



**Girl Guides
of Canada**
**Guides
du Canada**



CURAÇAO TWINNING CHALLENGE

Welcome to Curaçao and learning about the exciting Guiding program there. While you are learning about Curaçao, Girl Guides in that country will be learning about Guiding in Canada.

How to Participate in this Challenge:

The meeting ideas on the following pages will help Canadian girls learn more about the unique and vibrant culture of Curacao, as well as Girl Guides in that country. These are just suggestions and Guiders are encouraged to adapt them to your girls' interests. Please encourage the girls to look at the activities and decide what they would like to do to complete this challenge. A crest is available for sale when the challenge is completed.

This twinning challenge is more focused on the sharing of culture between Curaçao and Canada. Rather than specifically donating money for this twinning project, all members of Girl Guides of Canada are encouraged to raise \$5.00 annually for the Canadian World Friendship Fund.

Curaçao Information Sheet

Curaçao (pronounced cure-a-sow) is an island in the Caribbean Sea. It is a self-governing nation within the Kingdom of the Netherlands.

Location

Curaçao is located in the Caribbean Sea at 12°7'N 68°56'W. It is north of Venezuela and east of Panama.

Size

The island of Curaçao is 444 square kilometres.

Capital

Willemstad. The city's historic centre is a UNESCO World Heritage Site.

Climate

Curaçao enjoys a semi-arid climate, with a dry season from January to September and a wet season from October to December. The coldest month is January with an average temperature of 26.5 °C and the warmest month is September with an average temperature of 28.9°C.

Currency

1 Canadian Dollar = 1.73302 Netherlands Antillean Dollar (ANG)

1 Netherlands Antillean Dollar = 0.577029 Canadian Dollar

Map



Official Languages

Papiamentu and Dutch are the official languages. English and Spanish are also widely spoken.

Main Activities

Scuba diving is popular in Curaçao, with its extensive coral reefs. Tourism has had an impact on some of the reefs, damaging the sensitive environments.

Curaçao National Symbols

The flag is a blue field with a horizontal yellow stripe slightly below the midline and two white, five-pointed stars in the canton. The bottom and top blue stripes symbolize the sea and the sky. The yellow stripe represents the bright sun which bathes the island. The two stars represent the island of Curaçao and Klein Curaçao, a small neighbouring, uninhabited island which is part of the nation of Curaçao. The five points on each star symbolize the five continents from which Curaçao's people come.



National Flower and Tree

The national tree of Curaçao is the divi divi. The pods were used in tanneries in England and Holland, and once were the island's most important export.

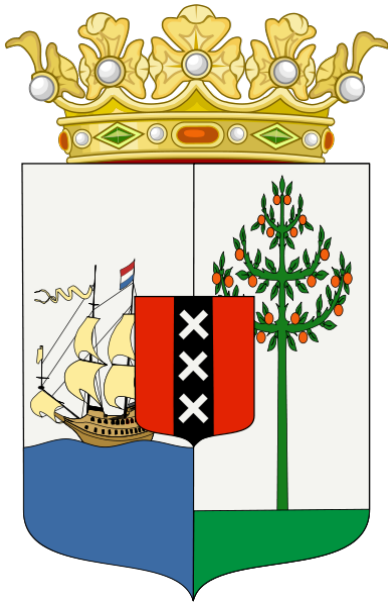


<http://www.flickr.com/photos/ercal/2627994479/>

The national flower of Curaçao is the kibrahacha, which means “hatchet-breaker.” These bright yellow flowers cover the hillsides after the spring rains. (Photo available at: [http://www.flickr.com/photos/ercal/2627994479/.](http://www.flickr.com/photos/ercal/2627994479/))

Coat of Arms

The coat of arms shows a crown, which represents Curaçao’s connection with the royal family of the Netherlands. The sailboat on the left side represents trade. The tree on the right side is a citrus tree. The shield in the middle is the coat of arms of Amsterdam.



http://commons.wikimedia.org/wiki/File:Coat_of_arms_of_Cura%C3%A7ao.svg

Website Links

Curaçao Tourist Board

<http://www.curacao.com/>

World Atlas

<http://www.worldatlas.com/webimage/countrys/namerica/caribb/curacao.htm>

Papiamentu

Papiamentu is one of the official languages of Curaçao. It is a creole language that is spoken on Aruba, Bonaire and Curaçao. The language is also spoken on other islands of the former Netherlands Antilles. Reflecting the colourful history of the island, Papiamentu is complex mixture of Dutch, Spanish, Portuguese, English and French.

Looking at some of the basic vocabulary and phrases, it is easy to pick out parent words from Dutch, Spanish, Portuguese, English and French.

Greetings, formalities and common words

Papiamentu	English
Bon bini	Welcome
Bon dia	Good day (in the morning)
Bon tardi	Good afternoon
Bon nochi	Good evening
Danki	Thank you
Por favor	Please
Di nada	You are welcome
Kon ta bai ku bo	How are you?
Yufrow	Miss
Señora	Mrs.
Mener	Mr.
Awe	Today
Ayera	Yesterday
Dia domingu	Sunday
Dia luna	Monday
Dia mars	Tuesday
Dia rason	Wednesday
Dia diaweps	Thursday
Diabièrne	Friday
Dia sabra	Saturday

córa	red
blancu	white
blou	blue
geel	yellow
maron	brown
ros	pink
pretu	black
shinishi	grey
bèrdè	green
lila	purple
orañe	orange
kachó	dog
pushi	cat
para	bird
olifante	elephant
dori	frog
zjiraf	giraffe
kabritu	goat
gans	goose
kabai	horse
makaku	monkey
konènci	rabbit
porko	pig
galiña	chicken
abeha	bee
insecto	insect

zero, nul, nada	0
unu	1
dos	2
tres	3
kwater, cuater	4
sinku, cincu	5
seis	6
shete, siete	7
ocho	8
nuebe	9
dies	10
diesun	11
diesdos	12
diestres	13
diescuater	14
diescincu	15
binti	20
trinta	30
cuarenta	40
cincuenta	50
sesenta	60
setenta	70
ochenta	80
nobenta	90
cien	100
mil	1000
nuebe mil	9000

Sources:

<http://papiamentu.com/>

<http://en.wikipedia.org/wiki/Papiamentu>

<http://www.papiamentu.net/>

Curaçao Girl Guides

Curaçao Girl Guides are a full member of the World Association of Girl Guides and Girl Scouts (WAGGGS). The first Guiding Units were started in 1930 when Curaçao was part of the Netherland Antilles. Elvitas were started in 1993 and were named in honour of Mrs. Norma Elizabeth-Galaraga who was the first Girl Guide who made her promise after Guiding was introduced on the island.

For more information about Guiding in Curaçao, see: <http://www.wagggsworld.org>

WAGGGS Region: Western Hemisphere

Approximate Membership: 344 (in 2006)

Elvita (pre-Brownies) (ages 4-6)

The Promise

Mi ta rpiminti di ta:

1. Un bon Elvita
 2. di stima naturalesa
- (I promise to be a true Elvita and to love nature)

The Motto

Ban hasi otro kontentu
(Let us make other people happy)

Kabouter (Brownies) ages 7-10

The Promise

Mi kier trata di ta:

1. un bon Kabouter
2. yuda tur hende kaminda por,
3. sigur na kas

(I will earnestly try:

The Motto

Ban komparti (Let us Share)

Grenada Twinning Challenge

Girl Guides of Canada-Guides du Canada

1. To be a true Brownie
2. To help all people where possible
3. And also at home

The Law

A Brownie is honest	Un kabouter ta honesto
A Brownie is obedient	Un kabouter ta obesese
A Brownie is friendly	Un kabouter ta amabel
A Brownie is kind to plants and animals	Un kabouter ta bon pa mata I bestia

Junior Padvinster (Junior Guide) ages 10-13

Senior Padvinster (Senior Guide) ages 13-17

Pionier (Ranger) ages 17+

The Promise

Mi keier trata seriamente di:
 Sirbi Dio I mi patria
 Yuda tur hende kaminda mi por
 Biba segun lei die Padvinsternan

The Motto

Sea Prepara (Be Prepared)

(I will earnestly try:

1. To do my duty to God and my country
2. To help all people where possible
3. To obey the Guide law)

The Law

1. Un padvinster ta honesto
 2. Un padvinster ta fiel
 3. Un padvinster ta kla pa yuda otro hende
 4. Un padvinster ta un amigo I un ruman pa tur otor padvinster
 5. Un padvinster ta kortes I atento
 6. Un padvinster ta bon pa mata I pa animal
 7. Un padvinster sa di obedese
 8. Un padvinster ta karga kontratiempo ku konformidat
 9. Un padvinster sa di spar
 10. Un padvinster ta desente den su
1. A Girl Guide is honest
 2. A Girl Guide is loyal
 3. A Girl Guide is willing to help
 4. A Girl Guide is a friend to all and a sister to all Guides
 5. A Girl Guide is courteous and attentive
 6. A Girl Guide cares for plants and animals
 7. A Girl Guide is obedient
 8. A Girl Guide accepts disappointments with cheerfulness
 9. A Girl Guide is thrifty
 10. A Girl Guide is pure in thought, in word and in deed

MEETING IDEAS

For all ages:

Taste of Curacao

- Curacao culture is rich with diversity reflecting the various countries that colonized the island. Try some different recipes (following page) to taste the variety that can be found.
- Make a traditional craft from Curaçao, such as foot jewelry (see instructions on following pages,. or, look for your own craft from the island.

Curacao Themed Thinking Day

- Learn the Promise, Law and Motto in Papiamentu
- Send Thinking Day cards to a unit in Curaçao. The contact information for the office in Curacao is available on the WAGGGS website.
- Do the GOTA challenge and try to connect with a unit in Curaçao
- Have round robin stations with the girls learning about different aspects of life in Curacao
 - Make a food item from the island (recipes attached if needed)
 - Traditional craft such as foot jewelry or bead necklaces
 - Make up a skit using Papiamentu as much as possible
 - Play a matching game to match up the English word with the Papiamentu word

Curacao Themed Meeting Night

- Find Curaçao on a map and learn a few interesting facts about Curaçao
- Make the flag into a puzzle that the girls can put together and then learn about the different parts of the flag and their meanings
- Make a collage with activities that take place in Curaçao
- Have fun making a few recipes or a craft from Curaçao
- Play a traditional Curacao game
- Learn a few words in Papiamentu such as 'please' and 'thank-you'

For Guides, Pathfinders and Ranger aged girls:

Plan a trip to Curacao to visit a Guiding unit there

- Look at what activities you would do while you are down there, how you would travel to the country, what kind of money to use while on your trip, cultural highlights, what kind of food you could expect to eat
- Practice filling out the trip application, or the Safe Guide forms.
- Learn about Girl Guides in Curaçao and learn their promise that corresponds to your age group
- Learn a few words in Papiamentu

ACTIVITIES

Caribbean Foot Jewelry Craft

Supplies

About 20 grams of Small Glass Beads
4mm Gold or Silver Beads
Beading Elastic
White Glue

Instructions

- Cut a 30" length of elastic. Stiffen ends with white glue.
- String about 12 glass beads on the elastic to the center of the cord. Make sure you have enough to go around your second toe. Push both ends of the elastic through a 4mm bead making a loop for your toe. String about 1" of beads on each end making sure they are even in length. Push both ends of the elastic through a 4mm bead.
- String another 1" of beads on each end. Push both ends of the elastic through a final 4mm bead. Add glass beads to both ends until you have enough to go around your ankle. Tie off with a double knot and trim.

http://www.freekidscrafts.com/index.php?option=com_events&task=view_detail&agid=41

4

Games from Curaçao

Mancala/Wari

- People have played the ancient game mancala in Egypt, West Africa and the Caribbean for thousands of years. The variation from the Caribbean is called wari. In order to play, you need a mancala/wari board. You can improvise with an egg carton (for one dozen eggs) if you wish. You will need two small bowls to place on either side of the game board. The game begins by each player putting four stones into each of the small bowls. The large bowls, called the mancalas, do not collect stones at the beginning. The mancala to the right of each player is hers and the player "owns" each of the six bowls in front of her. The first player will start by collecting the stones in the bowl on the farthest one to the left and will drop them into the other bowls to the right of the first one, one at a time. Each player continues doing this, dropping a stone in her mancala when she reaches it, but skipping the other person's mancala. Players continue until all bowls are empty. The player with the most stones in her mancala is declared the winner

http://www.ehow.com/list_6784505_caribbean-children_s-games.html

Caribbean Dominoes

- Four girls play this game, each paired up with a partner. The players must have a double-six dominoes set to play this version. Each player draws seven tiles. The first round begins with the player who has the double-six domino setting it in the middle. Going counter-clockwise from that person, during each player's turn, he will have a chance to lay down a tile, but it must match the tile in front of it. For example, in order to play, a player must have a tile with a six on it. The matching dots are placed together and players will continue to play off of one another's tiles until a player runs out of tiles. The first player that runs out of tiles wins the round for his team. If no one can play any more tiles after a certain point, the game is "blocked." In order to determine a winner, each player must add up the number of dots he has on his dominoes. The individual player with the least number of dots wins for his team and goes first in the next round. The game can be played as long as players wish, although the goal is to win six games in a row.

http://www.ehow.com/list_6784505_caribbean-children_s-games.html

Curaçao Recipes

Tutu

You will need:

- 1 pound Black eye peas
- 6 cups water
- 2 garlic cloves, chopped (or 1 teaspoon garlic powder)

- 1 teaspoon salt
- ¾ cup sugar
- 1 cup coconut milk (sugarless)
- 1 ¾ cup yellow corn meal
- 2 tablespoons of butter

To make:

- Wash peas and soak in water for 2 hours. Drain, add 6 cups fresh water, add chopped garlic and bring to a slow boil over medium heat. Add water till beans are tender and soapy
- Add salt, sugar and coconut milk and cook for another 10 minutes. Add corn a little at a time, while stirring constantly with a wooden spoon. Keep stirring, adding force, to fold the peas with the corn meal.
- The heat cooks the corn meal. Takes about 20 minutes to cook thoroughly. Add butter and stir until butter mixed well.
- Damp one flat dish with water, transfer the tutu mixture to the dish. Damp a second dish with water and cover the tutu, press hard until the tutu shows between the dishes.
- The tutu is now ready to be served with cheese or fish

<http://www.curacao.com/The-Curacao-Difference/Our-People-and-Culture/Delicious-Cuisines/Recipes>

Banana Stoba – Stewed Plantains

You will need:

- 1 pound salted meat
- 3 yellow plantains
- ½ pound sweet potatoes
- ½ pound pumpkin
- 2 tablespoons oil
- 2 tablespoons butter
- 1 onion

- 2 celery stalks, cut in 1 inch long pieces
- 4 cinammon sticks
- 10 allspice, whole
- 10 cloves, whole
- Sugar, according to taste

To make:

- Cut meat into 2 inch cubes and soak overnight in refrigerator. In morning, discard water
- In large pot, put meat cubes, add water and cook over medium heat till meat is tender. Set aside.
- Peel plantain and cut into 3 inch pieces. Skin sweet potato, and cut into 3 inch cubes. Remove hard skin, seeds and stringy portion from pumpkin, and cut into 3 inch cubes.
- In a large pot, heat oil and butter, sauté the onion, add celery, cinnamon sticks, allspice and cloves. Add water, meat and cook for 10 minutes, then add the plantain, sweet potato and pumpkin.
- Cook over medium heat until vegetables are done. Can reduce liquid to a heavy sauce if too watery. Add sugar according to taste.

<http://www.curacao.com/The-Curacao-Difference/Our-People-and-Culture/Delicious-Cuisines/Recipes>

Pumpkin Pancakes

You will need:

- 4 cups mashed pumpkin
- 2 eggs, beaten
- 2 cups evaporated milk
- 1 teaspoon vanilla
- 1 cup sifted all-purpose flour
- ½ cup sugar
- ½ teaspoon salt

- 1 teaspoon cinnamon
- 1 tablespoon baking powder
- ½ cup raisins

To make:

- To make mashed pumpkin, cut pumpkin lengthwise in four. Remove hard skin, seeds and stringy portion. Cut portions in two. Boil in a large pot until tender, let cool, remove skin and mash.
- In a large bowl, combine dry ingredients.
- In another bowl, beat eggs, add milk, vanilla and mashed pumpkin. Stir until batter gets creamy.
- Fold mixed dry ingredients gradually to the batter. Add raisins and finish stirring.
- On a hot, oiled griddle, drop about 3 spoonfuls of batter, cook until golden brown on both sides.

<http://www.curacao.com/The-Curacao-Difference/Our-People-and-Culture/Delicious-Cuisines/Recipes>

Funchi – Polenta

You will need:

- 3 cups yellow corn meal
- 5 cups water
- 1 tablespoon salt

To make:

- In a heavy saucepan, bring 4 cups of water to a boil. Add salt.
- Gradually sprinkle in the cornmeal, while whisking rapidly and continuously for 20-30 minutes. Switch from whisk to wooden spoon as the cornmeal turns heavier.
- Keep mixing until the funchi is done and starts tearing away from the sides of the pan.

- Transfer the funchi to one flat dish, dampened with water. Cover with second dampened dish, press hard on bottom of the dish until the funchi starts showing between the dishes. Can serve.

<http://www.curacao.com/The-Curacao-Difference/Our-People-and-Culture/Delicious-Cuisines/Recipes>

Pan Sera – Hard Bread

You will need:

- 70 grams yeast
- 7 ½ kg of flour
- 140gm sugar
- 125gm salt
- 1250gm shortening

To make:

- In a large bowl, sift flour, sugar and salt. Mix well. Add the shortening, mix with dry-ingredients, kneed for 20 minutes
- Mix well, to form a firm dough. Cut a piece of dough, about 200gm. Each bread should weigh the same. Form balls, put on flat baking sheet, cover with towel, let rise for 10 minutes. Score the top with short diagonal cuts, or pinch diagonal with fork. Place on greased baking sheet, sprinkled with flour.
- Bake in pre-warmed oven at 250F, till cooked. Test if cooked by inserting toothpick, when it comes out clear, break is ready.

<http://www.curacao.com/The-Curacao-Difference/Our-People-and-Culture/Delicious-Cuisines/Recipes>

Keshi Yena – Stuffed Cheese

You will need:

- 6 ounces of Edam cheese, sliced
- 1 pound cooked chicken, shredded
- 1 large onion, chopped

- 2 cloves garlic, minced
- 1 tablespoon butter or margarine
- 1 cup chicken bouillon
- 1 tablespoon tomato paste
- 2 tablespoons Worcestershire sauce
- ¼ cups chives, finely cut
- ½ cup celery finely chopped
- ¼ cup parsley finely chopped
- ½ cup pitted olives
- 2 tablespoons capers
- 2 tablespoons piccalilli
- ½ cup raisins
- 3 eggs

To make:

- In a large bowl, mix all ingredients with shredded chicken except cheese.
- Beat eggs until frothy, add to mixture.
- Align 6 small over proof bowls with cheese slices, over lapping from bottom up to edge of bowl. Fill with mixture, cover top with cheese slice. Use 6 slides of cheese per bowl.
- Take overlapped cheese hanging from bowl and cover neatly on top layer.
- Bake in oven, at 350F for 30 minutes

<http://www.curacao.com/The-Curacao-Difference/Our-People-and-Culture/Delicious-Cuisines/Recipes>

Banana Hasa – Fried Plantains (Ripe or Yellow)

You will need:

- Plantains, cut into crosswise slices about ½ inch thick, cut on a slant

To make:

- Fry in shallow oil, on both sides, until brown

<http://www.curacao.com/The-Curacao-Difference/Our-People-and-Culture/Delicious-Cuisines/Recipes>