

The Plurinational State Of Bolivia



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Map Of Bolivia with the capital (Sucre) and the seat of government (La Paz) shown



Bolivia Is A Unitary Presidential Constitutional Republic



Evo Morales,
Bolivia's President



Demographics

55% Amerindian

30% Mestizo

15% White

78% Roman Catholic

19% Protestant

3% Non Religious

Population: 10 million



Languages In Bolivia

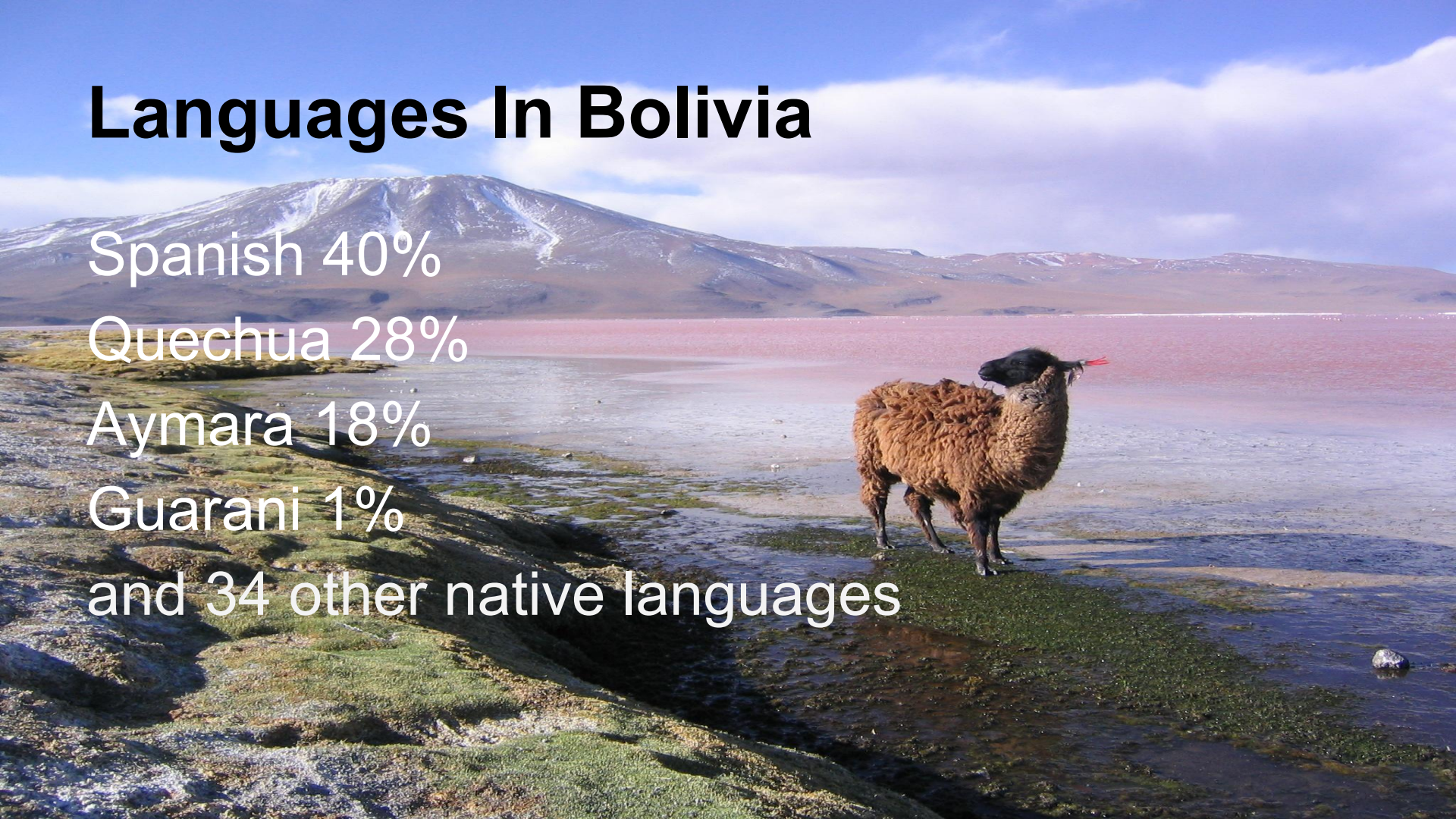
Spanish 40%

Quechua 28%

Aymara 18%

Guarani 1%

and 34 other native languages



Currency In Bolivia

Bolivian currency is called the Boliviano

1 Boliviano = .14 USD

Average monthly income is 1,378 Bs. (\$293)



Major Imports/Exports Of Bolivia

Bolivia exports natural gas, soybeans and soy products, crude petroleum, zinc ore, and tin.

They import petroleum products, plastics, paper, aircraft and aircraft parts, prepared foods, automobiles, insecticides



Popular Food In Bolivia

Saltena: A type of Empanada popular in Bolivia, commonly made with beef, pork, or chicken.

- For the filling: 1 (.25) ounce package of unflavored gelatin, 3 potatoes peeled, 1 1/2 tablespoons olive oil, 1 chopped onion, 1 1/2 lbs. ground beef, 1 (10 ounce) package of frozen peas, thawed, 1 spring onion, sliced, 1/2 cup fresh parsley, chopped, 4 teaspoons white sugar, 2 teaspoons paprika, 1/4 teaspoon ground cumin, 1 1/2 teaspoons salt, 1/4 teaspoon black pepper, 3 tablespoons jalapeno sauce, 1/2 cup cold water, 1 (2.25 ounce) can sliced black olives, drained, 1 cup raisins, soaked in water and drained,
- For the Dough: 6 cups all-purpose flour, 1/4 cup white sugar, 1 teaspoon salt, 1 cup butter, cubed, 1 1/2 cups hot water, 2 eggs, beaten, 2 teaspoons water, 1 tablespoon paprika

Cooking Instructions: Bring a large pot of lightly salted water to a boil. Add ziti pasta, and cook until al dente, about 8 minutes; drain. In a large skillet, brown onion and ground beef over medium heat. Add spaghetti sauce, and simmer 15 minutes. Preheat the oven to 350 degrees F (175 degrees C). Butter a 9x13 inch baking dish. Layer as follows: 1/2 of the ziti, Provolone cheese, sour cream, 1/2 sauce mixture, remaining ziti, mozzarella cheese and remaining sauce mixture. Top with grated Parmesan cheese. Bake for 30 minutes in the preheated oven, or until cheeses are melted.

Fun Facts About Bolivia

Bolivia receives over 5000 mm of rain a year (5 meters)

Lake Titicaca holds the distinction of being the highest lake in the world (3,812 metres [12,507 ft]) and the deepest navigable lake (281 meters, or 922 ft)

Bolivia's Salar De Uyuni salt beds contain the largest deposit of salt on the planet

August 6 is national Bolivia day

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