

Editor-in-Chief: Laura Welch

Editorial Team: Craig Froman Willow Meek Judy Lewis Carla Bradley

Art Director: Diana Bogardus

Design Team:Diana Bogardus
Terry White
Jennifer Bauer

First Edition: 2005

Master Books® Revised Edition: May 2024

Copyright © 2005, 2022 by Teresa Lynn Johnson and Master Books*. All rights reserved. No part of this book may be used or reproduced in any manner whatsoever without written permission of the publisher, except in the case of brief quotations in articles and reviews. For information write:

Master Books, P.O. Box 726, Green Forest, AR 72638 Master Books[®] is a division of the New Leaf Publishing Group, LLC.

ISBN: 978-1-68344-373-5

ISBN: 978-1-61458-892-4 (digital)

Unless otherwise indicated, Scripture quotations are taken from the (NASB*) New American Standard Bible*, Copyright © 1960, 1971, 1977 by The Lockman Foundation. Used by permission. All rights reserved. lockman.org

Scripture quotations marked (NIV) are taken from the Holy Bible, New International Version®, NIV®. Copyright © 1973, 1978, 1984, 2011 by Biblica, Inc.™ Used by permission of Zondervan. All rights reserved worldwide. www.zondervan.com The "NIV" and "New International Version" are trademarks registered in the United States Patent and Trademark Office by Biblica, Inc.™

Verses marked KJV are from the King James Version of the Bible.

Printed in the United States of America.

Please visit our website for other great titles: www.masterbooks.com

Permission is granted for copies of reproducible pages from this text to be made for use with immediate family members living in the same household. However, no part of this book may be reproduced, copied, broadcast, stored, or shared in any form beyond this use. Permission for any other use of the material must be requested by email from the publisher at info@nlpg.com.

About the Author



Terri Johnson is married to Todd and is the mother of six children. She is the author of eleven books, including the *Map Trek: Atlas & Outlines* series, the *A Child's Geography* series, and the *What Really Happened* series, which she originally published through her educational publishing company, Knowledge Quest, Inc. Terri loves to spend time with her family, to travel and write so that children can truly understand and appreciate the world we live in, and to help others develop and grow their own businesses. Having sold her publishing company to Master Books at the end of 2019, she is enjoying the life of a freelance business coach, brand strategist, and graphic designer.

Table of Contents

	• • • • • •	Course Description
Quick		Materials List
Navig	gation	Suggested Daily Schedule 1
		Before Embarking!
		Lessons and Adventure Challenges2
		Course Resources. Reviews, and Final Exam349
		Answer Keys 37
0	Lithuania: Of	Knights and Crooked Castles 2
2	Latvia: The (Great Amber Way37
3	Estonia: The	People of the Land
4	Finland: King	g of the Wood73
5	Sweden: The	City Between the Bridges 89
6	Norway: Vikir	ng Strong11 <u>-</u>
7	Denmark: The	e Danish Islands 129
8	England: Nor	thmen. Royals. and London 147
9	Southern Eng	gland: The Seaside Cure 169
10	Central Engl	and: The Ancient Universities 19
1	Northern En	gland: Tales from Miss Potter's Farm
12	Scotland: Th	e End of the World 23

Wales: The Hammer and the Dragon25	3
Northern Ireland: The Giant's Narrow Escape 27	1
Ireland: The Garden Island28;	7
Iceland: Fire and Ice	1
avel Itinerary329	7
nelines	7
ography Terms	2
ossary34:	3
sson Reviews	
nal Exam	7
swer Keys	1
ps	9
	Northern Ireland: The Giant's Narrow Escape 27 Ireland: The Garden Island 28 Iceland: Fire and Ice 31 avel Itinerary 32 nelines 34 ossary 34 sson Reviews 34 nal Exam 36 iswer Keys 37

Image Credits

L = left, T= top, TL = top left, B=bottom, BL = bottom left, C = center, CR = center right, CL = center left, R = right, TR = top right, BR = bottom right, BC = bottom center

All images are public domain (PD-US, and PD-Art), except for:

iStock.com: p318

NLPG Staff: p33 T, p64 (2), p78 (2), p93, p

Shutterstock.com: p1, p19, p21 T, p22, p23 (3), p24 (2), p26 (2), p27 (2), p28 (2), p29 T, p30 B, p31, p33 (2), p35 (2), p36, p37 (2), p38 (2), p39, p40 (2), p41 (15), p42, p43, p44 C, p45, p46, p48, p50, p51 (2), p52 (2), p54, p55, p56-57, p58 (2), p59 (2), p60 T, p61, p62, p63 L, p65 B, p66 (3), p67 (2), p68, p69 (2), p71 (2), p72, p73 (2), p74 (2), p76, p79 (2), p80 B, p81 (3), p82, p83, p85 (2), p86, p87 (2), p88, p89, p90 (2), p92, p95, p96 (3), p97 (2), p98 (2), p99, p100, p101, p102, p103 (2), p104, p105, p107 (2), p108 B, p109 (3), p110, p111 T, p112, p113 (2), p114 (2), p116 B, p117 (2), p118 (2), p120 (6), p121 T, p122, p123, p124, p125 (3), p126, p127 (2), p128, p129 (3), p130 (2), p132 (2), p133, p135 T, p136 (2), p137 B, p139 (7), p140, p143, p144, p147, p148 T, p149, p150, p152 (2), p153 T, p154 T, p155 B, p156, p157, p158, p159 (2), p160 B, p161 (2), p162, p163, p165, p166, p167 (2), p168, 169 (2), p170, p172, p173 (2), p174, p175 (2), p176, p177, p178, p179, p180 (2), p181 (2), p182, p183, p184, p185, p186, p188, p190, p191 (2), p192 (2), p193 (2), p194 T, p195 B, p196 B, p198, p199, p201 (2), p203 (2), p204 (2), p205 (3), p206 (2), p209, p210, p211 (2), p212, p213 (2), p214 (2), p215, p216 (2), p217, p218 (2), 221 (3), p222, p223, p224 (2),

p225 (3), p229 R, p230, p231(2), p232, p233, p234, p235, p236, p237, p238, p239 (2), p241 (2), p242 (2), p243, p244, p245 (2), p246, p247, p249 (2), p250, p252 (2), p253 (2), p254, p255, p256, p257, p258 (2), p259 (2), p260, p261, p262, p263, p264 (2), p265 (2), p266, p267, p269, p271 (2), p272 T, p273 B, p274, p275, p276, p279 (2), p280 (2), p281, p284 (3), p285, p287 (2), p288 (2), p289, p291, p292, p294, p295 (9), p297, p298, p299 (2), p300, p301, p302, p303 B, p307 (2), p308, p309 (2), p310, p311, p312 (2), p312, p314, p315, p319, p320 (2), p321, p322, p323, p327 (2), p329, p334, p347

Wikimedia Commons: p21 B, p29 B, p30 T, p44 (2), p52TR, p53, p59 T, p60 T, p63 R, p65 T, p67 T, p70, p80 T, p94, p106, p108 T, p111 B, p116 T, p119, p120 (2), p121 B, p131 B, p134, p135 B, p138, p141, p145, p146, p148 B, p151, p153 C, p154 (2), p155 T, p160 T, p171 (2), p189, p194 B, p196 T, p197 T, p202, p207, p229 L, p251, p272 B, p286, p290, p296, p303 C, p304, p306, p328

Images from Wikimedia Commons are used under the CC0 1.0, CC BY-SA 2.0, CC BY-SA 2.0 DE, CC-BY-SA-3.0, CC By SA 4.0, CC By SA 4.0 International, CC By SA Spain, license or the GNU Free Documentation License, Version 1.3.

Course Description

A Child's Geography: Exploring Viking Realms offers a year-long interactive journey with a mix of geography and history for The Baltic States, Scandinavia, The British Isles, and North Atlantic. In a unique travel-reading approach, students will learn about the five themes of geography in a sixteen-lesson course: location, place, human-environment interaction, movement, and region. Created with a variety of visuals and content, students will engage with meaningful learning resources: maps, architecture, history of countries, Viking artifacts, food experiences, historical sites, and current-day places of interest. The content is built on a faith foundation of helping the learner connect the study of geography and history with a love for the concept of neighbor.

Featu	res		Objectives
6	Target Level	Designed for grades 6 and up	★ Enjoy creative activities and challenges while learning language, history, geography, and cultures.
	Flexible 180-Day Schedule	Approximately 30 to 45 minutes per lesson, three days a week	★ Explore the region of Vikings through a mix of geography, history, and travel.
	Open & Go	Convenient daily schedule, Well-designed lessons	★ Demonstrate learning with map activities, reading questions, and hands-on learning activities.
	Engaging Application	Reflection opportunities, Faith tie-ins, Experiential learning	★ Participate in an interactive journey that connects to loving our neighbors and applying an understanding of geography.
	Assessments	Travel itineraries, Adventure challenges, Activities, Reviews, Quizzes, and Final exam	★ Complete a variety of assessments build understanding, application, and critical thinking.

Placement

A Child's Geography: Exploring Viking Realms is part of the A Child's Geography series that is designed for grades 6 and up. This volume includes slightly more advanced activities than the first books in the series, so students can stairstep their way through completing activities. It can be completed independently without completing other books in the series.

Students are ready to begin A Child's Geography: Exploring Viking Realms when they can

- read close to a sixth-grade level or higher
- answer reading questions
- The draw and design maps from an example
- make connections between learning about the world today and themselves
- reate hands-on activities independently or with guided practice from a parent or teacher

Course Overview

The four geographical areas of Northern Europe are studied. Students create a travel itinerary and have a quiz at the close of each section.

- 1. The Baltic States
- 2. Scandinavia
- 3. The British Isles
- 4. North Atlantic

There are sixteen lessons, and each includes five parts.

- 1. Reading (part 1)
- 2. First Adventure Challenge
- 3. Reading (part 2)
- 4. Second Adventure Challenge
- 5. Closing activities related to map study and glossary terms

The course concludes with a final exam.

There are five learning outcomes to describe what students will be to be able to do.

- 1. On a map, locate countries, capitals, and geographic features of Northern Europe in The Baltic States, Scandinavia, The British Isles, and North Atlantic.
- 2. Create designs and build replicas of historic and modern sites that include castles, churches, landscapes, and more.
- 3. Discuss, write about, and draw images related to cultural aspects and influences of Vikings on these regions.
- 4. Identify features of God's creation as they relate to geography, including landforms, animals, and people.
- 5. Apply faith-building connections to strengthen biblical understanding and love for neighbors.

Special Features

Narrative Travel Readings engage readers in a firsthand account of traveling the region in current times. Readers will discover the magnificence of God's creation against a backdrop of the connections and conflicts among nations and people seeking to understand the One True God.

Adventure Challenges create experiential learning opportunities for learners to make connections in the world around them while writing, drawing, creating, designing, exploring, and building. Other skills will be developed, including demonstrating understanding, applying learning to other situations, and discussing meaningful reflections.

Activities help students experience some of the concepts in action, including map identification and geographic terms. Discussion guides invite students to make real-world connections.

Flashcards give students practice with writing bolded glossary terms and definitions. Students will need ruled index cards for this part of the course. A course materials list begins on page 7.

Love Your Neighbor readings offer prayers and scripture for the heart of the learner. Students will further develop their understanding of God's creation and love for people.

A Tasty Tour recipes (optional) provide an additional opportunity to explore culture and learning through hands-on learning.

Travel Itineraries are completed by students at the end of each section: The Baltic States, Scandinavia, The British Isles, and North Atlantic. This invites learners to describe and explore what was most memorable to them in their readings.

Teacher Resources

Be sure to check out the appendix for additional resources, including answer keys, reference maps, and a glossary.

Materials List

Ge	neral Supplies	Les	sson 4:		sson 10:			
	Pencil	Ad	venture Challenge 7	Ad	venture Challenge 20			
	Paper		Small pitcher with two cups of water	Ba	sic Design:			
	Colored pencils		Empty water bottle with label		Two empty applesauce containers or two paper cups			
	Scissors		removed and cap		Hole punch			
	Glue		Mixing spoon		Three feet of yarn or thick string			
	Index cards (with lines)		Funnel		Hanger with shoulder grooves			
	Ruler		Blue food dye		Small household or outdoor items*			
			Baby oil		(parent's permission or guidance)			
	sson 1:		Glitter (optional)	Ad	vanced Design:			
Ad	venture Challenge 2				Various household items and			
	35 straws of one color	Les	sson 5:		art supplies available (parent's permission or guidance)			
	30 straws of another color	Ad	venture Challenge 9		Small household or outdoor items*			
	Tape		Water		(parent's permission or guidance)			
			Food coloring (various colors)					
Les	sson 2:		Assorted plastic cups or bowls		sson 13:			
Ad	Adventure Challenge 3		☐ Small pan		Adventure Challenge 26			
	Camera or drawing paper with		Tray		Magnifying glass			
	drawing supplies and paper of your choosing		Salt (approximately ¼ cup)		Drawing paper with drawing supplies and paper of your choosing			
		☐ Ice cube tray (optional)		,				
Les	sson 3:		, , ,	Le	sson 13:			
Ad	venture Challenge 5	Les	sson 6:	Ac	tivity 18			
	Large pan with edges	Ad	venture Challenge 12		Cardboard			
	4–6 cups flour		Paint		4 cups flour			
	1 cup dry cocoa powder or dry pudding mix		Paintbrush		2 cups salt			
	Pieces of candy, nuts, or small fruit		Surface or paper for painting		2 cups water			
	pieces				Mixing bowl			
	Sifter		sson 9:					
			venture Challenge 17		sson 13:			
			Chalk or 48 feet of yarn or thick string	Ac	tivity 19			
			-		Paint			
			Tape		Paintbrushes			
		Ш	Ruler, yardstick, or tape measure		Black marker			

Lesson 14:	Lesson 15:	Lesson 16:
Activity 28	Activity 22	Adventure Challenge 31
☐ Thin-tip black marker	☐ Cylinder-shaped objects (paper	☐ 2-liter bottle of soda
	towel rolls, wrapping paper rolls, nut or potato chip container).	☐ Package of Mentos®that is shaped
Lesson 15:	☐ Hot glue gun	like a cylinder
Adventure Challenge 30		☐ Sheet of construction paper or
Smooth cardstock or watercolor	Brown paper, brown sacks, or cardboard	cardstock
paper ☐ Small glass of tea	☐ Black marker	☐ Tape
☐ Paintbrush	☐ Paintbrush	☐ Toothpick
	☐ Black and white paint	
☐ Feather and black paint or calligraphy marker	☐ Cornmeal	
☐ Gold marker or gold paint		
☐ Markers or paint		
	• • • • • • • • • • • • • • • •	
A Tasty Tour Recipe	A related recipe is included on some lessons	s of the course.
Grocery List (optional)	NOTE: Adult supervision and participation r	equired for this part of the course!
Lesson 1:	Lesson 3:	Lesson 4:
Crepes	Marzipan	Cloudberry Tart
Crepes ☐ 1 cup all-purpose flour	Marzipan ☐ 2 cups almond flour	Cloudberry Tart ☐ Two pre-baked pie shells
-	•	·
☐ 1 cup all-purpose flour	□ 2 cups almond flour	 ☐ Two pre-baked pie shells ☐ Batch of pastry cream ☐ 2 cups cloudberry gelatin puree (or
☐ 1 cup all-purpose flour☐ 2 eggs	☐ 2 cups almond flour☐ 1 cup granulated sugar	☐ Two pre-baked pie shells☐ Batch of pastry cream
☐ 1 cup all-purpose flour ☐ 2 eggs ☐ ½ cup milk	 □ 2 cups almond flour □ 1 cup granulated sugar □ ¼ cup plus 2 tablespoons water 	 □ Two pre-baked pie shells □ Batch of pastry cream □ 2 cups cloudberry gelatin puree (or a pre-made raspberry pie filling,
☐ 1 cup all-purpose flour ☐ 2 eggs ☐ ½ cup milk ☐ ½ cup water	□ 2 cups almond flour □ 1 cup granulated sugar □ ¼ cup plus 2 tablespoons water □ 1 egg white, lightly beaten □ 1 teaspoon of almond extract □ ½ teaspoon of rose water or orange	 □ Two pre-baked pie shells □ Batch of pastry cream □ 2 cups cloudberry gelatin puree (or a pre-made raspberry pie filling, low-sugar jam, or gelatin) □ 2 cups of whipped cream
☐ 1 cup all-purpose flour ☐ 2 eggs ☐ ½ cup milk ☐ ½ cup water ☐ ¼ teaspoon salt ☐ 2 tablespoons butter, melted	 □ 2 cups almond flour □ 1 cup granulated sugar □ ¼ cup plus 2 tablespoons water □ 1 egg white, lightly beaten □ 1 teaspoon of almond extract □ ½ teaspoon of rose water or orange blossom water 	 □ Two pre-baked pie shells □ Batch of pastry cream □ 2 cups cloudberry gelatin puree (or a pre-made raspberry pie filling, low-sugar jam, or gelatin) □ 2 cups of whipped cream
☐ 1 cup all-purpose flour ☐ 2 eggs ☐ ½ cup milk ☐ ½ cup water ☐ ¼ teaspoon salt ☐ 2 tablespoons butter, melted Lesson 2:	□ 2 cups almond flour □ 1 cup granulated sugar □ ¼ cup plus 2 tablespoons water □ 1 egg white, lightly beaten □ 1 teaspoon of almond extract □ ½ teaspoon of rose water or orange	 □ Two pre-baked pie shells □ Batch of pastry cream □ 2 cups cloudberry gelatin puree (or a pre-made raspberry pie filling, low-sugar jam, or gelatin) □ 2 cups of whipped cream □ ½ cup of whole berries
☐ 1 cup all-purpose flour ☐ 2 eggs ☐ ½ cup milk ☐ ½ cup water ☐ ¼ teaspoon salt ☐ 2 tablespoons butter, melted	 □ 2 cups almond flour □ 1 cup granulated sugar □ ¼ cup plus 2 tablespoons water □ 1 egg white, lightly beaten □ 1 teaspoon of almond extract □ ½ teaspoon of rose water or orange blossom water 	 □ Two pre-baked pie shells □ Batch of pastry cream □ 2 cups cloudberry gelatin puree (or a pre-made raspberry pie filling, low-sugar jam, or gelatin) □ 2 cups of whipped cream □ ½ cup of whole berries
☐ 1 cup all-purpose flour ☐ 2 eggs ☐ ½ cup milk ☐ ½ cup water ☐ ¼ teaspoon salt ☐ 2 tablespoons butter, melted Lesson 2:	 □ 2 cups almond flour □ 1 cup granulated sugar □ ¼ cup plus 2 tablespoons water □ 1 egg white, lightly beaten □ 1 teaspoon of almond extract □ ½ teaspoon of rose water or orange blossom water □ Confectioner's sugar as needed 	 □ Two pre-baked pie shells □ Batch of pastry cream □ 2 cups cloudberry gelatin puree (or a pre-made raspberry pie filling, low-sugar jam, or gelatin) □ 2 cups of whipped cream □ ½ cup of whole berries □ A sprig of mint
☐ 1 cup all-purpose flour ☐ 2 eggs ☐ ½ cup milk ☐ ½ cup water ☐ ¼ teaspoon salt ☐ 2 tablespoons butter, melted Lesson 2: Biezpiena Sierins	□ 2 cups almond flour □ 1 cup granulated sugar □ ¼ cup plus 2 tablespoons water □ 1 egg white, lightly beaten □ 1 teaspoon of almond extract □ ½ teaspoon of rose water or orang blossom water □ Confectioner's sugar as needed Cooking Supply List (option	□ Two pre-baked pie shells □ Batch of pastry cream □ 2 cups cloudberry gelatin puree (or a pre-made raspberry pie filling, low-sugar jam, or gelatin) □ 2 cups of whipped cream □ ½ cup of whole berries □ A sprig of mint
☐ 1 cup all-purpose flour ☐ 2 eggs ☐ ½ cup milk ☐ ½ cup water ☐ ¼ teaspoon salt ☐ 2 tablespoons butter, melted Lesson 2: Biezpiena Sierins ☐ 2 cups cottage cheese	□ 2 cups almond flour □ 1 cup granulated sugar □ ¼ cup plus 2 tablespoons water □ 1 egg white, lightly beaten □ 1 teaspoon of almond extract □ ½ teaspoon of rose water or orange blossom water □ Confectioner's sugar as needed Cooking Supply List (optio) □ General kitchen cooking supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies as spoons, measuring cups, bowls, skeep to the sugar as supplies as spoons, measuring cups, bowls, skeep to the sugar as supplies as spoons, measuring cups, bowls, skeep to the sugar as supplies as spoons.	□ Two pre-baked pie shells □ Batch of pastry cream □ 2 cups cloudberry gelatin puree (or a pre-made raspberry pie filling, low-sugar jam, or gelatin) □ 2 cups of whipped cream □ ½ cup of whole berries □ A sprig of mint nal) and utensils. This can include measuring killet, and a cooking sheet or baking pan. Any
☐ 1 cup all-purpose flour ☐ 2 eggs ☐ ½ cup milk ☐ ½ cup water ☐ ¼ teaspoon salt ☐ 2 tablespoons butter, melted Lesson 2: Biezpiena Sierins ☐ 2 cups cottage cheese ☐ 5 tablespoons powdered sugar	□ 2 cups almond flour □ 1 cup granulated sugar □ ¼ cup plus 2 tablespoons water □ 1 egg white, lightly beaten □ 1 teaspoon of almond extract □ ½ teaspoon of rose water or orange blossom water □ Confectioner's sugar as needed Cooking Supply List (optio) □ General kitchen cooking supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies as spoons, measuring cups, bowls, skeep to the sugar as supplies as spoons, measuring cups, bowls, skeep to the sugar as supplies as spoons, measuring cups, bowls, skeep to the sugar as supplies as spoons.	□ Two pre-baked pie shells □ Batch of pastry cream □ 2 cups cloudberry gelatin puree (or a pre-made raspberry pie filling, low-sugar jam, or gelatin) □ 2 cups of whipped cream □ ½ cup of whole berries □ A sprig of mint nal) and utensils. This can include measuring
☐ 1 cup all-purpose flour ☐ 2 eggs ☐ ½ cup milk ☐ ½ cup water ☐ ¼ teaspoon salt ☐ 2 tablespoons butter, melted Lesson 2: Biezpiena Sierins ☐ 2 cups cottage cheese ☐ 5 tablespoons powdered sugar ☐ 1 tablespoon melted butter	□ 2 cups almond flour □ 1 cup granulated sugar □ ¼ cup plus 2 tablespoons water □ 1 egg white, lightly beaten □ 1 teaspoon of almond extract □ ½ teaspoon of rose water or orange blossom water □ Confectioner's sugar as needed Cooking Supply List (optio) □ General kitchen cooking supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies as spoons, measuring cups, bowls, skeep to the sugar as supplies as spoons, measuring cups, bowls, skeep to the sugar as supplies as spoons, measuring cups, bowls, skeep to the sugar as supplies as spoons.	□ Two pre-baked pie shells □ Batch of pastry cream □ 2 cups cloudberry gelatin puree (or a pre-made raspberry pie filling, low-sugar jam, or gelatin) □ 2 cups of whipped cream □ ½ cup of whole berries □ A sprig of mint nal) and utensils. This can include measuring killet, and a cooking sheet or baking pan. Any
☐ 1 cup all-purpose flour ☐ 2 eggs ☐ ½ cup milk ☐ ½ cup water ☐ ¼ teaspoon salt ☐ 2 tablespoons butter, melted Lesson 2: Biezpiena Sierins ☐ 2 cups cottage cheese ☐ 5 tablespoons powdered sugar ☐ 1 tablespoon melted butter ☐ ½ teaspoon vanilla	□ 2 cups almond flour □ 1 cup granulated sugar □ ¼ cup plus 2 tablespoons water □ 1 egg white, lightly beaten □ 1 teaspoon of almond extract □ ½ teaspoon of rose water or orange blossom water □ Confectioner's sugar as needed Cooking Supply List (optio) □ General kitchen cooking supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies a spoons, measuring cups, bowls, skeep to the sugar as supplies as spoons, measuring cups, bowls, skeep to the sugar as supplies as spoons, measuring cups, bowls, skeep to the sugar as supplies as spoons, measuring cups, bowls, skeep to the sugar as supplies as spoons.	□ Two pre-baked pie shells □ Batch of pastry cream □ 2 cups cloudberry gelatin puree (or a pre-made raspberry pie filling, low-sugar jam, or gelatin) □ 2 cups of whipped cream □ ½ cup of whole berries □ A sprig of mint nal) and utensils. This can include measuring killet, and a cooking sheet or baking pan. Any

Le	sson 5:	Les	sson 7:	Le	sson 9:
Sw	redish Meatballs	Fri	kadeller	Cre	eam Scones
	2½ lb ground beef		1½ lb ground beef		1¾ cup flour
	4 eggs		½ lb ground sausage		¼ cup sugar
	2 cups milk		1 grated or finely chopped onion		2 teaspoons baking powder
	1 cup dry bread crumbs		1 egg		1/8 teaspoon salt
	1 cup minced onion		½ cup milk		½ cup dried cranberries or chocolate
	¼ cup butter, divided		2 tablespoons flour		chips
	1 teaspoon salt		2 tablespoons breadcrumbs	_	1/3 cup butter, chilled
	¼ teaspoon nutmeg		¼ teaspoon pepper		½ cup whipping cream
	¼ teaspoon allspice		¼ teaspoon salt		1 large egg
	¼ teaspoon cardamom		½ teaspoon cloves		1½ teaspoons vanilla or almond extract
For	the gravy:				
	¼ cup flour		sson 8:		sson 10:
	2 cups beef stock	FIS	h and Chips	Yo	rkshire Pudding
	1 cup light cream	Ц	4 (7-ounce) white fish fillets (usually cod or haddock)		½ cup milk
	3 teaspoons dill weed		½ cup of all-purpose flour		% cup flour
	Salt and pepper to taste		½ cup of cornstarch		½ cup water
			1 teaspoon baking soda		½ teaspoon salt
	sson 6: fse		Salt and ground pepper (to taste)		2 eggs
	10 pounds potatoes, peeled	Ing	redients for the chips:	م ا	sson 11:
			2 pounds potatoes, peeled		bble and Squeak
	½ cup butter ½ cup heavy cream		1 quart (1 liter) vegetable oil		6 tablespoons unsalted butter
	1 tablespoon salt				4 strips of bacon (chopped)
_	·				1 onion (finely sliced)
	1 tablespoon white sugar				1 garlic clove (chopped)
	2½ cups all-purpose flour				1 whole cabbage (boiled, shredded)
Spe	ecial equipment:				1 pound mashed potato
	Potato ricer				Salt and pepper (to taste)
	Pastry cloth				

sson 12: ottish Oatcakes		sson 13: rebit	sson 15: Icannon Mash
1½ cup Scottish oats		4 slices thick bread	5 large potatoes
1/4 teaspoon baking powder		2 egg yolks	4 cloves of garlic
½ cup all-purpose flour		2 tablespoons sour cream	7 ounces of butter
1/4 cup melted butter (1/2 stick)		¾ teaspoon Worcestershire sauce	Whole cabbage (thinly sliced)
¼ teaspoon sugar		1 teaspoon mustard (Dijon for	3 ounces of spring onions
⅓ cup hot water		spicy)	½ cup single cream
1/4 teaspoon salt	Ц	2 cups cheddar cheese, grated	½ ounce fresh chives (chopped finely)
			Salt and ground black pepper to taste

Grading

It is always the prerogative of an educator to assess student grades however he or she might deem best. The following is only a suggested guideline based on the material presented through this course. To calculate the percentage of the worksheets and tests, the educator may use the following guide. Divide total number of questions correct (example: 43) by the total number of questions possible (example: 46) to calculate the percentage out of 100 possible. 43/46 = 93 percent correct.

The suggested grade values are noted as follows:

90 to 100 percent = A

60 to 69 percent = D

80 to 89 percent = B

0 to 59 percent = F

70 to 79 percent = C

Note: The answer key starting on page 371 provides answers for the numbered questions in this course.

A Child's Geography 5: Explore Viking Realms Daily Schedule

Cale	endar	Assignment	Due Date	✓	Grade
		First Semester-First Quarter			
Week 1	Day 1	Before Embarking! • Pages 19–20			
	Day 2				
	Day 3	Lesson 1: "Lithuania" • Pages 21–24			
	Day 4				
	Day 5	Adventure Challenge 1 • Pages 25–26			
	Day 6	Lesson 1 • Pages 27–32			
	Day 7				
Week 2	Day 8	Adventure Challenge 2 • Pages 33–34			
2	Day 9				
	Day 10	Activity 1 • Pages 35–36			
	Day 11	Lesson 2: "Latvia" • Pages 37–40			
	Day 12				
Week 3	Day 13	Adventure Challenge 3 • Pages 41–42			ı
	Day 14				ı
	Day 15	Lesson 2 • Pages 43–46			
	Day 16	Adventure Challenge 4 • Pages 47–50			
	Day 17				
Week 4	Day 18	Activity 2 • Pages 51–52			
	Day 19				
	Day 20	Activity 3 • Pages 53–54			
	Day 21	Lesson 3: "Estonia" • Pages 55–62			ı
	Day 22				
Week 5	Day 23	Adventure Challenge 5 • Pages 63-64			
	Day 24				
	Day 25	Lesson 3 • Pages 65–68			
	Day 26	Adventure Challenge 6 • Pages 69–70			
	Day 27				
Week 6	Day 28	Activity 4 • Pages 71–72			
J	Day 29				
	Day 30	Write Travel Itinerary 1: The Baltic States • Page 330			

Calendar		Assignment	Due Date	✓	Grade
Week 7	Day 31	Review the Baltic States • Lessons 1–3 Study Tips • Page 350 The Baltic States Map • Page 381			
	Day 32				
	Day 33	Quiz 1: The Baltic States • Pages 351-353			
	Day 34				
	Day 35	Lesson 4: "Finland" • Pages 73–76			
	Day 36	Adventure Challenge 7 • Pages 77–78			
	Day 37				
Week 8	Day 38	Lesson 4 • Pages 79–82			
Ü	Day 39				
	Day 40	Adventure Challenge 8 • Pages 83–84			
	Day 41	Activity 5 • Pages 85–86			
	Day 42				
Week 9	Day 43	Activity 6 • Pages 87–88			
	Day 44				
	Day 45	Lesson 5: "Sweden" • Pages 89–92			

Calendar		Assignment	Due Date	√	Grade
		First Semester-Second Quarter			
	Day 46	Adventure Challenge 9 • Pages 93–94			
Week 1	Day 47				
	Day 48	Lesson 5 • Pages 95–100			
	Day 49				
	Day 50	Adventure Challenge 10 • Pages 101–102			
Week	Day 51	Activity 7 • Pages 103–104 Summer in Sweden (Optional) • Pages 105–112			
	Day 52				
2	Day 53	Lesson 6: "Norway" • Pages 113–118			
_	Day 54				
	Day 55	Adventure Challenge 11 • Pages 119–120			
	Day 56	Lesson 6 • Pages 121–124			
	Day 57				
Week 3	Day 58	Adventure Challenge 12 • Pages 125–126			
3	Day 59				
	Day 60	Activity 8 • Pages 127–128			
	Day 61	Lesson 7: "Denmark" • Pages 129-132			
	Day 62				
Week 4	Day 63	Adventure Challenge 13 • Pages 133–134			
	Day 64				
	Day 65	Lesson 7 • Pages 135–140			
	Day 66	Adventure Challenge 14 • Pages 141–142			
	Day 67				
Week 5	Day 68	Activity 9 • Pages 143–144			
	Day 69				
	Day 70	Activity 10 • Pages 145–146			
	Day 71	Write Travel Itinerary 2: Scandinavia • Page 331			
	Day 72				
Week 6	Day 73	Review Scandinavia • Lessons 4–7 Study Tips • Page 350 Scandinavia Map • Page 382			
	Day 74				
	Day 75	Quiz 2: Scandinavia • Lessons 4-7 • Pages 355-357			

Cale	endar	Assignment	Due Date	✓	Grade
	Day 76	Lesson 8: "England: London" • Pages 147-156			
Week	Day 77				
Week 7	Day 78	Adventure Challenge 15 • Pages 157–158			
	Day 79				
	Day 80	Lesson 8 • Pages 159–164			
	Day 81	Adventure Challenge 16 • Pages 165–166			
	Day 82				
Week 8	Day 83	Activity 11 • Pages 167–168			
Ü	Day 84				
	Day 85	Lesson 9: "Southern England" • Pages 169–176			
	Day 86	Adventure Challenge 17 • Pages 177–178			
	Day 87				
Week 9	Day 88	Lesson 9 • Pages 179–186			
	Day 89				
	Day 90	Adventure Challenge 18 • Pages 187–188			_
		Midterm Grade			

Calendar		Assignment	Due Date	✓	Grade
		Second Semester-Third Quarter			
	Day 91	Activity 12 • Pages 189–190			
	Day 92				
Week 1	Day 93	Lesson 10: "Central England" • Pages 191–198			
	Day 94				
	Day 95	Adventure Challenge 19 • Pages 199–200			
	Day 96	Lesson 10 • Pages 201–208			
Week 2	Day 97				
	Day 98	Adventure Challenge 20 • Pages 209–210			
_	Day 99				
	Day 100	Activity 13 • Pages 211–212			
	Day 101	Lesson 11: "Northern England" • Pages 213–218			
	Day 102				
Week 3	Day 103	Adventure Challenge 21 • Pages 219–220			
	Day 104				
	Day 105	Lesson 11 • Pages 221–226			
	Day 106	Adventure Challenge 22 • Pages 227–228			
	Day 107				
Week 4	Day 108	Activity 14 • Pages 229–230			
•	Day 109				
	Day 110	Lesson 12: "Scotland" • Pages 231–236			
	Day 111	Adventure Challenge 23 • Pages 237–238			
	Day 112				
Week 5	Day 113	Lesson 12 • Pages 239–246			
	Day 114				
	Day 115	Adventure Challenge 24 • Pages 247–248			
	Day 116	Activity 15 • Pages 249–250			
	Day 117				
Week 6	Day 118	Activity 16 • Pages 251–252			
Ü	Day 119				
	Day 120	Lesson 13: "Wales" • Pages 253–256			
	Day 121	Adventure Challenge 25 • Pages 257–258			
	Day 122				
Week 7	Day 123	Lesson 13 • Pages 259–262			
,	Day 124				
	Day 125	Adventure Challenge 26 • Pages 263–264			

Calendar		Assignment	Due Date	✓	Grade
Week 8	Day 126	Activity 17 • Pages 265–266			
	Day 127				
	Day 128	Activity 18 • Pages 267–268			
	Day 129				
	Day 130	Activity 19 • Pages 269–270			
Week 9	Day 131	Lesson 14: "Northern Ireland" • Pages 271–276			
	Day 132				
	Day 133	Adventure Challenge 27 • Pages 277–278			
	Day 134				
	Day 135	Lesson 14 • Pages 279–282			

Calendar		Assignment	Due Date	✓	Grade		
Second Semester-Fourth Quarter							
Week	Day 136	Adventure Challenge 28 • Pages 283–284					
	Day 137						
	Day 138	Activity 20 • Pages 285–286					
1	Day 139						
	Day 140	Lesson 15: "Republic of Ireland" • Pages 287–294					
	Day 141	Adventure Challenge 29 • Pages 295–296					
	Day 142						
Week 2	Day 143	Lesson 15 • Pages 297–304					
_	Day 144						
	Day 145	Adventure Challenge 30 • Pages 305–306					
	Day 146	Activity 21 • Pages 307–308					
	Day 147						
Week 3	Day 148	Activity 22 • Pages 309–310					
	Day 149						
	Day 150	Write Travel Itinerary 3: The British Isles • Pages 333–334					
	Day 151	Review The British Isles • Lessons 8–15 Study Tips • Page 350 The British Isles Map • Page 383					
Week	Day 152						
4	Day 153	Quiz 3: The British Isles • Lessons 8-15 • Pages 359-361					
	Day 154						
	Day 155	Lesson 16: "Iceland" • Pages 311–316					
	Day 156	Adventure Challenge 31 • Pages 317–318					
	Day 157						
Week 5	Day 158	Lesson 16 • Pages 319–324					
	Day 159						
	Day 160	Adventure Challenge 32 • Pages 325–326					
Week 6	Day 161	Activity 23 • Pages 327–328					
	Day 162						
	Day 163	Write Travel Itinerary 4: North Atlantic • Page 335					
	Day 164						
	Day 165	Review North Atlantic • Lesson 16 North Atlantic Map • Page 384					

Calendar		Assignmen t	Due Date	✓	Grade
Week 7	Day 166	Quiz 4: North Atlantic • Pages 363-365			
	Day 167				
	Day 168	Review maps and Lesson Review 1-3.			
	Day 169				
	Day 170	Review maps and Lesson Review 4-7.			
Week 8	Day 171	Review maps and Lesson Review 8-11.			
	Day 172				
	Day 173	Review maps and Lesson Review 12-15.			
	Day 174				
	Day 175	Review maps and Lesson Review 16.			
	Day 176	Review glossary words.			
Week 9	Day 177				
	Day 178	Study day for Final Exam.			
	Day 179				
	Day 180	Final Exam • Pages 367-369			
		Final Grade			

While students may not always give the exact answer found in the answer key, they should express the basic ideas given.

Lesson I

Adventure Challenge 1, Day 5, pages 25-26

Share What You Remember About Lithuania

- 1. They wanted to convert Lithuanians to Christianity. If they could not, they would destroy.
- 2. Yes, they were victorious.
- 3. Lithuania won the Battle of Grunwald.
- 4. The Curonian Spit is a remarkable geographic feature of Lithuania.
- 5. People in Lithuania enjoy sandboarding.

Adventure Challenge 2, Day 8, pages 33-34

Fill in the Blank

- 1. Poland
- 6. Welsh cat
- 2. Germany
- 7. Christian
- 3. independence
- 8. Grunwald
- 4. Mindaugus
- 9. Questions and answers will vary.

5. 1291

Share What You Remember About Lithuania

- 1. It is white throughout it.
- 2. Lithuania is famous for basketball.

Lesson 2

Adventure Challenge 3, Day 13, pages 41-42

The Amazing Outdoors in Latvia

1. g

9. f

2. k

10. c

3 0

11. e

4. m

12. 1

5. d

13. h

6. n

14. i

7. j

15. a

8. b

Fill in the Blank

- 1. amber, resin
- 4. birds
- 2. bronze
- 5. Russia
- 3. wolf, lynx

Adventure Challenge 4, Day 16, pages 47-49

Fill in the Blank

- 1. Sovietization
- 3. Daugava

2. 1991

Lesson 3

Adventure Challenge 5, Day 23, pages 63-64

Short Answer

- 1. Maarahvas means "country people" or "people of the land"
- 2. Saaremaa means "Island land" or "the land on the island"
- 3. Meteorites crashed to the ground approximately 3,500 years ago in Saaremaa.

Adventure Challenge 6, Day 26, pages 69-70

Short Answer

- St. Olaf's Church was once the tallest building in the world
- 2. A bog is a stretch of wet, spongy ground with soil that is composed mainly of decayed vegetable matter.
- 3. Bog shoes can be worn to walk through a bog

Matching

1. b

3.

2. a

4. c

Lesson 4

Adventure Challenge 7, Day 36, pages 77-78

Exports and the Economy

- 1. 60.96
- 3. surplus
- deficit

Fill in the Blank

- 1. lakes
- 2. equator

Adventure Challenge 8, Day 40, pages 83-84

Fill in the Blank

- 1. Russia, Sweden
- 2. coffee

Adventure Challenge 22, Day 106, pages 227-228

Short Answer

- Answers may vary, but should give specific examples, at least two to three; this could be specific sites, towns, cultural traditions, food, tourist attractions or other information.
- 2. Answers may vary. May reference that they are both stone circles.
- 3. Answers may vary. May observe that it is smaller than Stonehenge.
- 4. Answers may vary. May mention intimidating barbarians or showing power or a suitable other answer.
- Wording may vary. Hardtack (dry bread), hard cheeses, and beef jerky.

Lesson I2

Adventure Challenge 23, Day 111, pages 237-238

Archipelagos

- 1. approximately 56 miles
- 2. approximately 4 miles
- 3. approximately 19 miles

Short Answer

- 1. Loch Ness Lake
- 2. Inner Hebrides, Outer Hebrides, Orkney, and Shetland

Faults Exploration

- 1. 306 inches (25.5 feet)
- 2. Fault lines will vary, but should mention at least two historical fault lines, as well as location, and at least one earthquake which occurred there historically.

Adventure Challenge 24, Day 115, pages 247-248

Multiple Choice

- 1. c. Building made of stone on agricultural land
- 2. c. The land was converted from crop farming to sheep farming.
- 3. a. Plaid fabric
- 4. d. Both "a" and "b"

Loch Ness Monster Mystery

- 1. Answers will vary, but should give a couple of examples of what they learned about Nessie.
- 2. Answers will vary. There could be a range of responses to this question - it could be they find it interesting and intriguing or the student may go into why he thinks there may or may not be a Nessie; or the student could try to explain how and why it became a legend.

Lesson I3

Adventure Challenge 25, Day 121, pages 257-258

Medieval Military Architecture

- a. Answers vary, but for full credit, should note two distinct things. Ex. The last time this castle was stormed was in 1415.
 - b. Answers vary. Owain Glyndwr, revolted against English rule in the Last War of Independence.
- 2. It contains all of the mentioned. All boxes should be checked.
- 3. Answers will vary. For the crenellations, the merlons provided protection, and the crenets allowed for fire of arrows, the curtain wall was a protective stronghold, the moat helped prevent an attack, slits allowed for firing arrows, and the tower allowed a visual overlook of the fortress
- 4. Answers to this will vary. Ex.: The Welsh were not easily subdued by their neighbor England to the east.

Adventure Challenge 26, Day 125, pages 263-264

Short Answer

- 1. Cardiff
- 2. Slate
- 3. Welsh mountain sheep, Welsh black cattle
- 4. Red Castle in the Sea Swamps
- 5. Bara brith

Activity 18, Day 128, pages 267-268

Crossword Puzzle

Across Down

3. Red 1. Isca Augusta

5. Snowdonia 2. Lancelot

6. Hammer 4. English

7. Cawl 8. Rarebit

9. Ruthin Gaol 11. Cymru

10. Crib Goch

12. Cymraeg

Quizzes

While students may not always give the exact answer found in the answer key, they should express the basic ideas given.

Quiz One (Lessons 1-3)

Matching

1. a

4. b

2. d

5. e

3. c

Fill in the Blank

- Viking
- 4. Lithuania
- Latvia
- 5. Heritage
- 3. Bronze Age

Multiple Choice

1. d

4. a

2. b

5. c

3. d

Finish the Map

The Baltic States Map

Note: If you have concerns about placement of sites on the map, there are reference maps in the resource section of this book.

Student should have identified the following sites on the map of the Baltic States, Baltic Sea, Lithuania, Latvia, Estonia, and Tallinn. Reference map on page 20.

Quiz Two (Lessons 4-8)

Multiple Choice

1. b

4. a

2. d

5. d

3. b

Matching

1. e

4. c

2. f

5. d

3. a

6. b

Similarities and Differences

Fill in the Blank

1. Both are swampy or marshy.

- 2. Taiga is a forest of high northern latitudes; a fen is a low and frequently flooded area.
- 3. Both are measured by the value of exports and imports.
- Trade surplus is when the value of a country's exports is greater than the imports. Trade deficit is when the value of a country's imports is greater than its exports.

Finish the Map

The Nordic States Map

Note: If you have concerns about placement of sites on the map, there are reference maps in the resource section of this book.

Student should have identified the following sites on the map of the Nordic States: Gulf of Bothnia, Oslo, Stockholm, Sweden, and Helsinki. Reference map on page 20.

Quiz Three (Lessons 9–15)

Multiple Choice

1. b

4. a

2. a

5. d

3. d

Fill in the Blank

- 1. ships
- 4. forts
- 2. falling down
- 5. rappel
- Buckingham

Short Answer

If writing about Caernarfon Castle in Wales, features that describe medieval military architecture include crenellations, merlon, slits, and tower. Different features may be described.

Finish the Map

The British Isles Map

Note: If you have concerns about placement of sites on the map, there are reference maps in the resource section of this book.

Student should have identified the following sites on the map of the British Isles: London, England, Scotland, Wales, and Northern Ireland. Reference map on page 20.