

# RePUBLIC OF NICARAGUA



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**THE CAPITAL OF NICARAGUA IS MANAGUA.**



Government: republic



**President of  
Nicaragua:  
Daniel Ortega.**

# Demographics



Population- 6.08 million people

## Races

- ★ Mestizo (mixed American and white) 69%
- ★ White 17%
- ★ Black 9%
- ★ Amerindian 5%

- Major religions-
- Roman Catholic- 58.5%
  - Protestant- 23.2% (evangelical 21.6%, Moravian 1.6%)
  - Jehovah's Witness- 0.9%
  - Other- 1.6%
  - None- 15.7%

# Languages

**Spanish (official) 95.3%,**

**Miskito 2.2%,**

**Mestizo of the Caribbean coast 2%,**

**other 0.5%**





# Currency



Nicaragua Cordoba

1 U.S. dollar= 26.5 Nicaragua Cordoba

Average annual income (GNA)- 1,650

# Exports and Imports

**Exports-** coffee, beef, gold, sugar, peanuts, shrimp and lobster, tobacco, cigars, automobile wiring harnesses, textiles, apparel, and cotton.

**Imports-** consumer goods, machinery and equipment, raw materials, petroleum products

# Popular Food: Gallo Pinto

## ingredients

- 1 cup gallo pinto beans or small red kidney beans
- 1 bay leaf
- 1 small onion, peeled
- 2 large cloves garlic
- Salt
- 1 1/2 white rice
- 4 oil
- 1 large onion, thinly sliced
- Salt and freshly ground black pepper, to taste

## instructions

1. Soak the beans overnight in water. The next day, drain the beans and place in a large pot with 2 quarts water.
2. Pin the bay leaf to the onion and add it with the garlic to the beans. Gradually bring to a boil, reduce the heat, and gently simmer for 40 to 50 minutes, or until the beans are tender but not soft, adding the salt the last 10 minutes. Refresh the beans under cold water and drain.
3. Bring 3 cups of water and 1 teaspoon salt to a boil in a saucepan. Add the rice, cover the pan, and gently simmer for 20 minutes or until the grains are tender. Uncover the pan and let cool. The recipe can be prepared up to 24 hours ahead to this stage.
4. Heat the oil in a large saute pan. Add the onions and fry over medium heat for 3 to 4 minutes, or until golden brown. Remove the onions with a slotted spoon. (You can use the onion in soups, stews or stock.)
5. Add the beans and rice and cook over medium heat for 6 to 8 minutes, or until the rice is lightly browned and the mixture is aromatic. Serve hot. Makes 6 servings.







## 5 fun facts



**Lake Nicaragua and the River San Juan are home to the only known Freshwater Sharks in the world**

**Nicaragua is the only country in the world where you can do "Volcano Boarding" Climb up a 400 meter active volcano, and slide down it's 45 degrees slope. This happens on Volcano Cierro Negro.**

**Nicaragua is among the top ten countries for the best waves and beaches for surfing in the world**

There is a myth that exists throughout Nicaragua of The white cadejo, a big, white dog that accompanies drunk men and people that walk late at night to their homes. The myth says that it is a good spirit because the white cadejo accompanies the person to his or her home and then leaves. With the first rays of the sunrise the cadejo walks to the horizon and disappears until the next night to help someone else.

The 2011/2012 Season Of the Television series **SURVIVOR** was filmed in Nicaragua and averaged 14 million viewers weekly.

# Sites

<http://www.xe.com/currencyconverter/convert/?Amount=1&From=USD&To=NIO>

<http://www.worldvision.org/our-impact/country-profiles/nicaragua>

<http://www.recipelion.com/Central-American-Recipes/GALLO-PINTO-Nicaragua>

<http://tours-tv.com/en/Nicaragua-Landscape>

[http://www.daggarjon.com/Currency\\_Nicaragua.php](http://www.daggarjon.com/Currency_Nicaragua.php)

<http://www.awiderview.com/nicaragua-vacations/volcano-boarding/>

<http://world-visits.blogspot.com/2013/06/nicaragua-comfortable-place-turists.html>