



Families of Italy

Teacher's Guide

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Table of Contents

Script to Families of Italy	3
Glossary	11
Discussion.....	12
Questions	13
Answers to Questions	14
Test	16
Introduction	17
Land and Climate.....	17
Plants and Animals	17
People	17
History	18
Flag of Italy	20
Map of Italy	21
Suggested Activities	22
Additional Reading.....	28
Appendix: Facts about Italy.....	29

Families of Italy Script

Rural Family

Veronica 14 Years Old

Our family lives on a farm in Italy near this city of Olevano sul Tusciano. That's our house, and this is the barn.

At 6 o'clock, long before we kids got up, Dad milked our 300 sheep.

Now Dad and his helper are giving the sheep their feed.

Even though it's Sunday, the milking still has to be done twice a day and processed into cheese.

We raise sheep for their milk rather than their wool.

Out of all our whole flock, we only have one black one!

It's 10 o'clock when Dad heads back to the house to have breakfast.

Mom takes a break now, too. She wakes up Chiara and makes sure Antonio and I are up to keep an eye on her. Since we don't have school today, we're sleeping in.

Mom's making espresso.

She puts coffee in the middle section of the coffee maker and water in the bottom. The water boils up through the coffee, so the finished espresso is in the top compartment.

Dad likes bread and milk for breakfast.

Mom's having cookies and some cheese.

We kids usually have cereal...today it is cocoa puffs.

But I'm starting off with cookies and milk.

Chiara is 6, Antonio is 17 and I'm 14.

After breakfast Chiara does some painting before I help her dress... and brush her hair.

Then I have the second half of my breakfast...

while she watches TV.

Later, we turn it off, so Antonio can study.

We usually have one or two hours of homework a day; and we have to pass exams at the end of each year to go on to the next grade.

We go to school every day except Sunday, but we only have a half day on Saturday.

When we want to participate in activities like swimming, music, and dancing, we take private lessons or join clubs after school

Tonight, members of Olevano's dance school are making dinner for everyone: sausage sandwiches and pasta fagioli, which is a thick pasta and bean soup.

Then the groups show what they're learning.

The little kids dance first. Then young people.

Then they mix it up.

Dancers here have won lots of competitions.

Now Dad and Mom are making the milk into cheese in the processing area attached to our house.

Dad starts by adding rennet to the milk to make the protein separate from the liquid. He's turning on the steam that heats the milk to exactly 38 degrees centigrade.

Once the milk begins to separate into clumps, or curds, we scoop out the whey.

The liquid whey is saved and will be heated again to make another cheese called ricotta.

Everything has an effect on the cheese...what the sheep eat, the temperature it's heated to, how much liquid we press out.

The older it is, the harder it gets, and the more flavor it has. These cheeses are in different stages of ripening.

Now they're making ricotta.

When all the milk has been processed, Mom cleans up the room, and tomorrow the whole process starts over again.

Every other day we make deliveries to stores that sell our cheese.

Olevano is really three villages that have the same mayor and city government.

This is the oldest section of the city.

We usually stop to see Grandma for a little while.

Then we start our deliveries.

We bring fresh cheese to the stores, and the shopkeepers pay us and give us back our empty containers.

Today a family friend is coming for dinner, so we decide to make our favorite dessert, tiramisu.

We're working on the filling.
Now I'm dipping ladyfinger cookies in espresso.
Here's filling, another layer of ladyfingers, and finally another layer of filling.

We've just finished cleaning up when Mom comes in to make dinner, which is the main meal here in Italy.

Stores and offices close at 1, so people can go home and rest.

They open again from 5 to 9.

We made this salami ourselves.

We always start dinner with a small bowl of pasta.

Mom's grating some of our aged cheese on it.

Next we have chicken and salad, fruit, and finally the tiramisu.

After dinner people take it easy for a couple of hours.

I work on the computer... well, I'm not exactly working...

Chiara puts together a puzzle, and Antonio watches TV.

At 5 o'clock Dad feeds and milks the sheep again.

They're quieter tonight, while each one waits for her turn to be milked.

But once they get close to the milking pen, they seem to run out of patience and push to be next.

It's dark by the time Mom starts a fire in our woodstove.

Italians are concerned about the environment, and Italy is one of the world's leading producers of renewable energy, like solar and wind power.

Olevano also makes hydro electric power.

Water is pumped to the top of the mountain, and when it flows back down and enters the plant, it spins a turbine to generate electricity.

The city makes more energy than it uses, so it sells electricity to other communities.

At about 8 we have supper, usually something light, like soup.

Chestnuts are in season now, and we eat them roasted with salt and sometimes a little butter.

After dinner our family visits Salerno, where they've already put up Christmas lights.

People come from all over Italy to see Salerno's lights.

And people come from all over the world to visit this site, not far from us. Greeks built Paestum 2600 years ago on this place, where earlier people had lived. Then Romans added to the Greek buildings and sometimes built right over them.

How did they carve such huge stones and move them?

However they did it, they were amazing builders!

These ancient cities of Pompei and Herculaneum were buried under 25 meters of ash when Mt. Vesuvius erupted almost 2000 years ago.

Archeologists found that the ash had preserved the city pretty much as it was when it was covered.

Even paintings and sculptures have been preserved.

Orchards and gardens have been planted, and you can easily imagine getting water at one of the 25 public fountains, sitting at a small restaurant along the street or shopping in the market.

Sometimes when they were digging away the ash, archeologists found spaces from bodies that had been covered by the ash.

They filled the spaces with plaster to create these figures. Scientists say people died instantly from the volcano's blast of extreme heat.

Today, people have built their homes and businesses around the mountain, and Mount Vesuvius is quiet.

We hope it stays that way.

My grandma says, "Let sleeping mountains lie".

Urban Family

Luigi 10 Years Old

It's 7 o'clock in the morning, and Antonia and I are getting up for school.

We live here with Mom and Dad, our younger brother, Thomas, and Grandma Antonetta and Grandpa Luigi.

Thomas is 3, Antonia is 9 and I'm 10.

I'm named after Grandpa Luigi.

For breakfast we're having biscuits with Nutella and milk.

Nutella is ground hazelnuts mixed with chocolate.

After we brush our teeth, it's time to get our books and put on our school smocks.

When she takes us to school, Mom doesn't have much room to back up the car.

But she has a little TV screen with a camera in the back of the car that shows what's behind her and how much room she has.

Students either walk to school or our parents drop us off.

I'm limping a little, because I broke my ankle, and I have a cast on it.

Mom says even with Italy's great, free healthcare, I won't be playing football for awhile. After she drops us off, Mom shops in a nearby town.

Then she goes home to help at the factory.

Our family makes olive oil, and the factory is connected to our house.

My great grandfather started the business only a month before he died.

That's Grandpa Luigi, who's holding Thomas.

He was only 14 when his father died, but he took over the business and ran it with help from the rest of the family.

Now Grandpa Luigi, Grandma Antonetta and my parents run the business, and people all over the world buy our olive oil.

Hillsides around here are covered with olive groves.

They're really beautiful in the fall, when the nets are down.

Nets catch the olives when we knock them off the trees during harvesting.

Most families use this machine that's kind of like a bunch of grasping fingers to knock the olives off the branches. Some families have just a couple of trees, and some have whole groves.

They bring us their olives to press into oil for them.

We weigh the olives, give them a batch number, and store them in crates until we're ready to press them.

The families pay us according to how many kilos they bring.

Here's how we make olive oil.....

A batch of olives is loaded into a machine that I call the sifter, where the olives fall through a screen to take out any leaves or twigs.

A conveyor belt carries the olives to the millstone, where they're crushed into a paste for about a half hour. The paste goes into a centrifuge that spins so fast that the juice separates into water and oil.

The oil comes out one pipe and the water comes out the other.

Some oil goes to companies to make soap and lotions, and some is bottled like this.

Every part of the olive is used. The pits are sold for fuel in woodstoves.
And we sell the pulp to companies that use chemicals to take out the oil that's left.

While Mom and Dad are working, Antonia and I are at school.
I'm in 4th grade, and there are 23 kids in our class.
Our school year runs from September to June, and we go from 8:30 in the morning until 1:30 in the afternoon.
Today we're having a geography lesson on Italy.

At about 10:30 we have a snack break.
Then our teacher comes in for our English class.
We stay in the same room and teachers move from class to class.

[Teacher]
And this, what color are the scissors.

[Students]
Blue

[Teacher]
And the pen? what color is this pen?

[Students]
Blue

[Teacher]
OK. Can you find me a yellow object?

[Teacher]
Ok. The pencil is yellow.

[Teacher]
Would you like, Clemente, to come up to the board please?

[Teacher]
Write another color, please. Another color

[Teacher]
Ok. What color is this?

[Student]
Green

[Teacher]
Ok. Find me a green object please.

[Student]
The grass

[Teacher]
The grass is green good.

[Teacher]
Another object?

After school, we go home and have dinner.
Mom's boiling water to cook spaghetti. When it's done she mixes it with a little ham. At about 2, she takes dinner downstairs to Grandma and Grandpa's apartment, and we'll all eat there.
During the olive harvest we eat most meals downstairs.
After pasta, we have buffalo mozzarella cheese, broccoli rabe, cheese pie, homemade wine, and fruit.
Thomas is getting tired. Pretty soon he's asleep.

After dinner we go out to our farm with Grandpa.
Some of our olive trees are over 1000 years old!
And these ruins of a house on our farm go back 2000 years to Roman times!
Grandpa grows oranges, big pomegranates, raspberries, walnuts, kiwi and a vegetable garden.

After we get home, Mom goes to a meeting about busing kids to swimming lessons.
Olevano sometimes organizes things like that for kids after school.
The head of the department of culture is describing the busing plan, and parents are discussing what they think.
Some of our friends from other countries tease us that we Italians can't talk if we don't use our hands!

After the meeting a music group I'm in has a dress rehearsal.
I play the tambourine.

Then our teacher plays for us.

Afterward, we'll go home, have dinner and go to bed. Tomorrow is the Day of the Dead and everyone will visit the cemetery.

The Day of the Dead is a holiday, and we're going to visit our relatives' tombs.

Our great grandparents and their parents are all here.

We bring flowers and say a prayer at each of their tombs.

Going to the cemetery is a community tradition.

The community has another tradition, too.

It involves the grotto of Michael the Archangel high on a mountain above Olevano.

The grotto holds 7 churches, with frescos from 700 AD.

Mom said it was chosen as one of a hundred most important places in the world to preserve.

Oh, about our tradition...every year we carry this statue of St. Michael down the mountain, and it visits each of the Olevano's three villages for a month.

Then we carry it back up.

When we come back from the cemetery, my grandpa and grandma from Salerno come to help make pizza.

We use our summer kitchen in the back yard to make the pizzas and bake them in a special oven that burns wood.

We press the dough into circles.

Then Grandma adds tomato sauce.

Some pizzas have eggplant, some broccoli rabe, and some have sausage, but they all have cheese and a little olive oil.

Grandpa puts them in the oven and keeps an eye on them.

It's raining, and the heat from the oven feels good.

Grandpa puts down the plastic curtain to keep the rain out.

When all 23 pizzas are done, we carry them into the house.

Grandma Antonetta cuts them up and we pass them around.

We finish supper with pastries from the bakery.

After everyone has gone home, I do homework for an hour or so.

Then it's time to get to bed, because tomorrow we have school.

Good night!

Glossary

Archaeologist - a person who studies how people lived in the past by examining the things they left behind

Centrifuge - a machine that spins like a washing machine to separate liquids from other things

Conveyor Belt - a belt that transport objects on one of its surface as moves continuously around spindles

Grotto - a cave that has or is used by humans

Health care - the care of the sick

Plaster - a material for building which is soft enough to be easily shaped

Rennet - a material usually from the stomach of mammals that causes milk to turn into solids

Salami - sausages made from spiced meat that is allowed to ferment and is then dried

Sculpture - carvings of stone, wood or other assemblage for artistic purposes

Tiramisu - a dessert with layers of biscuits and a light sweet creamy cheese called mascarpone

Turbine - a machine with blades that capture flowing air or water to make work, like windmills, watermills and jet engines

Whey – the part of milk that remains when it is turned into cheese

Discussion and Activities after Viewing

- Ask each child to list some of the similarities and differences between their family and school and those in the video.
- Invite someone from Italy to talk with the class about growing up in Italy and to play Italian music or tell an Italian story.
- Ask the class what things in the video tell us about the climate in Italy.
- Discuss how after school activities shape the lives of each child.
- Discuss the similarities between the US and Italy.

Questions

1. What languages do Italians speak?
2. What is the geography of Italy?
3. Who are Italy's nearest neighbors?
4. Where do the Italian people come from?
5. Why has Italy been in the news?
6. What is the connection between the Italy and the United States?
7. Why does Italian culture seem so similar to that of the United States?

Answers to Questions

1. What languages do Italians speak?

The official language is Italian. But there are many mutually unintelligible local dialects in Italy.

2. What is the geography of Italy?

Italy is shaped like a boot. In the north it ends in the Alps. A line of mountain chains stretch down the middle of the country to the south. The climate is temperate with cool, cloudy and wet winters and warm, dry summers. In the interior, especially in the mountains, the winters are colder and wetter and summers cooler. In the north around the Po valley, the winters are harsher and the summers hotter.

3. Who are Italy's nearest neighbors?

Italy sits in the south of Europe. Its neighbors are France, Switzerland, Austria and Slovenia. Two sovereign territories, the Vatican City and San Marino are entirely within Italy.

4. Where do the Italian people come from?

The Italian people are an Indo-European people who 3500 years ago settled in the southern Scandinavia and northern Italy. A series of outward migrations led them in contact with the Celts and Roman Empire.

5. Why has Italy been in the news?

Italy has been in the news because it is an integral part of the modern world, from the Italian soccer league Serie A, to Fiat Automobiles, to the Vatican, to Italian design houses and to its financial ties within the Eurozone.

6. What is the connection between Italy and the United States?

Millions of Italians immigrated to the United States from the founding of the colonies to the late nineteenth century. The United States military fought in Italy to help its people overthrow the fascist government of

Mussolini during the Second World War. Millions of Americans make Italy their third favorite country to visit in Europe.

7. Why does Italian culture seem so similar to that of the United States?

Both countries are democracies with a strong advanced industrial economy. The standard of living is similar. There are many descendants of Italians in the United States. Both countries are predominantly Christians. Both countries are ethnically diverse. Some 7% of Italians come from foreign countries. These include many Eastern Europeans, Middle Easterners, Asians, Sub-Saharan and North Africans.

Test

(Please circle the correct answer).

1. T F Italian is the only national language of Italy.
2. T F Weather in most parts of Italy is subtropical.
3. T F Italy is on the continent of Europe.
4. T F There have been many wars in Italy recently.
5. T F Most Italians are Christians.
6. T F Rome is the largest city in Italy.
7. T F Russia and Germany are neighbors of Italy.
8. T F Italy is very mountainous.
9. T F Italy is an underdeveloped country.
10. Draw a series of pictures telling a story. Try to include as much detail as you can remember from each part of the story.

Introduction

Italy is famous for its centrality in European history, from the Roman Empire, to the Italian Renaissance. It is the land of the Basilica of St Peter's in Rome, the statue of David by Michelangelo in Florence, the canal city of Venice and the La Scala opera house in Milan. It is the home of Caesar, Dante, Verdi, Fellini and Giorgio Armani.

The Land and Climate

Italy is about the size of the Philippines, Gabon, Ecuador, the American state of Arizona or three times the size of the state of Ohio. Italy sits in the middle of Europe. Its neighbors are France, Switzerland, Austria and Slovenia. Two small states, the Vatican City and San Marino, lie entirely within Italy.

Italy has Alps in the north, mountains in a chain down the center and the two largest islands in the Mediterranean, Sardinia and Sicily. The climate is temperate with cool, cloudy and wet winters and warm, dry summers. In the interior, especially in the mountains, the winters are colder and wetter and summers cooler. In the north around the Po valley, the winters are harsher and the summers hotter.

The longest river in Italy is the Po which flows from the foothills of the Alps in northern Italy to the Adriatic Sea.

Plant and Animal Life

About a third of Italy remains forested. Evergreen trees constitute the majority of trees, the holly, pine and cork oak being most common. Olive groves and vineyards have been extensively planted. Much reforestation has occurred in the years after the Second World War. There remain small populations of deer, wolves and bears. Over 500 species of birds frequent its many forests.

People

The Italian people are a mixture of many peoples who have migrated through Europe. Because of protection of the Alps, there have been fewer mass immigrations than in other more open areas of Europe. About 10,000 years ago a Neolithic culture and people with farming technology spread out of the Near East. They reached Italy about 7000 years ago and mixed with the resident population in Italy. There is a strong contingent of Indo-European

peoples who between 3500-4000 years ago settled in Italy. The Roman Empire covered much of the world around the Mediterranean. Trade flourished, soldiers moved and settled, and captive people were brought in as slaves. With the fall of Rome, Germanic tribes conquered much of the north Italian plains.

History

Evidence suggested that humans have inhabited the area that is today Italy for tens of thousands of years. Perhaps seven thousand years ago Neolithic farmers reached the Italian peninsula. Later Indo-European peoples arrived about 4000 years ago, where they found non-Indo European cultures such as the Etruscans and the peoples of Sicily.

Italy entered history when Greek city states established colonies on Sicily and on the Italian mainland about 3000 years ago. From about 2500 years ago, after the founding of the Roman Republic, the historical record is clearer. The Romans then expanded their power to include much of the Mediterranean world.

As the Roman Empire weakened, population pressure and invasions from eastern tribes pushed the Germanic tribes to push into Italy. Italy then fractured into many kingdoms, not to be reunited until the nineteenth century.

The Germanic tribes were slowly Christianized. One of the stronger such groups was the Franks who established an Empire that dominated much of Western Europe. In 800 Charlemagne, King of the Franks, was crowned Emperor of the Romans. One the successor states of the Carolingian Empire was the Holy Roman Empire, which ruled most of Italy and much of northern Italy. With the death of Charlemagne, his empire in Italy broke up into many little states.

Between the tenth and the fourteenth century, many city states arose in Italy to take advantage of the growing trade between the eastern and western parts of Europe. Cities like Florence and Venice rose to become great powers and their relative freedoms promoted many commercial innovations. The fourteenth century is also considered the start of the Italian Renaissance, the forerunner of the European Renaissance. The rediscovery of classics of Ancient Rome and Greece, and contributions from the Muslim world as well as transmission from India and China fueled an intellectual and cultural flowering.

With the discovery of the Americas and the fall of Constantinople in the late fifteenth century, the locus of trade shifted away from the Mediterranean.

Foreign domination ensued over the next centuries as first Spain and the France dominated the land.

After the French Revolution and the Napoleonic Wars (1803–1815) the vestiges of feudalism fell away and nationalism grew. Italians were no longer content to be under foreign domination.

Under the leadership of Giuseppe Mazzini and Giuseppe Garibaldi, nationalist sentiments led to the unification in 1861 under Piedmontese leadership.

The Industrial Revolution reached the northern Italy first, which quickly industrialized. The poor transport links, lower educational levels and less progressive government in the south were not as conducive to industrialization, and many of those in the south emigrated to the northern cities or abroad.

In World War I, Italy sided with the UK and France and fought against the Austro-Hungarian and German Empires. Though Italy was victorious, the dislocations to the world economy caused many social problems. In fear of socialism, some backed the fascist Mussolini.

He led Italy to join the Axis powers in World War II. The Allies invaded in 1943 and by 1945 had pushed the Germans out.

The king abdicated, and a republic was established in 1946. With help from the Marshall Plan and European integration, Italy grew rapidly from 1950 to 1973. This raised the standard of living from one-third to about 60% of that of the U.S. The oil shock of 1973 and political instability caused the rate of growth to drop greatly. Because of growing debt, an aging population, some pockets of corruption and unstable coalition governments, over the past 20 years Italy has grown at a slightly slower pace than its neighbors France and Germany.

Flag of Italy



Three equal vertical bands of green (hoist side), white, and red; design inspired by the French flag brought to Italy by Napoleon in 1797; colors are those of Milan (red and white) combined with the green uniform color of the Milanese civic guard

Map of Italy



Suggested Activities

Bruschetta with Tomato and Basil Recipe

Prep time: 15 minutes

Cook time: 10 minutes

Ingredients

6 or 7 ripe plum tomatoes (about 1 1/2 lbs)

2 cloves garlic, minced

1 Tbsp extra virgin olive oil

1 teaspoon balsamic vinegar

6-8 fresh basil leaves, chopped.

Salt and freshly ground black pepper to taste

2 Cups of shredded mozzarella cheese (fresh mozzarella can be used)
(optional)

1 baguette French bread or similar Italian bread

1/4 cup olive oil

Method

1. Prepare the tomatoes first. Parboil the tomatoes for one minute in boiling water that has just been removed from the burner. Drain. Using a sharp small knife, remove the skins of the tomatoes. (If the tomatoes are too hot, you can protect your finger tips by rubbing them with an ice cube between tomatoes.) Once the tomatoes are peeled, cut them in halves or quarters and remove the seeds and juice from their centers. Also cut out and discard the stem area. Why use plum tomatoes instead of regular tomatoes? The skins are much thicker and there are fewer seeds and less juice.
2. Make sure there is a top rack in place in your oven. Turn on the oven to 450°F to preheat.
3. While the oven is heating, chop up the tomatoes finely. Put tomatoes, garlic, 1 Tbsp extra virgin olive oil, vinegar in a bowl and mix. Add the chopped basil. Add salt and pepper to taste.
4. Slice the baguette on a diagonal about 1/2 inch thick slices. Coat one side of each slice with olive oil using a pastry brush. Place on a cooking sheet,

olive oil side down. Top slices with shredded mozzarella cheese. You will want to toast them in the top rack in your oven, so you may need to do these in batches depending on the size of your oven. Once the oven has reached 450°F, place a tray of bread slices in the oven on the top rack. Toast for 5-6 minutes, until the bread just begins to turn golden brown and the cheese has started to melt.

5. Alternatively, you can toast the bread without coating it in olive oil first. Toast on a griddle for 1 minute on each side. Take a sharp knife and score each slice 3 times. Rub some garlic in the slices and drizzle half a teaspoon of olive oil on each slice. This is the more traditional method of making bruschetta.

6. Align the bread on a serving platter, olive oil side up. Either place the tomato topping in a bowl separately with a spoon for people to serve themselves over the bread, or place some topping on each slice of bread and serve. If you top each slice with the tomatoes, do it right before serving or the bread may get soggy.

Serves 6-10 as an appetizer or 3-4 for lunch (delicious served with cottage cheese on the side.)

Makes 24 small slices.

Tiramisu Cake Recipe

CAKE:

1 (18.25 ounce) package moist white cake mix
1 teaspoon instant coffee powder
1/4 cup coffee
1 tablespoon coffee flavored liqueur

FILLING:

1 (8 ounce) container mascarpone cheese
1/2 cup confectioners' sugar
2 tablespoons coffee flavored liqueur

FROSTING:

2 cups heavy cream
1/4 cup confectioners' sugar
2 tablespoons coffee flavored liqueur

GARNISH:

2 tablespoons unsweetened cocoa powder
1 (1 ounce) square semisweet chocolate

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 3 (9 inch) pans.

Prepare the cake mix according to package directions. Divide two thirds of batter between 2 pans. Stir instant coffee into remaining batter; pour into remaining pan.

Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely. In a measuring cup, combine brewed coffee and 1 tablespoon coffee liqueur; set aside.

To make the filling: In a small bowl, using an electric mixer set on low speed, combine mascarpone, 1/2 cup confectioners' sugar and 2 tablespoons coffee liqueur; beat just until smooth. Cover with plastic wrap and refrigerate.

To make the frosting: In a medium bowl, using an electric mixer set on medium-high speed, beat the cream, 1/4 cup confectioners' sugar and 2 tablespoons coffee liqueur until stiff. Fold 1/2 cup of cream mixture into filling mixture.

To assemble the cake: Place one plain cake layer on a serving plate. Using a thin skewer, poke holes in cake, about 1 inch apart. Pour one third of reserved coffee mixture over cake, then spread with half of the filling mixture. Top with coffee-flavored cake layer; poke holes in cake. Pour another third of the coffee mixture over the second layer and spread with the remaining filling. Top with remaining cake layer; poke holes in cake. Pour remaining coffee mixture on top. Spread sides and top of cake with frosting. Place cocoa in a sieve and lightly dust top of cake. Garnish with chocolate curls. Refrigerate at least 30 minutes before serving.

To make the chocolate curls, use a vegetable peeler and run it down the edge of the chocolate bar

Stained Glass

Stained glass adorns many of the churches of Italy. During the Renaissance, artists learned to use perspective in art, thinner panes of glass, and created more realistic human figures.

Make a simple stained glass look by cutting out shapes in a piece of dark construction paper, then taping colored tissue paper to the back side. Put it up against a window and let the sun shine through.



Additional Reading

Lynch, Emma. We're from Italy. Heinemann-Raintree, 2005. Ages 6 and up. Reading Level Grade 2-3, Interest Level Grade 1-7.

Nickles, Greg. Italy the Land. Crabtree Publishing Company, 2003. Ages 9-12. Reading Level Grade 4-5, Interest Level Grade 3-9

Nickles, Greg. Italy the People. Crabtree Publishing Company, 2003. Ages 9-12. Reading Level Grade 4-5, Interest Level Grade 3-9

Nickles, Greg. Italy the Culture. Crabtree Publishing Company, 2003. Ages 9-12. Reading Level Grade 4-5, Interest Level Grade 3-9

Kalman, Bobbi. Spotlight on Italy, Crabtree Publishing Company, 2011. Ages 7-10. Reading Level Grade 2-3, Interest Level Grade 1-7.

Appendix

Geography

Area: 301,340 sq km

Country comparison to the world: 72

Land: 294,140 sq km

Water: 7,200 sq km

Note: includes Sardinia and Sicily

Area - comparative:

Slightly larger than Arizona

Land boundaries: 1,899.2 km

Border countries: Austria 430 km, France 488 km, Holy See (Vatican City) 3.2 km, San Marino 39 km, Slovenia 199 km, Switzerland 740 km

Coastline: 7,600 km

People

Population: 61,261,254 (July 2012 est.)

Country comparison to the world: 23

Age structure:

0-14 years: 13.8% (male 4,315,292/female 4,124,624)

15-64 years: 65.9% (male 19,888,901/female 20,330,495)

65 years and over: 20.3% (male 5,248,418/female 7,109,074) (2011 est.)

Median age: total: 43.8 years

Male: 42.7 years

Female: 45 years (2012 est.)

Population growth rate: 0.38% (2012 est.)

Country comparison to the world: 157

Birth rate: 9.06 births/1,000 population (2012 est.)

Country comparison to the world: 207

Death rate: 9.93 deaths/1,000 population (July 2012 est.)

Country comparison to the world: 56

Net migration rate: 4.67 migrant(s)/1,000 population (2012 est.)

Country comparison to the world: 22

Urbanization: 68% of total population (2010)

Rate of urbanization: 0.5% annual rate of change (2010-15 est.)

Major cities - population:

ROME (capital) 3.357 million; Milan 2.962 million; Naples 2.27 million;

Turin 1.662 million; Palermo 872,000 (2009)

Literacy:

Definition: age 15 and over can read and write

Total population: 98.4%

Economy

(Note: data are in 2011 US dollars)

GDP (purchasing power parity): \$1.871 trillion (2011 est.)

Country comparison to the world: 11

GDP (official exchange rate): \$2.199 trillion (2011 est.)

GDP - real growth rate: 0.4% (2011 est.)

GDP - per capita (PPP): \$30,900 (2011 est.)

Country comparison to the world: 44

GDP - composition by sector:

Agriculture: 2%

Industry: 24.7%

Services: 73.4% (2011 est.)

Labor force: 25.08 million (2011 est.)

Country comparison to the world: 26

Labor force - by occupation:

Agriculture: 3.9%

Industry: 28.3%
Services: 67.8% (2011)

Unemployment rate: 8.4% (2011 est.)
Country comparison to the world: 99

Agriculture - products: fruits, vegetables, grapes, potatoes, sugar beets, soybeans, grain, olives; beef, dairy products; fish

Industries: tourism, machinery, iron and steel, chemicals, food processing, textiles, motor vehicles, clothing, footwear, ceramics

Industrial production growth rate: 0.2% (2011 est.)
Country comparison to the world: 147

Exports - commodities: engineering products, textiles and clothing, production machinery, motor vehicles, transport equipment, chemicals; food, beverages and tobacco; minerals, and nonferrous metals

Exports - partners: Germany 13.3%, France 11.8%, US 5.9%, Spain 5.4%, Switzerland 5.4%, UK 4.7% (2011)

Imports: \$556.4 billion (2011 est.)
Country comparison to the world: 8

Imports - commodities: engineering products, chemicals, transport equipment, energy products, minerals and nonferrous metals, textiles and clothing; food, beverages, and tobacco

Imports - partners: Germany 16.5%, France 8.9%, China 7.7%, Netherlands 5.5%, Spain 4.7% (2011)

Euros (EUR) per US dollar -
0.7107 (2011 est.)
0.7532 (2010 est.)
0.7198 (2009 est.)
0.6827 (2008 est.)
0.7345 (2007 est.)