

INTERNATIONAL INSTANT MEETING IDEAS

ARGENTINA

All Branches: Craft: Gaucho Gourd

One of the most colorful, yet mysterious, characters in Argentina is the gaucho, who is the equivalent to the North American cowboy of the Wild West. Gauchos have a distinct style with their hats and scarves, and they are passionate drinkers of a tea called Yerba Mate. In fact, each gaucho has his own hollowed out gourd from which to sip tea from a metal straw. Since many gourds have their own designs, a great craft idea for Argentinian children is to paint, draw or carve designs onto their own gourds. When they complete the craft, kids will have their own special cup and another accessory for when they play gaucho dress-up games.



You can use real gourds for this or use cups that can be decorated.

From: http://www.ehow.com/list_6752490_crafts-kids-argentina.html

Sparks and Brownies: Game: Stop There

Number of participants: All who want to play (no less than 3)

Rules: Initially, one player takes the ball. In that moment the rest start running away from the one who has the ball.

When the one who has the ball says: "Stop there, Lisa" (she has to name one of the participants). The one named has to look for the ball, and once she has the ball she says, "Stop there" and everybody has to stop. The one who has the ball can take three steps to get nearer, to her closest partner, and throw her the ball. Two things could happen:

1. If she touches the person with the ball, that person has a 'spot', and she is now the one who has to say "Stop there" and name one person.
2. If she doesn't touch the person with the ball, that person is 'clean' (does not have a 'spot'), and the one who threw the ball is called 'spot'. She has to throw the ball again and say "Stop there, Jane" naming someone.

Someone who gets 3 spots has to do something required by the group which called 'prenda' (a kind of punishment), something funny or embarrassing, not a physical punishment!

- If she doesn't want to do it, she is punished with 2 more 'prendas', if she still doesn't, the game starts again and all players are 'clean'.
- If he does what the group requires, the game goes on.

The game does not have a time limit, it finishes when most of the players decide it.

From: <http://www.estcomp.ro/~cfg/argentinag.html>

Guides, Pathfinders and Rangers: Argentinian Recipes

Empanada Criollas

Ingredients:

Dough

- 1 kg of white flour
- 1 egg, salt, water
- 250 g 'grassa de pella'

Filling

- 2 pounds of veal beef, sliced 5 mm thick, cut 5 mm wide
- 2 large onions, minced
- 2 tbsp. paprika
- 1 tbsp. dried crushed red pepper flakes
- 2 cups 'grassa de pella', salt

Directions:

Dough

1. Combine flour and salt in a bowl.
2. Pour in the tepid liquid 'grassa de pella', the entire egg and water until reasonable well combined.
3. Turn out on a floured surface and knead until smooth.
4. Leave 15 minutes to rest covered with a moist cloth.
5. Roll on the dough with a knead-stick stretching until 3mm thick.
6. Cut circles approximately 5 inches in diameter.

Filling

1. Heat the two large cups of 'grassa de pella' in a saucepan until liquid.
2. Sauté in it the chopped onion until soft but not brown.
3. Retire from heat and add the chopped meat, paprika, ground cumin, crushed red pepper and salt to taste. Turn for mixing very well.
4. Let the filling become cold and then refrigerate until it solidifies. This is the secret for juicy empanadas.

Place a portion of filling in the center of each circle of dough and add a green olive without core. Lightly brush the edges with water and fold the dough over the filling. Crimp the edges securely by pressing them with a fork or make overlapped small folds along the line of union of the edges as a sort of seam called 'repulgue'. Make sure it remains securely closed.

To bake:

Preheat the oven to 375°F(180°C). Arrange the empanadas on a buttered cookie sheet. Brush the tops lightly with egg yolk or butter and bake until light brown (approx. 15 minutes).

To sauté:

Heat enough oil to cover the empanadas in a saucepan over high heat. When very hot, sink the

empanadas until light brown (approx. 5 minutes). Verify the temperature of oil. It must be very hot. Throw a small piece of bread into the pan to check it. The bread will be surrounded by bubbles when oil is ready.

Wait about 15 minutes before eating.

From: <http://www.argentour.com/gente/recetas.html>