



Brazil

The Amazon rainforest, samba and Carnival, golden beaches, thundering waterfalls and a country as big as a continent.

AT A GLANCE

Facts to know

CAPITAL

Brasília

POPULATION

About 214 million (IBGE estimate for 1 July 2026)

OFFICIAL LANGUAGE

Portuguese (constitution of 1988, Article 13)

CURRENCY

Brazilian real (BRL)

AREA

About 8.5 million km², the largest country in South America and the fifth largest in the world

GOVERNMENT

Federal presidential republic of 26 states and the Federal District

HIGHEST MOUNTAIN

Pico da Neblina, 2,995 m, in the Amazon near the border with Venezuela

LONGEST RIVER

The Amazon, which flows about 3,000 km across northern Brazil to the Atlantic

NEIGHBOURS

Argentina, Bolivia, Colombia, France (French Guiana), Guyana, Paraguay, Peru, Suriname, Uruguay and Venezuela. The longest border is with Bolivia

DRIVES ON THE

Right

CALLING CODE

+55

A 45-minute trip to Brazil

Everything you need is in this pack. No preparation beyond printing. Adapt the timing to your group.

- | | |
|---------------------|---|
| 0 to 5 min | Welcome. Show the map page and find Brazil together. Ask: who has been there, or knows someone from there? |
| 5 to 15 min | Read the facts at a glance, then three moments from the story: 1494: The Treaty of Tordesillas; 1808: The royal court arrives; 1985: Civilian rule returns. |
| 15 to 25 min | At the table: talk about Feijoada and Farofa. Idea: bring a small taste (bread, cheese, fruit, tea) if your kitchen can help. |
| 25 to 30 min | Say it like a local: practise "Bom dia" (Good morning), "Boa tarde" (Good afternoon), "Boa noite" (Good evening, good night). Everyone says them together. |
| 30 to 40 min | Quiz: read the questions aloud, or play the big-screen version at https://worldstroll.com/countries/brazil/group . No scores needed. |
| 40 to 45 min | Talk about it (questions page), then stamp or sign everyone's passport page. |

You will need

- This printed pack (one per table, or one each)
- Pens for the quiz
- Optional: a world map or globe, a small tasting, music from the country

Brazil and its cities



- Brasília (Federal District): Modern architecture by Oscar Niemeyer, The Cathedral and the National Congress, A city plan shaped like an airplane, A UNESCO World Heritage Site since 1987
- São Paulo (São Paulo): Liberdade, the heart of the largest Japanese community outside Japan, Paulista Avenue and the MASP art museum, Ibirapuera Park, Restaurants of every kind
- Rio de Janeiro (Rio de Janeiro): Christ the Redeemer and Sugarloaf Mountain, Copacabana and Ipanema beaches, Carnival and samba, The Maracanã football stadium
- Salvador (Bahia): The Pelourinho historic centre, Afro-Brazilian music, food and religion, Acarajé and moqueca, Street Carnival
- Manaus (Amazonas): The Amazon Theatre opera house, The Meeting of Waters, Boat trips

into the rainforest, The rubber boom

- Belém (Pará): The Ver-o-Peso market, The Círio de Nazaré procession, Açaí and duck in tucupí, The Theatro da Paz
- Recife (Pernambuco): Rivers and bridges, Frevo music and dance, Carnival, The old town of Olinda next door
- Fortaleza (Ceará): Praia do Futuro and Iracema beaches, Forró music, Kitesurfing on windy beaches, Beach Park water park nearby
- Ouro Preto (Minas Gerais): Baroque churches from the gold rush, The sculptor Aleijadinho, Steep cobbled streets, Holy Week processions
- Foz do Iguaçu (Paraná): The Iguaçu Falls, The Itaipu Dam, The meeting point of three countries
- Porto Alegre (Rio Grande do Sul): Gaúcho culture, Churrasco, Chimarrão, mate tea drunk from a gourd, Sunsets over Guaíba Lake
- Barreirinhas (Maranhão): The gateway to Lençóis Maranhenses, Four-wheel-drive trips into the dunes, Boat trips on the Preguiças River

A short history of Brazil

Brazil's recorded history begins in 1500, when a Portuguese fleet reached its coast, but Indigenous peoples had lived here for thousands of years before. Portugal ruled Brazil for more than three centuries, first for sugar and brazilwood, then for gold and diamonds, and brought millions of enslaved Africans to work the land and the mines. In 1808 the Portuguese royal family moved to Rio de Janeiro, and in 1822 Brazil declared its independence. It was an empire until 1889, then a republic, and in 1960 it moved its capital to Brasília, a new city in the heart of the country.

1494 **The Treaty of Tordesillas**

Spain and Portugal agreed on a line 370 leagues west of the Cape Verde islands. New lands to the east of it would belong to Portugal. That line later gave Portugal the eastern part of South America.

1500 **Cabral lands in Brazil**

On 22 April 1500 a Portuguese fleet of 13 ships under Pedro Álvares Cabral, on its way to India, sighted land near today's Porto Seguro in Bahia. Cabral claimed it for Portugal and met the Tupiniquim people.

1549 **Salvador becomes the capital**

Tomé de Sousa founded Salvador on the Bay of All Saints in 1549 as the seat of the colonial government. It stayed Brazil's capital until 1763.

1565 **Rio de Janeiro is founded**

Estácio de Sá founded the city of Rio de Janeiro on 1 March 1565, at the entrance to Guanabara Bay.

1630 **The Dutch take Pernambuco**

The Dutch West India Company captured the rich sugar lands of the northeast and ruled them from Recife until 1654. Under Johan Maurits of Nassau, artists and scientists came to paint and describe Brazil.

1698 **Vila Rica rises in the gold fields**

In the 1690s explorers found gold in the mountains of Minas Gerais, and a gold rush began. In 1698 a mining settlement grew up that became Vila Rica, today's Ouro Preto, for a time one of the largest towns in the Americas.

- 1763** **The capital moves to Rio**
The colonial capital moved from Salvador south to Rio de Janeiro, closer to the gold and diamond region of Minas Gerais. Rio stayed the capital for almost 200 years.
- 1792** **Tiradentes is executed**
Joaquim José da Silva Xavier, called Tiradentes, 'tooth-puller', was a leader of a plot in Minas Gerais in 1789 to break away from Portugal. He was hanged in Rio de Janeiro on 21 April 1792 and is now a national hero.
- 1808** **The royal court arrives**
Fleeing Napoleon's invasion of Portugal, Prince Regent João and the Portuguese court sailed to Brazil and reached Rio de Janeiro in March 1808. Rio became the capital of the Portuguese Empire, and Brazil's ports opened to foreign trade.
- 1822** **Independence is declared**
On 7 September 1822, by the Ipiranga brook in São Paulo, Prince Pedro, son of King João VI, declared Brazil independent from Portugal. He was crowned Emperor Pedro I in December 1822.
- 1888** **The Golden Law ends slavery**
On 13 May 1888 Princess Isabel signed the Lei Áurea, the Golden Law, which ended slavery in Brazil. Brazil was the last country in the Americas to abolish slavery. About four in ten of all Africans taken to the Americas in the slave trade were brought to Brazil.
- 1889** **Brazil becomes a republic**
On 15 November 1889 Marshal Deodoro da Fonseca led a military coup that deposed Emperor Pedro II. The imperial family went into exile in Europe, and Brazil became a republic.
- 1931** **Christ the Redeemer is completed**
After nine years of work, the great statue of Christ with open arms was completed on Corcovado mountain above Rio de Janeiro. It is made of reinforced concrete covered with soapstone.
- 1960** **Brasília becomes the capital**
On 21 April 1960 President Juscelino Kubitschek inaugurated Brasília, a new capital built in about 41 months on the high plateau of central Brazil. Rio de Janeiro stopped being the capital after almost two

centuries.

1964 **The military takes power**

In 1964 the armed forces removed President João Goulart. Military governments ruled Brazil for the next 21 years, with censorship and without free presidential elections.

1985 **Civilian rule returns**

In 1985 an electoral college chose a civilian president, ending military rule. A new constitution, still in force, was adopted in 1988.

What people eat in Brazil

Brazilian food mixes Indigenous ingredients such as cassava, corn and Amazon fruits with Portuguese, African and immigrant cooking, and every region has its own dishes. Breakfast, café da manhã, is usually light: coffee with milk, bread, fruit and cheese. Lunch, almoço, is the main meal of the day, eaten from about 11 in the morning to 2 in the afternoon, and for millions of Brazilians it means rice and beans every day, with meat or fish, salad and farofa. Dinner is lighter, and a tiny cup of strong, sweet coffee, a cafezinho, is offered at almost any time.

Feijoada

Eaten all over Brazil, traditionally for Saturday lunch. Often called the national dish

A slow-cooked stew of black beans with smoked sausage, pork and dried or salted meats. It is served with white rice, farofa, collard greens and slices of orange.

Farofa

All over Brazil

Cassava flour toasted in butter or oil until golden, often with onion, garlic or bacon. Brazilians sprinkle it over rice, beans and grilled meat to add crunch.

Cheese bread (Pão de queijo)

Minas Gerais

Small, warm balls of bread, crisp outside and soft and chewy inside, made with cassava starch, eggs, milk and cheese. It is eaten at breakfast and with coffee in the afternoon.

Feijão tropeiro

Minas Gerais and the interior of the southeast

Beans mixed with cassava flour, fried sausage, bacon, egg, garlic and onion, often with collard greens. A hearty dish that keeps well.

Moqueca

The coast of Bahia (moqueca baiana) and Espírito Santo (moqueca capixaba), each with its own version

A fish or prawn stew cooked with tomatoes, onions, peppers, lime and coriander. The Bahian moqueca adds coconut milk and dendê, red palm oil. The version from Espírito Santo is lighter, made with olive oil and annatto instead of palm oil, and is always cooked in a black clay pot.

Acarajé

Salvador, Bahia, from West African cooking

A fritter of mashed black-eyed peas fried in dendê, red palm oil, split open and filled with vatapá, a creamy paste of bread, prawns, coconut milk, peanuts or cashews and palm oil, and with more dried prawns.

Duck in tucupi (Pato no tucupi)

Belém and the state of Pará

Duck simmered in tucupi, a yellow broth made from the juice of bitter cassava root, with jambu leaves that make your lips tingle. It is served with rice and cassava flour.

Tacacá

The Amazon, especially Pará and Amazonas

A hot, tangy soup of tucupi with tapioca gum, dried prawns and jambu leaves, served in a bowl made from a gourd, called a cuia.

Açaí

The Amazon, above all the state of Pará

The dark purple pulp of the açaí palm fruit. In Rio de Janeiro and the rest of Brazil it is frozen and eaten sweet in a bowl with banana and granola. In the Amazon it is traditionally eaten unsweetened, as part of a meal with fish and cassava flour.

Churrasco

Rio Grande do Sul, from the gaúcho cattle herders of the south

Beef, pork, sausage and chicken grilled on long skewers over charcoal. In a churrascaria, waiters walk from table to table with skewers and slice meat straight onto your plate.

Coxinha

São Paulo state

Shredded, seasoned chicken, often with creamy cheese, wrapped in a soft dough, shaped like a teardrop, coated in breadcrumbs and deep-fried. One of Brazil's favourite snacks in bars and bakeries.

Pastel

Street markets all over Brazil, especially São Paulo

A large, thin, crisp pastry pocket, deep-fried and filled with minced meat, cheese, heart of palm, chicken or prawns, or sweet fillings such as guava paste with cheese.

Brigadeiro

Brazil, from the presidential campaign of 1945

Soft chocolate truffles made of condensed milk, butter and cocoa, rolled in chocolate sprinkles. No Brazilian birthday party is complete without them.

Quindim

The northeast, especially Bahia

A small, shiny, bright yellow baked custard of egg yolks, sugar and grated coconut, turned out of its mould and served cold.

Caipirinha

The countryside of São Paulo state

Brazil's national cocktail: lime and sugar crushed in the glass, with ice and cachaça, a spirit distilled from sugarcane juice. It is strong, so sip it slowly.

Guaraná

Made from an Amazon fruit; bottled as a soft drink since the early 1900s

A sweet, fizzy soft drink flavoured with guaraná, a fruit from the Amazon. It contains a little natural caffeine and is Brazil's own soft drink.

GOOD MANNERS

At the table

- Lunch, almoço, is the main meal of the day, usually eaten between 11 in the morning and 2 in the afternoon. Rice and beans are on the table almost every day.
- In many towns you will find 'comida por quilo' restaurants: you fill your plate at a buffet and pay by the weight of the food.
- In a churrascaria, waiters bring meat on skewers to your table and slice it onto your plate. Take small pieces, because the meat keeps coming.
- Most restaurants add a 10 percent service charge (serviço) to the bill. It counts as the tip, so you do not need to add more.
- Feijoada is a heavy dish, traditionally eaten for a long lunch on Saturday.
- Coffee is the national drink. A cafezinho, a tiny cup of strong, sweet coffee, is offered after meals and to visitors.

Feijoada

A slow-cooked stew of black beans with smoked sausage, pork and dried or salted meats. It is served with white rice, farofa, collard greens and slices of orange.

Ingredients

- 500 g dried black beans, soaked in cold water overnight
- 300 g smoked pork sausage (linguiça or another smoked sausage), sliced
- 400 g pork ribs or pork shoulder, cut into large pieces
- 150 g smoked bacon, diced
- 1 large onion, chopped
- 4 garlic cloves, crushed
- 2 bay leaves
- 1 tablespoon oil
- Salt and black pepper
- White rice, farofa, sautéed collard greens and orange slices, to serve

Method

1. Drain the soaked beans, put them in a large pot with the bay leaves and cover with fresh water by about 5 cm. Bring to the boil, then simmer gently for about 1 hour.
2. Meanwhile, brown the bacon in the oil in a frying pan. Add the pork pieces and the sausage and brown them on all sides.
3. Add the onion and garlic to the meat and cook for 5 minutes, until soft.
4. Stir the meat, onion and garlic into the beans. Simmer for another 1.5 to 2 hours, stirring now and then and adding hot water if the stew gets too thick, until the beans are very soft and the pork is tender.
5. Mash a ladle of beans against the side of the pot to thicken the sauce. Season with salt and pepper and serve with rice, farofa, greens and orange slices.

Farofa

Cassava flour toasted in butter or oil until golden, often with onion, garlic or bacon. Brazilians sprinkle it over rice, beans and grilled meat to add crunch.

Ingredients

- 250 g cassava flour (farinha de mandioca), from a Latin American or Brazilian shop
- 50 g butter
- 100 g smoked bacon, finely diced (optional)
- 1 small onion, finely chopped
- Salt
- A small handful of parsley, chopped

Method

1. Fry the bacon in a large frying pan until crisp. Add the butter and the onion and cook gently until the onion is soft and golden.
2. Add the cassava flour and stir all the time over a medium heat for 5 to 8 minutes, until it is lightly toasted and smells nutty.
3. Season with salt, stir in the parsley and serve warm or at room temperature with beans, feijoada or grilled meat.

Cheese bread

Small, warm balls of bread, crisp outside and soft and chewy inside, made with cassava starch, eggs, milk and cheese. It is eaten at breakfast and with coffee in the afternoon.

Ingredients

- 500 g tapioca flour (cassava starch; Brazilian shops sell sweet and sour polvilho, and half of each is best)
- 240 ml milk
- 120 ml vegetable oil
- 1 teaspoon salt
- 2 eggs
- 200 g grated cheese, such as half Parmesan and half mozzarella

Method

1. Heat the oven to 190°C. Put the milk, oil and salt in a pan and bring just to the boil.
2. Pour the hot milk over the tapioca flour in a large bowl and mix with a wooden spoon until smooth. Leave to cool for 10 minutes.
3. Beat in the eggs one at a time, then the cheese, until you have a soft, sticky dough.
4. With oiled hands, roll balls about 3 cm across and put them on a lined baking tray, a little apart.
5. Bake for 20 to 25 minutes, until puffed and lightly golden. Eat warm.

Moqueca

A fish or prawn stew cooked with tomatoes, onions, peppers, lime and coriander. The Bahian moqueca adds coconut milk and dendê, red palm oil. The version from Espírito Santo is lighter, made with olive oil and annatto instead of palm oil, and is always cooked in a black clay pot.

Ingredients

- 800 g firm white fish, such as cod, hake or monkfish, cut into large pieces (or half fish and half raw peeled prawns)
- Juice of 1 lime
- 2 garlic cloves, crushed
- 1 onion, sliced into rings
- 1 red and 1 yellow pepper, sliced into rings
- 3 ripe tomatoes, sliced
- 400 ml coconut milk
- 2 tablespoons dendê (red palm oil); if you cannot find it, use olive oil with 1 teaspoon of sweet paprika
- A handful of coriander (cilantro), chopped
- Salt, and fresh chilli to taste
- White rice and farofa, to serve

Method

1. Season the fish with the lime juice, garlic and salt and leave it in the fridge for 20 minutes.
2. In a wide pan, make a layer of half the onion, peppers and tomatoes. Lay the fish on top and cover with the rest of the vegetables and half the coriander.
3. Pour over the coconut milk and the dendê. Cover and cook over a medium-low heat for about 15 to 20 minutes, without stirring, until the fish is cooked through and flakes easily.
4. Taste for salt, add chilli if you like, scatter over the rest of the coriander and serve with rice and farofa.

Brigadeiro

Soft chocolate truffles made of condensed milk, butter and cocoa, rolled in chocolate sprinkles. No Brazilian birthday party is complete without them.

Ingredients

- 1 tin (395 g) sweetened condensed milk
- 1 tablespoon butter, plus a little for your hands
- 2 tablespoons cocoa powder
- Chocolate sprinkles, to coat
- Small paper cases (optional)

Method

1. Put the condensed milk, butter and cocoa in a non-stick pan over a low heat.
2. Stir all the time with a wooden spoon or spatula for 10 to 15 minutes, until the mixture is thick and slides away from the bottom of the pan in one piece when you tilt it.
3. Tip it onto a buttered plate and leave until cool enough to handle, about 20 minutes.
4. With buttered hands, roll small balls about 2 cm across and roll them in the sprinkles. Put them in paper cases and serve.

Useful phrases

Bom dia

bohng JEE-ah · Good morning

Boa tarde

BOH-ah TAR-jee · Good afternoon

Boa noite

BOH-ah NOY-chee · Good evening, good night

Tudo bem?

TOO-doo BAYNG · How are you? (literally 'All good?')

Prazer

prah-ZEHR · Nice to meet you

Por favor

poor fah-VOHR · Please

Com licença

kohng lee-SEN-sah · Excuse me, may I pass?

Desculpe

jees-KOOL-pee · Sorry

Você fala inglês?

voh-SEH FAH-lah eeng-GLAYS · Do you speak English?

Não entendo

NOWNG en-TEN-doo · I don't understand

Mais devagar, por favor

mys jee-vah-GAR, poor fah-VOHR · More slowly, please

Quanto custa?

KWAN-too KOOS-tah · How much is it?

A conta, por favor

ah KOHN-tah, poor fah-VOHR · The bill, please

Onde fica o banheiro?

OHN-jee FEE-kah oo bah-NYAY-roo · Where is the toilet?

Sem pimenta, por favor

sayng pee-MEN-tah, poor fah-VOHR · Without chilli, please

Bom apetite!

bohng ah-peh-CHEE-chee · Enjoy your meal!

Saúde!

sah-OO-jee · Cheers! (literally 'Health!')

Socorro!

soh-KOH-hoo · Help!

Things you might not know

1. About 60 percent of the Amazon rainforest lies in Brazil. The rest is shared by eight other countries and territories, led by Peru and Colombia.
2. Brazil is named after a tree. Brazilwood, pau-brasil in Portuguese, gave a valuable red dye, and the early Portuguese called the country 'Terra do Brasil', the land of brazilwood. Today it is the national tree, and its wood is prized for violin bows.
3. Brazil shares its longest land border with Bolivia, but it also borders France: French Guiana, part of France, lies to the north. The 730 km border is the longest land border France has with any country.
4. Brazil is the only country in the Americas where Portuguese is the official language, and with about 214 million people it has far more Portuguese speakers than Portugal itself.
5. As of 2026, Brazil has won the men's football World Cup five times, in 1958, 1962, 1970, 1994 and 2002, more than any other country. It is also the only team that has played at every World Cup.
6. Brazil has been the world's largest coffee producer for more than 150 years and grows about a third of the world's coffee. The first coffee bushes were planted in Pará in 1727.
7. On 18 June 1908 the ship Kasato Maru brought 781 Japanese workers to the coffee farms of São Paulo. Today about 2 million Brazilians have Japanese ancestry, the largest population of Japanese origin outside Japan.
8. The 27 stars on Brazil's flag, one for each state and the Federal District, show the sky over Rio de Janeiro on the morning of 15 November 1889, the day the republic was proclaimed. The motto 'Ordem e Progresso' means 'Order and Progress'.
9. Rio de Janeiro means 'River of January'. The name refers to Guanabara Bay, which Portuguese sailors reached on 1 January 1502.
10. The Pantanal, in the west of Brazil, is the largest tropical wetland in the world. It is one of the best places on Earth to see wild jaguars.
11. The Iguaçu Falls are made up of about 275 separate waterfalls. Eleanor Roosevelt is said to have cried 'Poor Niagara!' when she saw them.

12. Capoeira, a mix of martial art, dance and music played to the twang of a one-string bow called the berimbau, was developed by enslaved Africans in Brazil. In 2014 UNESCO added the capoeira circle to its list of intangible cultural heritage.
13. During Rio's Carnival about two million people a day fill the streets. The samba schools parade in the Sambadrome, a 700 m parade avenue designed by Oscar Niemeyer and opened in 1984.
14. As of 2026, Brazil has 26 UNESCO World Heritage Sites. The newest, added in July 2026, is the Amazonia Theaters: the two opera houses of the rubber boom in Manaus and Belém.

TALK ABOUT IT

Questions for the group

- Have you ever been to Brazil, or has someone in your family? What do you remember?
- Have you ever tasted Feijoada or Farofa? What is a dish you remember from a trip?
- The military takes power (1964). Do you remember hearing about it? Where were you then?
- Civilian rule returns (1985). Do you remember hearing about it? Where were you then?
- Have you seen Christ the Redeemer, in person or in pictures? Which famous place would you most like to see?
- If you could spend one day in any city of Brazil, which would it be and why?

QUIZ

How well do you know Brazil?

Circle the right answer. The answers are on the last page.

1. What fills the lagoons between the dunes of Lençóis Maranhenses National Park?

- A) Water pumped from a dam
- B) Rainwater
- C) Sea water at high tide
- D) Melted snow

2. Brazil's famous feijoada is a stew of pork and which kind of beans?

- A) Chickpeas
- B) Black beans
- C) Green beans
- D) Broad beans

3. In 1908 the ship Kasato Maru brought the first organised group of immigrants from which country to the coffee farms of São Paulo?

- A) Lebanon
- B) Germany
- C) Italy
- D) Japan

4. The Pantanal, in western Brazil, is the world's largest what?

- A) Tropical wetland
- B) Cave system
- C) Sand desert
- D) Coral reef

5. The chocolate sweets called brigadeiros are named after whom?

- A) A general who fought for independence
- B) An air force brigadier who ran for president in 1945
- C) A famous football player
- D) A Portuguese queen

6. You have finished your meal. How do you ask for the bill?

- A) Quanto custa?
- B) Bom apetite
- C) A conta, por favor
- D) Com licença

7. As of 2026, citizens of which of these countries need an e-visa to visit Brazil as tourists?

- A) The United States
- B) The United Kingdom
- C) Portugal
- D) Argentina

8. In Brazil, dinner is usually the biggest meal of the day.

- A) True
- B) False

9. Which architect designed the Cathedral of Brasília, with its 16 curved concrete columns?

- A) Frank Lloyd Wright
- B) Antoni Gaudí
- C) Aleijadinho
- D) Oscar Niemeyer

10. Which city has been the capital of Brazil since 1960?

- A) Brasília
- B) Salvador
- C) São Paulo
- D) Rio de Janeiro

11. Brazil was an empire, with its own emperors, until 1889.

- A) True
- B) False

12. Brazil was the last country in the Americas to abolish slavery, in 1888.

- A) True
- B) False

Quiz answers

1. B) Rainwater

Rainwater. In the rainy season, from about January to June, rain collects in the valleys between the dunes and forms blue and green lagoons.

2. B) Black beans

Brazilian feijoada is made with black beans, cooked slowly with sausage and pork. It is served with rice, farofa, collard greens and orange slices.

3. D) Japan

Japan. The Kasato Maru arrived on 18 June 1908 with 781 Japanese workers. Today Brazil has the largest population of Japanese origin outside Japan.

4. A) Tropical wetland

It is the world's largest tropical wetland, and one of the best places on Earth to see wild jaguars.

5. B) An air force brigadier who ran for president in 1945

They are named after Brigadier Eduardo Gomes, an air force brigadier who ran for president in 1945. The sweets were sold to raise money for his campaign.

6. C) A conta, por favor

A conta, por favor means 'the bill, please'. Quanto custa? asks the price of something, and bom apetite means enjoy your meal.

7. A) The United States

Since 10 April 2025, citizens of the United States, Canada and Australia need an e-visa. British visitors can stay up to 90 days without a visa.

8. False

False. Lunch, almoço, is usually the biggest meal, often rice and beans with meat, salad and farofa. Dinner is lighter.

9. D) Oscar Niemeyer

Oscar Niemeyer designed the cathedral, opened in 1970, and most of Brasília's great public buildings. Aleijadinho worked in the 1700s in Minas Gerais.

10. A) Brasília

Brasília, a new city built in the middle of the country, has been the capital since 1960. Before that the capital was Rio de Janeiro, and before 1763 Salvador.

11. True

True. After independence Brazil was an empire under Pedro I and Pedro II. On 15 November 1889 a military coup deposed Pedro II and Brazil became a republic.

12. True

True. Princess Isabel signed the Golden Law, the Lei Áurea, on 13 May 1888. About four in ten of all Africans taken to the Americas in the slave trade were brought to Brazil.

Brazil visa page

Name: _____ Date: _____



Next stops

Country: _____	Country: _____	Country: _____
Country: _____	Country: _____	Country: _____

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