

# Spike Story

A boy was chasing a bird. He got a spike in his foot. He saw a lady trying to light a fire in her tandoor (urn-shaped oven usually made of clay). The boy asked her to give him a needle to get out the spike and put it in her tandoor, and it would turn on. She gave him the needle. He got the spike out and put it in her tandoor. Her tandoor was on and she made bread. The boy came back to her. He asked for his spike back or all her bread. She gave him the bread and he went away.

He saw some boys having milk while they were looking after sheep. He gave them the bread and went to play with the sheep. When he came back, there was nothing left for him to eat. He said, "Give me back my bread or the seven sheep". They gave him the seven sheep and he went on his way.

He saw some people having tasteless food at their wedding party. He gave them the sheep and went to have fun. When he came back, there was nothing left for him to eat. He said, "Give me back my sheep or the bride." They gave him the bride and he walked away.

On his way, he saw a boy playing a Trumpet. He asked the boy to swap the Trumpet with the bride.

He stood on a rock and said: I swapped the spike for bread, bread for sheep, sheep for bride, and bride for Trumpet.

He dropped the Trumpet and it broke down.

He asked the rock: Why did you break my Trumpet?

The rock said: Why does the grass grow under me?

He asked the grass: Why do you grow under the rock?

The grass said: Why does the sheep eat me?

He asked the sheep: Why do you eat grass?

The sheep said: Why does the wolf eat me?

He asked the wolf: Why do you eat the sheep?

The wolf said: Why does the mouse eat my stuff?

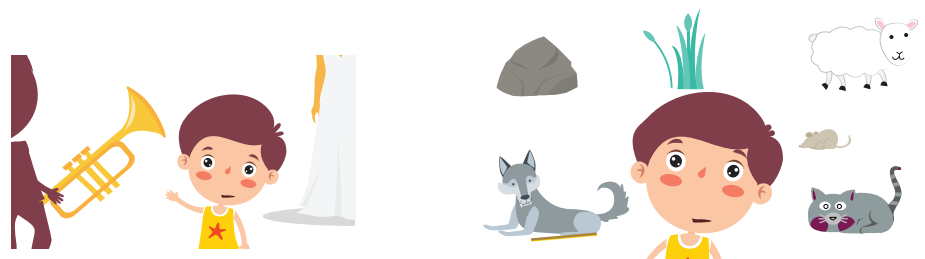
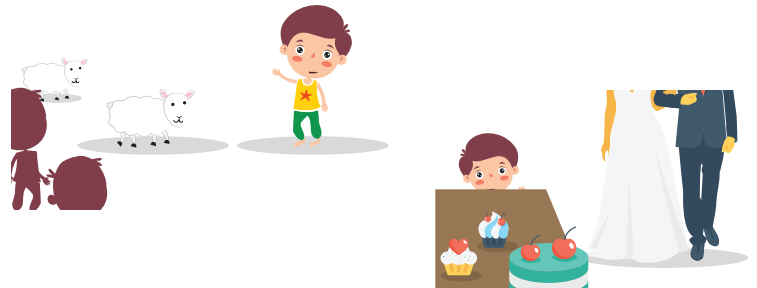
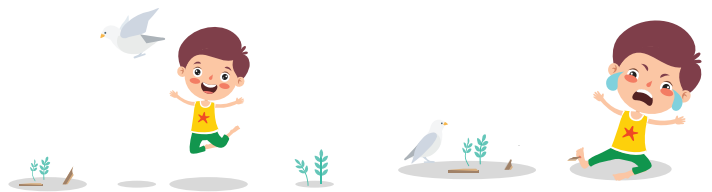
He asked the mouse: Why do you eat the wolf's stuff?

The mouse said: Why does the cat eat me?

He asked the cat: Why do you eat the mouse?

The cat said: "I eat you and you and you".

Then he ran away.



# Counting

1



2



3



4



5



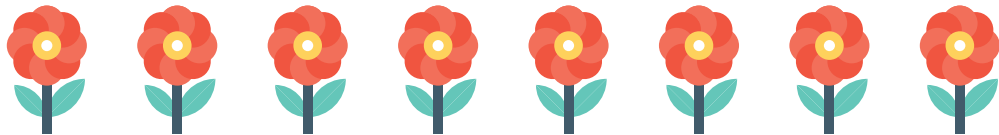
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7



8



9



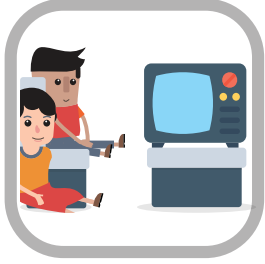
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# Days of the week



Monday



Tuesday



Wednesday



Thursday



Friday



Saturday



Sunday

# Traditional Ezidi Recipe

## Recipe: Kulicha

### Ingredients:



Flour 1 Kg (3 cups)



Water 2 cups



Eggs 6 eggs



Sugar 30 gm



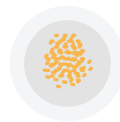
Salt 1 teaspoon



Milk 1 cup



Yeast 2 teaspoons



Sesame 200 gm



Butter 100 gm



Coconut powder 200 gm



Dates (optional) 300 gm

### Steps:

1. Mix the flour with yeast, sugar, and salt.
2. Add eggs, some water, and milk.
3. Blend together well until it turns to dough.
4. Make some rolls of dough and leave it to rest for an hour.
5. For the filling: Mix some sugar, sesame, and water. Coconut powder and dates are optional.
6. When the filling is ready, fill the dough with it.
7. Make them into round shapes or any other shape you like. A food shape cutter could be used.
8. Put the Kulicha in a tray and bake in the oven for 15 minutes.
9. Take the Kulicha out of the oven and leave to cool.
10. Serve with a cup of tea or milk.

# Count fingers and toes



# Traditional Ezidi Recipe

## Recipe: Shilik

### Ingredients:



Flour 1 Kg (3 cups)



Butter



Salt 1 teaspoon



Water 2 cups

### Steps:

1. Mix the flour, water, and salt.
2. Stir well to blend.
3. Add some butter to a hot pan.
4. Add the mix of flour, water, and salt to the pan.
5. Wait three minutes for the mix to be toasted.
6. Flip over to let the other side be toasted. Wait for three minutes.
7. When it's ready, add butter and sugar over shilik.
8. Serve with a cup of tea.