

Session 6

Let's celebrate Nicaragua



Decorate your hall or your Zoom backgrounds with images of Nicaragua, such as flags, banners, coat of arms, pictures of animals and birds. Can you make a big banner to say 'Welcome' in Spanish, the language of Nicaragua: *Bienvenidos a Nicaragua*? During your celebrations, perhaps you could try saying please and thank you in Spanish too: *por favor* and *gracias* (grah-see-ahs)



Make a marimba

You need seven A4 sheets of firm paper (used paper is good), string, glue, scissors, tape, a pencil and a ruler. Take your first two sheets of paper, and roll each of them around a pencil to make long narrow tubes. Then tape the edge and remove your pencil.

Roll each of the remaining sheets of paper in turn around a large glue stick to make shorter, thicker tubes. Before rolling your second tube, cut 2cm off the side of the sheet of A4, then cut 4cm off the next sheet and so on so that each tube is shorter than the last.

Make a sideways V-shape with your two narrow tubes, then fasten each of the wide tubes to them with string at top and bottom of the tubes (see picture). Put a dab of glue at each point where the string is tied then turn your marimba over and glue it to a firm piece of cardboard as a base. Now play your marimba by gently hitting the bars with pencils, like you would play a xylophone.

Make maracas

You need two paper cups, some tape, rice or lentils, and pens, paints or stickers to decorate. Put a handful of rice or lentils into one paper cup. Turn the other cup over and tape it firmly to the top of the first cup so that the rice or lentils are contained inside. Now decorate your maraca. Use your marimba or your maracas to play along with some typical Nicaraguan music. Why not dance along? youtu.be/hSqbaQJ-kEU

To drink – arroz con piña

What you need: 1 large pineapple, 1.5 cups of rice, 1 cup of evaporated milk, vanilla essence, cinnamon and sugar to taste.

What to do: Cut the top off the pineapple – you could plant this and see what grows! Put the base of the pineapple, the peel and the core in a pan, cover with water, add the rice and a stick of cinnamon, and boil until the rice is soft. Meanwhile, chop the rest of the pineapple into chunks. You can add sugar and vanilla essence to the hot liquid to taste at this point, if needed. Remove the scraps of peel and cinnamon stick from the mix and discard, then add evaporated milk and some of the flesh of the pineapple to the mix and blend in a blender or by pushing it through a sieve. Drink with ice, and eat up any remaining pineapple chunks.



To eat – quesillo snacks

Meaning 'little cheese', these are popular snacks in Nicaragua, and are usually served with a little bag to hold the vinegar.

What you need: A corn tortilla, soft white cheese, finely chopped onions soaked overnight in vinegar, salt and sour cream.

What you do: Cover one side of the tortilla with cheese, and heat in the microwave until the cheese is melted. Add a pinch of salt, some onions and a bit of sour cream. Wrap and serve.



For other recipes, see the resources page www.urc.org.uk/go-with-greta-and-connect.

Share all you've learned about Nicaragua with each other and any visitors. Close with a prayer – what do you think is most important to talk to God about when you think of all you've found out about life in Nicaragua? What can you praise God for and thank God for? What might you want to ask God, and what might God be asking of you?

