

Name: _____ Period: _____ Date: _____

South America Study Sheet

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1. **Name** the types of geography present in South America.

The types of geography from in South Americas are: mountains, grasslands, jungles, plateaus, forests, and deserts.

2. In what ways were the Incas an advanced society? Name two.

They built roads and bridges. They used irrigation to increase productivity of the farmlands.

3. Where did the explorers from Portugal land?

Brazil

4. True or False: South America has both great wealth and great poverty.

5. Describe 3 characteristics of “*Carnival*” in Brazil.

- Most elaborate of the SA festivals
- Parallels Mardi gras
- Held 6 days before Lent
- Has floats, costumes, and exotic masks

6. What three staple foods are found throughout the continent?

Corn, potatoes and manioc

7. What is *manioc* or *cassava* and how is it used?

It is a starchy root plant and it is used in side dishes and flour in baking

8. What is an *arepa*?

A corn pancake similar to a tortilla and is traditional Venezuelan bread

9. **Name** and **describe** Venezuela’s national dish.

Hallacas- cornmeal dough filled with other foods and wrapped in a banana leaf

10. Describe the Colombian dish – *ajiaco*.

It is a soup made with potatoes, chicken, corn, and cassava.

11. True or false: Colombians drink as much coffee as people in the USA.

12. How do cooks use bananas in Ecuador? (list three different ways)

As flour for breads and pastries

As deep fried chips

In desserts- slices fried in butter with brown sugar, brandy, and a dusting of 10 X sugar.

13. Describe how potatoes are freeze-dried to preserve them in Peru.

The night air from the Andes Mts. froze the potatoes at night, sun in the day thawed them and the process was repeated until all moisture was evaporated leaving a freeze dried potato.

14. Describe the following foods.

A. *cuy* – guinea pig

B. *anticuchos* – marinated strips of beef heart, skewered and grilled

C. *chupe* – soup made from milk, vegetables and shellfish

D. *ceviche* – marinated raw fish

15. **Why** do Chileans eat very little meat? **What** do they eat instead for a source of protein? The land is not suitable for raising animals (deserts and mountains). So they eat seafood, beans, and small amounts of meat.

16. **What** are the *Pampas*? **Who** are the *gauchos*?

Pampas are rich grasslands in Argentina.

Gauchos were the nomadic herders of the Pampas.

17. What are ***empanadas***? ***Humitas***?

Empanadas – Argentinean Appetizer- small turnover filled with chopped meat, olives, raisin, and onions

Humitas- similar to tamales- unripe kernels of corn mixed with onions, tomatoes, salt, pepper, sugar and cinnamon. Cooked in milk or rolled in corn husk and boiled or steamed.

18. Brazilian culture is a mixture of what other cultures?

Native South American, Portuguese, and African

19. What is *dendé oil* and who started using it?

Palm Oil- gives foods a bright yellow- orange color

African Cooks started using it.

20. Name *three* staple foods of Brazil.

Manioc

Rice

Beans

21. Describe *feijoada completa*, Brazil's national dish.

Traditional includes a variety of meats- dried beef and smoked tongue. Other meats are: fresh beef, pork, bacon, sausage, and pig's feet can be added. Meats are cooked until tender and arranged on a platter. Beans cooked to a pulp and served in separate pot. Served with dishes of hot sauces, cooked rice, manioc meal shredded kale or collard greens and oranges.

22. Describe one version of *cuscuz*. Steamed grain dish. Two kinds.

Sweet- served as a dessert- tapioca, grated coconut, coconut milk, sugar, and water. Mixed and poured into a mold and refrigerated. Sliced and served chilled.

Savory- cuscuz paulista- specially prepared cornmeal mixed with shredded vegetables and meat and a small amount of fat. Steamed and garnished decoratively.