



## Christmas in Brazil

By: Peter



# Population

- The population of Brazil is 200.4 million in 2014.

# Date of Christmas

- The date of Christmas in Brazil is December, 25.



This is the map of Brazil



# How to say Merry Christmas in Brazil

In Brazil, they say Feliz Natal.



# Is there a tree?

- Yes. They have a tree but not in their homes. It's in the middle of Brazil. The tree has stars on it. Everyone goes in town and they celebrate by launching fireworks in the air.



# Is there Santa in Brazil?

- Yes. His name is Papai Noel. He wears light silk clothing because it's so hot in Brazil. He's not fat. He's tall.





# The Important Christmas Characters In Brazil

- It is Papai Noel. He gives the kids presents in people's socks that they put out.







# Traditional food on Christmas in Brazil

- The traditional food is Brazilian Feijoada. Here's the recipe. 1. Soak the black beans in enough cold water to cover generously for at least 6 and up to 12 hours in the refrigerator. In a separate container, soak the corned beef in the refrigerator overnight in enough cold water to cover.
- 2. Drain the corned beef and place it in large Dutch oven along with the smoked spareribs or chops, bacon, beef, ham hock, and pig's foot. Add enough broth or water to cover the meats. Add the bay leaf, cover the Dutch oven, and bring the broth to a simmer over low heat, skimming as necessary. Simmer until the meats are all tender, removing them from the broth as they become fork-tender (20 to 30 minutes for the spareribs or chops; 45 minutes to 1 hour for the other meats), and transfer them to a bowl. When all of the meat has been removed from the Dutch oven, strain the broth. (You can cool the meats and broth now and continue the cooking the next day.
- 3. Drain the soaked beans and rinse well. Place them in the Dutch oven and add enough of the strained broth to cover the beans. Bring the broth to a boil over medium high heat and then immediately reduce the heat for a slow simmer, skimming as necessary, until the beans are tender and creamy to the bite, 1 1/2 to 2 hours. Season to taste with salt. Drain the beans, reserving their cooking liquid separately.
- 4. Heat the oil over the Dutch oven over medium heat until it shimmers. Sauté the onion in the oil, stirring frequently, until golden, about 10 minutes. Add the chorizo, garlic, scallions, and jalapeño; sauté, stirring frequently, until very hot and aromatic, about 5 minutes. Return the drained beans to the Dutch oven along with enough of the strained liquid from the beans to make a good, stew-like consistency. Simmer until the feijoada is very flavorful, 10 to 15 minutes. Lightly mash some of the beans with the back of a spoon to thicken the sauce, if desired. Season to taste with salt and pepper.
- 5. Remove the meat from the ham hocks and cut it into medium dice. Remove the rind from the bacon and cut it into a medium dice. Add the diced ham and bacon to the beans and simmer 15 minutes. Slice the corned beef, beef, and separate the spareribs into portions. Add them to the beans and continue to simmer until the feijoada is very flavourful and thickened, about 15 minutes

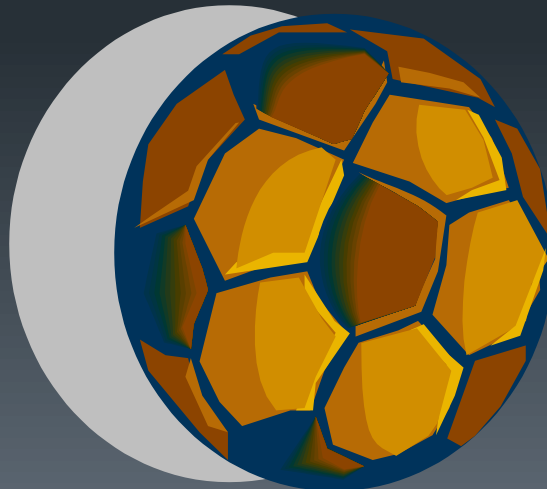
# What do kids get for Christmas in Brazil

- If your bad, you would get coal. If your good, you get toys. Some children don't get presents like people who live on the street because Papai Noel don't make enough presents for the children in Brazil.



# Unique Things

They have a contest to see who can make a tree of glass. The biggest tree will win also the kids play soccer on Christmas because Brazil has no snow.





# Resources

- My resources are [History Channel.com](http://HistoryChannel.com)
- [Christmas.com](http://Christmas.com)
- [World of Christmas.com](http://WorldofChristmas.com)
- [The Holiday Spot.com](http://TheHolidaySpot.com)
- [North Pole.net](http://NorthPole.net)
- [Worldbook.com](http://Worldbook.com)



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- [NorthPole.net](http://NorthPole.net)
- [Worldbook.com](http://Worldbook.com)
- [Crewsnest.com](http://Crewsnest.com)
- [ThehistoryofChristmas](http://ThehistoryofChristmas)

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