

ART
MAKES
ME
SMART®

Around the World



France



Welcome to Art Makes Me Smart Around the World: France!!!!!!!

We have so many great ways for you to learn and explore this amazing country. You can follow along and do the art projects with help from the included video, printable outline, and step-by-step tutorials. Don't forget to color in your flag and hang it up next to the other flags you've done. The links to videos and songs will help you discovery the richness and beauty France offers. Also, don't forget to check out the the addition resources, video links, facts section, recipes, and of course, get into some of the awesome book lists we have waiting for you (you can read any of these books with your eyes or your ears!)

One last thing! You are invited to [join the Art Makes Me Smart private Facebook group](#) where we share what we're making and learning.

Don't be shy! It would mean so much to have you join in and share what you are doing.

Remember, **Art Makes You SMART!**



Your friend,



Hannah





Scan the QR code with your phone

A Note for Parents

Welcome, parents! We are excited for you to embark on this educational journey with your children and explore the wonders of this country together. To help you make the most of this packet, we have prepared some useful tips and suggestions.

The combination of art and education creates a powerful platform for your children to deepen their understanding and create lasting memories!

We hope this packet serves as a springboard for exciting explorations, thoughtful conversations, and cherished bonding moments between you and your children.

Each country packet includes the following:

- Project Supply Lists
- Step-by-Step tutorials (video lessons are in our [digital course here](#))
- Project outlines and reference photo pages
- Multiple pages of facts about the country and its culture
- Blank flag outline to color and display at home
- Book list with suggested books about the country for different age groups AND suggested free audio books
- Links to video resources found on YouTube that can be used to learn more facts about the country and their music and dance
- Multiple traditional recipes that you can make with your kids
- Additional discussion questions
- Reference list of websites and resources used to gather facts
- Map of the world with the country location noted
- QR Codes for easy access to our suggested supplies, books, and online resources for easy access (just scan the code with your phone's camera)

Just remember that kids learn in so many different ways, so don't feel pressured to have them use every element in this packet. Instead, choose what resonates best with your child and your family's preferences.

If you can, take this opportunity to participate in the projects with your children! Engaging in art together not only fosters their creativity and critical thinking but also strengthens your bond as you embark on this educational journey side by side. Cherish these shared moments of discovery and allow their interests to guide the way. The learning process will be an enjoyable and enriching experience for both of you!

If you ever need assistance, you can reach out to us at support@lilyandthistle.com. We are here to help!

And as always, remember Art Makes You Smart!

-Hannah and Team Lily & Thistle

France Projects



French Powdered Wig Portraits



Seurat Pointillism Eiffel Tower

Supplies Needed for Projects

French Powdered Wigs

- Construction paper
- Copy paper
- Oil pastels
- Glue stick
- Scissors

Seurat Pointillism Eiffel Tower

- Printable outline in this packet
- Watercolor paper
- Gouache paint
- Paint brush
- Cup of water

Tips for Younger Artists

- For watercolor, try using water brush pens
- Print any outlines directly on card stock paper instead of watercolor paper (size 8.5 x 11)
- When in doubt crayons and colored markers can be used
- Use a tray (or cookie sheet) to keep art in one place
- Wear an art smock or clothes you don't mind getting dirty

Scan the QR code or click [here](#) to view the exact supplies we used.

France Supplies List



Scan the QR code with your phone

French Powdered Wigs

Step-by-Step Tutorial



Gather all of your supplies and the reference pages in the packet to create your own Marie Antionette, King Louis, or your own portrait wearing a powdered wig.



Draw the shape of the face, then fill in the skin color with your oil pastels. To add shadows, you can use a darker oil pastel to outline the jaw. Then add the nose making a backwards J. Then add two upside down U's and O's to create the eye and add the eyebrows above.



Add the mouth and lips along with the cheek blush on the cheeks. Next you will color in the clothing around the neckline using oil pastels. You can then add the ears by drawing sideways U's that are long. Add some shadow of a darker color to define the ears.



You will now cut strips of approximately one-inch wide pieces from 2-3 sheets of white copy paper. Then curl each sheet of paper by rolling it up. Then you will glue the end of the bottom flap and open it up a little to create a beautiful curl. Keep adding curls to get the shape of the wig for your portrait



If you decide to create the King Louis or your own portrait that you can stick with basic shapes like Marie Antionette for the face, eyes, nose, and mouth.



And that's it! You have have made your own Powdered Wig Portrait. I hope this project inspires you to become more curious about France! Just remember, art helps you to remember things and enjoy what you are learning - Art Truly Does Make You Smart!

Pointillism Eiffel Tower

Step-by-Step Tutorial



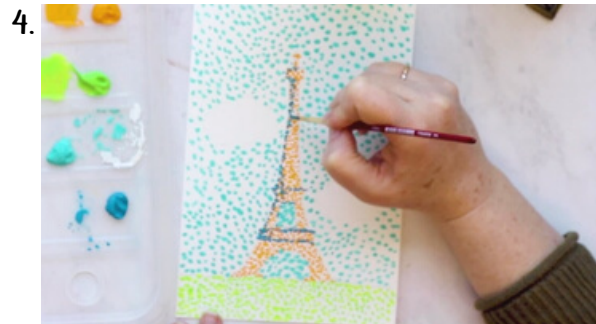
Gather all of your supplies and the reference pages in the packet to get ideas to create your own Pointillism Eiffel Tower painting.



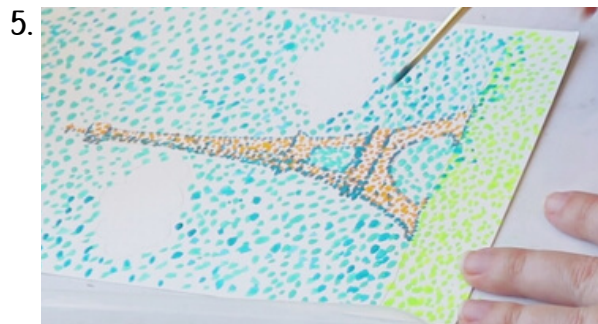
Using the pattern outline provided in the packet, trace your Eiffel Tower on to a half sheet of watercolor paper. Using a small paint brush, add a little bit of water to your yellow gouache paint and begin to create tiny dots with the tip of your paint brush along the tower.



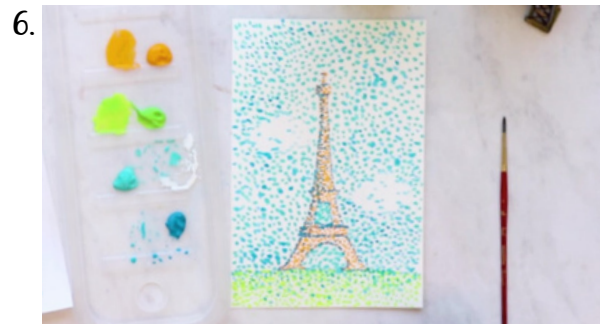
Continue to add small dots in each section of the painting with a blue background for the sky. Just be sure to leave space for clouds if you'd like to add them to your painting. Then add green for the grass at the base of the tower.



Next you will go back in with some darker color dots to add some shadow similar to the original painting by Seurat. This will help your tower stand out from the background. This adds a pattern and the lights and darks in the painting allow it to have a more 3D effect.



Continue to add some darker dots to the sky and the grass area to give those areas some depth. Just use a light touch and only add it along certain areas to give the painting some depth and shadow areas from the tower.



And that's it! You have made your own Eiffel Tower Pointillism painting. I hope this project inspires you to become more curious about France and try a new art technique! Just remember, Art helps you to remember things and enjoy what you are learning - Art Truly Does Make You Smart!

Project Outlines and Reference Photos

Included you will find reference photos to help you with your projects. You can use these as inspiration or as a guide as you create.

Remember that your project doesn't have to look just like these or even like the sample project. You can add different colors, details, backgrounds, etc.

Just have fun with it! Know before you start that you will have good art days and days that you just can't seem to "get it". This is normal and part of the learning process. Embrace your mistakes and keep going!



Share with Us!

We'd love to see what you're working on! Be sure to share your projects with us in the [**Art Makes Me Smart Private Facebook Group - click here to join!!**](#) (Be sure to use the passcode "ART SMART" when joining!)

The Eiffel Tower by George Seurat

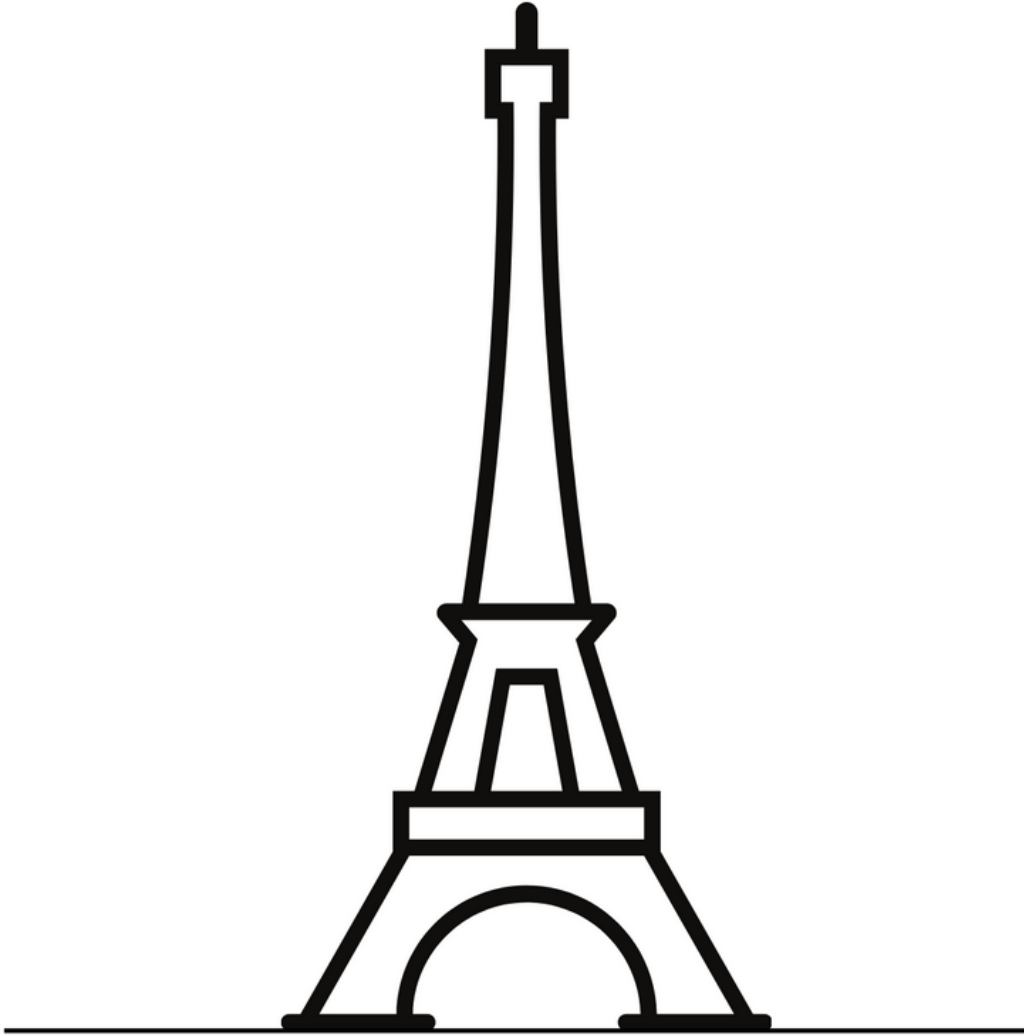
Pointillism



Eiffel Tower Reference Photos



Eiffel Tower Outline



French Powdered Wigs Reference Photos



French Powdered Wigs Reference Photos



All About France



The official name of France is The French Republic.

The largest country in Western Europe, France has long been a gateway between the continent's northern and southern regions. It's lengthy borders touch Germany and Belgium in the north, the Atlantic Ocean in the west, and the Pyrenees mountains and Spain in the south. It also borders the Mediterranean Sea in the southeast, and the Alps, Switzerland, and Italy in the east.



Europe's tallest peak, Monte Blanc, is found in the French Alps at 15,000ft tall!



50% of France is countryside or farmland.



There are beautiful beaches on the southeast coast, home to the French Riviera

Did you know....

France has lots of land area to provide habitat for a wide variety of plants and animals. More than 25 percent of its territory is covered with forest, and another 50 percent is countryside or farmland.

Culture in France

Languages Found in France

French is the official language in France, and is the most commonly spoken language in the European Union. It is spoken by more than 70% of the population.

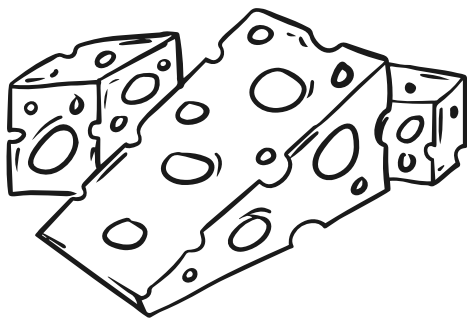
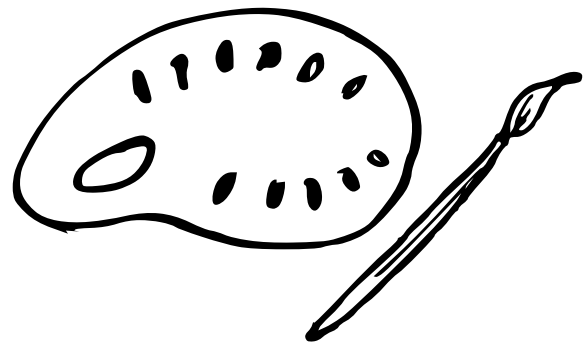
The top three languages spoken in France are French, Algerian Arabic, and Kabyle Algerian Berber.

Bonjour!

Au revoir!

Bonne journée!

France is one of the oldest nations on Earth and the most ethnically diverse country in Europe. These deep and broad influences have made France a world leader throughout history in different aspects of culture, including cuisine, philosophy, music, art, film, fashion, literature, and sport.



France is among the world's largest economies. The country produces many items that other countries buy, including its most famous products – wine and cheese. Other exports include automobiles, electronics and clothing.

Tourism is also a huge industry in France. More than 80 million people visit the country every year, more than any other country on Earth!

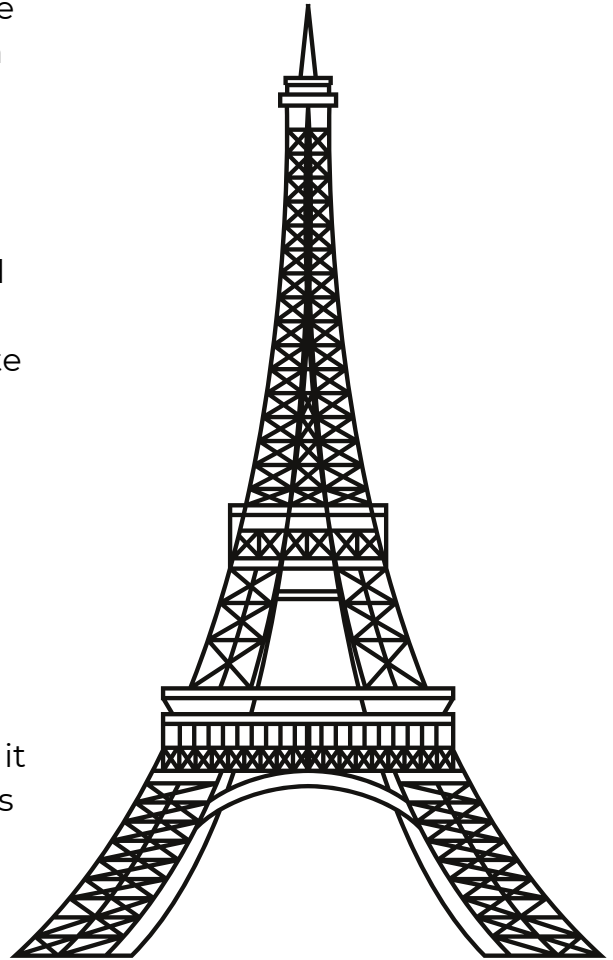
Over the years, France has been through many political crises. Its current government is a combination of presidential and parliamentary systems. The president is elected by the people and is the head of state. A prime minister, chosen by the president, works with the elected parliament to pass laws.

The Eiffel Tower

The Eiffel Tower in Paris, France, is among the most famous landmarks in the world. Known as the Tour Eiffel in French, the tower was designed and built by the French engineer Gustave Eiffel in 1889.

The Eiffel Tower is the result of a contest held by the French government. At the time the government was organizing a fair to celebrate the 100-year anniversary of the start of the French Revolution. Eiffel's plan was chosen from more than 100 plans, though many people criticized the plan because nothing like it had ever been built before.

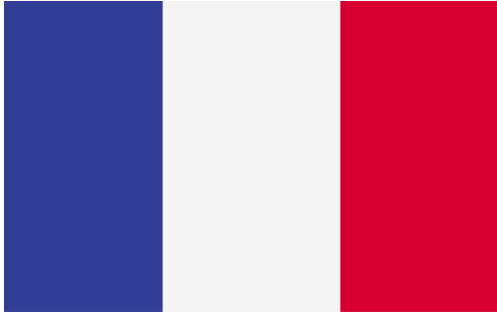
After the fair ended, the Eiffel Tower was almost torn down several times. But Eiffel oversaw changes to the structure that made it more useful. Among them were the additions of a weather station in 1890 and a military telegraph station in 1903. The tower is now a popular tourist attraction.



There's a special apartment at the top of the Eiffel Tower. When Gustave Eiffel designed the tower, he included this so that he could host famous people – especially scientists and engineers. No one else was allowed to access it, but it's open to the public now!

The Eiffel Tower doubled as a secret agent! During World War I—a worldwide conflict that lasted from 1914 to 1918—the French military used the tower's radio and telegraph center to communicate with ground troops and battleships. It also intercepted enemy messages. In 1916 the tower picked up a message about a female spy known as the Mata Hari. Using the captured information, the French military tracked down and arrested the agent.

The Flag of France



Blue has been associated with France since the era of Clovis, the first king to have made it the color of the Army. On the French flag, the blue stripe is traditionally 'attached to the flagpole', in line with the order determined by painter Jacques-Louis David.

It is no accident that the white stripe falls between the other two: as committed Republicans, the emblem's designers no doubt wanted to emphasize that the monarchy must be kept in check. In effect, the white color is 'imprisoned' between the other two, as if they serve as the guarantors of the people's 'control' over royalty. White is generally associated with monarchy.

History of the Flag

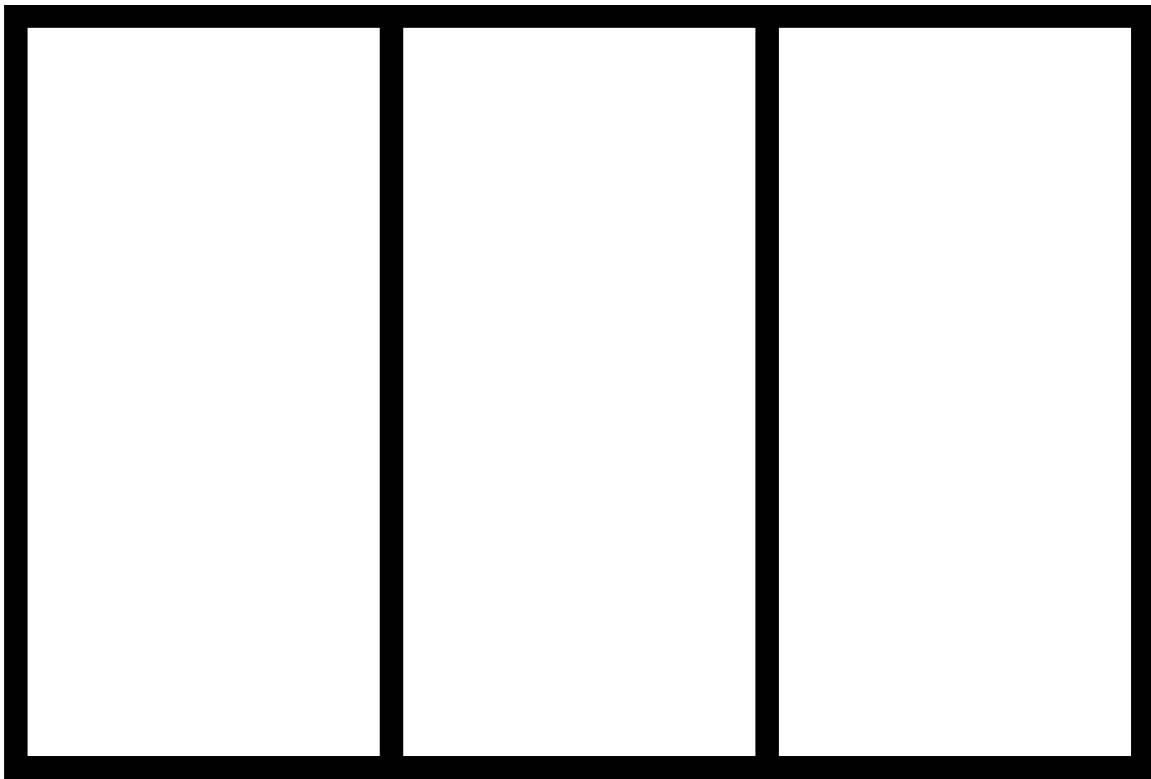
On the 17th of July 1789 Louis 16th of France traveled to the Paris Town Hall where he received a rosette containing three colors of ribbon - red, white, and blue. This rosette was the symbol of the French Revolution and subsequently became the symbol of the First Republic in France. Blue and red were the colors of Paris, and white was the Royal color.

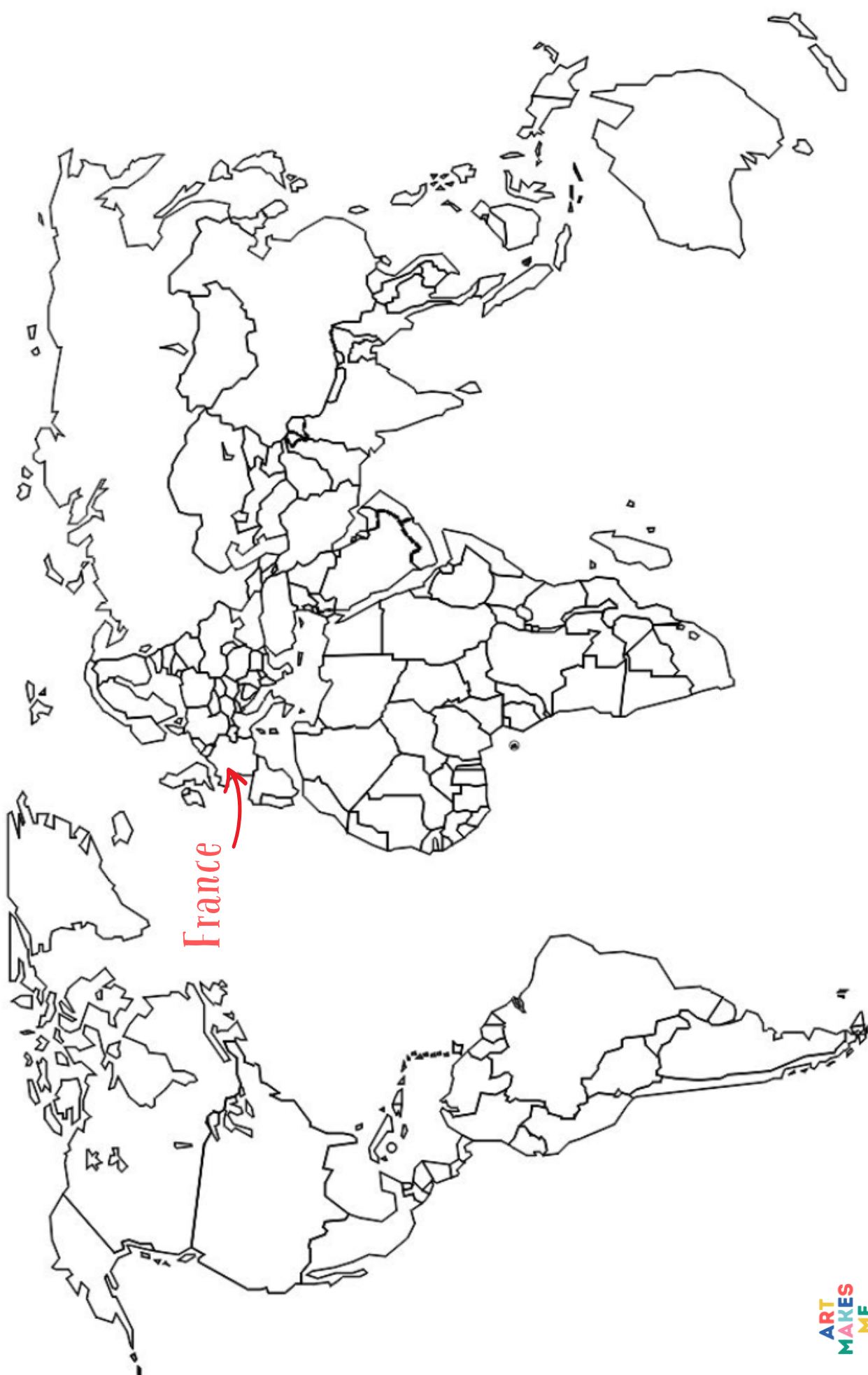
The presentation was very symbolic and represented the 'point of no turning back' since the ceremony gave complete control to the Republicans/revolutionaries. The white had been added by La Fayette, the new head of the National Guard, out of respect for the King.

During the 1848 Revolution, the insurgents sought to impose a red banner as a symbol of bloodshed. Alphonse de Lamartine, a politician, and poet from that era, was an ardent proponent of the blue, white, and red flag, presenting it as a symbol of the Republic and of French military victories. 'France and the tricolor, are one and the same thought, the same prestige – if need be, the same terror to our enemies.' The tricolor, a sign of fraternity and national reconciliation, had to be maintained in the face of a 'flag of blood', symbolizing division. To this day, historians agree that the combination of the three colors reflects the cohesion of the French people.

France's Flag Outline

Print the flag outline below and hang it up with the other flags of countries you have studied so you can remember all that you have learned!





France

Video Lessons from France

Learning about other cultures can teach us so much! Click on the videos below to learn more about France or scan the QR code to visit our resources page.

France Resources



Scan the QR code with your phone



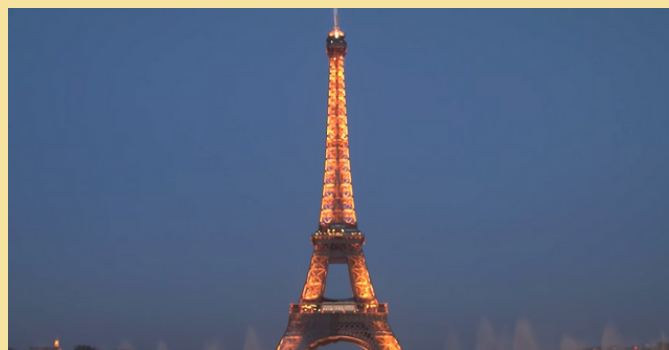
How to Introduce Yourself in French



The Story of the Boy Who Invented Braille



Making the Marie Antoinette Ship Wig



The Eiffel Tower for Kids

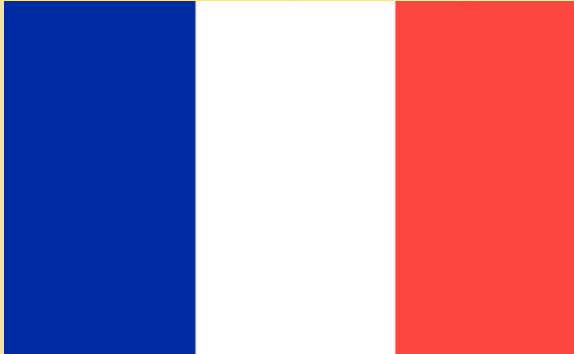


Why Did the French Revolution Start



Fun Facts About France

Music and Dance of France



National Anthem of France



Les Miserables 10th Anniversary Concert



French Music and Scenic Video of Paris and France



France Traditional Dance



French Children Songs Vol. 1



Can Can Dance Routine for Kids

Click the images above to watch the video or scan the QR code to be taken to our resources page for even more songs and dances!

www.artmakesmesmart.com

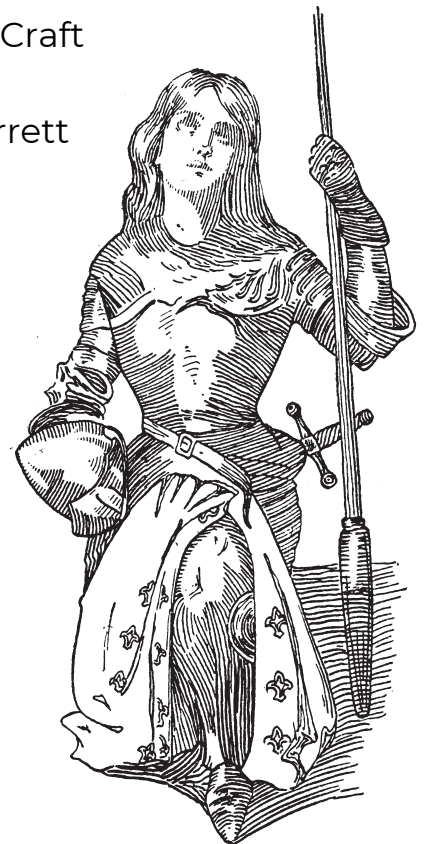
France Resources



Scan the QR code with your phone

Picture Book List

- Anatole by Eve Titus
- Dodsworth in Paris by Tim Egan
- Everybody Bonjours! by Leslie Kimmelman, Sarah McMenemy
- Who Stole Mona Lisa? by Ruthie Knapp, Jill McElmurry
- Madame Martine by Sarah S. Brannen
- Degas and the Little Dancer by Laurence Anholt
- Minette's Feast: The Delicious Story of Julia Child and Her Cat by Susanna Reich, Amy June Bates
- The invention of Hugo Cabret (Hugo) by Brian Selznick
- Henri's Scissors by Jeanette Winter
- The Magical Garden of Claude Monet by Laurence Anholt
- Manfish: A Story of Jacques Cousteau by Jennifer Berne, Éric Puybaret
- Stone Angel by Jane Yolen, Katie May Green
- Marie Antoinette Paper Dolls by Tom Tierney
- Sleeping Beauty by Mahlon F. Craft, K.Y. Craft
- Beauty and the Beast by Mahlon F. Craft, Kinuko Y. Craft
- Cinderella by K. Y. Craft
- Beauty and the Beast by Max Eilenberg, Angela Barrett
- The Man Who Walked Between the Towers by Mordicai Gerstein
- Mirette on the High Wire by Emily Arnold McCully
- Madeline Series by Ludwig Bemelmans
- Joan of Arc by Josephine Poole, Angela Barrett
- Stone Soup by Marcia Brown



Young Adult Book List

(best for ages 10 and up or great read-alouds)

- The Family Under the Bridge by Natalie Savage Carlson, Garth Williams
- The Little Prince by Antoine de Saint-Exupéry, Richard Howard
- The Twenty-One Balloons by William Pene du Bois
- Louis Braille: The Boy Who Invented Books for the Blind by Margaret Davidson, Janet Compere
- Out of Darkness: The Story of Louis Braille by Russell Freedman, Kate Kiesler
- Louis Pasteur by John Hudson Tiner, Michael L. Denman
- Marie Curie for Kids: Her Life and Scientific Discoveries, with 21 Activities and Experiments by Amy M. O'Quinn
- Who Was Marie Curie? by Megan Stine, Who HQ
- Madame Curie: A Biography by Eve Curie, Vincent Sheean
- Who Was Marie Antoinette? by Dana Meachen Rau, Who HQ
- Les Misérables: Children's Edition by Matt Larsen, Victor Hugo
- Les Miserables (A Stepping Stone Book) by Monica Kulling, Victor Hugo
- Les Misérables by Marcia Williams
- Les Misérables (Classics Illustrated) by Victor Hugo, Norman Nodel
- Les Miserables (Enriched Classics) by Victor Hugo
- Sterling Biographies: Jacques Cousteau: A Life Under the Sea by Kathleen Olmstead
- The Count of Monte Cristo: Abridged Edition by Alexandre Dumas
- The Count of Monte Cristo (Great Illustrated Classics) by Alexandre Dumas
- The Three Musketeers (Classics Illustrated) by Alexandre Dumas, George Evans
- The Three Musketeers (Wordsworth Classics) by Alexandre Dumas
- The Man in the Iron Mask (Wordsworth Classics) by Alexandre Dumas
- A Tale of Two Cities by Charles Dickens
- A Tale of Two Cities: Classics Illustrated by Charles Dickens, George Evans
- The Scarlet Pimpernel Annotated Edition by Emmuska Orczy

Click here to view the books lists
and listen to free audio books



France Resources



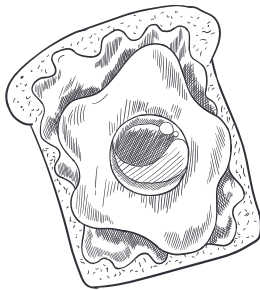
Scan the QR code with your phone

Traditional Recipes from France

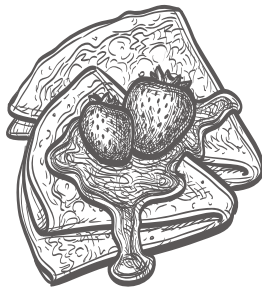


French Macarons

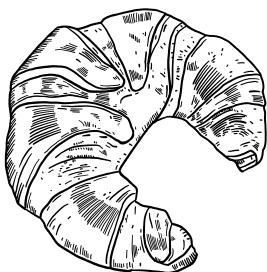
<https://www.monpetitfour.com/french-macarons-recipe/>



Croque Madame



French Crepes



Easy French Croissants

Ask the chef...

- What can you discover about this recipe?
- How long do you think these recipes have been around?
- How do the recipes from this country compare to recipes you have tried before?

French Macarons



Ingredients

Macaron shells:

- 3/4 cup almond meal or almond flour
- 1 1/2 cups powdered sugar
- 1/4 cup granulated sugar
- 3 egg whites
- gel food dye

Mascarpone filling:

- 1/2 cup unsalted butter, room temperature
- 4 oz mascarpone cheese
- 1/3 c powdered sugar
- 1 1/2 tbsp apricot preserves

Directions

Begin by adding your almond meal and powdered sugar to a food processor. Pulse for 10 to 15 seconds, until the two are combined well. Pour the mixture through a flour sifter to break up any clumps and catch any unwanted scraps from the almond meal; set aside. If you're using almond flour, then you skip the food processor step and go straight to adding the flour and sugar to the flour sifter.

In a large stainless steel bowl, or the bowl of a stand mixer, whisk your egg whites on high speed until they lose their yellow tint and become extremely frothy.

Gradually add the granulated sugar in and continue mixing on high speed. Continue whisking until the egg whites have obtained stiff peaks. You want to keep checking on the egg whites during this entire process so that you don't over-mix them. They should look stiff, meaning when you hold the whisk upside down, the tip of the egg whites are stiff and pointy; the egg whites should be past that shaving cream stage but they should not be over mixed so as to form big clumps of egg whites that don't form any tips.

Now, with your egg whites ready, fold in the gel food dye. To add the food dye, poke a toothpick into the dye and add to the whites. Gently fold to incorporate and add more dye using the same process until you obtain the hue you desire.

French Macarons



Directions

Add 1/3 of the egg whites into your bowl of dry ingredients. Use a rubber spatula to fold the whites in. You don't have to be super gentle at this point as you are just trying to help loosen up the batter at this point. It will feel really tough to incorporate the whites in at this point, but just be patient.

Add another 1/3 of egg whites in, and this time, very gently fold them in to combine.

Now, add the remaining egg whites and very, very delicately fold them into the batter. There should be no visible clumps of egg whites. The batter should also fall off your spatula slowly and steadily, dropping into the bowl in ribbons as it falls on the batter in the bowl. If it's falling way off way too slowly in globs, continuing folding a few more times and check again.

Line a baking sheet with a macaron-stenciled silicone mat, or a piece of parchment paper. Place a large pastry bag fitted with a small (not tiny) plain tip into a large, tall glass. Then, fill the pastry bag with your macaron batter. The batter will probably just begin to ooze out of the tip. Holding the pastry bag straight above the stenciled circles (or just piece of parchment paper), pipe out batter to the rim of the stenciled circles (or 1 inch wide mounds). After 15 seconds, the batter should smooth out a bit on the top. Space the macarons about 3/4" apart if you're not using a stenciled mat.

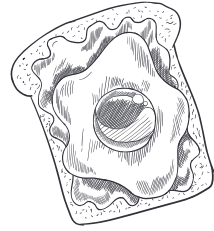
Give the baking mat a gentle tap on the counter a few times to pop any air bubbles. Then, let the macarons dry on the mat until they're dry to the touch. If you live somewhere where the humidity is greater, they may need up to two hours to dry. Preheat the oven to 325°F.

Once ready, bake at 325°F for 10 minutes. Reduce the oven to 285°F and continue baking for another 7 minutes.

Let the macarons cool on the sheet. While the macarons cool, create your filling. Beat the butter and mascarpone on medium speed until they're combined and creamy. Add in the powdered sugar and apricot preserves and mix until combined.

Once the macarons are cool, use a knife or offset spatula to apply the filling to a macaron shell. Grab another shell that matches in size and gently press down onto the filling to create a sandwich. Place in airtight container and refrigerate overnight for best results.

Croque Madame



Ingredients

For the Bechamel:

- 2 tablespoons unsalted butter
- 2 tablespoons all-purpose flour
- 3/4 cup whole or 2% milk
- 2 teaspoons regular or whole-grain Dijon mustard
- 1/8 teaspoon ground nutmeg
- 1/8 teaspoon kosher salt
- 1/8 teaspoon freshly ground black pepper

For the filling:

- 8 (1/2-inch thick) slices pan de mie, country-style sourdough bread, or hearty white sandwich bread, divided
- 6 to 8 ounces unsmoked ham (about 8 slices)
- 6 ounces Gruyère cheese
- 2 tablespoons unsalted butter, divided
- 4 large eggs

Directions

Arrange a rack in the upper third of the oven and heat the oven to 425°F.

Melt 2 tablespoons unsalted butter in a small saucepan over medium heat. Add 2 tablespoons all-purpose flour and whisk until combined, about 1 minute. While whisking constantly, slowly pour in 3/4 cup whole or 2% milk. Bring to a simmer (it will start to thicken up), about 1 1/2 minutes, whisking constantly.

Remove the saucepan from the heat. Add 2 teaspoons Dijon mustard, 1/8 teaspoon ground nutmeg, 1/8 teaspoon kosher salt, and 1/8 teaspoon black pepper, and whisk to combine.

Line a baking sheet with parchment paper. Grate 6 ounces Gruyère cheese on the large holes of a box grater (about 2 cups). Place 4 (1/2-inch) thick slices bread on the baking sheet. Spread 2 tablespoons béchamel on each slice of bread. Divide 6 to 8 ounces sliced ham over the béchamel, bending and folding then as needed to fit. Sprinkle half the cheese on top of the ham.

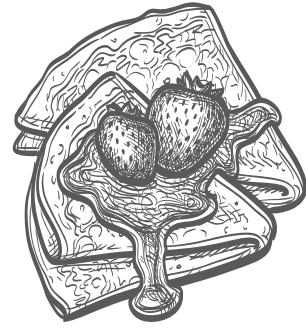
Close the sandwiches with the remaining 4 bread slices. Spread the remaining béchamel evenly onto each slice of bread. Sprinkle with the remaining cheese.

Bake until the edges of the bread are crispy and the tops are starting to brown, about 15 minutes. Heat the oven to broil. Broil until deep golden brown in spots, 1 to 3 minutes more. Let cool for 5 minutes. Meanwhile, fry the eggs.

Melt 1 tablespoon of the unsalted butter in a 10-inch nonstick skillet over medium heat. Crack 2 large eggs directly into the skillet, season with kosher salt, cover and let cook undisturbed until the whites are set and the yolks are runny, 2 to 3 minutes. Transfer to a plate. Repeat cooking the remaining 2 large eggs in the remaining 1 tablespoon unsalted butter.

Top each sandwich with an egg and serve immediately.

French Crepes



Ingredients

- **For the crepes:**

- 2 eggs
- 1/4 cup butter, melted
- 2 1/2 tbsp sugar
- 1/2 cup all-purpose flour
- 1/2 cup milk
- 1/8 cup water
- 1/2 tsp vanilla
- tiny dash of salt

- **For the filling:**

- 1 cup heavy whipping cream
- 2-4 tbsp powdered sugar (to taste)
- 1/2 tsp vanilla extract
- fresh strawberry slices

Directions

Whisk all the ingredients, except the flour, together. Add in the flour, a little bit at a time, whisking just until the flour has been mixed in.

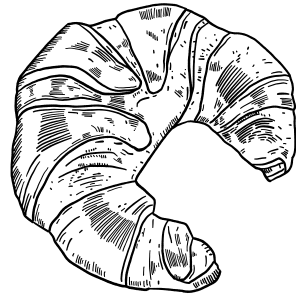
Let the crepe batter rest for 10 minutes. Then, give the batter a quick whisk again before using. Grease a non-stick, 6" skillet with unsalted butter and heat over medium heat. Pour about 2-3 tablespoons worth of batter into the pan and tip the pan from side to side to get the batter to spread out throughout the pan.

Cook each side of the crepe for 30 seconds before gently loosening up the edges with a large spatula. If it lifts, then the crepe is ready to be flipped. If it doesn't lift up very well, give it 10 to 15 more seconds and try again. Gently lift the crepe out of the pan, then flip over into the pan and cook the other side for another 10 to 15 seconds; remove to cool.

For the filling, beat the heavy whipping cream with a hand mixer or stand mixer until soft peaks form. Add in the powdered sugar and vanilla, then beat until stiff peaks form.

Spread a layer of cream onto each crepe, add sliced strawberries, and then roll the crepe like you would a wrap.

Easy French Croissants



Ingredients

- 4 cups all-purpose flour
- 1/3 cup granulated sugar
- 4 teaspoons active dry yeast*
- 2 1/4 teaspoons kosher salt
- 1 1/4 cups unsalted butter, cold (2 1/2 sticks)
- 1 cup milk, cold (you may need slightly more or less)
- egg wash, (1 large egg beaten with a teaspoon or two of water)

Directions

Place the flour, sugar, yeast, and salt in a large bowl and whisk together until combined.

Slice the butter into 1/8-inch thick slices and toss in the flour mixture to coat. Add the milk and stir together until a stiff dough forms.

Wrap the dough tightly in plastic wrap and chill for 1 hour.

On a lightly floured surface, roll the dough into a long rectangle shape. Fold it into thirds (like a letter), turn 90 degrees, and repeat 3 to 5 more times, or until the dough has large streaks of butter in it but it is smooth and flat. (If at any point the butter starts to feel soft, chill it in the refrigerator or freezer until stiff.)

Wrap tightly and chill for 1 more hour, then divide the dough in half and roll each portion to a thickness of about 1/8-inch, in a long rectangle shape (approx. 10-inches wide by 22-inches long). Cut the dough into long, skinny triangles (about 5-inches at the wide end).

Notch the wide end of each triangle with about a 1/2-inch cut, then roll from the wide end to the pointed end, tucking the point under the croissant.

Place on a parchment-lined baking sheet, cover loosely with plastic wrap, and allow to proof until doubled in size (1 to 2 hours).

Preheat the oven to 375 degrees F, and gently brush the croissants with egg wash. Bake for 15 to 20 minutes, or until puffed, golden brown, and flaky.

Continue the Discussion

For children of all ages

For younger children, ask open-ended questions that inspire curiosity and wonder about each country's culture, traditions, and creative expressions. These questions can foster meaningful discussions with your children.

Question for All Ages

- What makes this country unique and special? Encourage children to explore the country's diverse culture, traditions, landmarks, natural wonders, and people.
- How do the people of this country express themselves through art and creativity? Encourage kids to learn about traditional arts, crafts, music, dance, storytelling, and other creative forms specific to that country.
- What are the traditional celebrations and festivals in this country, and how do they reflect the values and beliefs of the people? Encourage exploration of cultural celebrations, their significance, and the emotions associated with them.
- How does the environment and geography of this country influence its art and daily life? Help children understand the connection between geography, climate, and the way people create and live.
- If you could visit this country, what kind of art project or creative activity would you want to try? Encourage kids to express their own creativity and imagine themselves engaging in art inspired by the country they are learning about.

Continue the Discussion

For teens & older children

For older children and teenagers, you can delve deeper into cultural and societal aspects of each country. These questions can foster meaningful discussions with your children. Encourage critical thinking and curiosity about this country.

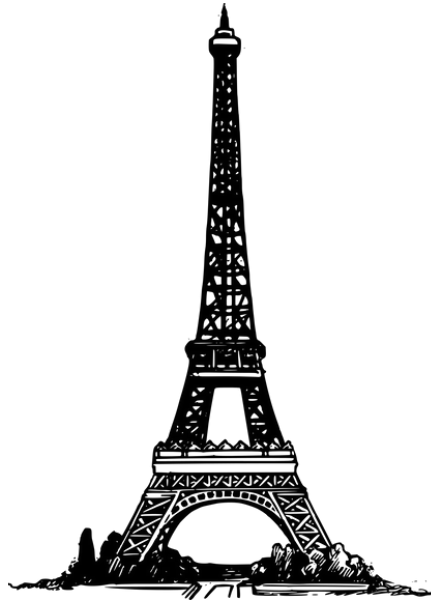
Deeper Discussion Questions

- How has history shaped the art and creativity of this country? Encourage teenagers to explore the historical events, societal changes, and cultural influences that have impacted the country's art scene.
- In what ways does art play a role in addressing social issues and promoting positive change in this country? Encourage discussions on how art can be a powerful tool for raising awareness, advocating for change, and fostering unity.
- How does this country's art challenge stereotypes and celebrate diversity? Encourage teenagers to analyze artworks that challenge cultural stereotypes and celebrate the unique aspects of different communities within the country.
- Explore the concept of "art as therapy" in this country. How is art used to support mental health and well-being? Encourage discussions on the therapeutic aspects of art and its impact on emotional expression and resilience.
- Reflect on the interconnectedness of global art and cultural exchange. How has this country's art been influenced by or influenced art in other parts of the world? Encourage teenagers to research and discuss cross-cultural artistic influences and collaborations.
- Analyze a famous piece of art from this country and its cultural symbolism. Encourage teenagers to choose an artwork and explore its historical, cultural, and artistic significance.

Reference List

During the preparation of this packet, we used the following publicly available websites to gather information for the facts and information about this country:

- <https://www.cia-france.com/blog/culture-french-traditions/what-does-the-french-flag-mean>
- <https://kids.nationalgeographic.com/history/article/eiffel-tower>
- <https://www.travelandleisure.com/attractions/landmarks-monuments/eiffel-tower-facts>
- <https://www.natgeokids.com/uk/discover/geography/countries/facts-about-france/>
- <https://www.natgeokids.com/places/country-fact-file-germany>



Get in Touch

If you need assistance with anything related to Art Makes Me Smart, please reach out to us at support@lilyandthistle.com. Our team is here to help!

Thank you for being part of this community! We believe that art truly has the ability to connect families! Feel free to reach out to let us know how this course or any of our other products have made an impact in your family's life by sending us a message on Instagram [@lily_and_thistle](https://www.instagram.com/lily_and_thistle) or emailing us at support@lilyandthistle.com.