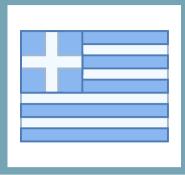




# GREECE





# PACK YOUR BAGS



### INFORMATION

Official Name: Hellenic Republic Capital: Athens Population: 11 million National Language: Greek Currency: Euro Flight from Indianapolis to Athens: 13 hours

The climate in Greece is mostly Mediterranean, with hot, dry summers and cool, rainy winters. The capital, Athens, has an average temperature of around 90 degrees in August, and about 50 degrees in January. The mountains have a colder, harsher climate than most of the rest of Greece, and often heavy snowfalls.

# av bv bv bv bv bv bv bv av Northe Bigla Bigla</

Greece is located in southeastern Europe, at the tip of the Balkan Peninsula, and includes 6,000 islands.

By Kelisi at the English language Wikipedia, CC BY-SA 3.0, https://commons.wikimedia.org/w/index.php?curid=26853908



# CONNECT

Join us on Facebook for our very first Armchair Travel program. We will visit the beaches, sample the history, and explore the beauty of Greece!

August 19 7-8pm



**Plate Smashing:** This famous tradition was banned at public events in the 1960s, but it still sometimes happens at private celebrations such as weddings. The origin of the tradition is unknown, but it is meant to bring good luck. Now there are special plaster plates made just for this purpose, so don't use your good china!

**Spitting:** Many people in Greece make a spitting sound three times in a row to ward off bad luck.

**Dancing:** It seems that people in Greece really love to dance! There are lots of traditional dances, done in circles as a group, in pairs, and as individuals. For a great video of the *sirtaki*, head over to YouTube and watch the *Greek Dances Suite Sirtaki by National Dance Ensemble Romiosini* (pictured at right).



The *gaida* (or sheme bagpipes) is very similar to Scottish bagpipes. The bag is usually made of sheep or goat hide. The chanter is the short pipe with holes, and the drone is a longer pipe that provides harmony.

By Craftsoft - Own work, CC BY-SA 4.0, https://commons.wikimedia.org/w/index.php? curid=71599273















The *bouzouki* is a popular instrument in Greece. It's a member of the lute family, which includes guitars, banjos, and all types of violins. While lutes have been popular in Greece since ancient times, the *bouzouki* didn't arrive until the early 20th century, brought to Greece by refugees from the war in the Ottoman Empire. The instrument has a metallic sound, similar to a mandolin.

By Villanueva, CC BY-SA 3.0, https://commons.wikimedia.org/w/index.php?curid=3467586



# EXPLORE

GEOGRAPHY AND LANDMARKS









By Captain Blood - Originally created for English Wikipedia by Captain Blood., CC BY-SA 3.0, https://commons.wikimedia.org/w/index.php?curid=1479480

Greece is filled with amazing landmarks, both natural and created by humans.

The most famous landmark in Greece is the Acropolis, an ancient fortress on the highest hill in Athens. Within the Acropolis are ruins of many structures, the most famous of which is the Parthenon, a temple built to honor Athena, the goddess of wisdom.

The rock formations at Meteora have been home to monasteries since at least the 12th century. The Vikos Gorge, located in the north of Greece, is home to many healing plants and the chamois, a relative of the goat. Greece is located in southern Europe, and is composed of a mainland peninsula and thousands of islands. Surrounded by the Aegean, lonian, and Cretan Seas, Greece has the longest coastline in Europe.

Most of the country is mountainous. Mount Olympus, its highest point, is over 9,500 feet above sea level.

Depending on the source, the number of Greek islands ranges from 1,200 to almost 10,000, though most of them are uninhabited.





By Jebulon - Own work, CC0, https://commons.wikimedia.org/w/index. php?curid=46280980



Monasteries of Meteora By Stefan Reitzner Xy01 - Own work, CC BY-SA 4.0, https://commons.wikimedia.org /w/index.php?curid=3388987

Vikos Gorge By Agis Kothalis - Own work, CC BY-SA 4.0, https://commons.wikimedia.org/ w/index.php?curid=79315904



The Parthenon By nonbirinonko https://pixabay.com/en/greece-palaceparthenon-iconic-1594689/ archive copy, CC0, https://commons.wikimedia.org/w/index.php? curid=75740969



# LANGUAGE





A Language for the Ages

The Greek language has the longest known history of any other European language, and has been in use for over 3,000 years. While the Greek spoken today is different from that spoken in ancient Greece, it is still very much the same language.

Part of the reason Greek is still spoken is because of the vast amount of literature written in ancient times. Works such as Homer's Odyssey and philosophical works by Aristotle, Socrates, and Plato are very important in the history of the Western World.

Greece also has a rich and influential mythology, with stories about Zeus and Hera, Athena and Apollo, and many, many more.

English has over 150,000 words that originated in Greek. Some of them are terms used in science and medicine, but others are very common. The Wikipedia entry on English Words of Greek Origin lists 18 of the most commonly used English words as being Greek in origin:

place	music	story
problem	political	base
school	policy	center
system	paper	period
program	phone	history
idea	economic	type

Greek uses its own alphabet (also a Greek word!).

Write Your Name in Greek Say your name aloud and choose the letters that sound like the sounds in your name.

Α	A as in "cat"	I	l as in "in"	Ρ	R as in "rod"
в	B as in "bed"	K	K as in "kick"	Σ	S as in "say"
Г	G as in "get"	٨	L as in "leg"	Т	T as in "toy"
Δ	D as in "dog"	М	M as in "man"	Y	U as in "Bruce"
E	E as in "yes"	Ν	N as in "not"	Φ	F as in "far"
z	Dz as in "pizza"	Ξ	X as in "ox"	X	H as in "high"
н	long E as in "bear"	0	O as in "pot"	Ψ	PS as in "psycho"
Θ	Th as in "the"	П	P as in "pet"	Ω	long O as in "horse"

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By Anonymous - Reproduction in Edward Maunde Thompson, An Introduction to Greek and Latin Paleography, (Oxford: Clarendon, 1912). Websource: Paul Halsall, Byzantine Paleography. Cropped. Translation from Wikisource., Public Domain, https://commons.wikimedia.org/w/index.php? curid=3455818

# EAT LOCAL



### CUISINE





### A Healthy Cusine

Because it is surrounded by water on three sides, seafood is an important part of Greek cuisine. On average, people in Greece consume an average of 45 pounds of seafood per year, three times the amount eaten by people in the United States!

Fruits and vegetables are also a large part of the local cuisine: Tomatoes, eggplant, onions, peppers, garlic, and greens like spinach are very popular. By far, the most important fruit is one you might not think of - the olive! Yes, it's a fruit, and is widely eaten, but most importantly it is used to create olive oil, which is the foundation of most Greek recipes.

While dairy products aren't as prominent as in other cuisines, you'll find that thick, creamy yogurt is the basis for many dishes and sauces. Greece is also famous for feta, a hard, crumbly, cheese that tastes salty and tangy.

Greek food wouldn't be nearly as delicious without the use of herbs and spices. Oregano, mint, and dill are commonly used herbs, and cinnamon, allspice, and cloves are popular spices often used in meat dishes and stews, not just in desserts.





### On the Menu

**Dolmades**: Grape leaves filled with herbed rice and spiced meat, simmered until tender. **Saganaki**: Soft kasseri cheese doused with brandy and lit on fire, creating a chewy outside and creamy middle.

**Spanakopita**: Layers of crispy filo dough wrapped around a savory filling of spinach and feta cheese.

**Calamari**: Strips of squid, deep fried and golden, usually eaten with a tangy red sauce. **Moussaka**: A dish made from layers of ground meat and eggplant, covered with a thin white sauce and baked.

**Gyro**: A pita sandwich filled with a blend of spiced lamb and beef, cooked on a vertical spit and shaved to order. Served with tomatoes, onions, feta, and tzatziki.

**Tzatziki**: A sauce made from yogurt, cucumber, and herbs.

**Baklava**: A rich dessert made from layers of thin filo dough and filled with a mixture of chopped nuts and honey.





# GREECE



## Pita Bread

- 3 1/2 cups flour
- 2 teaspoons salt
- 4 tablespoons olive or vegetable oil
- 1 1/2 cups water
  - 1. Combine dry ingredients in a large bowl.
  - 2. Mix the water and oil into the dry ingredients until they are fully combined.
  - 3. Sprinkle some flour on the counter and shape the dough into a ball. Knead it by pushing the dough with the palm of your hand away from you, then lift the furthest edge and fold it toward you, adding flour as needed to keep the dough from sticking. Knead until the dough is soft and smooth.
  - 4. Shape into a ball, and cover the dough with plastic wrap or a clean dishtowel and let it rest in a warm place for 40 minutes.
  - 5. Divide the dough into 8 balls and roll or pat them into circles no more than 1/4' thick.

Preheat a heavy skillet over medium heat. Brush the pita with water, place in skillet. Cook, watching for puffy areas. Gently press on large puffed areas to encourage the entire pita to puff evenly. When the pita has puffed, flip and brown on the other side.

# Easy Hummus

- 1 can of chickpeas (also known as garbanzo beans)
- 1/4 cup tahini (or creamy peanut butter) Juice of one lemon
- 1 clove of garlic, minced (or 1/4 teaspoon garlic powder)
- 2 tablespoons olive or vegetable oil Salt and pepper to taste.

Combine the first three ingredients in a blender or food processor. Puree the ingredients, pouring the olive oil slowly into the mixture. Add water a tablespoon at a time. blending well, until the hummus is smooth and creamy (it can take up to 1/4 cup of water). Season with salt and pepper. Drizzle olive oil over the top. Serve with pita bread or raw vegetables.

### Hummus and Pita

By Popo le Chien - Own work, CC0, https://commons.wikimedi a.org/w/index.php? curid=49379149





# CONNECT

Beginning August 21. visit Muncie Library on YouTube for *Passport to Cooking*, Amanda's demonstration of how to make pita bread.

# CREATE



### ARTS AND CULTURE





### Art in Ancient Greece

Greece has a long history of innovative art, which can be classified into 6 main forms:

- Sculpture
- Pottery
- Architecture
- Jewelry
- Painting
- Mosaic

Often, the artwork depicted characters and scenes from Greek mythology.

Different types of materials were used to create each type of art, and they varied by time period. Most of the sculptures that survive today are made from stone (often marble) and bronze. While the stone statues may appear plain now, they were often colorfully painted. The painting media commonly used were wax and tempera (which is traditionally made using egg yolk), and those materials are very vulnerable to fading and dissolving, which is also the reason there are no existing wall paintings, another common form of art in ancient Greece. Other materials used in art were pebbles (in mosaics), glass, clay, and metals.



The Column of Athena By Yair Haklai - Own work, CC BY-SA 3.0, https://commons.wikimedia.org/w/inde x.php?curid=5060910



Woman Spinning Thread By Triptolemos Painter - Marie-Lan Nguyen (User:Jastrow), 2008-08-26, CC BY 2.5, https://commons.wikimedia.org/w/index.ph p?curid=4769119

# Textiles

GREECE

Over the centuries, Greek fashion has run full course from togas to couture, and the one common thread is textiles. In ancient times, spinning fibers and weaving cloth was the bulk of the work women did, and it was very time consuming.

Gradually, innovations in looms and spinning wheels gave way to mechanized manufacture of textiles. However, there is still value in doing things the old way, and weaving can be a very creative art form.



# CONNECT

Watch *Passport to Art* on MPL's YouTube channel after August 13 for a weaving tutorial, using the supplies included in this kit.



# DISCOVER

INNOVATIONS AND INVENTIONS



### A Tradition of Innovation

A civilization as old as Greece has had lots of time to experiment and innovate, create and invent. While some of the inventions over the centuries have undoubtedly fallen out of use or been replaced by newer technology, many ancient Greek inventions are still used today in some way.

In addition to technological innovation, the Greeks also developed intellectual concepts such as philosophy, rhetoric, and democracy, and contributed to subjects like geography. algebra, and medicine - and continue to do so, today! Love your caller ID and your smartphone? Thank a Greek inventor!



### **Flame Thrower**

By Unknown author - Codex Vaticanus Graecus 1605 (taken from Pászthory, p. 31), Public Domain, https://commons.wikimedia.org/w/ind ex.php?curid=7038318



### A modern Iranian astrolabe

By Jacopo Koushan (User:Jacopo188)Photograph by Masoud Safarniya (User:M.safarniya) -Own work, CC BY-SA 3.0, https://commons.wikimedia.org/w/inde x.php?curid=26080692

### All About Astrolabes

GREECE

# Greek Inventions

Alarm Clock Flame Thrower Steam Engine Central Heating Shower Plumbing Spiral Staircase Maps Archimedes Screw Catapult Crane Railway Invented in ancient Greece, the astrolabe is regarded as the very first computer. Beginning in about 200 BCE, the astrolabe has been used to determine latitude, tell time, identify stars and planets, and predict sunrise and sunset. While invented in Greece, many other cultures contributed to the further development of the astrolabe and related instruments, notably Muslim astronomers and mathematicians.



# CONNECT

Watch *Passport to STEM* on MPL's YouTube channel on August 26 for instructions for building your own astrolabe with the materials included in this kit.

# LEARN MORE



RESOURCES





# Visit www.munciepubliclibrary.org or call to reserve these items.

Mythology The Complete World of Greek Mythology by Richard Buxton Heroes and Heroines of Greece and Rome by Marshall Cavendish Corporation Mythology: Timeless Tales of Gods and Heroes by Edith Hamilton Oh My Gods: A Modern Retelling of Greek and Roman Myths by Philip Freeman

Graphic novels *Olympians* (series) by George O'Connor *The Iliad: A Graphic Novel* by Gareth Hinds

### Documentaries

*Europe to the Max: Mysteries of Greece and Rome Engineering an Empire. Volume 1 Secrets of the Parthenon Ancient Splendors*  Maring-Hunt: 765-747-8200 Kennedy: 765-741-9727

Travel Guides

*The Rough Guide to Greece* updated by Nick Edwards, John Fisher, Rebecca Hall, John Malathronas and Steve Vickers. *Greece, Athens and the Mainland:* DK Eyewitness Travel Guide

### Cooking

*My Greek Table : Athentic Flavors and Modern Home Cooking From My Kitchen to Yours* by Diane Kochilas *Flavors of Greece* by Rosemary Barron *Jamie Oliver's Food Escapes : Over 100 Recipes from the Great Food Regions of the World* by Jamie Oliver

### Websites

Encyclopedia Britannica:www.britannica.com/place/Greece National Geographic Kids: kids.nationalgeographic.com/explore/countries/greece/ Greeker than the Greeks: greekerthanthegreeks.com/ The Insider's Travel Guide to Mysterious Greece: https://www.mysteriousgreece.com/ The Spruce Eats - Getting Started with Greek Cooking: https://www.thespruceeats.com/traditional-greekcooking-1705660



# LEARN MORE



# GREECE



Available on

# hoopla

eBooks Travel Guides Greece: The Essential Guide to Customs & Culture by Constantine Buhayer Fodor's Essential Greece Lonely Planet Greece Lonely Planet Best Of Greece & The Greek Islands Frommer's Athens And The Greek Islands

Mythology Greek Mythology For Teens by Zachary Hamby Greek Mythology For Beginners by Joe Lee Bulfinch's Greek And Roman Mythology by Thomas Bullfinch

Cooking The Complete Book Of Greek Cooking Cooking The Greek Way by Lynne W. Villios

eAudiobooks Language Rapid Greek Vol. 1 & 2 by Andrew Lodge Greek Easy Learning by Athena Economides and Rosi McNab Mythology Greek Myths by Diane Namm Available on C Overdrive

eBooks History Ancient Greece by Thomas R. Martin Religion and Art in Ancient Greece by Ernest Arthur Gardner The Histories by Herodotus Travel Guides Frommer's Greece by John S. Bowman Mythology Myths and Legends of Ancient Greece and Rome by E.M. Berens D'Aulaires Book of Greek Myths by Ingri d'Aulaire Cooking My Greek Family Table: Fresh, Regional Recipes by Maria Benardis

### eAudiobooks

Language Traveltalk Greek by Penton Overseas, Inc. Mythology Mythos by Stephen Fry Don't Know Much About Mythology by Kenneth C. Davis