-luh) is the Finland-Swedish word for it. It's called "Pulla" in Finnish, or the old word "Nisu" that is still used by many Finnish-Americans. In Sweden this

bread is called a “bulle” or “vetelängd”. All of scandinavia has a different way to make the bulla and even a different name, but it all came from the same origin.

Ingredients: for pannaka: (flat pancake, almost like a crepe): egg, flour, water, jelly or jam, sugar, butter

For meatballs: olive oil, onion, beef, pork, breadcrumbs, eggs, allspice, nutmeg, salt and pepper

For gravy: butter, flour, beef broth, sour cream, salt and pepper, parsley

For bulla: milk, yeast, eggs, sugar, salt, cardamom, flour, butter/margarine



Name: Amelia Anbild

Country Represented: Poland

Activity: Wycinanki

Description: Wycinanki is a paper cutting craft (think cutting snowflakes out of paper at Christmas time) that originated in Poland in the mid-1800's. Poorer people used it as a means of decorating their homes because it was something that could be really pretty and festive but that everyone could easily access. A frequently featured design of wycinanki is the rooster but in a more modern setting, a variety of animals can be featured like squirrels,

bunnies, or other types of birds. Wycinanki can range from very basic to super intricate, so for the purpose of this booth I will be using simpler templates so it is less time consuming and the participants can finish their craft in time for them to take it home with them.

Food: Ptasię Mleczko

Description: It is a dessert which is essentially chocolate bites with different flavors of marshmallow and cream inside. There isn't really anything super special about them, they are just a popular candy in Poland and one of my favorite things

Ingredients: Milk chocolate 30% (Sugar, Cocoa butter, Dried whole milk, Cocoa mass, Dried whey (from milk), Milk fat, Emulsifiers: soya lecithin and E476, Flavouring), Sugar, Glucose syrup, Butter, Sweetened condensed milk, Invert sugar solution, Dried egg White, Gelling agent (agar), Dried cream (0,4%), Acidity regulator (citric acid), Flavourings, Preservative (E202). Milk chocolate: cocoa solids



Name: Grace Chalhoub, Sophia Chalhoub, Nadine Haddad, & Gladis Ruiz

Country Represented: The Levant Region (Lebanon, Palestine, Syria, Iraq, Jordan)

Activity: palm readings and passing out cards

Description: both are traditionally from this region and the cards have Arabic calligraphy on them

Food: Tabbouleh, Hummus, Pita, Baklava, and Fataya

Description: Tabbouleh is a kind of salad popular in the Levant region. Hummus is a dip that traditionally is served with pita bread. Baklava is a popular pistachio dessert, especially served at special events and for guests, and Fataya is a kind of hand-pie that serves as an appetizer or snack.

Ingredients: Tabbouleh: bulgur, olive oil, parsley, mint, onion, tomatoes, cucumber, lemon, salt, black pepper.

Hummus: tahini, olive oil, garlic, lemon, garbanzo beans

Pita: flour, yeast, sugar, salt, olive oil

Baklava: pistachios, phyllo dough, butter, sugar, cinnamon, lemon, honey

Fataya: flour, eggs, salt, sugar, yeast goat cheese, parsley, mint, black pepper, onion, other spices (nutmeg, cinnamon, allspice)



Name: Abby Rindt and Hannah Rogers

Country Represented: Colombia

Activity: matching

Description: We will have cards featuring different pictures of Colombia's top exports. The players will have all the cards face down and try to match them by flipping them over two at a time. Our goal with representing Colombia is to educate students about the culture and economy as well as to shift the correlation of Colombia with drugs to more positive things.

Colombia is an important trading partner for the United States and is their the 7th largest oil supplier. Some of the most notable and important exports for Colombia are emeralds, coffee, and flowers. Colombian emeralds account for 70-90% of the world's emeralds market and are said to be amongst the purest. Along with have the purest emeralds, Colombian coffee is said to be amongst the best tasting and highest quality. Colombia's annual coffee production of 11.5 million bags places it at the third largest coffee distributor in the world. Colombia may seem like some country in South America, that has no impact on the United States, but that could not be farther from the truth. For example, if you were to go into your local supermarket and pick out any bouquet of flowers it will most likely say "made in Colombia." Colombia is a diverse country with a culture like no other. Although it may not have all the money and resources as the United States does, it is still an important exporter to not only the United States but to countries all over the world.

Food: Arepas con queso and coffee delight

Description: It is a cornmeal pancake with cheese. A staple Colombian food that can be served anytime of the day—breakfast (plain), lunch and dinner (with meats and cheeses on top). Every household has them, and are popular street foods similar to how you can get crepes everywhere in Europe. It can be served in a multitude of different ways—with various meats, cheeses, and garnishes, or can be served plain.

Ingredients: Corn meal, butter, salt, water, mozzarella cheese



Name: Natalie Miller

Country Represented: Russia

Activity: Russian food matching and photobooth and card game

Description: Photo booth: Russian hat and Matryoshka cut-out (If I find something else, I'll bring that too): The hat called an



ushanka is just a general hat worn by Russian people. It was a lot more common in the past than it is now. It is generally worn by those in the middle class. Fur hats have been made and worn in cold climates for centuries. But it was only in the 19th century that strings were added to the earflaps of the fur hats that reportedly came to Russia from Scandinavia. In the early 1900s the hat became popular with young and rebellious people,



particularly in St Petersburg. However the categorization as a “Russian Cap” is a result of World War II. During the Winter War with Finland (1939) thousands of Russians died of cold – so the Red Army introduced a new winter uniform which included an *ushanka* to replace its predecessor – the *budyonovka*. Since 1940 the ushanka has been an official winter hat not only for the army but also for the militia (police) in the Soviet Union. It also became a popular winter item for children due to the warm earpieces.

<https://russiapiedia.rt.com/of-russian-origin/ushanka/>

Food: Russian candy

Ingredients: chocolate



Name: Simline Gijo

Country Represented: Sri Lanka

Activity: carrom

Description: It is a cue sport-based tabletop game of South Asian origin. Carrom is a very commonly played game by families, including children, and at social functions. It is a combination of pool and air hockey but compact and portable.

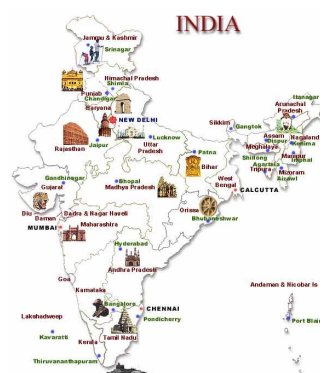
Food: kiribath or milk rice

Description: It is a traditional Sri Lankan dish made from rice. It is prepared by cooking rice with coconut milk. It can be considered as rice cake/pudding. It is usually served during weddings, Tamil & Sinhalese (Sri Lankan) new year, and any other special celebrations. It is usually the first dessert dish that is made before any other dessert. It is an integral part of any celebration. It is especially important since it connects

family members together with the one meal. It also tastes so good!!

It is usually made for special occasions like especially when celebrating both of the new years. The first is on January 1<sup>st</sup> while the other is either April the 12<sup>th</sup>, 13<sup>th</sup>, or the 14<sup>th</sup>. This year they celebrate it on the 14<sup>th</sup>. Around when the Sri Lankan new year comes around, they eat this at the end of the year. At the end of the year, they are not supposed to do anything but just go to the temple. Once the auspicious day(s) arrive(s), they light the stove...boil the milk, and make the kiribath. Once the kiribath is made, the mom has to feed all the children the milk rice. Afterwards, everyone eats at the same exact time. In addition, they have a famous dish called katta sambar (chili paste). On the auspicious day(s), they go to the nearest well, give things to it, and get a bucket of water in return. So that's how they start their year. Also another fun fact...during the time just before the auspicious time, they aren't allowed to eat in the house so they eat outside. After the auspicious time, of course, they go back inside and eat just like any other day.

Ingredients: rice, coconut milk, salt



Name: Sparsh Kudrimoti, Akash Bhatt, Naren Matcha, ASU

Country Represented: Indian subcontinent

Activity: cricket and henna (\$5)

Description: The maximum score is 36 and it is a game popular in India that is somewhat similar to baseball. The history of cricket itself is that it's a game that originated in Britain and spread to the subcontinent region during the time of British colonial rule (1700's). It is traditionally played with a ball and a bat like baseball except the



bat is flat from the front. Cricket now involves numerous countries and is the second most watched sport. Cricket itself is a huge part of the culture of the subcontinent as there are vicious rivalries between the countries there.

Food: samosas and gulab jamun

Description: Samosa is generally served as a snack in south asian culture in the same way that hot dogs are served in the US. The samosa themselves are made with all-purpose flour locally known as maida shell stuffed with some filling, generally a mixture of mashed boiled potato, onions, green peas, lentils, spices and green chili, or fruits. A jamun (an Indian fruit) shaped, round, and usually soaked in a rosewater scented syrup. This dish is best served hot.

Ingredients: samosas: Potato, Flour, Salt, butter, Chat Masala, Chilli Powder, Chickpeas, Coriander, Vegetable Oil  
Gulab jamun: Milk, Flower, Sugar, Baking Powder



Name: Maliha Ahmed

Country Represented: Bangladesh and the Myanmar Rohingya Refugee

Activity: jewelry and artifacts (\$5-\$10)

Description: All proceeds will go to support the Myanmar Rohingya Refugee Project for victims of the Myanmar genocide

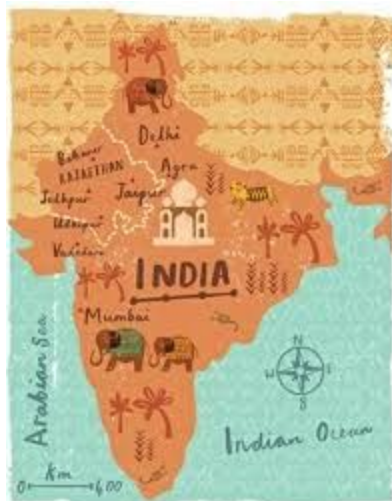
Food: Chatpatti and fuchka

Description: Chatpatti is a Bengali street-food made of potato, chickpeas and onions and often garnished with shredded eggs and served inside a fuchka (Bangladeshi version of taco). It has common-spices like chat masala and salt. It is a very important part of their culture as it tastes sweet, tangy and spicy all at the same time This street food is served in

weddings, made at every home during cultural and religious festival

Ingredients: Chatpatti: boiled potatoes, chickpeas, spices, green chilli, coriander, and egg fuchka: flour, spiced water, oil

Samples will be free, but a full plate will cost \$5



Name: Arushi Upadhyay, Rhea Patil, Niraj Jinan, Priyanka Akavaram, & Nisha Rajendran

Country Represented: India

Activity: Duwali story board, Rangoli table

Description: For the storyboard: The great warrior, Rama defeated the terrible demon king, Ravana. Ravana had twenty arms and ten heads, and was feared throughout the land. Through the help of his devotee and monkey king, Hanuman, Rama defeated Ravana with a magical arrow that lit him on fire. Rama and Sita, his wife, began their long journey back to their land, and everybody lit oil lamps to guide them on their way and welcome them back. Ever since, people light lamps at Diwali to remember that light triumphs over dark and good

triumphs over evil. Interactive story board will be created for everyone to read through (a sort of comic strip type of board).

Rangoli is a colorful powder used to create intricate patterns

Food: Chakli/Murruku

Description: Chakli/Murruku (spiral shape rice crackers) is also a popular dish that is always made at home during Diwali. The spiral shape represents the circular firecrackers that are set off at night during Diwali; served in a small dixie cup.

Ingredients: lentil flour, rice flour, paprika, turmeric (not too spicy)



Name: Acacia Hicks

Country Represented: Nigeria

Activity: Carnival and dancing, selling fans and coasters (\$\$)

Description: Individuals will learn a Nigerian dance - information forthcoming



Name: Marisa Perera and Ms. Miller

Country Represented: the world

Activity: Where Are You From?

Description: We will invite all students and community members to sign some sort of mural-esque thing to indicate where they are from so that we can visually appreciate the diversity in our community.



Name: Sarah Giron

Country Represented: Venezuela

Activity: Food to Politics

Description: This will be showcasing the how people in Venezuela are eating due to the political crisis today, as there is a shortage of food. There is a recreation of the government subsidized food baskets that are given to the Venezuelan people -- and explanation how these baskets do not provide the nutritional needs of the average person).

She will also be juxtaposing this with how Venezuelans traditionally ate in their past as one of the wealthiest countries in South America (Food from restaurant).

Food: Cachapas

Description: a traditional street food. This dish is typically served as "street food" and used to be purchased in Venezuela at all hours of the day. In the past, The concept of street food like Cachapas was severely criticized and frowned upon in Venezuela as it was seen as food for the poor, but in today's economic crisis, most Venezuelans would gladly welcome this simple dish into their homes.

Ingredients: Milk, eggs, corn meal, fresh corn, sugar salt cheese



Name: Maariya Moiz

Country Represented: Canada

Activity: Interactive

Description: There will be coloring sheets and word searches about the indigenous people of Canada.

Additionally, there will also be a small poster about Canada, with decorations.



Name: Sachi McCalire & Kalid Mohammed

Country Represented: ESOL: El Salvador, Mexico, Venezuela, Guatemala, Colombia, Turkey

Activity: powerpoint

Description: Traditional Dishes from each country of students a part of ESOL

as well as a Powerpoint of raw pictures from student's hometowns in their Country.

Food: forthcoming

Description: forthcoming

Ingredients: forthcoming



Name: Jocelyn Gillespie, Natalie Ruth, Nina Ibarra, Pablo Alauf, Robert Cashin

Country Represented: Japan

Activity: Chopstick challenge, Japanese wedding, learn to write your name, fortune telling

Food: Hi-chu, gummies, pokie

Description: candies

Ingredients: forthcoming



Name: Insiya Motiwala, Joseph Lund, Rithwik Koppaka,

Max Perry, Vishaal Ram, Victoria Bloom

Country Represented: Ancient Rome/Italy

Activity: Roman Games: Trigone, Gladiator Fights, Roman dice games

Description: Trigon: It's a game that is just like four square but with three squares and in the form of a triangle. Each person has to throw with their right hand and catch with their left hand; the game can be played with only one ball, but is usually played with 2 or 3; every time a person fails to catch the ball, they are out.

Gladiator Fights: Using foam swords, 2 people will battle each other in the best of three matches. Any attacks to the head and certain other regions will be considered illegal and result

in the disqualification of that contestant. there will be a boundary, and the contestants will have to make sure that they do not leave that boundary or they will lose that match; if a person hits their opponents arms or legs, then that opponent cannot use that limb for the rest of the battle; if 2 limbs have been hit then the match is over; if the opponents' chest has been hit then the match is over. We will make sure that no one gets hurt during the matches

Roman Dice Games: We will be playing a game called TALI and it is a roman gambling game (of course there will not be gambling, but instead a small prize for the winner (like a Dum Dum); the game calls for sheep knuckles, but we will be using replicas made of clay. There are four sides to each knuckle with point values on each side (6, 4, 3, 1) and each player will throw four CLAY knuckles. The winner is determined by primarily the type of "hand" they threw or, if there is no specific hand, by the point value thrown. The potential hands a player could throw are listed from highest hand to lowest hand: Venus (6,4,3,1); Senio (6,#,#,#); Vultures (6,6,6,6/4,4,4,4/3,3,3,3); and Canis[dog] (1,1,1,1). Romans would play this game so much, and gamble so much, that laws were actually enacted to prevent gambling on the streets.

Food: Mustaceum (Roman Grape cake) and Mel Crustula (Roman Honey cookies with sesame seeds)

Description: for mustaceum: A simple yellow sponge cake made with grape juice and soaked in a grape syrup (it actually tastes pretty good!!!) This was traditionally served during the wedding ceremonial banquet as the wedding cake. This roman cake was associated with the end of the feast and was vital to any roman wedding, not unlike current wedding cakes, except there was really only one type of mustaceum. This dessert was often present at weddings and signified the end of the wedding and the beginning of a prosperous married life. For mel crustula: They are little honey cookie/biscuits rolled in sesame seeds. This was just a normal snack that the romans would often have, especially during gladiator games. Snacks like these honey cookies may have actually been one of the starting points for modern day street food and concession stands, with these snacks being offered at all sorts of games from gladiator fights to chariot races.

Ingredients: mustaceum: Eggs, water, vegetable oil, white grape juice, butter, Sugar, Modified Cornstarch, Contains Less than 2% of Natural and Artificial Flavor, Salt, Disodium Phosphate and Tetrasodium Pyrophosphate (for Thickening), Mono- and Diglycerides (Prevent Foaming), Artificial Color, Yellow 5, Yellow 6, BHA (Preservative)., Enriched Bleached *Wheat Flour* (Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Vegetable Oil Shortening (Partially Hydrogenated Soybean Oil, Propylene Glycol Mono- and Diesters of Fats, Mono- and Diglycerides), Leavening (Sodium Bicarbonate, Dicalcium Phosphate, Sodium Aluminum Phosphate, Monocalcium Phosphate), Wheat Starch. Contains 2% or less of: Salt, Dextrose, Natural and Artificial Flavors (Cream, Whey Protein Concentrate, Whey Powder), Polyglycerol Esters of Fatty Acids, Cellulose Gum, Artificial Flavors, Xanthan Gum

\*\*has dairy, wheat, and eggs

Mel crustula: Flour, baking powder, salt, baking soda, butter, honey, eggs, sesame seeds





Name: Erin Joyce and SHH  
Country Represented: Spain

Activity: trivial Pursuit

Description: We will make game cards that have a numbered question on them in one of the following categories: Spanish History, Spanish Art, Spanish Literature, Spanish Sports, and Spanish Culture (Other). The answers to the questions will be on sheets that our volunteers have behind the booth (the answers will correspond to the number on the card). We will ask visitors to choose one category in which they would like to answer a question. If they get the question right, they get to choose a prize from one category, and if they get the question wrong, they get to choose a price from a different category. Prizes in

the first category will consist of Spanish candy and possibly homemade Spanish cookies (which we will provide ingredients for if we choose to make them). Prizes in the second category will include stickers with Spanish phrases on them.

Food: Pestiños

Description: Pestiños is fried dough that is usually coated with sugar or honey. Pestiños are usually served during Holy Week in Spain, specifically in Andalusia

Ingredients: forthcoming



Name: Girl Up (Nicole Steel & Cassidy Lopes)

Countries Represented: Uganda, Ethiopia, India, Guatemala, Liberia, Malawi, Brazil

Activity: fundraising (\$) and the water walk

Description: The fundraising will go towards the Girl Up annual virtual 5k. This year the funds will support a UNFPA program that helps girls in the Rajasthan region of India continue their education, prevent early marriage and learn vocational skills to earn an income. The program also educates girls and women on important health issues to raise awareness of and access to public services available to them. The goal is to enroll 2,000

more girls in Indian in this program by raising \$100,000 dollars (that would be \$50 to support one girl in the program). Anu Jain, a generous donor and Advisory Board member, will match the double every dollar raised. The water walk will be concentrating on the lack of access to clean water and water in general in Ethiopia. The World Health Organization recommends 20-50 liters daily per person for cooking, washing, and drinking. Each woman carries an estimated 44-110 pounds on their backs or heads for their family, traveling distances averaging 3.7 miles a day, but in some cases closer to 6.2 miles. This often results in strained shoulders, backs, and necks, and injuries related to carrying such heavy loads over steep terrain. Pregnant women and children often partake in water-carrying as well. We will ask individuals to carry 50 pounds for a distance of 25 feet there and back (a total of 50 feet). If they were in Ethiopia, they would have to walk 391 times this distance to achieve the average amount of water brought. (this is subject to change after trials)

<https://www.google.com/amp/s/theconversation.com/amp/women-still-carry-most-of-the-worlds-water-81054>

Food: N/A

## Performances:



Name: Shivani Naraharishetty

Country Represented: India

Title of Performance: Mayura Alarippu (Mai-u-ra A-la-re-ppu) (మేయూర్ అలారిప్పు)

Duration: 4-5 minutes

Number of People: 10

Description: The Mayura Alarippu is a performance performed in a 5-beat cycle and known as “The dance of the peacocks”. Peacocks symbolize grace and beauty which is demonstrated through the dancer’s foot and hand movements and also through their expressive and dynamic emotions and motions. Bharatanatyam is known as the oldest classical dance heritage in India as it has been around since 6<sup>th</sup> century CE. Often known for its explosive movement but graceful presence, it has been the prime gem of Hinduism.

Outfit/Costume: I have attached a picture of the costume below for reference. It is a 7-piece costume which is a gold/greenish and red combination which is often accompanied with heavy eye makeup to brighten the eye movements and Indian jewelry. We dance with ankle bells



Name: Shreya Kumar

Country Represented: India

Title of Performance: Kathak

Duration: 3.5 minutes

Number of People: 1

Description: Kathak is a dance form that developed as a way to tell the stories of Hindu myths. It is believed to have emerged around 400 BCE. Kathak has developed through many eras and was even performed regularly in Mughal courts. This dance is now found primarily in Northern India. Ghoomar is a folk dance from Rajasthan that is performed by women and became popular during the reign of the Rajput kings. In my choreography, I combine both the styles of Kathak and Ghoomar

Outfit/Costume: The costume worn can vary with the kind of dance. For example, if the dance is more expressive, a lehenga can be worn, which is a very decorated blouse and skirt. Otherwise, if the dance is more pure Kathak, then a traditional Kathak dress is worn, which consists of a long flowy dress with pants underneath. A Kathak dancer also wears bells around

her ankles called Ghungroos. Ghungroos help accentuate the sound of any footwork the dancer does. In my performance, I will be wearing a lehenga.



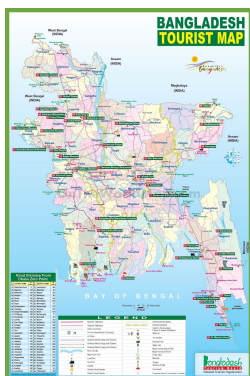
Name: Shreya Kumar  
Country Represented: Spain  
Title of Performance: Flamenco (Sevillanas and Rumba)  
Duration: 4-5 minutes per dance  
Number of People: her dance class  
Description: Flamenco is an art-form that developed from folkloric music traditions in Spain. It usually involves singing, dancing, clapping, and guitar playing. It was influenced by gypsies that traveled from Asia to Europe; as a result, it shares some commonalities with Kathak. As Flamenco spread throughout Spain, it developed many styles called palos (this is what Sevillanas and Rumba are).  
Outfit/Costume: The costume worn is a Flamenco skirt or dress. The skirt is very flowy, often with lots of ruffles, allowing the dancer to actually hold and use the skirt for certain steps. Flamenco shoes are also worn to give the footwork a louder sound. Lots of accessories are worn and the colors are reflective of the mood of the

song.



Name: Dance Team  
Country Represented: Colombia  
Title of Performance: Flamenco (Sevillanas and Rumba)  
Duration: 3 minutes  
Number of People: the dance team  
Description: A traditional Colombian dance  
Outfit/Costume: A mixture of yellow, blue, and red tops to represent the colombian flag with our athletic

leggings and tennis shoes



Name: Maliha Ahmed  
Country Represented: Bangladesh  
Title of Performance: Song (Jodi Tor Dak Shune Keu by Rabindranath Tagore)  
Duration: 3-4 minutes  
Number of People: 1  
Description: It is a patriotic song written for the Bengal Partition movement during 1905. The song exhorts the listener to continue their journey, despite abandonment or lack of support from others.

Lyrics with English Translation:

Jodi Tor Dak Shune Keu

Jodi Tor Dak Shune Keu

If no one comes to your call, only let's go alone.

যদি তোর ডাক শুনে কেউ না আসে তবে একলা চলো রে।

Come on, let's go solo, come alone, let's go alone.

একলা চলো, একলা চলো, একলা চলো, একলা চলো রে ॥

If no one talks to you, Ore and the loser,

যদি কেউ কথা না কয়, ওরে ওরে ও অভাগা,

If everyone is in the face, everyone fears.

যদি সবাই থাকে মুখ ফিরায়ে সবাই করে ভয়--

But you're gonna open it

তবে পরান খুলে

Hey, let's talk about your mind alone.

ও তুই মুখ ফুটে তোর মনের কথা একলা বলো রে ॥

If all goes back, Ore and the losers,

যদি সবাই ফিরে যায়, ওরে ওরে ও অভাগা,

If you go on the road, nobody wants to return.

যদি গহন পথে যাবার কালে কেউ ফিরে না চায়--

But the spine of the way

তবে পথের কাঁটা

Hey, you are the only one who is in the bloody track.

ও তুই রক্তমাখা চরণতলে একলা দলো রে ॥

If you do not get the light, Ore and the losers,

যদি আলো না ধরে, ওরে ওরে ও অভাগা,

If the storm gives light night in the night,

যদি ঝড়-বাদলে আঁধার রাতে দুয়ার দেয় ঘরে--

But thunderstroke

তবে বজ্রানলে

Burn your chest ribs and burn it alone

আপন বুকের পঁজর জ্বালিয়ে নিয়ে একলা জ্বলো রে ॥

Outfit/Costume: This represents her culture.



Name: Amelia Anbild

Country Represented: Poland

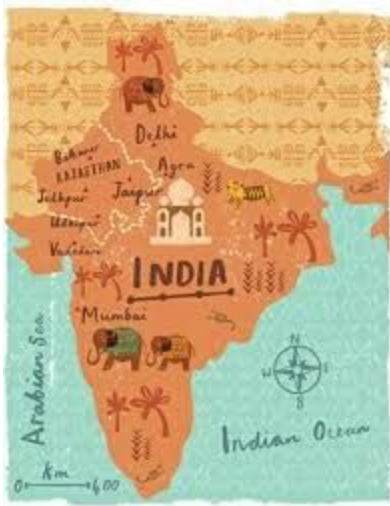
Title of Performance: Wlazł Kotek Na Płotek

Duration: 30 seconds

Number of People: 2 (her little sister is with her)

Description: It is a nursery rhyme type song that my sisters and I learned when we were children. It's about a cat sitting on a fence post.





Name: Rhea Patil and Niraj Jinan

Country Represented: India

Title of Performance: undecided

Duration: 4 minutes each (8 minutes total)

Number of People: 2

Description: undecided as of yet but they will be traditional Indian songs



Name: Ryan Ortwein

Country Represented: Ancient Rome

Title of Performance: The Ides of March/Son of Nothing

Duration: 10-12 minutes

Number of People: 1

Description: It's a short instrumental by the band Iron Maiden called "The Ides of March". The ides of March, or March 15, is one of the most important dates in Roman history because it marks the day Julius Caesar was assassinated, leading to the beginning of the Roman Empire. The ides was kind of the middle day of the month in the Roman calendar. It

either took place on the 13th or 15th of each month. Instead of counting days like we do, romans would name dates based on how far away they were from the kalends (1st or the month), the nones (5th or 7th), or the ides. The second song's lyrics center around Telemachus and his role in the Odyssey. The first part establishes that Odysseus, the father of Telemachus, left to fight in the Trojan war when Telemachus was an infant and has been gone for 20 years. The second part tells of Telemachus's search for his father and what he learns about him from various people who know him. In the last part he returns home and meets his father in disguise. When Odysseus reveals himself he and his son kill all of the suitors of Penelope that have filled Odysseus's home while he was away.

Outfit/Description: red t-shirt and blue jeans