

Name: _____ **KEY** _____

Period: _____

Greece Study Sheet

Pages 562-569

1. **True or False:** The art, literature, science and philosophy that form the basis of Western civilization began in Greece.

2. Greece consists of one large _____ **landmass** _____ and many _____ **islands** _____ (1/5 of the total).

3. **True or False:** The short swift rivers of Greece are useful for transportation.

4. Name eight important people who had great achievements in art, literature, science and philosophy in Ancient Greece.

a. **Socrates**
b. **Aristotle**
c. **Plato**
d. **Solon- Jurist**

Philosophers

e. **Sophocles**
f. **Aristophanes**
g. **Euripides**
h. **Hippocrates- scientist**

Dramatists

5. Ancient Greece was divided into small units called _____ **City** _____ **States** _____.

6. Where were the two seats of power in Ancient Greece?

And describe how each area was ruled.

Location

How ruled?

a. **Athens**
concepts

b. **Sparta**

a. **Democracy- originated basic**

of Western law

b. **Strict, military life with stern laws.**
Individual sacrifices for community

7. How long did the *Turks* rule Greece?

They ruled from fifteenth century to nineteenth century.

8. The majority of Greeks belong to the _____ **Greek** _____ **Orthodox** _____ Church.

9. Despite Greece's lack of fertile farm land, what types of agricultural products are raised? (animal and plants) Produced wheat and corn, vegetables, grapes, olives, citrus fruits, goats and sheep produce milk, cheese and meat.

10. Greeks are skilled mariners, so what 2 industries would be important to Greece?
Fishing- catches seafood eaten in Greece

Shipping- ship exports such as olive oil and raisins

11. What do early records show about how Greeks were preparing the foods they ate?
The Greeks cooked foods while the rest of the world ate raw foods.

12. Name the origin of the following Greek foodsand describe the dish.
A. *Pastitsio* – pasta dish- layered pasta, ground lamb, and cheese, covered with a rich custard and baked

B. *Kebabs* – pieces of meat, poultry, fish or vegetables or fruits threaded onto skewers and broiled

13. What foods are basic to Greek cooking?
Lemon juice, tomatoes, and green peppers

14. Describe the Greek celebration for St. Basil's Day.
It is New Year's Day. Greek people exchange gifts, children receive St. Basil's cake which is covered with almonds and walnuts and a coin baked inside. Eating something sweet on New Year's Day is believed that will have a sweet year.

15. What is *avgolemono*?.....and how is it used?
One of the most popular Greek sauces that is a mixture of egg yolks and lemon juice.
Used to flavor soups and stews. Served with a vegetable and fish.

16. Describe the following Greek foods.

A. *Moussaka* – Layering of eggplant, ground lamb and cheese. (lamb cooked with tomato, pesto sauce, and wine) Cinnamon and onion flavored rich cream sauce served over meat vegetable cheese mixture before baking

- B. *Mayeritsa* – internal organs of lamb cooked in a seasoned broth
- C. *Taramasalata* – Appetizer or snack- a pate made from fish roe (eggs)
- D. *Salata horiatiki* – rural salad contains olives, a variety of greens, tomatoes, and feta cheese
- E. *Melamacarons* – honey cakes- gifts to the gods
- F. *Phyllo* – a paper thin pastry made from flour and water
- G. *Baklava* – thin layers of phyllo filled with nuts and soaked with a honey syrup
- H. *Galat oboureko* – phyllo layered with a rich custard, honey and nuts
- I. *Kopenhai* – nut cake with phyllo
- J. *Diples* – small thin sheets of dough rolled with 2 forks as they are fried. Maybe coated with honey and nut syrup flavored with cinnamon.

17. What is usually served at breakfast in Greece?

A slice of dry bread and a cup of warm milk Sometimes eggs or cheese served with the bread.

18. How are lunch and dinner similarand when are they served?

Both are hot meals. Lunch served at noon and dinner late in the evening

19. What are *mezedhes*?..... And list 6 popular ones.

A variety of appetizers:

Olives
Pistachio Nuts
Shrimp

Feta cheese
Garlic flavored sausage
Hard boiled eggs

20. What is typically served at the evening meal?

Families gather at home for evening meal. Served either baked or broiled fish, a vegetable, and bread. Fresh fruit would complete the meal.