

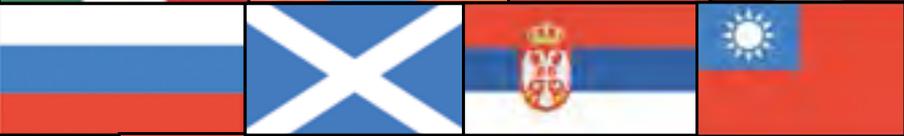
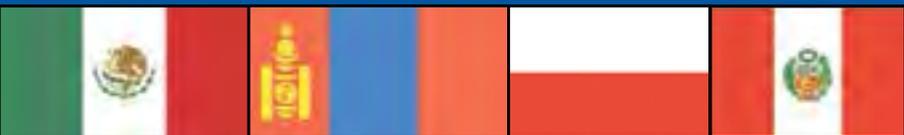


**50** *Years*  
*of celebrating*  
**TAMPA BAY'S DIVERSE  
CULTURAL HERITAGES**



Tampa Bay  
**Times**  
**NIE**  
newspaper in education  
[tampabay.com/nie](http://tampabay.com/nie)





Cover photos: St. Petersburg International Folk Fair 2025 celebration. SPIFFS



SPIFFS



Young dancers from the Lithuanian American Club of Florida perform. | Times (1981)



Ukrainian women dancers. | SPIFFS



# Exploring cultures

**W**hile the United States is a relatively young country – only 250 years old – it is an important member of the global community. Our nation is defined by an astonishing variety of ethnic and racial ancestry. Florida ranks fourth among states for cultural diversity.

According to the United Nations, “Cultural diversity is a driving force of development, not only with respect to economic growth, but also as a means of leading a more fulfilling intellectual, emotional, moral and spiritual life.”

Unlike a traditional melting pot, diverse cultures do not always dissolve into one another here in Florida. Instead, cultures remain whole, “creating a collage of ethnicity that represents the global community,” notes Visit Florida. As a result, the Sunshine State has become a “land of fiery foods, sizzling music, salty temperament, colorful accents, striking architecture, and passionate arts.”

The St. Petersburg International Folk Fair Society (SPIFFS) celebrates that diversity. SPIFFS is the only independent multi-ethnic organization of its kind in the United States. Founded in 1975 as an umbrella organization of ethnic groups who joined together to present a festival during the U.S. Bicentennial Celebration, SPIFFS is celebrating 50 years of cultural celebration in 2026.

The 2026 SPIFFS Folk Fair will take place from March 5-7 at England Brothers Park, 5010 Dave McKay Way in Pinellas Park.

Sources: Britannica; SPIFFS, United Nations; Visit Florida; WalletHub



Freddie, a 15-year-old Dromedary camel, gets a garlic stick snack from Scott Kelly, an employee of Freddie's owner, Rod Hopp of Gibsonton, at the 26th annual SPIFFS Folk Fair. | Times (2001)



### Popular pierogi are healthful treats



Will Bravehorse of the Seminole Tribe dances with the men at in the tribe's performance at the 25th annual SPIFFS Folk Fair. | Times (2000)

Tampa Bay Times, Oct. 16, 1976

Tampa Bay Times, March 8, 1990

## Cultural heritage

Celebrating cultural heritage is an important focus of SPIFFS. The American Psychological Association defines cultural heritage as “the customs, language, values and skills that are handed down from each generation to the next in a particular cultural group and that help to maintain its sense of identity.”

There are many components to cultural heritage, including languages, customs, traditions, values, locations and objects. Cultural heritage also includes artifacts, monuments, museums and art. Intangible cultural heritage is embedded into these items. In other words, cultural heritage has many layers.

A main part of a culture's heritage includes traditions, festivals, family gatherings, social practices and rituals. At the center of it all is food.

Sources: American Psychological Association; United Nations Educational Scientific and Cultural Organization

## Bringing people together

Food serves not only as a means of fuel and nutrition, but can also bring people together and create a sense of connection. Through food, people can broaden their knowledge and understanding of different cultures and the world. By exploring diverse foods, we can learn about a culture's history, traditions and social structures.

Scholar Omeye Francis, from Kampala International University, Uganda, writes, “Food is more than a mere necessity; it is a cultural artifact that reflects history, identity and social structures. Examining food through anthropological, sociological and historical lenses reveals its role in constructing social belonging, reinforcing traditions and negotiating globalization's impact.”

Francis notes that food serves as “an expression of gender roles, nationalism and economic class while acting as a medium for artistic expression and storytelling.”

Sources: Kampala International University Research Centre; University of British Columbia



### GOING BEYOND THE TEXT

## Learning about your community

It has been said that we are all immigrants at some point in our lives. Usually, we think of an immigrant as someone who has moved from a home country to another country, where the language, customs and culture may be new and challenging. However, a person can be an immigrant within a country as well. People who move from the Northeast to the Southwest or even from a rural area to the city often encounter different cultures. Eating a “hoagie” or “sub” often depends on the region. Drinking “soda” or “pop” are other region-specific words.

An “immigration” route may be as short as moving from one county or school district to another. The newspaper is a tool that goes beyond cultures in a community and provides countless learning opportunities. By exploring the stories, photographs, cartoons and advertisements in a newspaper, people can learn a great deal about the cultures in their societies.

Look through the Tampa Bay Times to learn more about your community and the people who live in the community. Create a chart showing what you learn in the following activities:

1. First look for examples of people who are like your own family in some ways.
2. Next, find people in the Times who are different from your family and would add new experiences to a family get-together.
3. Share your chart and what you have learned with your class.
4. Make a list of the different ways you and your classmates think you could learn from other people.

For example, someone may say a sports figure could help them improve their game or an official from another country could teach about that country.

**Florida Standards:** ELA.412.EE.1.1; ELA.412.EE.2.1; ELA.412.EE.3.1; ELA.412.EE.4.1; ELA.412.EE.5.1; ELA.412.EE.6.1; ELA.412.F.1.3; ELA.412.F.1.4; ELA.412.R.2.1; ELA.412.R.2.2; ELA.412.C.1.3; ELA.412.C.2.1; ELA.412.C.3.1; ELA.412.C.4.1; ELA.412.V.1.1; ELA.412.V.1.3; ELA.412.R.2.1

Source: News Media Alliance, formerly National Newspaper Association of America

SPIFFS is a society made up of member cultures, representing many of the ethnicities living in Florida.

SPIFFS' mission is to provide a welcoming space for people of all backgrounds to come

together, learn and share the beauty of diverse traditions. Through festivals and events, The goal of SPIFFS is to promote cultural understanding and unity within our community.

Dance, art, oral history and food are at the

core of the annual folk fair. Learn more about the cultures that will be represented at the 2026 festival and their traditional recipes on the following pages of this educational publication.



## AFRICAN AMERICAN

**Country:** United States of America

**Continent:** North America

**Population:** 48 million

**Ethnic groups:** African American 54%; 6% Sub-Saharan African; 5% Caribbean; 35% other Black

**Languages:** English 88%; Spanish 4%; French or Haitian Creole 3%; Niger-Congo languages 1%; Amharic and other Ethiopian languages 1%

**Religions:** Evangelical Protestant 15%; Mainline Protestant 6%; Historically Black Protestant 44%; Catholic 4%; other Christian 4%; Muslim 2%; other religions 3%; religiously unaffiliated 22%

**Capital:** Washington, D.C.



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African American booth at St. Petersburg International Folk Fair, March 2025. | SPIFFS

### AFRICAN AMERICAN - LEMON CREAM CHEESE PIE

#### INGREDIENTS

- 8-ounce package cream cheese, room temperature
- 14-ounce can sweetened condensed milk
- ½ cup lemon juice
- 9-inch prepared graham cracker crust
- ½ cup whipped cream or non-dairy whipped topping

#### DIRECTIONS

- Mix together the softened cream cheese and condensed milk until smooth.
- Fold in whipped topping and lemon juice - blend well.
- Spread in graham cracker crust.
- Chill until set, at least two hours, and top as desired.



## ALBANIAN

**Country:** Albania

**Continent:** Europe

**Population:** 3,107,100

**Ethnic groups:** Albanian 82.6%, Greek 0.9%, other 1% (including Vlach, Romani, Macedonian, Montenegrin, and Egyptian)

**Languages:** Albanian 98.8% (official - derived from Tosk dialect), Greek 0.5%, other 0.6% (including Macedonian, Romani, Vlach, Turkish, Italian, and Serbo-Croatian)

**Religions:** Muslim 56.7%, Roman Catholic 10%, Orthodox 6.8%, atheist 2.5%, Bektashi (a Sufi order) 2.1%, other 5.7%

**Capital:** Tirana (Tirane)



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### ALBANIAN - TAVË ME PRESH (LEEK STEW)

#### INGREDIENTS

- 2 large leeks (about 2 pounds)
- 4 tablespoons oil
- ½ cup chopped onion
- 8 ounces cremini mushrooms
- 1 can (14 ounces) diced tomatoes or 3 roasted red peppers, diced
- ½ teaspoon mushroom bouillon or other vegetable powder
- 1 cup uncooked white rice (risotto rice like Arborio also works for a creamier texture)
- 1.5 pints (3 cups) vegetable stock or water
- 1 teaspoon paprika
- 1 teaspoon dried oregano
- ½ teaspoon salt (adjust to taste)
- ¼ teaspoon black pepper (adjust to taste)
- Fresh parsley for garnish, optional

#### DIRECTIONS

- Wash and cut on a slant into 1-inch thick slices the whites and pale green of the leeks.
- Sauté leeks in a little oil and place in a baking pan.
- Chop onions and mushrooms coarsely.
- Sauté onion and mushrooms in remaining oil.
- Add the tomato/red peppers, uncooked rice, vegetable stock, salt and pepper.
- Stir well to combine all ingredients.
- Pour onion/mushroom mixture over the leeks.
- Cover the pot or transfer to an oven-proof dish and cover.
- Bake for 45 minutes at 375 degrees Fahrenheit.
- Let cool and then dig in.



Images representing luck in Chinese culture. | SPIFFS



## CHINESE

**Country:** China

**Continent:** Asia

**Population:** 1,416,043,270

**Ethnic groups:** Han Chinese 91.1%, ethnic minorities 8.9% (includes Zhang, Hui, Manchu, Uighur, Miao, Yi, Tujia, Tibetan, Mongol, Dong, Buyei, Yao, Bai, Korean, Hani, Li, Kazakh, Dai, and other nationalities) Note: the People's Republic of China officially recognizes 56 ethnic groups

**Languages:** Standard Chinese or Mandarin (official; Putonghua, based on the Beijing dialect), Yue (Cantonese), Wu (Shanghaiese), Minbei (Fuzhou), Minnan (Hokkien-Taiwanese), Xiang, Gan, Hakka dialects, minority languages; Note: Zhuang is official in Guangxi Zhuang, Yue is official in Guangdong, Mongolian is official in Nei Mongol, Uyghur is official in Xinjiang Uyghur, Kyrgyz is official in Xinjiang Uyghur, and Tibetan is official in Xizang (Tibet)

**Religions:** folk religion 21.9%, Buddhist 18.2%, Christian 5.1%, Muslim 1.8%, Hindu < 0.1%, Jewish < 0.1%, other 0.7% (includes Daoist (Taoist)), unaffiliated 52.1% officially atheist

**Capital:** Beijing



Vietnamese lion. | SPIFFS

## CHINESE DUMPLINGS

#### INGREDIENTS

- 1 pound minced pork
- 4 cups of cabbage (chopped into small pieces)
- 1 tablespoon chicken powder or bouillon
- Fresh ginger juice, 2-3 tablespoons (from about a 2-inch chunk)
- 1 ½ tablespoons light soy sauce
- 1 tablespoon cooking wine
- ½ teaspoon sesame oil 1 pinch white pepper
- 3 packages dumpling wrappers

#### DIRECTIONS

- Cook minced pork in a hot pan.
- Wash cabbage. Cut into small pieces (1/8 inch). Put in a medium bowl.
- Mix with salt to marinate and sweat for 30 minutes.
- Grate ginger to extract the juice.
- In a large bowl, combine pork, ginger juice, soy, wine, sugar, sesame oil and white pepper.
- Cabbage should be ready. Squeeze extra liquid out and add to pork.
- Whisk egg and add 2 tablespoons to mixture. Mix well. Filling is done!
- Take a wrapper and place approximately 1 tablespoon of filling to make one dumpling.
- Place the dumpling on a cookie sheet dusted with flour.
- Cook or freeze immediately.

#### WAYS TO COOK DUMPLINGS

- **Pan-fry:** Turn heat on medium-high. Once the pan is hot, add oil, then add dumplings flat-side down.
  - Add enough water to cover approximately 1/3 of the filling. **Be cautious when adding water so the hot oil doesn't splash.** Once boiling, cover the pan, turn heat to medium and steam cook for 20 minutes. After 20 minutes, uncover the lid to let all the moisture evaporate to brown the bottom. TIP: Don't try to move the dumplings until the bottoms are brown and crispy.
- **Boil:** Add enough water to a pot for all the dumplings to float freely. Bring the water to a full boil. Add dumplings and boil for 20 minutes.
- **Steam:** Bring water to a full boil in a wok or large pot with lid. If using a steaming basket, place dumplings on parchment paper or put dumplings on a plate and then the steaming rack. Steam dumplings for 30 minutes.



## ERITREAN

**Country:** Eritrea

**Continent:** Africa

**Population:** 6,343,956

**Ethnic groups:** Tigrinya 50%, Tigre 30%, Saho 4%, Afar 4%, Kunama 4%, Bilen 3%, Hedareb/Beja 2%, Nara 2%, Rashaida 1%

**Languages:** Tigrinya (official), Arabic (official), English (official), Tigre, Kunama, Afar, other Cushitic languages

**Religions:** Sunni Muslim 50%, Eritrean Orthodox 40%, Roman Catholic 5%, Protestant 2%, traditional beliefs 2%, other Christian 1%

**Capital:** Asmara

## ERITREAN HEMBESHA

### INGREDIENTS

- 4 cups all-purpose flour
- 2 teaspoons instant dry yeast
- 1/3 cup sugar
- 1 teaspoon salt
- 1/4 teaspoon ground cardamom
- 1 teaspoon cumin (or fenugreek and coriander)
- Add-ins (optional): 2/3 cup raisins, 1 teaspoon black sesame seeds
- 1/2 cup (1 stick) softened butter, plus extra for brushing
- 2 eggs
- 1 cup lukewarm milk (or water)

### DIRECTIONS

- **Combine dry ingredients:** In a large bowl or the bowl of a stand mixer, combine the flour, yeast, sugar, salt, spices, raisins, and sesame seeds (if using). Mix well.
- **Add wet ingredients and knead:** Add the softened butter, eggs, and lukewarm milk (or water). Using a dough hook or your hands, knead the dough for 7 to 10 minutes until it is smooth and soft.
- **First rise:** Cover the dough and let it rise in a warm place for 1 to 2 hours, or until it has doubled in size.
- **Shape the bread:** Gently punch down the dough and place it into a greased 8- or 9-inch round pan. Press it into an even, flat layer. If the dough is resistant, let it rest for a few minutes before shaping again.
- **Second rise and decoration:** Cover the pan and let the dough rise for another 30 to 60 minutes until puffed. Preheat your oven to 350 F (175 C). Before baking, use a knife to create decorative patterns in the dough, traditionally a wheel shape, ensuring the cuts are deep enough to remain visible after baking.
- **Bake:** Brush the top of the bread with a little milk or butter. Bake for 25 to 30 minutes, until it is golden brown. Hembesha can be served warm with tea, coffee or alongside hearty stews.



## FILIPINO

**Country:** Philippines

**Continent:** Asia

**Population:** 118,277,006

**Ethnic groups:** Tagalog 26%, Bisaya/Binisaya 14.3%, Ilocano 8%, Cebuano 8%, Illonggo 7.9%, Bikol/Bicol 6.5%, Waray 3.8%, Kapampangan 3%, Maguindanao 1.9%, Pangasinan 1.9%, other local ethnicities 18.5%, foreign ethnicities 0.2%

**Languages:** Tagalog 39.9%, Bisaya/Binisaya 16%, Hiligaynon/Ilonggo 7.3%, Ilocano 7.1%, Cebuano 6.5%, Bikol/Bicol 3.9%, Waray 2.6%, Kapampangan 2.4%, Maguindanao 1.4%, Pangasinan/Panggalato 1.3%, other languages/dialects 11.2%

**Religions:** Roman Catholic 78.8%, Muslim 6.4%, Iglesia ni Cristo 2.6%, other Christian 3.9%, other 8.2%

**Capital:** Manila



Filipino women dancing. | SPIFFS

## FILIPINO LUMPIA

### INGREDIENTS

- 2 tablespoons vegetable oil
- 2 pounds ground pork
- 1 cup chopped onion
- 4 cloves garlic, crushed
- 1 cup minced carrots
- 1 cup chopped green onions
- 1 cup thinly sliced green cabbage
- 4 tablespoons chopped fresh cilantro (optional)
- 2 teaspoons ground black pepper
- 2 teaspoons salt
- 2 teaspoons garlic powder
- 2 teaspoons soy sauce
- 60 lumpia wrappers
- 4 cups vegetable oil for frying, or as needed



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### DIRECTIONS

- Heat 1 tablespoon vegetable oil in a wok or large skillet over high heat.
- Add pork; cook and stir until crumbly and no longer pink, 5 to 7 minutes.
- Remove pork from the pan and set aside.
- Drain grease from the pan, leaving just a thin coating.
- Add onion and garlic to the pan; cook and stir until fragrant, about 2 minutes.
- Stir in cooked pork, carrots, green onions, cabbage, and cilantro, if using.
- Season with pepper, salt, garlic powder and soy sauce.
- Remove from the heat, and set aside until cool enough to handle, about 5 minutes.
- To assemble lumpia: Place 3 heaping tablespoons of filling diagonally near one corner of a lumpia wrapper, leaving a 1 1/2 inch space at both ends.
- Fold the side along the length of the filling over the filling, tuck in both ends, and roll neatly and tightly to close. The three sides will look like an envelope before the last fold. Then it will look like a short cigar when folded. Moisten the other side of the wrapper with water to seal the edge.
- Transfer to a plate and cover with plastic wrap to retain moisture. Repeat to assemble remaining lumpia.

### COOK:

- Heat 1/2 inch vegetable oil in a heavy skillet over medium heat for 5 minutes.
- Slide 3 to 4 lumpia into the hot oil, making sure the seams are facing down.
- Fry, turning occasionally, until all sides are golden brown, 1 to 2 minutes.
- Transfer to a paper towel-lined plate to drain. Repeat with remaining lumpia.

Sources: Britannica; CIA World Factbook; Pew Research Center; SPIFFS; U.S. Census



Land O' Lakes High School students Trinity Blanc, Rowan Rees, Victoria Conners and Maya Eason participate in a drum circle at the 43rd annual SPIFFS International Folk Fair, Vinoy Park. | Times (2017)



Right: Students from around the Tampa Bay area fill Vinoy Park at the 43rd annual SPIFFS International Folk Fair. | Times (2017)





## GERMAN

**Country:** Germany

**Continent:** Europe

**Population:** 84,119,100

**Ethnic groups:** German 85.4%, Turkish 1.8%, Ukrainian 1.4%, Syrian 1.1%, Romanian 1%, Poland 1%

**Languages:** German (official); Danish, Frisian, Sorbian, and Romani are official minority languages; Low German, Danish, North Frisian, Sater Frisian, Lower Sorbian, Upper Sorbian, and Romani are recognized as regional languages.

**Religions:** Roman Catholic 24.8%, Protestant 22.6%, Muslim 3.7%, other 5.1%, none 43.8%

**Capital:** Berlin

### GERMAN PLUM CAKE (PFAUMENKUCHEN)

#### INGREDIENTS

- 4 pounds plums (Italian plums are best)
- 2 extra large eggs
- 4 oz butter, melted
- ½ cup lukewarm milk
- Pinch of salt
- 3 tbsp sugar
- 4 cups all-purpose flour
- 1 package dry yeast (rapid rise)

#### DIRECTIONS

- Sift the flour and mix with sugar, salt, and yeast.
- Beat eggs lightly, and cover with the flour mix. Add milk and melted butter.
- Mix all with a handheld electric mixer using the kneading hook. The dough should be smooth with some air blisters.
- Place dough in floured bowl and let rise until double in size.
- Wash and cut plums (remove pits) into quarters.
- Cover a baking sheet with parchment/baking paper. Spread the dough evenly on it, cover, and let rise for 20 minutes.
- Set the plums in rows and press them slightly into the dough.
- Let rise for another 20 minutes.
- Bake in preheated oven at 375 for 30-40 minutes. Cake should spring to the touch.
- Remove from oven and let cool before cutting.



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## HMONG

**Country:** China and Southeast Asia

**Continent:** Asia

**Population:** (in the U.S.) 360,000 (worldwide) 5 million

**Ethnic groups:** Hmong

**Languages:** Hmong-Mein

**Religions:** animists; Christianity

### HMONG - BARBECUE PORK RIBS

#### INGREDIENTS

- 1 slab of baby back ribs
- 1 liter of apple cider
- 1 white onion, chopped
- 4 cups crushed ice
- ½ cup any brand of barbecue seasoning or barbeque rub
- ½ cup any barbecue sauce/Asian barbecue sauce plus oyster and sweet soy sauces)
- 1 teaspoon salt
- 1 teaspoon black pepper
- 2 teaspoons chili flakes (optional)

#### DIRECTIONS

- Place the cut pork ribs into a large bowl. Add all the spices and sauces. Mix thoroughly to ensure every rib is coated completely.
- Cover the bowl and marinate the ribs in the refrigerator, ideally overnight for maximum flavor absorption.
- When ready to cook, preheat your oven broiler to 425°F (220°C). Line a baking sheet with foil for easy cleanup.
- Arrange the marinated ribs in a single layer on the prepared baking sheet. Broil for about 25 minutes.
- After 25 minutes, carefully rotate the ribs and continue broiling for another 20 minutes. Rotate them once more and cook for a final 10-15 minutes. The goal is to achieve a nice, even golden-brown char on all sides, and an internal temperature of 180°F or higher to ensure tenderness.
- Let the ribs cool for 3-5 minutes before serving. Enjoy with fresh steamed rice and a spicy Hmong pepper dipping sauce on the side, if desired.

### HMONG PEPPER SAUCE (BLENDER METHOD)

#### INGREDIENTS

- 10 to 20 Thai chili peppers (adjust for spice level)
- 3 to 4 garlic cloves
- ¼ cup cilantro
- 2 tablespoons fish sauce
- ½ lime (juiced)
- 1 teaspoon MSG (optional)
- 1 to 2 tablespoons water

#### DIRECTIONS

- Place all ingredients into a blender or food processor.
- Pulse until the mixture is broken down into a thick paste or a slightly chunky sauce, depending on preference.
- Store in a jar in the refrigerator.

#### TIPS:

- The pepper sauce tastes better if it is allowed to sit in the refrigerator for a few days before eating.
- Adjust Heat: If you prefer less heat, remove the seeds and membranes from the chilies before pounding, or use fewer peppers



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Waiting to dance on center stage are members of the Tampa Chinese Language School. Left is Melisa Gilday, middle is Hannah Wang and right is Gloria Lee. | Times (1997)



# INDIA

**Country:** India  
**Continent:** Asia  
**Population:** 1,409,128,296  
**Ethnic groups:** Indo-Aryan 72%, Dravidian 25%, and other 3%  
**Languages:** Hindi 43.6%, Bengali 8%, Marathi 6.9%, Telugu 6.7%, Tamil 5.7%, Gujarati 4.6%, Urdu 4.2%, Kannada 3.6%, Odia 3.1%, Malayalam 2.9%, Punjabi 2.7%, Assamese 1.3%, Maithili 1.1%, other 5.6%; English is the subsidiary official language.  
**Religions:** Hindu 79.8%, Muslim 14.2%, Christian 2.3%, Sikh 1.7%  
**Capital:** New Delhi



SPIFFS

Tampa Tribune, March 19, 1995



## INDIAN RICE PUDDING - PAYASAM

### INGREDIENTS

- 1 cup short-grain rice
- 1 1/2 cup jaggery (also known as gur, a type of brown sugar)
- 6 cups milk (can use plant-based milk)
- 1/2 teaspoon cardamom
- 4 tablespoons ghee, divided
- 2 tablespoons cashews
- 2 tablespoons raisins

### DIRECTIONS

- Rinse and drain the rice.
- Add rice and 1 1/2 cups of water in a pot and bring to a boil. Cover and cook on low heat for 20 minutes.
- Check the rice – it should be fully softened with no excess water remaining.



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- Stir in the jaggery/sugar, mixing well.
- Add the milk and bring to a gentle boil.
- Simmer on low heat for 15 minutes, stirring often to prevent sticking. Add water if it thickens too much.
- Stir in the cardamom and 2 tablespoons ghee.
- Topping: In a small pan, heat 2 tablespoons ghee. Toast the cashews until golden, then mix them into the payasam. Add raisins if desired.



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# IRISH

**Country:** Ireland  
**Continent:** Europe  
**Population:** 5,233,461 (2024 est.)  
**Ethnic groups:** Irish 76.6%, Irish travelers 0.6%, other White 9.9%, Asian 3.3%, Black 1.5%, other (includes Arab, Roma, and persons of mixed backgrounds) 2%  
**Languages:** English (official, the language generally used), Irish (Gaelic or Gaelige) (official, spoken by approximately 37.7% of the population)  
**Religions:** Roman Catholic 69.2% (includes lapsed), Protestant 3.7% (Church of Ireland/England/Anglican/Episcopalian 2.5%, other Protestant 1.2%), Orthodox 2%, other Christian 0.9%, Muslim 1.6%, other 1.4%, agnostic/atheist 0.1%, none 14.5%  
**Capital:** Dublin



Irish community members don their plaid for the fair. | SPIFFS



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## IRISH BARMBACK BREAD

### INGREDIENTS

- 2 cups dried fruit (raisins, currants, cranberries, plums, apricots, dates, etc.)
- 3/4 cup packed light brown sugar
- 1 tablespoon orange zest
- 1 1/4 cups hot black tea (brewed)
- 2 cups flour
- 1 tablespoon baking powder
- 1 teaspoon allspice – you can also add a pinch of gingerbread spice, and/or a dash of coriander
- 1 large egg (beaten)

### DIRECTIONS

- Combine the fruit, brown sugar and orange zest in a mixing bowl.
- Add hot tea.
- Stir well, cover and let soak for 4 hours or longer (up to overnight).
- Preheat the oven to 350 F. Grease a loaf pan and set aside.
- Add the flour, baking powder, spice and egg to the soaked fruit mixture, stirring until moistened.
- Pour batter into the prepared loaf pan and bake about an hour, until a toothpick inserted in the center comes out clean.
- Let cool in loaf pan. Slice while still warm and serve with Irish butter.

Sources: CIA World Factbook; SPIFFS

Alex Ian Cameron shows a dagger he made to Richard Smith, an entertainer at the St. Petersburg International Folk Fair on March 21, 1997. | MARK GUSS (Pinellas County)



# GOING BEYOND THE TEXT



Tampa Bay Times, March 15, 2000



Tampa Bay Times, March 15, 2000



Tampa Bay Times, March 17, 1995

## Newspaper audit

Learning about other cultures is interesting and fun. Newspapers can be a good source for exploring different cultures and people. Various cultures are represented in news articles, opinion articles and letters, restaurant reviews, photographs and even advertisements. Working in pairs or small groups, you will conduct a newspaper audit during this month. To audit something means you should inspect it closely and look for any discrepancies. You may use current issues of the Tampa Bay Times or search the archives of the electronic edition.

Your goal is to audit how the Times presents people of various races, ethnicities, cultures and religions. Each group will be assigned categories to track. Be sure to count how many positive and negative stories and images you find about the group you are tracking. Create an infographic based on what you have learned. Write a fully-developed paragraph highlighting the main ideas represented on the infographic. Share your results and what you have learned with your class.

**Florida Standards:** SS.412.A.1.1; ELA.412.EE.1.1; ELA.412.EE.2.1; ELA.412.EE.3.1; ELA.412.EE.4.1; ELA.412.EE.5.1; ELA.412.EE.6.1; ELA.412.F.2.1; ELA.412.F.2.4; ELA.412.C.1.2; ELA.412.C.1.3; ELA.412.C.2.1; ELA.412.C.3.1; ELA.412.C.4.1; ELA.412.R.2.1; ELA.412.R.2.2; ELA.412.R.2.3; ELA.412.R.2.4

Source: News Media Alliance, formerly National Newspaper Association of America



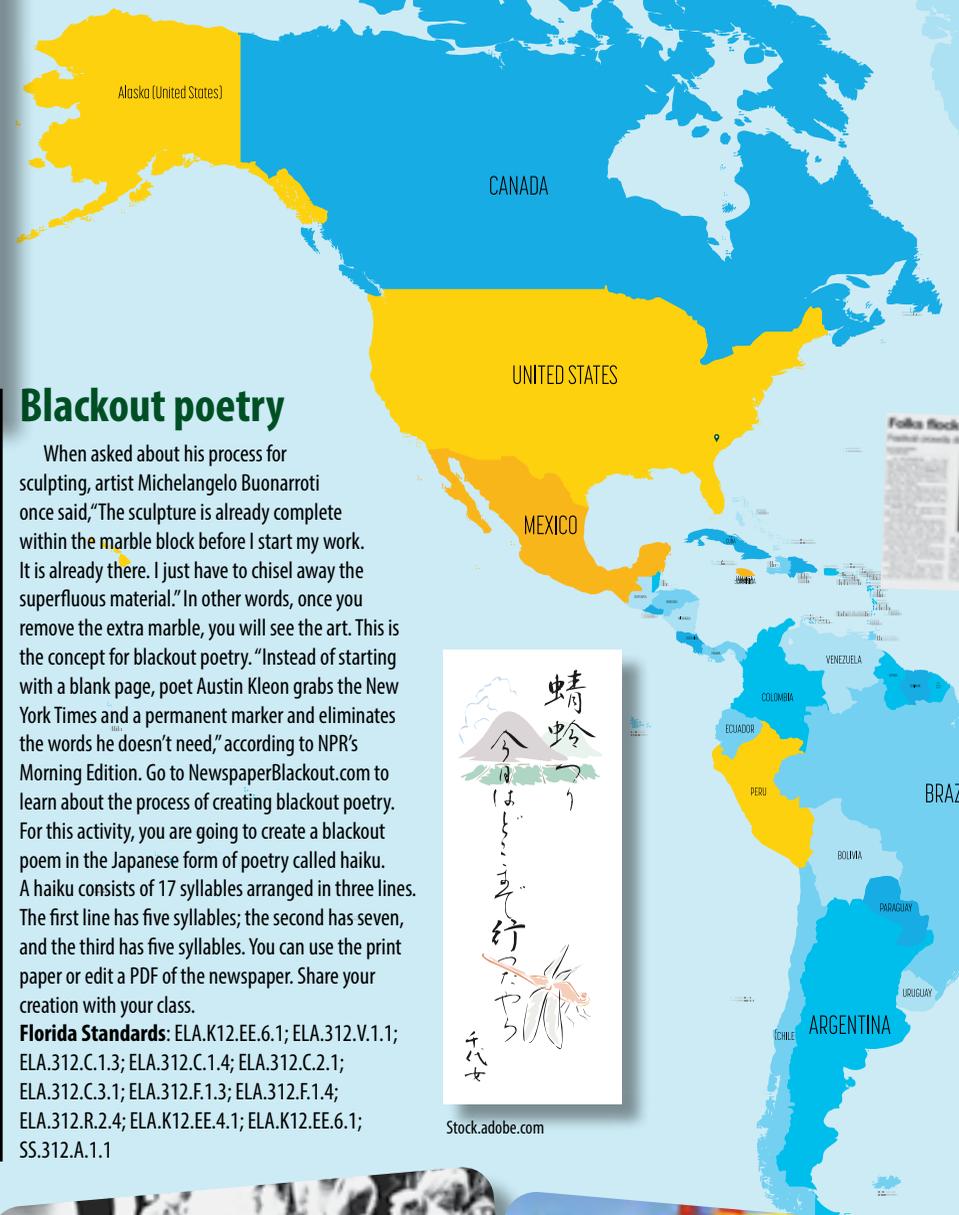
Catiana Bello and Alyssa Hyman, sixth graders at John Hopkins Middle School, advertise for husbands at the Hindu Wedding gazebo during the SPIFFS International Folk Fair at the Pinellas Expo Center. | Times (2004)

## Exploring food and culture

Eating food is a cultural experience. There are many food choices in Florida, especially in the Tampa Bay area. Although basic food ingredients are similar across cultures, how those ingredients are used and combined can be very different.

- Think about the types of food you eat in your home. Do they represent a specific culture?
- Make a list of the foods on a piece of paper.
- Look through the Tampa Bay Times for advertisements and listings of local restaurants. Survey the articles, advertisements and photos featured in the Taste section in the *tb\** Weekend, which is inserted in the Tampa Bay Times on Wednesdays, for a few weeks to see how many ethnic restaurants (those that feature the cooking of a particular nation or culture) you can find.
- Print or cut out the ads. How many different cultures are represented? Which ethnic food is most popular in your area? Share what you have discovered with your class. Create an infographic with the information you find and share that with your class.
- Finally, imagine you can create your own restaurant featuring a variety of foods representing different cultures. Create a name for this restaurant and a menu. Next, outline a social media campaign for this new restaurant.

**Florida Standards:** ELA.412.EE.1.1; ELA.412.EE.2.1; ELA.412.EE.3.1; ELA.412.EE.4.1; ELA.412.EE.5.1; ELA.412.EE.6.1; ELA.412.F.1.3; ELA.412.F.1.4; ELA.412.R.2.1; ELA.412.R.2.2; ELA.412.C.1.3; ELA.412.C.2.1; ELA.412.C.3.1; ELA.412.C.4.1; ELA.412.V.1.1; ELA.412.V.1.3; ELA.412.R.2.1; SS.8.A.4.18



## Blackout poetry

When asked about his process for sculpting, artist Michelangelo Buonarroti once said, "The sculpture is already complete within the marble block before I start my work. It is already there. I just have to chisel away the superfluous material." In other words, once you remove the extra marble, you will see the art. This is the concept for blackout poetry. "Instead of starting with a blank page, poet Austin Kleon grabs the New York Times and a permanent marker and eliminates the words he doesn't need," according to NPR's Morning Edition. Go to [NewspaperBlackout.com](http://NewspaperBlackout.com) to learn about the process of creating blackout poetry. For this activity, you are going to create a blackout poem in the Japanese form of poetry called haiku. A haiku consists of 17 syllables arranged in three lines. The first line has five syllables; the second has seven, and the third has five syllables. You can use the print paper or edit a PDF of the newspaper. Share your creation with your class.

**Florida Standards:** ELA.K12.EE.6.1; ELA.312.V.1.1; ELA.312.C.1.3; ELA.312.C.1.4; ELA.312.C.2.1; ELA.312.C.3.1; ELA.312.F.1.3; ELA.312.F.1.4; ELA.312.R.2.4; ELA.K12.EE.4.1; ELA.K12.EE.6.1; SS.312.A.1.1

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Schoolchildren crowd around the Vietnamese food booth at the Bayfront Center during SPIFFS' Folk Fair. | Times (1983)

Children waving the flag of former South Vietnam parade through Vinoy Park in St. Petersburg during the St. Petersburg International Folk Fair. | Times (2009)



Greenland (Denmark)

Tampa Bay Times, Feb. 16, 2000



Tampa Bay Times, March 18, 1990

Hong Chen helps David Patterson shop for a martial arts top at a Chinese clothing booth at the SPIFFS folk fair in Vinoy Park. | Times (2006)



Leah Flack waits backstage before her group, Call of Polynesia, performs at the SPIFFS Folk Fair at North Shore Park. | Times (1997)



Isabel Miranda picked out a fluffy dog marionette at the St. Petersburg International Folk Fair in Vinoy Park. | Times (2006)

## Exploring the world

There are seven continents on a world map: Africa, Antarctica, Asia, Australia/Oceania, Europe, North America and South America. The countries participating in the 2026 St. Petersburg International Folk Fair are represented in the pages of this publication and identified in different shades of yellow on the world map. Using the world map above, identify which continents are being represented. Working in small groups, one representing each continent, do some research about that continent.

- What are the main ethnicities of the people living on that continent?
- What type of economy is represented?
- What is the largest country on that continent?
- What is the smallest country on the continent?
- What is the most notable music that comes from that area?
- What is the prominent culture?
- What is the most interesting feature of that continent?
- Look for an article, photo or advertisement in the Tampa Bay Times focusing on a country on that continent.
- Create a PowerPoint, Prezi or Canva presentation to share with your class.

**Florida Standards:** ELA.412.EE.1.1; ELA.412.EE.2.1; ELA.412.EE.3.1; ELA.412.EE.4.1; ELA.412.EE.5.1; ELA.412.EE.6.1; ELA.412.F.2.1; ELA.412.F.2.4; ELA.412.C.1.2; ELA.412.C.1.3; ELA.412.C.2.1; ELA.412.C.3.1; ELA.412.C.4.1; ELA.412.R.2.1; ELA.412.R.2.2; ELA.412.R.2.3; ELA.412.R.2.4

## Location, location, location

Maps are as old as language. The map depicted here shows Earth in two dimensions, so the representation is distorted. The first known map of the world was created on a clay tablet sometime between the 8th and 6th centuries BCE. This map is known as the Babylonian Map of the World. According to Britannica, "this tablet is considered the first documented attempt by humans to graphically define the space in which they were living." In addition to defining space, the map also served as a symbol of Babylonian power.

Thematic maps focus on specific subjects. For example, in the 1960s, Rube Allyn created a fishing map of South Tampa Bay. Thematic maps often start with a base navigational map and might include natural features and reference points such as rivers, cities and highways. Information related to them is layered on top. You can view some examples of thematic Florida maps by going to [tampabayhistorycenter.org/blog/history-center-acquires-extraordinary-rare-map](http://tampabayhistorycenter.org/blog/history-center-acquires-extraordinary-rare-map).

There are endless varieties of thematic maps, focused on weather, population, crime and recreational activities. If you can dream it, you can map it. What kind of map would you create to show people your interests? Throughout the week, read through the pages of the Tampa Bay Times. Using news articles, events, special sections, advertisements, photos and editorials, make a list of some of the items and events that appeal to you. Create a thematic map – on paper or on a computer – representing one of your favorite aspects of the Tampa Bay area. Write a short essay to explain your map and mapping process. Share your map and what you have learned with your class.

**Florida Standards:** ELA.412.EE.1.1; ELA.412.EE.2.1; ELA.412.EE.3.1; ELA.412.EE.4.1; ELA.412.EE.5.1; ELA.412.EE.6.1; ELA.412.F.2.1; ELA.412.F.2.4; ELA.412.C.1.2; ELA.412.C.1.3; ELA.412.C.2.1; ELA.412.C.3.1; ELA.412.C.4.1; ELA.412.R.2.1; ELA.412.R.2.2; ELA.412.R.2.3; ELA.412.R.2.4; SS.3.G.1.1; SS.912.G.1.1; SS.912.G.1.4



## ITALIAN

**Country:** Italy

**Continent:** Europe

**Population:** 60,964,931

**Ethnic groups:** Italian (includes small clusters of German-, French-, and Slovene-Italians in the north, Albanian-Italians, Croat-Italians, and Greek-Italians in the south)

**Languages:** Italian (official), German (parts of Trentino-Alto Adige region are predominantly German-speaking), French (small French-speaking minority in Valle d'Aosta region), Slovene (Slovene-speaking minority in the Trieste-Gorizia area), Croatian (in Molise)

**Religions:** Christian 80.8% (overwhelmingly Roman Catholic with very small groups of Jehovah's Witnesses and Protestants), Muslim 4.9%, unaffiliated 13.4%, other 0.9%

**Capital:** Rome

Thousands of schoolchildren crowd into the Bayfront Center in St. Petersburg for the SPIFFS International Folk Fair. | Times (1999)



## ITALIAN-STYLE GREENS AND BEANS (SCAROLA E FAGOLI)



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### INGREDIENTS

- 2 heads of escarole (can substitute frisee or other hearty lettuce)
- 1 can Cannellini beans, drained and rinsed
- 2 - 3 garlic cloves, sliced
- ½ teaspoon granulated garlic
- ¼ teaspoon red pepper flakes (black pepper can be substituted for a milder heat)
- sea salt
- 3 tablespoons extra virgin olive oil
- ½ cup chicken broth (or vegetable broth for vegetarian version)
- 1 tablespoon butter
- crusty Italian bread

### DIRECTIONS

- Clean escarole thoroughly, washing away all the grit and dirt.
- Chop into salad-sized pieces.
- Bring 2 inches of salted water to a boil in a large kettle.
- Add escarole and cook for approximately 10 minutes. This step removes the bitterness.
- Drain in a strainer, and let sit for few minutes to make sure all the water drains away.
- In a large frying pan, sauté garlic in oil for 1 to 2 minutes on medium-low heat until fragrant but not brown.
- Add half the escarole; season with half the salt, pepper and granulated garlic.
- Add remaining escarole for another layer; repeat the seasonings.
- Turn escarole, wilting it over medium-low heat for 15 minutes or until escarole is tender.
- Add beans and broth; bring to a simmer, warming through.
- Finish by melting in the butter and serving with crusty bread.

Source: Kristin VanDusen



## JAMAICAN

**Country:** Jamaica

**Continent:** North America

**Population:** 2,823,713

**Ethnic groups:** Black 92.1%, mixed 6.1%, East Indian 0.8%, other 0.4%

**Languages:** English, Jamaican patois

**Religions:** Protestant 64.8%

(includes Seventh-day Adventist 12.0%, Pentecostal 11.0%, Other Church of God 9.2%, New Testament Church of God 7.2%, Baptist 6.7%, Church of God in Jamaica 4.8%, Church of God of Prophecy 4.5%, Anglican 2.8%, United Church 2.1%, Methodist 1.6%, Revived 1.4%, Brethren 0.9%, and Moravian 0.7%), Roman Catholic 2.2%, Jehovah's Witness 1.9%, Rastafarian 1.1%, other 6.5%, none 21.3%

**Capital:** Kingston



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## JAMAICA MATRIMONY (TRADITIONAL JAMAICAN FRUIT SALAD)

### INGREDIENTS

- Flesh of 3 medium mangoes, cubed
- 2 large grapefruits, peeled and segmented, all white pith removed
- 4 large oranges, peeled and segmented, all white pith removed
- 3 medium plums, cubed
- 1 cup sweetened condensed milk, or to taste
- 1 teaspoon freshly grated or ground nutmeg
- Optional: 1-2 tablespoons of sherry or fruit liqueur

### DIRECTIONS

- Carefully peel the grapefruits and oranges. Segment them and ensure all the bitter white pith is removed, as this can affect the flavor. Peel mangoes. Cube all the fruit.
- Combine fruits: In a large glass or ceramic bowl, gently combine the fruits.
- Pour the sweetened condensed milk over the fruit mixture. The amount can be adjusted to your desired sweetness level.
- Sprinkle the freshly grated nutmeg and optional sherry/liqueur over the mixture.
- Gently stir or fold the ingredients to combine them well. Cover the bowl and chill in the refrigerator for at least one hour before serving to allow the flavors to meld.
- Makes 8 servings





# JAPANESE

**Country:** Japan

**Continent:** Asia

**Population:** 123,201,945

**Ethnic groups:** Japanese 97.5%, Chinese 0.6%, Vietnam 0.4%, South Korean 0.3%, other 1.2% (includes Filipino, Brazilian, Nepalese, Indonesian, American, and Taiwanese) (2022 est.). Note: data represent population by nationality; up to 230,000 Brazilians of Japanese origin migrated to Japan in the 1990s to work in industries; some have returned to Brazil.

**Languages:** Japanese

**Religions:** Shintoism 48.6%, Buddhism 46.4%, Christianity 1.1%, other 4%

**Capital:** Tokyo

## VEGETABLE MAKIZUSHI (VEGETARIAN ROLL)

### INGREDIENTS

- 160 grams of vinegar rice
- 1 sheet of seaweed
- 1 lettuce leaf
- ¼ avocado

### CAROTTES RÂPÉES (SHREDDED CARROT)

- 50 grams shredded carrots
- A pinch of salt
- 2 teaspoons of vinegar
- 2 teaspoons of olive oil
- A pinch of cumin seeds

### ZUCCHINI MARINADE

- 50 grams of zucchini
- A pinch of salt
- 2 teaspoons lemon juice
- 2 teaspoons olive oil

### TAHINI SAUCE

- 2 tablespoons sesame seeds
- 1 tablespoon lemon juice
- 1 tablespoon warm water
- ¼ teaspoon salt

### DIRECTIONS

- **Make vinegar rice.**
- **Make carottes râpées.**
  - Shred carrots and knead them with salt.
  - Squeeze out the water and marinate the carrots with vinegar, olive oil and cumin seeds.
- **Make zucchini marinade.**
  - Slice a zucchini and knead the pieces with salt.
  - Squeeze out the water and marinate the zucchini pieces with lemon juice and olive oil.
- **Peel the avocado, remove the pit and cut the flesh.**
- **Mix the ingredients of tahini sauce well.**
- **Create roll.**
  - Put a sheet of seaweed on the makisu (sushi mat) and spread the vinegar rice on it.
  - Cover the vinegar rice with plastic wrap and turn it over (back winding).
  - Roll with lettuce, avocado, carottes râpées and zucchini marinade.
  - Cut into six pieces and sprinkle tahini sauce, sesame and paprika powder.



SPIFFS

## VEGANESE

### INGREDIENTS

- 2 cups uncooked Japanese short grain rice
- 2 cups water
- ¼ cup rice vinegar or to taste
- 1 tablespoon vegetable oil
- ¼ cup white sugar or to taste
- 1 teaspoon salt or to taste

### DIRECTIONS

- Rinse rice under cold water
- Put equal parts water and rice into a saucepan, cooking over medium-high heat
- Bring to a boil, then reduce heat and cover
- Cook for 11 minutes, and remove from heat
- Cover, and let stand for 11 minutes or until tender
- Remove lid and let cool
- Make the vinegar mixture in another saucepan while the rice cooks by combining all of the other ingredients, and cooking over medium heat, stirring until sugar has melted
- Remove from heat, and let cool.
- Mix the cooled rice and cooled vinegar mixture together and stir well. It might look soupy at first, but it will absorb.



# MEXICAN

**Country:** Mexico

**Continent:** North America

**Population:** 130,739,927

**Ethnic groups:** Mestizo (Indigenous-Spanish) 62%, predominantly Indigenous 21%, Indigenous 7%, other 10% (mostly European)

**Languages:** Spanish only 93.8%, Spanish and indigenous languages (including Mayan, Nahuatl, and others) 5.4%, indigenous only 0.6%, unspecified 0.2%

**Religions:** Roman Catholic 78%, Protestant/evangelical Christian 11.2%, other 0.002%, unaffiliated (includes atheism) 10.6%

**Capital:** Mexico City (Ciudad de Mexico)

## MEXICAN HUEVOS RANCHEROS

### INGREDIENTS

- 1 tablespoon extra virgin olive oil
- ½ medium onion, chopped
- 1 (15-ounce) can whole or crushed tomatoes (preferably fire-roasted), or 1 to 2 large fresh tomatoes, when in season. Chop before cooking.
- ½ (6-ounce) can diced green Anaheim chiles
- Chipotle chili powder, adobo sauce or ground cumin to taste (optional)
- 4 corn tortillas
- Butter
- 4 large eggs
- 2 tablespoons fresh cilantro, chopped (optional)

### DIRECTIONS

- Heat a ceramic plate in the oven to keep the tortillas warm while you cook the eggs.
- Sauté the onions in a little olive oil in a large skillet on medium heat. Once the onions are translucent, add the tomatoes and their juices. Fresh tomatoes may take a little longer to cook.
- Add chopped green chilies. Add additional seasoning to taste, either chipotle chili powder, adobo sauce, regular chili powder, or ground cumin.
- Bring to a simmer, reduce heat to low, and let simmer while you do the rest of the cooking. Stir occasionally.
- Reduce to warm after it has been simmering for 10 minutes. Add salt to taste, if needed.
- Heat a teaspoon of olive oil in a large non-stick skillet on medium high, coating the pan with the oil.
- One by one (or more if your pan is big enough) heat the tortillas in the pan, a minute or two on each side until they are heated through, softened, and pockets of air bubble up inside of them. Stack on the warmed plate.
- Using the same skillet you used for the tortillas, add a little butter to the pan, about two teaspoons for 4 eggs. Heat the pan on medium high heat.
- Crack 4 eggs into the skillet and cook for 3 to 4 minutes for runny yolks, a minute or two longer for firmer eggs.
- To serve, spoon a little of the sauce onto a warmed plate. Top with a tortilla, then a fried egg. Top with more sauce and sprinkle with cilantro if desired.
- Serve either one or two eggs and tortillas per plate, depending on how much you want to eat.

Sources: CIA World Factbook; SPIFFS



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Japanese parade. | SPIFFS



## MONGOLIAN

**Country:** Mongolia

**Continent:** East Asia

**Population:** 3,281,676

**Ethnic groups:** Khalkh 83.8%, Kazak 3.8%, Duvud 2.6%, Bayad 2%, Buriad 1.4%, Zakhchin 1.2%, Dariganga 1.1%, other 4.1%

**Languages:** Mongolian 90% (official, Khalkha dialect is predominant), Turkic, Russian

**Religions:** Buddhist 51.7%, Muslim 3.2%, Shamanist 2.5%, Christian 1.3%, other 0.7%, none 40.6%

**Capital:** Ulaanbaatar



The third prince, NeZha from Chinese folklore. | SPIFFS



## POLISH

**Country:** Poland

**Continent:** Europe

**Population:** 38,746,310

**Ethnic groups:** Polish 96.9%,

Silesian 1.1%, German 0.2%, Ukrainian 0.1%

**Languages:** Polish (official) 98.2%, Silesian 1.4%, other 1.1%, unspecified 1.2%

**Note 1:** Shares of languages sum to more than 100% because some respondents gave more than one answer on the census; data represent language spoken at home.

**Note 2:** Poland also recognizes Kashub as a regional language; Czech, Hebrew, Yiddish, Belarusian, Lithuanian, German, Armenian, Russian, Slovak, and Ukrainian as national minority languages; and Karaim, Lemko, Romani (Polska Roma and Bergitka Roma), and Tatar as ethnic minority languages.

**Religions:** Roman Catholic 70.7%, no religion 6.9%; less than 1 percent: Orthodox, Jehovah's Witness, Evangelic of Augsburg, Greek Catholic, Pentecostal, other Protestant, not stated, old Catholic Mariavite Church, other Christians, Islam, Buddhist, Polish Catholic Church, other, Baptist Union of Poland, Pagan, Seventh-day Adventist, Hindu, other Catholic.

**Capital:** Warsaw



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## MONGOLIAN GURILTAI SHUL (NOODLE SOUP)

### INGREDIENTS

- 1 pound mutton or beef, cut into bite-sized pieces (fatty meat is traditional)
- 1 medium onion, sliced or chopped
- 2 carrots, peeled and chopped or julienned
- 2 - 4 cups water or broth
- 8 ounces Guril noodles (thick Asian noodles or fresh egg noodles work well)
- 2 tablespoons vegetable oil
- Salt and black pepper to taste
- 1/2 teaspoon ground cumin (optional)
- Fresh green onions or cilantro, for garnish (optional)

### DIRECTIONS

- Sauté fresh noodles in a little oil with pepper, remove from pan and drain. Cover/keep warm.
- In the same pot, sauté the onions and carrots in a little oil, cook until onions turn translucent and carrots are bit soft.
- Add meat and fry well until cooked.
- Add salt and pepper and enough water to cover the meat and vegetables by an inch or so.
- Cook for another 5 minutes to blend the flavors.
- Serve in bowls with fried noodles on the side.



Marie Cernike, left, Ann Dvoyak and Emma Wernschcnk staff the Czechoslovakia exhibit at the festival. | Times (1978)



Polish children gather for a photo around a replica Statue of Liberty at the St. Petersburg International Folk Fair. | Times (2011)

## GRANDMA'S POLISH COOKIES

### INGREDIENTS

- 4 cups all-purpose flour
- 1 teaspoon salt
- 1 cup (2 sticks) cold butter
- 4 large egg yolks
- 1 cup evaporated milk (or 8-ounce can)
- 2 teaspoons vanilla extract
- Oil for deep-fat frying (vegetable or canola oil work well)
- Confectioners' (powdered) sugar for dusting

### DIRECTIONS

- In a large bowl, whisk together the flour and salt.
- Cut in butter: Use a pastry blender or your fingers to cut the cold butter into the flour mixture until it resembles coarse crumbs.
- In a separate medium bowl, beat the egg yolks until they are foamy. Stir in the evaporated milk and vanilla.

- Pour the egg mixture into the flour and butter mixture. Stir until the dough comes together and is stiff enough to knead.
- Turn the dough onto a lightly floured surface and knead it 8-10 times (or for about 30 seconds). Divide the dough into four equal portions.
- Roll each portion into a rectangle about 1/4-inch thick. Cut the dough into strips approximately 4 inches long and 1.5 inches wide.
- Make a 2-inch lengthwise slit down the middle of each strip. Pull one end of the strip through the slit to create a bow shape.
- In an electric skillet or deep-fat fryer, heat 1-2 inches of oil to 375°F (190°C). Fry the dough strips a few at a time until golden brown on both sides.
- Remove the fried cookies with a slotted spoon and drain them on paper towels. While still warm, dust generously with confectioners' sugar. Repeat with the remaining dough. Makes about 40 cookies.

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## PERUVIAN CEVICHE (MARINATED FISH)

### INGREDIENTS

- 3 pounds flounder or grouper, diced
- 8 lemons, juiced
- 1 garlic clove, minced
- 2 hot chilis, chopped
- 2 medium onions, thinly sliced
- 1/2 bunch of cilantro, chopped
- Salt to taste

### DIRECTIONS

- Squeeze the fish to remove extra liquid and place in a bowl.
- Add the lemon juice and mix gently.
- Add the chilis, onion, cilantro and salt, mix gently.
- Allow to sit for at least 1 hour. Serve with tortilla chips, crackers, or small toasts.

## PERUVIAN

**Country:** Peru

**Continent:** South America

**Population:** 32,600,249

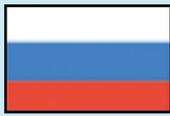
**Ethnic groups:** Mestizo (mixed Indigenous and White) 60.2%, Indigenous 25.8%, White 5.9%, African descent 3.6%, other (includes Chinese and Japanese descent) 1.2%

**Languages:** Spanish (official) 82.9%, Quechua (official) 13.6%, Aymara (official) 1.6%, Ashaninka 0.3%, other native languages (includes many minor Amazonian languages) 0.8%, other 0.2%

**Religions:** Catholic 76%, Evangelical Christian 15.7%, no religion 5.1%, other religions 3.2%

**Capital:** Lima





## RUSSIAN

**Country:** Russia

**Continent:** Europe

**Population:** 140,820,810

**Ethnic groups:** Russian 77.7%,

Tatar 3.7%, Ukrainian 1.4%,

Bashkir 1.1%, Chuvash 1%,

Chechen 1%, other 10.2%

**Languages:** Russian (official) 85.7%,

Tatar 3.2%, Chechen 1%, other 10.1%

**Religions:** Russian Orthodox 15-20%,

Muslim 10-15%, other Christian 2%

**Capital:** Moscow

### BAKLZHANNAIA IKRA (EGGPLANT CAVIAR)

#### INGREDIENTS

- 1 medium eggplant
- 1 medium green pepper
- 1 8.5-ounce canned tomato, chopped
- 1 small onion, finely chopped
- 2 cloves garlic, minced or pressed
- ¼ cup oil
- 1 to 2 tablespoons lemon juice
- 1 teaspoon salt, or to taste
- ¼ teaspoon black pepper, or to taste

#### DIRECTIONS

- Preheat oven to 350 F.
- Prick the eggplants and bell peppers with a fork several times, wrap loosely in tin foil, and then place on a baking sheet. Bake for 25 minutes until soft.
- Let cool, then peel eggplant and chop fine.
- Seed green pepper and chop fine.

Combine with eggplant.

- Sauté onion in oil over medium heat until soft and translucent. Drain tomatoes and add; stir and cook over low heat for about 5 minutes.
- Add eggplant mixture and remaining ingredients and mix. Cook over low heat for about 15 minutes and then adjust salt and pepper to taste.
- Let cool.
- Puree in a blender until smooth but still thick. Serve cold on black bread.



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## SCOTTISH

**Country:** Scotland

**Continent:** Europe

**Population:** 5.55 million

**Ethnic groups:** Scottish 65.5%; British 13.9%; both Scottish and British 8.2%; minority ethnic background 12.9%

**Languages:** English (official language); Scots 46.2%; 2.5% Gaelic  
**Religions:** 51.1% no religion; 20.4% Church of Scotland; 13.3% Roman Catholic; 5.1% Other Christian; 2.2% Muslim

**Capital:** Edinburgh

### SCOTCH EGGS

#### INGREDIENTS

- 6 large eggs
- Vegetable oil (for frying)
- 1 cup all-purpose flour
- Kosher salt, freshly ground pepper, mustard
- 1 cup finely crushed corn flakes
- 7 ounces (¾ cup) fresh breakfast sausage, casings removed (if necessary)

#### DIRECTIONS

- Boil 4 eggs to "soft-boiled." Peel and place eggs in a bowl of cold water; cover and chill until cold. Can be made 1 day ahead. Keep chilled.
- Place flour and crushed cornflakes in 2 separate bowls. Divide sausage into 4 equal portions, forming 1 portion of sausage into a thin patty. Lay 1 soft-boiled egg on top of sausage and wrap sausage around egg, sealing to completely enclose. Repeat with remaining sausage and eggs.
- Whisk/blend remaining 2 eggs. Handling 1 sausage-wrapped egg at a time, dip eggs into flour, shaking off excess, then coat in egg wash. Roll in corn flakes to coat.
- DO AHEAD: Can be made 1 day ahead. Keep refrigerated, uncovered.
- Pour in oil to a depth of 2 inches and heat over medium heat to 375 F.

#### TO COOK:

- Deep-fry eggs, turning occasionally and maintaining oil temperature of 350 F until sausage is cooked through and breading is golden brown and crisp, 5 to 6 minutes.
- Use a slotted spoon to transfer eggs to paper towels to drain. Season lightly with salt and pepper.
- Serve warm with mustard.

Sources: CIA World Factbook; National Records of Scotland; SPIFFS



Bulgarian folklore dance group "Sharenitsa." | SPIFFS



Serbian boys in traditional clothing. | SPIFFS



Tatiana Roney, Russian Village. | Nikita Rudikov, SPIFFS

Nicole Schmuckova and Kathy Nguyen from Barron Collier High School in Naples, look at gifts from the Russia booth, at the 28th annual SPIFFS Folk Fair. | Times (2003)



Tampa Bay Times, February 1976





## SERBIAN

**Country:** Republic of Serbia

**Continent:** Europe

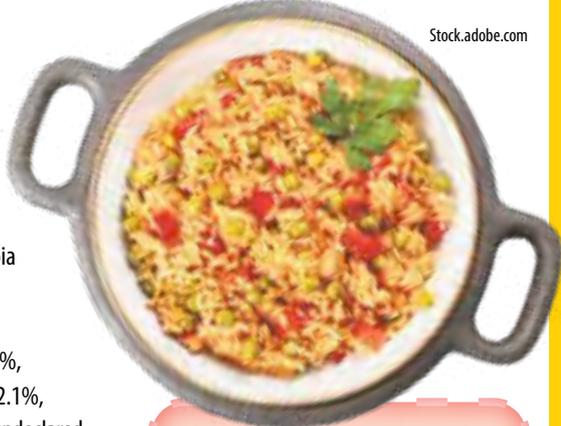
**Population:** 6,652,212

**Ethnic groups:** Serb 83.3%, Hungarian 3.5%, Romani 2.1%, Bosniak 2%, other 5.7%, undeclared or unknown 3.4%

**Languages:** Serbian (official) 88.1%, Hungarian 3.4%, Bosnian 1.9%, Romani 1.4%, other 3.4%, undeclared or unknown 1.8%

**Religions:** Orthodox 84.6%, Catholic 5%, Muslim 3.1%, Protestant 1%, atheist 1.1%, other 0.8% (includes agnostics, other Christians, Eastern, Jewish), undeclared or unknown 4.5%

**Capital:** Belgrade (Beograd)



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### SERBIAN CASSEROLE DJUVEC

#### INGREDIENTS

- 1/2 cup oil
- 2 pounds meat, cut into bite-sized pieces. Can use chicken or beef.
- 1 1/2 pounds onion
- 3 1/4 pounds tomatoes
- 1 medium-sized eggplant
- 1 green pepper
- 2 zucchini
- 2 celery stalks, sliced
- 2 cups water
- 1/4 cup vegetable oil
- 1 cup rice
- Parsley
- Salt and pepper, to taste

#### DIRECTIONS

- Cut the tomatoes into slices. Chop the onions into about 1/4 inch pieces. Peel and cut the eggplant, green pepper and zucchini into medium-sized pieces.
- Mix the onions, eggplant, green pepper, zucchini and celery in a large bowl with the oil.
- Add salt and pepper to taste.
- In a casserole dish, layer the ingredients in this order.
  - First, place half of the sliced tomatoes.
  - Top with half of the vegetable mixture.
  - Add the meat.
  - Then add the other half of the vegetables, the uncooked rice and top with the remainder of the tomato slices.
  - Pour the water over the casserole.
  - Cover and bake in a 350°F oven for 2 hours. Serve from the dish in which you prepared the Djuvec.



## TAIWANESE

**Country:** Taiwan

**Continent:** Asia

**Population:** 23,595,274

**Ethnic groups:** Han Chinese (including Holo, who are approximately 70% of Taiwan's population, Hakka, and other groups originating in mainland China) more than 95%, indigenous Malayo-Polynesian peoples 2.3%

**Languages:** Mandarin (official), Min Nan, Hakka dialects, approximately 16 indigenous languages

**Religions:** Buddhist 35.3%, Taoist 33.2%, Christian 3.9%, folk religion (includes Confucian) approximately 10%, none or unspecified 18.2%

**Capital:** Taipei

## TAIWANESE SCALLION PANCAKES (CONG YOU BING)

#### INGREDIENTS

##### For the dough

- 2 cups all-purpose flour (around 300g)
- 3/4 cup boiling water (around 150ml)
- 1/4 cup room temperature water (around 60ml)
- 1/2 teaspoon salt
- 1 tablespoon vegetable oil

##### For the scallion filling

(to make an oil paste for the pancakes)

- 1 cup finely chopped scallions (green onions)
- 2 tablespoons all-purpose flour
- 4 tablespoons neutral vegetable oil (e.g., canola, vegetable oil)
- 1/4 teaspoon salt
- 1/4 teaspoon Chinese five-spice powder (optional)

##### For frying

- Vegetable oil

##### For dipping sauce (optional)

- 3 tablespoons soy sauce
- 1 tablespoon Chinese black vinegar or rice vinegar
- 1 clove garlic, finely minced
- 1 tablespoon chopped scallion
- Pinch of sugar

#### DIRECTIONS

##### Make the dough

- Combine flour and salt in a large bowl.
- Slowly pour in the boiling water while stirring continuously with chopsticks or a fork until small clumps form.
- Add the room-temperature water and the 1 tablespoon of oil. Knead the dough with your hands for a few minutes until it comes together in a ball and no dry spots remain. The dough should be soft.
- Cover the dough with plastic wrap or a damp towel and let it rest for at least 30 minutes to allow the gluten to relax, making it easier to roll out.



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#### Assemble the pancakes

- Make the scallion oil paste: In a small bowl, mix the chopped scallions, 2 tablespoons flour, 4 tablespoons oil, salt, and five-spice powder (if using).
- Divide the rested dough into 4 equal pieces.
- Roll one piece of dough out on a lightly oiled surface into a very thin rectangle, around 2 millimeters thick.
- Spread a thin, even layer of the scallion oil paste mixture over the surface of the dough, leaving a small border around the edges.
- Roll the dough up tightly from one long edge to form a long, tight log (like a jelly roll). Press out any air bubbles as you roll.
- Coil the log into a snail or spiral shape. Tuck the end underneath the coil to seal it.
- Flatten the coiled dough slightly with your palm, then use a rolling pin to roll it out into a flat, round pancake about 7–8 inches in diameter. Don't worry if some scallions poke through.
- Repeat the process for the remaining dough pieces. For best results, let the formed pancakes rest for another 15–30 minutes before frying.

#### Cook the pancakes

- Heat a thin layer of oil in a non-stick or well-seasoned pan over medium-low heat.
- Place a pancake in the pan and cook for about 3 minutes per side until golden brown and crispy. You can use two spatulas to gently press in from the edges toward the center while frying to help separate the layers.
- Remove the cooked pancake from the pan and drain any excess oil on paper towels.



SPIFFS



## THAI

**Country:** Thailand

**Continent:** Asia

**Population:** 69,920,998

**Ethnic groups:** Thai 97.5%, Burmese 1.3%, other 1.1%, unspecified <0.1% (2015 est.)

**Languages:** Thai (official) only 90.7%, Thai and other languages 6.4%, only other languages 2.9% (includes Malay, Burmese); English is a secondary language among the elite.

**Religions:** Buddhist 92.5%, Muslim 5.4%, Christian 1.2%, other 0.9% (includes animist, Confucian, Hindu, Jewish, Sikh, and Taoist)

**Capital:** Bangkok

## THAI OMELET (KAI JEOW)

### INGREDIENTS

- 3 large eggs
  - 2 teaspoons fish sauce\*  
(authentic fish sauce only has 2 ingredients - fish & salt)
  - 1/4 teaspoon brown sugar
  - 1 scallion, minced
  - 1/4 teaspoon black pepper
  - 2 to 3 tablespoons vegetable oil
  - Optional: 1/2 Thai chili to start, minced.
- Other fillings, such as proteins or veggies, up to one cup total.  
Important note, the skillet must be hot before starting.



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### DIRECTIONS

- Whisk all of the ingredients except oil together.
- Heat oil in small saute pan (8") until smoking hot.
- Pour egg mixture into pan slowly and carefully, scraping bowl.
- Once firm (3-4 minutes), flip the omelet over.
- Cook until bottom side is browned, 15-60 seconds.
- Remove and plate, let cool a minute before eating.
- Serve with sides of cucumber, rice, hot sauce, or anything you like.

\*Necessary for the recipe.



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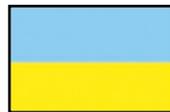
## UKRAINIAN CHEESE CAKE

### INGREDIENTS

- 3/4 of a box of vanilla or graham wafers crushed
- 1/3 cup melted butter
- 3 8-ounce packages cream cheese
- 3 eggs
- 2/3 cup sugar
- 1 teaspoon vanilla
- 1 small can cherry pie filling
- 3 tablespoons sugar
- 1 teaspoon vanilla
- 1 cup sour cream

### DIRECTIONS

- Mix wafer crumbs and butter.
- Line bottom and sides of a 9x13 inch pan with the crumb mixture.
- In a mixing bowl, beat cream cheese until light and fluffy.
- Add eggs one at a time.
- Add sugar and continue beating.
- Add vanilla.
- Pour into crust.
- Bake at 375°F for 30 minutes.
- Cool.
- Pour pie filling over the cake.
- Mix the 3 tablespoons of sugar with the vanilla and sour cream.
- Pour over pie filling.
- Bake at 400°F for 5 to 8 minutes.



## UKRAINIAN

**Country:** Ukraine

**Continent:** Europe

**Population:** 35,661,826

**Ethnic groups:** Ukrainian 77.8%, Russian 17.3%, Belarusian 0.6%, Moldovan 0.5%, Crimean Tatar 0.5%, Bulgarian 0.4%, Hungarian 0.3%, Romanian 0.3%, Polish 0.3%, Jewish 0.2%, other 1.8%

**Languages:** Ukrainian (official) 67.5%, Russian (regional language) 29.6%, other (includes Crimean Tatar, Moldovan/Romanian, and Hungarian) 2.9%

**Religions:** Orthodox (includes the Orthodox Church of Ukraine (OCU), Ukrainian Autocephalous Orthodox Church (UAOC), and the Ukrainian Orthodox - Moscow Patriarchate (UOC-MP)), Ukrainian Greek Catholic, Roman Catholic, Protestant, Muslim, Jewish

**Capital:** Kyiv



Ukraine dancers. | SPIFFS

Celine Wang clings to her mother, Lihua Li, during the 32nd annual SPIFFS Parade of Nations. | Times (2007)



## VIETNAMESE

**Country:** Vietnam

**Continent:** Asia

**Population** 105,758,975

**Ethnic groups:** Kinh (Viet) 85.3%, Tay 1.9%, Thai 1.9%, Muong 1.5%, Khmer 1.4%, Mong 1.4%, Nung 1.1%, other 5.5%

**Languages:** Vietnamese (official); English (often as a second language); some French, Chinese, and Khmer; mountain-area languages (including Mon-Khmer and Malayo-Polynesian)

**Religions:** Catholic 6.1%, Buddhist 5.8%, Protestant 1%, other 0.8%, none 86.3%

**Capital:** Hanoi (Ha Noi)



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## VIETNAMESE ICED COFFEE

### INGREDIENTS

- 4 cups water
- 1/2 cup dark roast ground coffee beans
- 1/2 cup sweetened condensed milk, divided
- 16 ice cubes

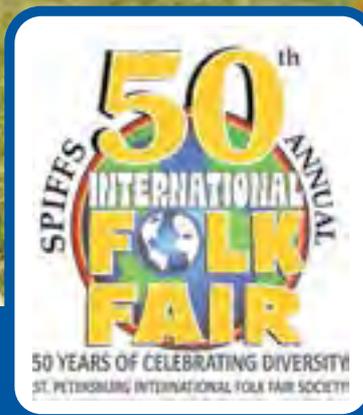
### DIRECTIONS

- Brew coffee with your usual method
- Put 2 tablespoons of the condensed milk in the bottom of 4 coffee cups
- Pour in brewed coffee and stir until milk is dissolved
- Pour over ice cubes in tall glasses to serve.

Sources: CIA World Factbook; SPIFFS



Anna Smalling and Katie Bunner try out the moves of Thai dancers on stage as they wait to perform Russian folk dance with other students from the Academy of Ballet Arts. | Times (2011)



2025 Takamatsu Student Exchange Ambassadors (from left to right): Rachel Eeten, Jayda Parkes-Quarrie, Sawa Fujii, Mayor Ken Welch, Hayato Furuichi, Jared Jackson, and Aya Utsunomiya. | SPIFFS



# SPIFFS

St. Petersburg International Folk Fair Society is made up of member cultures, representing many of the ethnicities living in Florida.

In addition to the annual Folk Fair, in which member groups highlight the culture, ethnic crafts, foods, and entertainment from their respective cultures, SPIFFS and its member groups offer a variety of services to the community.

The 50th Annual St. Petersburg International Folk Fair features two dozen nations' food, dance, music, drinks and games and more from around the globe. The 2026 fair will take place March 5-7 at England Brothers Park, 5010 81st Ave. N in Pinellas Park. You can learn more about the folk fair online at [spiffs.org](http://spiffs.org).

If you represent a cultural group that is interested in joining, please contact SPIFFS at [info@spiffs.org](mailto:info@spiffs.org).

## SPIFFS services

**Speakers bureau:** Folk artists and ethnic resource volunteers visit schools and other community venues to discuss the heritage of their ethnic group, share their music, dance, arts and crafts, and sometimes demonstrate ethnic food specialties.

**Language bank:** More than 100 individuals handling more than 30 languages and dialects serve as translators and interpreters for the community in courts, hospitals and schools and assist local city and county officials with translations for visiting dignitaries.

**Folk dance groups:** Many member groups have dance groups that are available to perform throughout the community.

For more information, go to [spiffs.org](http://spiffs.org)



SPIFFS Board of Directors

## St. Petersburg sister cities

Sister Cities International was created under President Dwight D. Eisenhower's administration in 1956. He envisioned a network that would be a champion for peace and prosperity by fostering bonds between people from different communities around the world. By forming these relationships, Eisenhower reasoned, people from different cultures could understand, appreciate and celebrate their differences while building partnerships that would lessen the chance of new conflicts.

Since its inception, the Sister Cities International network has played a key role in renewing and strengthening global relationships. With the advent of the internet and other new technologies, the world has grown smaller and the relationships and interactions between the U.S. and other nations are more complex than ever.

St. Petersburg, Florida, and Takamatsu, Japan, became Sister Cities in 1961. Throughout the years, the two sister cities have exchanged student ambassadors, city workers, softball teams and more.

In 2016, St. Petersburg gained its second Sister City with Isla Mujeres, Mexico. St. Petersburg also has Friendship City relationships with Figueres, Spain, and St. Petersburg, Russia.

The city of St. Petersburg has appointed SPIFFS the task of supporting and managing the Sister Cities and Student Ambassador programs. You can find out more about St. Petersburg's Sister City Program and access Takamatsu Student Exchange applications on this site: [stpete.org/visitors/sister\\_cities\\_international\\_relations.php](http://stpete.org/visitors/sister_cities_international_relations.php)

## About NIE

The Pulitzer Prize-winning Tampa Bay Times is the largest daily newspaper in Florida. Locally owned and independent, the Times has long been celebrated for its outstanding and credible journalism, practiced with integrity in the public interest. The Times has been part of the Tampa Bay community for more than 140 years.

The Tampa Bay Times Newspaper in Education program (NIE) is a cooperative effort between schools and the Times to encourage the use of newspapers in print and electronic form as educational resources – a "living textbook." Since the 1970s, NIE has served educators, students and families in the Tampa Bay area by providing classroom access to the Times plus award-winning original educational publications, teacher guides, lesson plans and educator professional development resources – all at no cost to schools, teachers or families.



Our educational resources fall into the category of informational text, a type of nonfiction text. The primary purpose of informational text is to convey information about the natural or social world.

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Recipes provided by SPIFFS

Maps and flags courtesy of CIA World Factbook and Wikimedia Commons

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## Florida Standards

This publication and its activities incorporate the following Florida Standards for grades four through twelve.

**Florida Standards:** MA.412.MTR.1.1; MA.412.MTR.7.1; MA.412.M.1.2; SC.412.P.9.1; SC.8.P.9.3; SC.912.P.8.2; SS.4.A.1.1; SS.4.A.1.2; SS.4.A.6.2; SS.4.A.8.2; SS.5.G.1.1; SS.5.G.4.1; SS.6.G.1.4; SS.6.G.2.2; SS.6.W.1.3; SS.8.A.4.18; SS.912.G.1.1; SS.912.G.1.4; ELA.412.EE.1.1; ELA.412.EE.2.1; ELA.412.EE.3.1; ELA.412.EE.4.1; ELA.412.EE.5.1; ELA.412.EE.6.1; ELA.412.F.1.3; ELA.412.F.1.412; ELA.412.R.2.1; ELA.412.R.2.2; ELA.412.R.2.412; ELA.412.R.3.2; ELA.412.C.1.2; ELA.412.C.1.3; ELA.412.C.1.412; ELA.412.C.1.5; ELA.412.C.2.1; ELA.412.C.3.1; ELA.412.C.412.1; ELA.412.C.5.1; ELA.412.C.5.2; ELA.412.V.1.1; ELA.412.V.1.3