



Education and Culture DG

Lifelong Learning Programme

# AIMÉE

## COMENIUS MAGAZINE PART II



A final product of the school multilateral project

### **"Approach of Interdisciplinarity in Modern European Education "**

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# Our logo



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# First meeting -Marseille 10-14 March 2014



# Second meeting -Mogadouro 12-16 May 2014







## La bouillabaisse

**Ingrédients :** (pour 6 personnes) ..

**Légumes:** 8 pommes de terre, 4 tomates, 3 oignons, 4 gousses D'ail, 3 brins de persil, 3 branches de fenouil, 2 feuilles de laurier, 1 morceau d'écorce d'orange, 1 cuillerée à café de filament de safran, 10cl d'huile d'olive, sel et poivre.

**Poissons:** 360g de lotte, 360g de rascasse, 360g de saint-pierre, 360g de cigales de mer ou de langoustines.

**La rouille:** 8 gousses d'ail, 2 petites piments rouges, 25cl de lait, 20cl d'huile d'olive, 1 tranche de pain de mie

**Préparation:** Peler, épépiner et concasser les tomates, Hacher les oignons, écraser l'ail. Emincer les blancs de poireaux. Mettre tous ces légumes dans une grande marmite.

Vider les poissons, réserver les foies que l'on hachera. Ajouter les déchets des poissons (têtes et queues) et les cigales dans la marmite, ajouter 25cl d'huile d'olive. Mettre également le fenouil, le laurier, le persil, le poivre en grains et la peau d'orange séchée. Couvrir et faire cuire 15 min à feu moyen en remuant de temps en temps. Faire bouillir 5l d'eau à part. Mettre la marmite de légumes à vif et y verser l'eau bouillante. Saler, porter à ébullition et baisser le feu. Laisser mijoter 20min. Puis, écumer passer la soupe au chinois en écrasant bien les légumes et morceaux de poisson.

Rajouter le safran. Couper les poissons en tronçons égaux, ou couper les plus gros en 2 ou 3. Les faire cuire successivement dans la préparation précédente portée à ébullition sur feu vif.

### Préparation de la rouille:

Il faut tremper le pain dans le lait. Éplucher, dégermer et piler l'ail avec les piments rouges épépinés. Rajouter la mie de pain trempée et essorée puis l'huile, sans cesser de piler. Saler, poivrer et délayer avec 1 cuillère à soupe de bouillon. Servir le bouillon lié dans les assiettes, et répartir les morceaux de poissons. Accompagner de tranches de pain de campagne frottées à l'ail et à l'huile et grillées, et de la rouille.

**Ingredients :** (serves 6)

**Vegetables :** 8 Potatoes, 4 Tomatoes, 3 Onions, 4 Garlic cloves, 3 sprigs of Parsley, 3 Fennel branches, 2 Bay leaves, 2 orange peels, 1 Teaspoon of saffron filament, 10cl Olive oil, salt, pepper. **Fishes :** 360g Monkfish, 360g Redfish, 360g Dory, 360g scampi

**Rouille sauce :** 8 Garlic cloves, 2 Small red peppers, 25cl Milk, 20cl Olive oil, 1 Slice of bread



### **Preparation:**

You have to prepare the vegetables; Peel, seed and chop the tomatoes. Chop the onion,

Crush the garlic, slice the leeks. Place all the vegetables in a large pot. Drain the fishes, reserving the liver that will be chopped later. Add fish waste (heads and tails) and cicada fish (typical fish from Marseilles) in the pot, add olive oil 25cl. Also put the fennel, bay leaf, parsley, peppers and beans dried orange peel. Cover and cook 15 min medium heat stirring occasionally. Boil 5l of Water separately. Place the pot with the vegetables and pour boiling water. Add salt, bring to a boil and reduce heat. Simmer 20 minutes.

After this time, sieve the soup in the conical strainer by crushing well the vegetables and the pieces of fish. Add the saffron. Cut the fish into equal length, or cut larger in 2 or 3. Cook them successively in the previous preparation boiled over high heat.

### **Preparation of rouille sauce (garlic sauce):**

You have to soak the bread in milk. Peel and crush the garlic (take the germ out) with seeded red peppers. Add the soaked bread crumbs then the oil, still crushing. Add salt and pepper and mix with 1 tablespoon of broth. Serve the thickened broth in plates and divide the fish pieces. Serve with slices of grilled country bread rubbed with garlic and oil and rouille sauce.

## **L'aïoli**

**Temps de préparation :** 15min **Temps de cuisson à la vapeur :** 5 minutes pour la morue et 15 minutes pour les légumes. (dessalement de la morue 24h avant)

### **Ingrédients pour 6 personnes:**

**Aïoli :** 1 jaune d'œuf, 30 cl d'huile d'olive, 2 gousses d'ail, une pincée de sel. **Accompagnement :** 12 carottes, 12 pommes de terre, 1,5 kg de morue

**Préparation:** Piler l'ail dans le mortier. Mettre dans un saladier l'ail, le jaune d'œuf le sel et mélanger. Continuer à mélanger et ajouter l'huile d'olive. L'aïoli est prêt lorsque le pilon tient droit dans la sauce. Réserver la sauce au frais avant de servir. Faire cuire les légumes à la vapeur 15 min. Pocher le poisson 15 min dans l'eau bouillante. Servir !

**Preparation time :** 15 minutes. **Cooking steaming time :** 5 minutes for the cod and 15 minutes for the vegetables. Desalt the cod 24 hours before. (Change the water several times). **Ingredients:** (serves 6)

**Aïoli:** 1 egg yolk, 30 cl of olive oil, 2 cloves of garlic, a pinch of salt

**vegetables:** 12 carrots, 12 potatoes, 1.5 kg of cod. **Per Serving:** about 701 kcal



**Preparation:** Crush the garlic in the mortar. Put in a bowl with the garlic, the egg yolk, the salt and mix. Continue mixing and add the olive oil. The aioli is ready when the pestle holds straight in the sauce. Put the sauce in a cool place before serving. Steam the vegetables 15 minutes. Poach fish for 15 min in boiling water. Help yourself!

**Information sources :** « Cuisine en Terres Provençales », Marianne Boilève, Jean-Marc Boudou. Editions Libris 2007, collection carnets d'ici.

## Les croquants provençaux

Ingrédients (pour 6 personnes) : 500 g de farine, 350 g de sucre en poudre, 350g d'amandes entières , 1 cuillère à soupe de fleur d'oranger, 5 œufs, 1 jaune d'oeuf et un peu de lait (pour dorer).

**Préparation de la recette :** Mélanger tous les ingrédients (sauf le jaune d'oeuf et le lait pour la dorure !) et bien pétrir. Faire 6 bandes de la longueur de votre plaque de cuisson et de 5 cm de large environ. Délayer le jaune d'oeuf avec un peu de lait et en badigeonner les bandes de pâte avec un pinceau. Cuire à four moyen pendant environ 15 min. Sortir les bandes et les couper en tranches d'à peu près 1 cm d'épaisseur. Remettre à cuire environ 10 mn. Surveiller la cuisson.

Les croquants doivent être légèrement tendres à la sortie du four. Ils vont durcir en refroidissant, donc ne les faites pas trop cuire !

## Les croquants provençaux



Ingredients: (serves 6) 500 g flour , 350 g caster sugar 350g whole almonds, 1 tablespoon orange flower water, 5 eggs, 1 egg yolk and a little milk (to brown).

**Preparation :** Mix all ingredients (except the egg yolk and milk for glazing!) And knead well.

Make 6 strips the length of your baking tray and 5 cm wide. Mix the egg yolk with a little milk and brush the dough strips with a brush. Bake in a moderate oven for about 15 min.

Remove the foil and cut into slices about 1 cm thick. Continue cooking for about 10 minutes

Watch the cooking. The “croquants” have to be a little bit tender when you take them out of the oven. They will set on cooling, so do not cook them too much!

## Navettes marseillaises à la fleur d'oranger

**Ingrédients :** 375g de farine, 150g de sucre en poudre, 40g de beurre, 3 cuillères à soupe d'eau de fleur d'oranger, 2 œufs, ½ cuillère à café de sel, (lait ou jaune d'œuf pour dorer)

**Préparation:** Préchauffer le four à 180°C

Mettre dans un saladier les œufs et le sucre, battre jusqu'à obtenir un mélange bien mousseux. Ajouter le sel, l'eau de fleur d'oranger et le beurre. Ajouter progressivement la farine, puis finir de travailler la pâte à la main pour avoir une boule.

Découper votre boule de pâte en morceaux de même taille. Rouler chaque morceau en tronçons de 10cm environ (selon ses préférences). Pincer les extrémités et faire une entaille le long de la navette. Badigeonner avec du lait ou un jaune d'œuf.

Faire cuire pendant 20 minutes. Laisser refroidir avant de déguster.

**Ingredients :** 375g Flour, 150g Sugar, 40g Butter, 3 Tablespoons orange flower water, 2 Eggs, ½ Teaspoon of salt , (Milk or egg yolk).

**Preparation :** Preheat oven to 180 ° c

Put the eggs and sugar in a bowl, beat until you get a frothy mixture. Add the salt, water and orange blossom butter. Gradually add the flour, then finish by kneading the dough by hand so it becomes a ball. Cut your ball of dough into pieces of equal size. Roll each piece into sections of approximately 10cm (according to preference). Pinch the ends and cut a notch along the navette. Brush with milk or egg yolk.

Cook for 20 minutes. Cool before serving

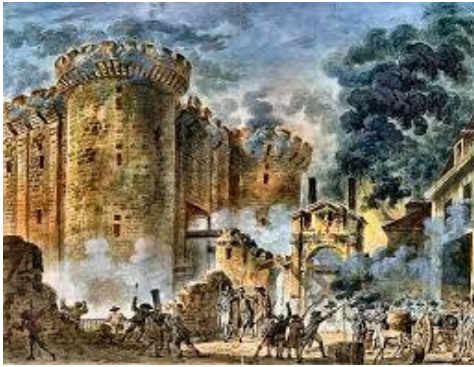




## NATIONAL FIESTS AND TRADITIONAL CELEBRATIONS

### Le 14 juillet, une fête nationale

Le 14 juillet commémore dans la mémoire collective la prise de la Bastille de 1789. On célèbre depuis 1880 cet événement qui marque le début de la Révolution française et qui est devenu un symbole républicain.



"Prise de la Bastille" (1789)



Feu d'artifice du 14 juillet à Paris

### July 14<sup>th</sup>, a national holiday

July 14<sup>th</sup> commemorates in the collective memory the storming of the Bastille of 1789. We have been celebrating since 1880 this event which marks the beginning of the French Revolution and which became a republican symbol.

Au XVIII<sup>e</sup> siècle, le régime politique de la France est toujours la monarchie absolue de droit divin dirigée par le roi Louis XVI.

In XVIII<sup>e</sup> century, the French political system is still the absolute monarchy by divine right ruled by King Louis XVI.

Poussés par une volonté d'égalité et de démocratie et par l'absence de réformes demandées au roi, le peuple se révolte. **Le 14 Juillet 1789**, les parisiens décident de s'emparer de la prison de la Bastille et de détruire **ce symbole du pouvoir arbitraire et de l'absolutisme**.

Driven by this wish for equality and democracy and by the absence of reforms, the people rebel against the king. July 14<sup>th</sup>, 1789, the Parisian people decide to seize and destroy the prison of the Bastille the symbol of the arbitrary power and of the absolutism.

Ce jour est férié en France. Cette commémoration donne lieu à des manifestations officielles (défilés militaires, prises d'armes) et des réjouissances populaires (bals et feux d'artifices).

This day is a public holiday in France. This commemoration gives rise to official demonstrations: military parades and popular festivities (balls and fireworks).

## La Fête de la musique

Elle est d'abord imaginée en 1976 par le musicien américain Joel Cohen qui travaillait alors pour Radio France.

Par la suite, cette idée a été adaptée et instaurée officiellement en France par Jack Lang ministre de la culture. Sa première édition a lieu le 21 juin 1982. Cette date correspond au solstice d'été.

En 2011, cette fête s'est complètement

internationalisée : en moins de trente ans, elle est reprise dans 110 pays sur les cinq continents, plus de 340 villes participantes dans le monde.

C'est un moment de partage et de liberté, de mélanges de cultures où amateurs et professionnels se retrouvent pour célébrer la musique quels qu'en soient les styles.



## The Music Festival

The American musician Joel Cohen who then worked for Radio France first imagined it in 1976. Later, this idea was officially adapted and established in France by Jack Lang Minister for Culture. The first Music Festival took place for the first time on June 21st, 1982.

This date corresponds to the summer solstice.

In 2011, this festival became completely international: in less than thirty years, it is taken up in 110 countries on five continents, more than 340 participating cities in the world.

It is a special moment when amateurs and professional musicians meet to celebrate music and share various musical styles.



## MY FAVOURITE ARTISTS

### Pierre Bottero, écrivain (1964-2009)

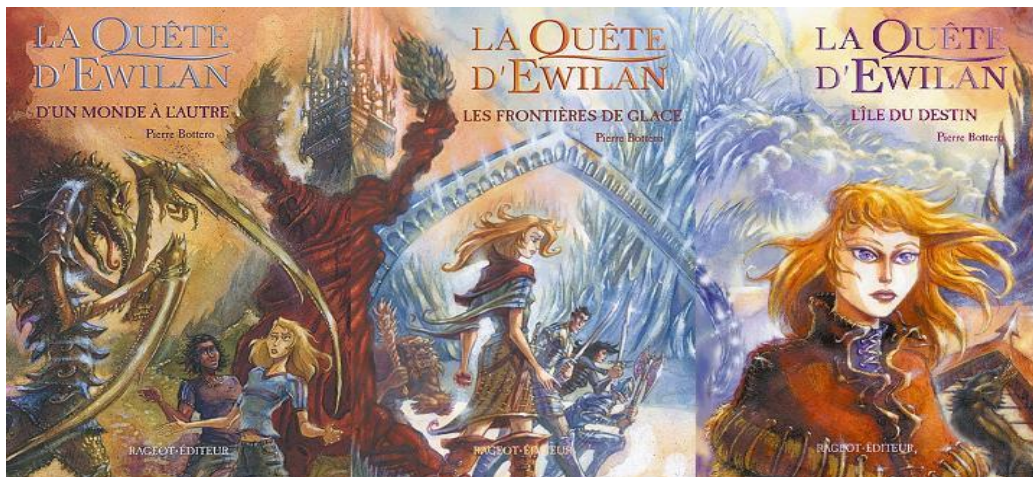
Grand amateur de littérature fantastique, convaincu du pouvoir de l'Imagination et des Mots, depuis l'adolescence, il a toujours rêvé d'univers différents, de dragons et de magie.

Sa première trilogie, « La quête d'Ewilan », raconte l'histoire de Camille une jeune fille adoptée, qui bascule par hasard dans un monde parallèle, et découvre son don : celui de l'imagination qui lui permet de donner vie à tout ce qu'elle dessine.



### Pierre Bottero, writer

Amateur of fantasy literature, convinced of the power of the Imagination and the words, since his adolescence, this writer always dreamed about different universes, about dragons and magic. His first trilogy, "The quest of Ewilan ", tells Camille's story, an adopted girl, who discovers by chance a parallel world, and at the same time her fantastic power : that of the imagination who allows her to give life to all that she draws.



His famous trilogy : "The quest for Ewilan"

## Jamel Debbouze

Notre artiste préféré du moment est Jamel Debbouze car c'est un acteur qui fait beaucoup rire.

Jamel Debbouze est né en 1975 à Paris, c'est un humoriste, acteur et producteur franco-marocain. Il se produit dans des spectacles de one man show ou de stand-up et mène également une carrière d'acteur au cinéma. Ses spectacles ont connu un grand succès en France comme « *Tout sur Jamel* ».



Il a également joué avec brio dans « *Astérix et Obélix : mission cléopâtre* ». C'est aussi un acteur engagé, qui a participé à des tournages aux sujets plus sérieux comme le combat pour la tolérance dans *La marche* ou le rôle des colonies françaises dans la deuxième guerre mondiale dans *Indigènes*. Après 7 ans de travail, il a réalisé avec succès son premier film d'animation « *Pourquoi j'ai pas mangé mon père* » adapté du livre de Roy Lewis.

## Jamel Debbouze

Our favorite artist is Jamel Debbouze because he is a very funny actor. He was born in 1975 in Paris, is a comedian, actor and French-Moroccan producer. He does stand-up shows and also leads an acting career. His shows knew a big success in France "as Everything on Jamel". He also played brilliantly in the film "Astérix and Obélix: mission Cléopâtre".



He's is also a committed actor, who participated in shootings on the subjects more serious as the fight for the tolerance for immigration or the role of the French colonies in the World War II in "Indigènes".

After 7 years of work, he has successfully directed its first animation film adapted from the book by Roy Lewis : "The Evolution man or How I ate my father".



## OUR FAVOURITE SINGERS

### Soprano

Soprano de son vrai nom Saïd M'Roumbaba est rappeur, compositeur et interprète.

D'origine comorienne, Il est né à Marseille en 1979, et a grandi dans les quartiers sensibles de la ville. Il a commencé sa carrière avec le groupe « psy 4 de la rime ».



18 ans après ses débuts il sort « Cosmopolitanie », son troisième album solo qui connaît un énorme succès.

Ses textes touchent le cœur de son public, ils sont profonds et très positifs.

Soprano chante le quotidien, il est connu comme le « rappeur optimiste et humaniste»

Ses chansons les plus connues sont : « Hiro », « Cosmos », « Fresh Prince », « c'est ma life », « Clown ».

### Soprano



Saïd M'Roumbaba (his real name) is an author, composer and performer. Of Comorian origin, he was born in Marseilles in 1979 and he grew up in sensitive zones.

He started his career with the band “Psy 4 de la rime”. Eighteen years later, he releases his third solo album “Cosmopolitanie” which is a very successful in France.

He is really in touch with his audience, his lyrics are deep and positive.

Soprano 's lyrics are related to our everyday lives, he's known as “the optimistic and humanist rapper”.

His best-known songs are : « Hiro », « Cosmos », « Fresh Prince », « c'est ma life », « Clown ».



## IAM

Pour ces rappers originaires des banlieues marseillaises, l'histoire commence en 1984.

Le groupe de rap marseillais IAM est devenu en quelques années une valeur incontournable du paysage musical français. Chaque sortie d'album est un évènement.

Le groupe se construit autour de références égyptiennes et extrême-orientales. Leurs noms de scène sont: Akhenaton, Shurik'n , Kheops, Imhotep, Kephren.

Leurs textes parlent de l'injustice sociale et de la dureté du monde.



Leur plus grand succès est « Je danse le mia » qui reprend les expressions typiquement Marseillaises.

For these rappers from the Marseille suburbs, the story began in 1984. In a few years, the band became a true reference of the French music scene. Everytime one of their album is released, it's a big musical event in France.

IAM promotes an ideology that is based upon images associated with ancient Egypt, and especially upon pharaos. The group developed a unique rapping style, mixing French beats and lyrics with Middle Eastern and Egyptian influences. Their stage names are: Akhenaton, Shurik'n, Keops, Imhotep, Kephren.

I AM's lyrics are related to social injustice and hardships you can encounter in life.

The single, "[Je danse le Mia](#)", (their biggest hit so far) uses the typical slang from Marseilles in a parodic way.



## SPAGHETTI ALLA CARBONARA

RICETTA PER 4 PERSONE.

INGREDIENTI:

- 400 g di spaghetti
- 200 g di pancetta affumicata o guanciale
- 4 tuorli d' uova
- olio
- sale
- pepe
- 50 g di pecorino o parmigiano reggiano

PREPARAZIONE:

Cuocete gli spaghetti in acqua bollente con poco sale. La cottura deve essere al dente. Nel frattempo tagliate a dadini la pancetta o il guanciale di maiale (da decidere a vostro piacimento), lasciandolo sciogliere in un tegame con un poco di olio.

Quando la pancetta o il guanciale appariranno parzialmente sciolti aggiungere un pochino d'acqua e cucinare a fuoco moderato per circa 10 minuti.

Sbattete in un' insalatiera i quattro tuorli ed aggiungete il pecorino, o il parmigiano reggiano, ed un buon pizzico di pepe nero.

Versate la pasta scolata in una terrina capiente e aggiungetevi la pancetta o il guanciale preparati con l'unto bollente.

Mescolate gli ingredienti, aggiungetevi i tuorli d'uova sbattuti e amalgamare bene.



## SPAGHETTI CARBONARA

RECIPE FOR FOUR PEOPLE.

INGREDIENTS:

- 400 g of spaghetti
- 200 g of bacon
- 4 yolks of eggs
- oil
- salt
- pepper
- 50 g pecorino cheese

METHOD:

Put a large saucepan of water on to boil. Finely grate the cheese. Beat the eggs in a medium bowl, add pecorino cheese and a little freshly grated black pepper.

Add the salt to the boiling water, add the spaghetti and cover up for 10 minutes.

While the spaghetti are cooking, fry the bacon. Leave these to cook for about 5 minutes, until the bacon is golden.

Keep the heat under the bacon. When the pasta is ready put it in the frying pan with the bacon.

Mix most of the cheese in with the eggs, keeping a small handful back for sprinkling over later.

Take the spaghetti and bacon off the heat. Now quickly pour in the eggs and cheese and, using the tongs or a long fork, mix it.

## PIZZA MARGHERITA

### INGREDIENTI

25GR LIEVITO DI BIRRA  
500 ML ACQUA TIEPIDA  
500 GR FARINA  
SALE  
OLIO  
SUCCO DI POMODORO  
1 MOZZARELLA



### PROCEDIMENTO

Sciogliere il lievito nell'acqua tiepida, aggiungere il sale ed un po' d'olio. Aggiungere la farina. Mescolare bene l'impasto con le mani finchè non diventa omogenea. Lasciare lievitare per 2 ore. Stendere la pasta con il mattarello, formando 2 dischi di 40 cm di diametro. Mettere nelle teglie, condire con il pomodoro, aggiungere un po' di sale e olio. Infornare nel forno preriscaldato a 250 ° . Lasciare cuocere per 15 minuti, aggiungere la mozzarella tagliata a pezzettini, rinfornare per altri 5 minuti finchè la mozzarella non si scioglie.

### INGREDIENTS

BEER YEAST 25gr D  
500 ML WARM WATER  
500 GR FLOUR  
SALT  
OIL  
TOMATO JUICE  
1 MOZZARELLA

### PROCEDURE

Dissolve yeast in warm water, add salt and a little 'oil. Add flour. Stir the mixture well with your hands until it becomes homogeneous. Let rise for 2 hours. Roll out the dough with a rolling pin, forming two discs of 40 cm in diameter. Put in a baking, drizzle with tomato, add a bit 'of salt and oil. Bake in preheated oven at 250 ° . Cook for 15 minutes, add the mozzarella, cut into small pieces, put it in the oven again for another 5 minutes until the mozzarella melts.

## Pizza di Pasqua

### Ingredienti

10 Uova  
1,300 kg di Zucchero  
0,750 litri di Latte  
200 grammi di Lievito di birra  
0,250 litri di Liquore  
250 grammi di Burro  
250 grammi di strutto  
8 bustine di Vanillina  
100 grammi di Cioccolato fondente  
3 Limoni  
2 Arance  
3,5 o 4 kg di Farina  
stampi alti.



### Procedimento

Sbattere le uova con lo zucchero e aggiungere: latte tiepido con il lievito sciolto dentro, il liquore, il burro e lo strutto sciolti, la vanillina, il cioccolato tritato, la scorza di limoni e arance e la farina. Impastare e poi suddividere il composto negli stampi, che dovranno essere riempiti fin quasi a metà, unti con lo strutto. Lasciare lievitare in un posto caldo fino a raggiungere il doppio del loro volume iniziale, infornare a circa 180° finchè non saranno dorate e asciutte.

### Easter pizza

### Ingredients

10 eggs  
1,300 kg of sugar  
0,750 liters of milk  
200 grams of yeast  
0,250 liters of liqueur  
250 grams of butter  
250 grams of lard  
8 sachets of vanillin  
100 grams of dark chocolate  
3 lemons  
2 oranges  
3,5 or 4 kg of flour  
High molds

### Procedure

Beat the eggs with the sugar and add: warm milk with the yeast melted in, the liqueur, melted butter and melted lard, the vanillin, dark chocolate, lemon and orange skin and the flour. Knead and subdivide the mixture in the molds, that will be filled almost to half, greased with lard. Let rise in a warm place up to twice their initial volume, bake at about 180° until it will be golden and dry.

## TOZZETTI

### INGREDIENTI

250 gr di farina  
2 uova  
125 gr di zucchero  
50 gr di burro  
150 gr di mandorle spellate  
1/2 bustina di lievito  
scorza di 1 limone  
1 pizzico di sale



### PROCEDIMENTO

Versare in una ciotola le uova insieme allo zucchero. Mescolare bene quindi unire il burro fuso e la scorza del limone grattugiata. Aggiungere adesso le mandorle ridotte in pezzi ma grossolanamente e mescolare ancora. Unire farina e lievito setacciati e trasferire il composto su un piano infarinato sopra il quale impastare a mano. Dividerlo quindi in 4 parti dando ad ognuna la forma di un rotolo e disporre su una teglia rivestita di carta forno. Cuocere a 180 °C per circa 20 minuti. Quindi tagliare i rotolini a fette obliquamente e rimettere in forno ancora per circa 15 minuti.

## TOZZETTI

### INGREDIENTS

250 grams of flour  
2 eggs  
125 grams of sugar  
50 g butter  
150 grams of peeled almonds  
1/2 tablespoon baking  
zest of 1 lemon  
1 pinch of salt

### PROCEEDINGS

Pour into a bowl the eggs with the sugar . Mix well then add the melted butter and the grated lemon rind . Now add the almonds in small pieces but coarsely and mix again . Combine flour and baking powder and transfer the mixture on a floured surface and then knead by hand . Then divide it into 4 pieces giving each the shape of a roll and place on a baking sheet covered with parchment paper . Bake at 180 ° C for about 20 minutes . Then cut the rolls sliced sideways and put back in the oven for about 15 minutes.



# Third meeting Cerveteri 4 - 9 October 2014





## “Mirandesa beef steak”

### Ingredients:

1,2 kg” Mirandesa veal” steak;

Coarse salt, preferably sea salt (without chemical substances)

### Preparation:

The fire of the hot coals should be high at first.

The incandescent coals must be evenly distributed in the cooker or barbecue, so the heat is evenly distributed. The grill should be placed 10cm above the coals.

The meat should be sliced in 3 to 4 cm high steaks (about 300 g per steak). Place the meat in the grill without any seasoning. Then, and if you wish, season with coarse salt. Turn the meat, when little pearls of blood surface. The time the steak must stay in the grill depends on your personal taste, if you prefer the meat rare or well done. To preserve the meat’s juiciness, this must not be spiked. When flipping the steak, the fire must be hot, so it sears, forming a crust that keeps the juices inside the meat. However the crust must not be thick, so the heat can cook the inside of the meat, preventing it to be burnt on the outside, but raw on the inside.



## “Posta Mirandesa”

### Ingredientes:

1,2 kg de carne bovina Mirandesa;

Sal grosso, de preferência sal marinho (sem substâncias químicas)

### Preparação:

O fogo das brasas deve ser alto no início. As brasas incandescentes devem ser distribuídas uniformemente no fogareiro, para que o calor seja distribuído de modo uniforme. A grelha deve ser colocada 10 centímetros acima do carvão.

A carne deve ser cortada com uma grossura de 3 a 4 cm (cerca de 300 g por bife). Coloque a carne na grelha sem nenhum tempero. Depois de assada, e se desejar, tempere com sal grosso. O tempo que o bife deve ficar na brasa depende do seu gosto pessoal, mal passada ou bem passada. Para preservar a suculência da carne, as brasas devem estar quentes, para que a carne forme uma crosta por fora, mas fique suculenta e mal passada por dentro.

## **“Portuguese *Feijoada*”**

“Feijoada à Transmontana” is the most traditional and popular style of Portuguese feijoada and was the basis for all other feijoadas, including those in Brazil. It originated in the Northern region of Portugal and has been an integral dish of Portuguese gastronomy since. This dish is perfect for a large amount of guests and is a meaty dish combining different Portuguese flavors and spices.

### **Ingredients:**

baby back ribs	spicy sausage
blood sausage	pork belly
cabbage	sliced carrots
minced onions	cumin powder
chopped garlic cloves	butter
olive oil	bay leaves
sweet paprika	crushed tomatoes
cooked kidney beans	salt and pepper to taste
pork hocks, knuckles, or ears (you can get these at a butcher)	



### **Preparation:**

The night before cooking, coat the ribs with salt, wash the pig parts in cold water, salt them, and store in fridge overnight to absorb the salt. The next day, cook the pig parts in a large saucepan with 2 cups water until they are soft and tender. Reserve one cup of the broth.

Now in a large saucepan cook the onions, garlic cloves, and bay leaf in the olive oil for about 5 min. Add the ribs, pork belly, and paprika. Let them cook for about 5 minutes on medium heat. Add 1 cups of the reserved broth from the pig parts to the pan and let the ribs cook for another 20 minutes, stirring occasionally. Add the rest of the meats, chopped cabbage, carrots, crushed tomatoes, and butter. Stir gently and let them cook on medium heat for about 20 minutes. Add the kidney beans and blood sausage, and cook for another 13-15 minutes. See if the meats are tender and done, let it simmer on low heat for a couple more minutes. In the end, season with salt and pepper. Serve while hot.

## “Feijoada à Transmontana”

"Feijoada à Transmontana" é o estilo mais tradicional e popular das feijoadas Portuguesas e serve de base para todas as outras feijoadas, inclusive a Brasileira. Tem origem na região Norte de Portugal e tem sido um prato integrante da gastronomia Portuguesa desde então. Este prato é perfeito para uma grande quantidade de pessoas e é um prato de carne que se pode combinar com diferentes sabores e temperos.

### **Ingredientes:**

Costelinhas	azeite
chouriço	folhas de louro
chouriça de sangue	paprica doce
barriga de porco	cominho em pó
repolho	feijão cozido
cenoura cortada	cebola picada
alho picados	manteiga
tomate picado	mão de porco, orelheira ou chispe
Sal e pimenta a gosto	

### **Preparação:**

Na véspera, tempere as costelas com sal, lave o chispe, a mão e a orelheira em água fria, salgue-as, e guarde no frigorífico durante a noite para absorver o sal. No dia seguinte, cozinhe a carne de porco numa panela grande com 2 chávenas de água. Reserve uma chávena de caldo.

À parte numa panela grande cozinhe as cebolas, os dentes de alho e a folha de louro no azeite cerca de 5 min. Adicione as costelas, a barriga de porco e a paprica. Deixe cozinhar cerca de 5 minutos em lume médio. Adicione a chávenas de caldo e deixe cozer as costelas mais 20 minutos, mexendo ocasionalmente. Adicione as restantes carnes, o repolho picado, a cenoura, o tomate triturado e a manteiga. Mexa delicadamente e deixe cozinhar em fogo médio mais 20 minutos. Adicione o feijão e a chouriça de sangue, e cozinhe entre 13 a 15 minutos. Verifique se as carnes estão a ficar cozidas e deixe ferver em lume brando mais alguns minutos. Uma vez cozidas, tempere com sal e pimenta. Sirva ainda quente.

## Sweet Rice

### Ingredients:

250g of long-grain rice	6 egg yolk
450g of sugar	3 lemon peels
2 cinnamon canes	0,5l of water
50g of butter	1 tea cup of milk
1700 ml of milk	A small pinch of salt
A small pinch of salt	Cinnamon to sprinkle



Take the rice and the water to the stove. Let it boil until all the water disappears. After the vaporization of the water join the butter, the lemon peels, the canes of cinnamon and the milk. Stir the ingredients and let it cook for 30 minutes. Involve it often to avoid its adherence to the pan. After 30 minutes, add the sugar.

Mix the yolks with the cup of milk and join them to the boiling rice. Pour it into a dish and take it to the fridge.

Eat it sprinkled with cinnamon in powder.

Enjoy!

## Arroz doce

### Ingredientes:

250gr de arroz carolino	6 gemas	50g de manteiga
450gr de açúcar	Cascas de 3 limões	0,5l de água
2 paus de canela	1 chávena de chá de leite	Sal q.b.
Canela para polvilhar		

Levar o arroz e a água ao lume. Deixar ferver até que a água desapareça. Depois da água evaporar junte a manteiga, as cascas de limão, os paus de canela e o leite. Mexer os ingredientes e deixar cozer por 30 minutos. Envolver frequentemente a mistura para evitar que adira à panela. Depois dos 30 minutos, adicionar o açúcar.

Misturar as gemas na chávena do leite e juntá-las ao resto do preparado. Colocar o arroz doce num prato fundo ou travessa e levar ao frigorífico.

Comer polvilhado com canela em pó.

Saboreie!



## ***SPECIAL TRADITIONS***

### **“Os Gorazes”**



**Gorazes** is a huge festival of agriculture, handicraft and culture activities, one of the biggest of the district. It realized in the 15th and the 16th of the October. The 15th of October is the most important day. Annually there are around 180 exhibitors that want to show their abilities and skills and possibly sell the products. It is a festival vastly known all over the country.

During this week, can be visitor local and national craft stands, food / traditional snacks, agricultural vehicles, cheap clothing, among others. There is also street entertainment, the "Pauliteiros", "Bombos" and "Rancho folclórico".

Into the night, there are performances of Portuguese popular groups

The name “*Gorazes*” comes from the Greek “*Gorax*”, to designate pork steak that in Mogadouro is called “*Marrã*”. Through the time this word has evolved into “*Gorazes*”. “*Marrã*” or “*Gorax*”, was given by residents and merchants when they paid the annual tax to the landlord of Mogadouro.

### **“Os Gorazes”**



A grande feira anual de Mogadouro é a **Feira dos Gorazes**, que, antigamente era das mais concorridas da região, atraindo gentes de muito longes que aqui vinham feirar e comer a marrã ou a “posta” de carne mirandesa, nas suas barracas, tabernas e restaurantes. Realiza-se no dia 15 e 16 de outubro, sendo feriado municipal a 15 e o dia mais importante. Anualmente chega a haver 180 expositores.

Durante esta semana, podem-se visitar *stands* de artesanato local e nacional, comidas/petiscos tradicionais, veículos agrícolas, vestuário mais barato, entre outros. Há ainda animações de rua, pelos “Pauliteiros”, “Bombos”, “Gaiteiros” e “Rancho folclórico”.

Pela noite a dentro, há atuações de grupos populares portugueses.

O nome “Gorazes” vem do grego “Gorax”, que designa uma parte do porco, que em Mogadouro é denominada de “Marrã”. “Marrã” ou “Gorax” era o tributo que os habitantes e comerciantes pagavam ao senhorio de Mogadouro, anualmente.

## The *Farandulo*



In January, in the parish of Tó, in Mogadouro, it is celebrated the Farandulo, also known as The Festivity Of Boys. It is a pagan ritual that celebrates the winter’s solstice.

Four lads are chosen, among them the “*mordomo*” (butler), which is responsible for organizing the event. Each one of the others is the *Farandulo*, the *Sécia* or the *Moço*.

There is a rehearsed ritual where the four visit the village and the Farandulo, all painted with black, tries to touch *Sécia*, while she is defended by the *Moço*. Meanwhile, he tries to reach the other women and tries to mark them in the face with soot. He enters the houses and steals food and drinks. There is a public collection and it all ends in front of the church. Then, a group plays music.

## O «Farandulo»

Em Janeiro, na freguesia de Tó, em Mogadouro, é celebrada a festa do «Farandulo», também chamada Festa dos Rapazes. É um ritual pagão que celebra o solstício de Inverno.

São escolhidos quatro rapazes solteiros, entre os quais o Mordomo da festa, responsável pela sua organização. Cada um dos outros encarna «O Farandulo», «A Sécia» e «O Moço».

Ocorre um ritual encenado em que os quatro visitam a aldeia, tentando o Farandulo, todo pintado de preto, tocar na Sécia, sendo esta defendida pelo Moço. O Farandulo tenta também aproximar-se das mulheres da aldeia e tenta gravar-lhe no rosto uma marca feita com graxa ou fuligem. O Farandulo entra nas casas e tenta roubar comida e bebida. Ao mesmo tempo, faz-se um peditório. A encenação acaba em frente da igreja e atuam gaiteiros e, mais recentemente, um grupo musical.



## PORTUGUESE MUSIC STARS

### ***Xutos e Pontapés***

“*Xutos e Pontapés*” is a globally well-known Portuguese band which represents Portuguese rock music. It was formed in 1978 by *Tim, Zé Pedro, Zé Leonel e Kalú*. The members of the group have changed since then. Nowadays, *Tim, Zé Pedro, Cabeleira, Gui e Kalú*.



Their music's gender is *Pop Rock, New Wave, Punk Rock* and *Folk Rock*. Their best-known albums are “*Circo de Feras*” (1987); “*Gritos Mudos*” (1990) , “*Mundo ao Contrário*” (2004) and “*Puro*”, which made them win a Golden Record. They also released a film, “*Xutos e Pontapés*” (2009).

They were given the *MTV Europe Music Award* for Best Portuguese Artist in 2009.

### **Xutos e Pontapés**

‘*Xutos e pontapés*’ é uma banda portuguesa conhecida nacional e internacionalmente representando assim o rock português no mundo. A banda foi formada em 1978 por *Tim, Zé Pedro, Zé Leonel e Kalú*. Esta formação não se manteve visto que houve trocas na formação original da banda estando atualmente com os artistas *Tim, Zé Pedro, Cabeleira, Gui e Kalú*.

Os seus estilos musicais são o *Pop rock, New wave, Punk rock e Folk rock*. Os álbuns mais conhecidos são: *Circo de Feras* (87), *Gritos Mudos* (90), *Mundo ao contrário* (2004) e *Xutos e Pontapés* (2009). Ganharam ainda o prémio *MTV Europe Music Award* para Melhor Artista

Português em 2009. Obtiveram disco de ouro no álbum *Puro* que foi lançado em 2014.



## The most famous *Fado* singer in Portugal, Amália Rodrigues



Amália Rodrigues was born in Lisbon, Portugal on the 23rd of July, 1920 in a poor and numerous family. Since her childhood she showed a talent for singing.

During the World War II, she carried out long tours for Spain and Brazil and she obtained in 1945 her first great musical success with the song "*Ai Mouraria*". In 1947 she debuted as an actress in the Portuguese movie "*Capas Negras*" (with Alberto Ribeiro) and it became the best movie of the year in Portugal. She also sang poems turned music from several Portuguese poets. In fact, *Variety* magazine chose her in 1959 as one of the four best female singers in history.

After that, Amália continued her career as if nothing happened and in 1980 she debuted as composer. She suddenly died while she slept in her house of Lisbon on October 6th, 1999. She was buried in an impressive funeral ceremony with the massive attendance of her fans.

## A mais famosa cantora de *Fado* em Portugal, Amália Rodrigues



Amália Rodrigues nasceu em Lisboa, Portugal em 23 de julho de 1920 numa família pobre e numerosa. Desde a sua infância, ela mostrou um talento para cantar.

Durante a Segunda Guerra Mundial realizou longas turnês em Espanha e no Brasil e obteve em 1945 o seu primeiro grande sucesso musical com a canção "*Ai Mouraria*". Em 1947, estreou como atriz no filme Português "*Capas Negras*" (com Alberto Ribeiro), tornando-se o melhor filme do ano em Portugal. Cantou também poemas de vários poetas portugueses. Foi escolhida pela revista *Variety*, em 1959, como uma das quatro melhores cantoras da história.

Depois disso, Amália continuou a sua carreira como se nada tivesse acontecido e, em 1980, estreou como compositora. Morreu enquanto dormia na sua casa de Lisboa, a 6 de outubro de 1999. Foi enterrada numa impressionante cerimónia fúnebre, com a presença maciça dos seus fãs.



Claudia Andra Dajboc



## Sponge cake...

### Ingredients:

#### Dough:

- ✓ 2 kg flour
- ✓ 250 gr oil
- ✓ 350 gr sugar
- ✓ 100 gr yeast
- ✓ 8 egg yolks
- ✓ 2 vaniline
- ✓ 3 teaspoons lemon shavings
- ✓ 2 teaspoons salt
- ✓ 500 ml fresh milk
- ✓ 500 ml buttermilk
- ✓ 1 tablespoon margarine
- ✓ 1 bottle rum essence

#### Filling:

- ✓ 8 egg whites
- ✓ Sugar
- ✓ ground nuts
- ✓ Cocoa
- ✓ 1 bottle rum essence



### Preparation

*The flour with a little boiled milk and let cool. Place an egg yolk, a little sugar and yeast dissolved in warm milk. Let the yeast increased three times.*

*The yeast, flour, sugar dissolved in milk and remaining salt dissolved in the remaining galbenusurilor, buttermilk, spices, oil and margarine, mix very well. Let the yeast three times.*

*Stretch sheets that are lubricated with stuffing made thus: beaten egg whites foam mix with sugar, ground walnuts, cocoa, rum.*

*Roll cakes, brush over with egg yolk and bake in moderate heat.*

*Serve after they have cooled.*



### Preparare:

Faina cu un pic de lapte fiert si lasa sa se raceasca. Publicați un galbenus de ou, un pic de zahar si drojdia dizolvată în lapte cald. Să drojdie a crescut de trei ori.

Drojdie, făină, zahăr dizolvat în lapte și sare rămas dizolvat în restul galbenusurilor, zara, mirodenii, ulei si margarina, se amesteca foarte bine. Să drojdie de trei ori.

Foi Stretch care sunt lubrificate cu umplutura făcut astfel: albusurile batute spuma se amesteca cu zaharul, nuca sol, cacao, rom.

Prăjituri rola, perie peste cu galbenus de ou și se coace în foc moderat.

A se servi după racire.

### ingrediente:

#### aluat:

- ✓ 2 kg de făină
- ✓ 250 gr de ulei
- ✓ 350 gr de zahar
- ✓ 100 gr drojdie
- ✓ 8 gălbenușuri de ouă
- ✓ 2 vaniline
- ✓ 3 lingurite Rumegus lămâie
- ✓ 2 lingurite de sare
- ✓ 500 ml lapte proaspăt
- ✓ 500 ml lapte bătut
- ✓ 1 lingura de margarina
- ✓ 1 flacon rom esență

#### umplere:

- ✓ 8 albușuri de ou
- ✓ Sugar
- ✓ nuci măcinate
- ✓ cacao
- ✓ 1 flacon rom esență



# Sarmale

Claudia Antoniu

## Ingrediente

- 1 / 2 kg carne de vita tocata
- 1 / 2 kg carne de porc tocata
- 50-100 g orez
- 1 ceapa mare dat prin masina de tocat
- Piper
- sare
- cimbru
- Marar tocat
- ½ lingurita de boia dulce
- 2 linguri de bulion
- 10 -20 g suc de rosii
- Frunze de vita de vie

## Mod de preparare

Carnea se amesteca cu ceapa, oul, bulionul ,condimentele , sucul de rosii si orezul ales si spalat. Frunzele se oparesc un minut in apa cu putina sare, se scot apoi si se pun in strecuratoare sa se scurga de apa, apoi se taie nervura de pe dosul lor se ia o lingura din compozitia facuta se ruleaza si se fac sarmalele.

Intr-o oala se aseaza pe fundul ei cateva frunze de vita de vie , apoi se aseaza sarmalele, rand pe rand. La final se acopera cu frunze de vita de vie, se acopera cu apa,suc de rosii, se pune un pic de bullion si untura deasupra si se dau la cuptor.

# Sarmale

## Ingredients

- 1/2 kg of meat minced beef
- 1/2 kilograms of pork minced
- 50-100 g rice
- 1 large onion gave mincer
- Piper
- salt
- thyme
- dill
- ½ teaspoon paprika
- 2 tablespoons of broth
- 10 -20 g tomato juice
- vine leaves



## Preparation:

Meat mix with onion, egg, broth, spices, especially tomato sauce and rice and washed.

Leaves scalding one minute water with salt, then remove and place in colander to drain water, then cut back on their rib take a tablespoon of composition made stuffed cabbage roll and do.

In a pot sits on her ass a few leaves of vines, then sits stuffed cabbage, one by one.

Finally covered with vine leaves, cover with water, tomato juice, put a bit of bullion and cream on top and bake.

## Salata de Boeuf

Originally made with beef, it is now made with whatever one has on hand -- chicken, turkey, ham, even hot dogs and the recipe varies from family to family and region to region.

### Ingredients

- **Salad:**
  - 2 large russet potatoes
  - 2 chicken breasts, cooked and diced small (or use beef, turkey, ham, hot dogs, etc.)
  - 1 cup peeled carrots, boiled and diced small
  - 1 cup peeled parsnips, boiled and diced small
  - 5 large hard-cooked eggs, diced
  - 1 small onion, diced small
  - 2 celery stalks, diced small
  - 1 1/2 cups diced pickles
  - 1 1/2 cups frozen peas
- **Dressing:**
  - 1 to 2 cups mayonnaise, or to taste
  - 1 tablespoon mustard
  - Salt and pepper to taste
- **Garnish:**
  - Parsley
  - Olives
  - Reserved hard-cooked eggs
  - Reserved cooked vegetables

### Preparation

- Boil potatoes in their skins in salted water until fork tender. Remove from water and peel off the skin when they are cool enough to handle. Dice small and reserve.
- In a large bowl, add potatoes, chicken or other meat, carrots, parsnips, eggs, onion and celery. Squeeze the diced pickles lightly in a paper towel to remove some of their juice (otherwise the salad will be too watery) and add to the rest of the diced ingredients.

Inițial făcută cu carne de vită, acum se face cu orice - pui, curcan, sunca, chiar hot dog și rețeta variază de la familie la familie și la regiune la regiune.

### Ingrediente

- Salata:
  - 2 cartofi mari roșcat
  - 2 pieptul de pui, gătit și cubulete mici (sau de a folosi carne de vită, curcan, sunca, hot dog, etc.)
  - 1 cana de cojit morcovi, fiert și cuburi mici
  - 1 ceașcă decojite pastarnac, fierte și cuburi mici
  - 5 mari ouă fierte, cuburi
  - 1 ceapa mica, cuburi mici
  - 2 tulpini de telina, cuburi mici
  - 1 1/2 cani cuburi muraturi
- 1 1/2 cesti mazare congelate
- Dressing:
  - 1 la 2 cani maioneza, sau dupa gust
  - 1 lingura mustar
  - sare si piper dupa gust
- Garnitura:
  - Pătrunjel
  - Masline
  - oua fierte,
  - legume fierte



### Pregătire

- Se fierb cartofii in coaja in apa cu sare pana cand se inmoaie furcă. Scoateți din apă și scoate de pe piele atunci când sunt suficient de rece pentru a gestiona. Zaruri mici și rezervație.
- Într-un castron mare, se adauga cartofii, carnea de pui sau de alte tipuri de carne, morcovi, Păstarnac, ouă, ceapă și țelină. Strângeți murăturile cubulete ușor într-un prosop de hârtie pentru a elimina o parte din sucul lor (altfel salata va fi prea apos) și se adaugă la restul de ingrediente cubulete.

Bianca Damian

## Sausage biscuits

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### Ingredients

500 gr. crackers  
rum  
Milk  
3 tablespoons cocoa  
margarine package  
200 gr. powdered sugar  
Coconut

Raluca Tancaba



### Preparation :

Mix crackers crushed or give mincer with rum , cocoa and milk.

Margarine mix with powdered sugar .

It spreads by hand on a sheet of cellophane cracker mixture over the cream margarine spreads .

It runs and refrigerate .

Powdered coconut .

Salam de biscuiti

Ingrediente:

500 gr. biscuiti  
rom  
laptele de consum  
3 linguri de cacao  
pachetul margarina  
200 gr. zahăr pudră  
Nucă De Cocos

Mod de preparare:

Se amestecă biscuiti zdrobiti sau da tocat cu rom, cacao și lapte.

Amestec margarina cu zahar pudra.

Acesta se raspandeste de mână pe o foaie de celofan amestec cracker peste spread crema margarina.

Se rulează și frigider.

Nucă de cocos praf.

## Easter - Pastele

Cuvântul Paști provine în limba română din forma bizantino-latină Pastihae a cuvântului de origine ebraică Pasah („a trecut”), poate moștenit de evrei de la egipteni.

Data celebrării Paștilor are la bază două fenomene astronomice: echinocțiul de primăvară și mișcarea de rotație a Lunii în jurul Pământului. Astfel, Paștile se serbează în duminica imediat următoare primei luni pline după echinocțiul de primăvară.

Paștile creștine au o durată de 40 de zile, cuprinse între sărbătoarea Învierii Domnului (prima duminică de Paști) și sărbătoarea Înălțării Domnului, care se celebrează la 40 de zile de la Înviere, într-o zi de joi. Primele 3 din cele 40 de zile pascale sunt zile de mare sărbătoare.

Sărbătoarea Paștilor este precedată de o lungă perioadă de post, în care se comemorează evenimentele premergătoare Învierii Domnului. Ultima săptămână din Postul Mare, numită Săptămâna Patimilor, începe în Duminica Floriilor, când se sărbătorește intrarea lui Isus Hristos în Ierusalim, și se sfârșește în Sâmbăta Mare. Este săptămâna în care sunt comemorate patimile lui Isus, răstignirea și moartea Sa din Vinerea Mare.

Cel mai răspândit obicei creștin de Paști este vopsirea de ouă roșii, a căror prezență este obligatorie pe masa de Paști, deși în prezent se vopsesc ouă și de alte culori (verzi, albastre, galbene etc.). În folclorul românesc există mai multe legende creștine care explică de ce se înroșesc ouă de Paști și de ce ele au devenit simbolul sărbătorii Învierii Domnului. Una dintre ele relatează că Maica Domnului, care venise să-și plângă fiul răstignit, a așezat coșul cu ouă lângă cruce și acestea au fost înroșite de sângele care picura din rănilor lui Iisus.

Cu ocazia sărbătorilor Pascale gospodinele prepară și alte mâncăruri tradiționale: pască, cozonac, drob. În câteva sate făgărășene, în Lunea Luminată se sărbătorește cel mai harnic fecior din sat, prin obiceiul agrar Plugarul.



The word **Easter** comes in Romanian in Latin Byzantine form of the word of Hebrew origin Pastihae pasah ("passed"), may Hebrew inherited from the Egyptians.

Date of celebrating Easter is based on two astronomical phenomena: the vernal equinox and rotation of the Moon around the Earth. Thus, Easter is celebrated on the Sunday following the first full moon after the vernal equinox.

Christian pastors have a duration of 40 days between the feast of the Resurrection (Easter Sunday first) and the Feast of the Ascension of the Lord, which is celebrated 40 days after the Resurrection, a Thursday.

The first 3 of the 40 days are days of great celebration of Easter.

The Easter festival is preceded by a long period of fasting, which commemorates the events preceding the Resurrection. The last week of Lent, called Holy Week begins on Palm Sunday when it celebrates the entry of Jesus Christ into Jerusalem, and ends on Saturday. It is the week that commemorated the Passion of Jesus, crucifixion and death on Good Friday. The most common Christian Easter is usually dyeing Easter eggs, whose presence is mandatory Passover meal, although currently are painted eggs and other colors (green, blue, yellow, etc.). In Romanian folklore there are several Christian legends that explain why Easter eggs turn red, and why they have become the symbol of the Resurrection feast. One of them tells that Mary, who had come to mourn crucified son, a basket of eggs sitting near the cross and they were reddened by the blood dripping from the wounds of Jesus. During Easter holidays and other dishes prepared housewives Traditional: feed, cake, tripe. Several villages Fagaras in Bright Monday celebrates the hardworking son of the village, by habit agrarian Plugaru

## Christmas

Christmas Day is an annual festival commemorating the birth of Jesus Christ, observed most commonly on December 25 as a religious and cultural celebration among billions of people around the world. A feast central to the Christian liturgical year, it is prepared for by the season of Advent or Nativity Fast and is prolonged by the Octave of Christmas and further by the season of Christmastide. Christmas Day is a public holiday in many of the world's nations, is celebrated culturally by a large number of non-Christian people, and is an integral part of the Christmas and holiday season.



The celebratory customs associated in various countries with Christmas have a mix of pre-Christian, Christian, and secular themes and origins. Popular modern customs of the holiday include gift giving, completing an Advent calendar or Advent wreath, Christmas music and caroling, an exchange of Christmas cards, church services, a special meal, and the display of various Christmas decorations, including Christmas trees, Christmas lights, nativity scenes, garlands, wreaths, mistletoe, and holly. In addition, several closely related and often interchangeable figures, known as Santa Claus, Father Christmas and Saint Nicholas, are associated with bringing gifts to children during the Christmas season and have their own body of traditions and lore.

## Crăciun

Realizat de Julei Laurentiu

biceiturile festive, asociate în diferite țări, cu Crăciun au un amestec de pre-creștine, Christian, precum și teme laice și origini. Vamă populare moderne de vacanță includ oferirea de cadouri, completând un calendar Advent sau Advent coroană, muzică de Crăciun și colindat, un schimb de felicitari de Craciun, servicii de biserică, o masă specială,



precum și afișarea diverselor decoratiuni de Craciun, inclusiv pomi de Crăciun, lumini de Crăciun , scene nașterea, jerbe, coronate și vâsc. În plus, mai multe figuri strâns legate și de multe ori interschimbabile, cunoscut sub numele de Moș Crăciun, Moș Nicolae, sunt asociate cu aducerea cadouri copiilor în timpul sezonului de Crăciun

Crăciun sau Ziua de Crăciun este un festival anual de comemorare a nașterea lui Isus Hristos, a observat cel mai frecvent, la 25 decembrie ca o sarbatoare religioasa si culturala in randul miliarde de oameni din întreaga lume. O sărbătoare centrală a anului liturgic creștin, este pregătit pentru sezonul de Adventului sau Nașterea Domnului rapid și se prelungește cu Octava de Crăciun și mai mult de sezonul de Crăciunului. Ziua de Crăciun este o sărbătoare publică în multe din națiunile lumii, este sărbătorită cultural de un număr mare de persoane necreștine, și este o parte integrantă a Crăciunului și sezonul de vacanta.



## Gheorghe Hagi

(n. 5 februarie 1965, Săcele, Constanța, jud. Constanța) este un om de afaceri, antrenor și fost fotbalist român, supranumit *Regele fotbalului românesc* și *Maradona din Carpați*. Este cel mai bun marcător din istoria naționalei României cu 35 de goluri înscrise, record pe care îl împarte cu Adrian Mutu.



Hagi a debutat la echipa națională la vârsta de 18 ani, pe 10 august 1983 la Oslo, în meciul amical Norvegia - România. Până atunci jucase pentru România în echipa de juniori sub 16 ani (4 meciuri), echipa de juniori sub 17 ani (13 meciuri, 1 gol), echipa de juniori sub 18 ani (32 meciuri, 9 goluri) și echipa olimpică (4 meciuri).

În 1985, pe 16 octombrie, Mircea Lucescu, pe atunci antrenor al echipei naționale, l-a desemnat pentru prima oară pe Hagi căpitan al echipei naționale. Hagi avea doar 20 de ani și meciul, disputat pe stadionul 23 august împotriva Irlandei de Nord, era decisiv pentru calificarea la Campionatul Mondial de Fotbal din Mexic - 1986. Evoluția lui Hagi a fost foarte ștearsă și mulți au criticat la acea vreme decizia lui Lucescu. Cert este că vreme de câțiva ani căpitanul "de drept" al echipei naționale a devenit portarul Silviu Lung, un jucător mult mai matur și mai experimentat decât Hagi. Totuși, după retragerea lui Silviu Lung (în 1990), Hagi a devenit repede căpitanul de drept al naționalei. A fost de 65 de ori căpitanul echipei naționale, conducând din teren echipa României la 2 Cupe Mondiale (1994 - USA și 1998 - Franța) și la 2 Campionate Europene (1996 - Anglia și 2000 - Belgia și Olanda).

De asemenea, a mai participat cu România și la Campionatul European din 1984 - Franța (ca rezervă) și la Cupa Mondială din 1990 - Italia (ca titular). Pe 24 aprilie 2001 Gheorghe Hagi se retrage din echipa națională de fotbal a României. La ultimul meci al lui Hagi pentru România au participat 80.000 de fani din toată țara.

**Gheorghe Hagi** (b. February 5, 1965, Sacele, Constanta County. Constanta) is a businessman, coach and former Romanian footballer, nicknamed King of Romanian football and Maradona of the Carpathians. It is the best scorer in the history of the Romanian national with 35 goals, a record she shares with Adrian Mutu.

Hagi national team debut at the age of 18, on August 10, 1983 in Oslo, Norway in friendly match - Romania. Until then he had played for Romania in the junior team under 16 (4 games), boys under 17 team (13 matches, 1 goal), junior team under 18 (32 appearances, 9 goals) and Olympic team (4 matches).

In 1985, on October 16, Mircea Lucescu, then coach of the national team for the first time appointed national team captain Hagi. Hagi was only 20 years old and match, played on the stadium August 23 against Northern Ireland, was decisive for the qualification to the World Cup in Mexico - Evolution 1986. Hagi was very deleted and many have criticized at the time his decision Lucescu. The fact is that for several years captain "as" national team goalkeeper Silviu Lung became a more mature player and more experienced than Hagi. However, after the withdrawal of Silviu Lung (1990), Hagi quickly became captain of the national law. It was 65 times the national team captain, leading the Romanian team field 2 World Cups (1994 - USA 1998 - France) and two European Championships (1996 - England and 2000 - Belgium and the Netherlands).

He also participated with Romania and the European Championship 1984 - France (as a reserve) and the 1990 World Cup - Italy (as owner). On April 24, 2001 Gheorghe Hagi withdraw from Romania national football team. In the last match of Hagi's Romania participated for 80,000 fans across the country



## Mihai Eminescu 1850-1889

### Inceputul carierei de poet

**Cel mai mare poet roman.** Incercand o apropiere de cercul junimist, trimite la Iasi poezia "Venere" si "Madona", care apare in "Convorbiri literare" (15 aprilie 1870). Incurajat de succes, publica "Epigonii" si "Mortua est"(1871), poezii care-i vor servi lui Titu Maiorescu ca argumente ale "directiei noi". In vara anului 1872 paraseste Viena. La Iasi, citeste in sedintele "Junimii" si publica poeziile "Egiptul", "Inger si demon" si "Floare albastra" precum si nuvela "Sarmanul Dionis". Convins sa-si continue studiile universitare, pleaca la Berlin avand asigurarea unei subventii din partea "Junimii".

Intre 1872-1874 frecventeaza cursuri de filozofie, istorie antica, drept, medicina, sanscrita, mitologie comparata, geografie. Revine in tara fara a-si lua doctoratul si, intre 1874-1876, este pe rand director al Bibliotecii Centrale, profesor la Institutul academic, revizor scolar pentru judetele Iasi si Vaslui, redactor la "Curierul de Iasi". Din octombrie 1877 este redactor la Bucuresti, la ziarul conservator "Timpul" (alaturi de Slavici, care-l chemase, si de I.L. Caragiale) pana in vara lui 1883. Sunt anii cei mai fructuosi, dar si de munca epuizanta incheiata cu instalarea definitiva a bolii care-i marcheaza tragicul destin.

Pana la moartea survenita in zorii zilei de 15 iunie 1889, mintea poetului ramane, cu scurte momente de luciditate dureroasa, confundata in intuneric. Deosebit de exigent, a publicat putin in cei 17 ani de activitate literara. In decembrie 1883 apare editia maioresciana (pe coperta: 1884) cuprinzand 61 de poezii (plus trei variante la "Mai am un singur dor") toate publicate sau republicate in "Convorbiri literare" si 17 inedite. Si totusi, opera lui Eminescu este imensa. Editia monumentală de "Opere" initiata de Perpessicius, in 1939, ajunsa la al IX-lea volum in 1980, este departe de a fi completa.

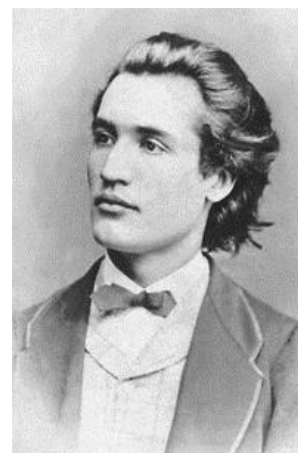
**The biggest Romanian poet.** Trying a circle near junimist, sent from Iasi poem "Venere" and "Madonna", which appears in "Literary Conversations" (15 April 1870). Encouraged by success, publishes "Epigones" and "Mortua East" (1871), poems that will serve them as arguments of Maiorescu's "New Directions". In the summer of 1872 leaving Vienna.

In Iasi, read in meetings "Junimii" and publishes poems "Egypt", "Angels and Demons" and "Blue Flower" and the short story "Poor Dionis". Convinced to continue his university studies, he went to Berlin with a grant from providing "Junimii".

Between 1872-1874 attending courses in philosophy, ancient history, law, medicine, Sanskrit, Comparative Mythology, geografie. Revine the country without taking his doctorate and, between 1874-1876, is another director of the Central Library, Institute Professor academic, school reviser for Iasi and Vaslui, editor of "The Courier of Iasi".

Since October 1877 Bucharest editor at the conservative newspaper "Time" (with the glory which I had called, and ILCaragiale) by the summer of 1883. I am most fruitful years, but exhausting work completed with final installation a disease which marks her tragic destiny.

Until his death occurred at dawn on June 15, 1889, the poet's mind remains, with brief moments of lucidity painful, confused in the dark. Particularly demanding, it published little in the 17 years of literary activity. In December 1883 edition appears Maiorescian (on the cover: 1884) comprising 61 poems (plus three variations on "I have one desire") all published or republished in "Literary Conversations" and 17 unpublished. Yet Eminescu's work is immense. Monumental edition of "Works" initiated by Perpessicius, in 1939, arrived at the Ninth volume in 1980, it is far from complete.



# Paula Seling

<b>Nume naștere</b>	Paula Seling
<b>Data și locul nașterii</b>	25 decembrie 1978
<b>Origine</b>	Baia Mare
<b>Gen muzical</b>	Pop, soul, R&B
<b>Ocupație</b>	Cântăreață, compozitoare, textieră
<b>Instrument(e)</b>	Pian, Flaut
<b>Ani de activitate</b>	1995–prezent
<b>Case de discuri</b>	Unicorn Records, Roton, Cat Music
<b>Interpretare cu</b>	Ovidiu Cernăuțeanu
<b>Website</b>	paulaseling.com



**Paula Seling** (n. 25 decembrie 1978, Baia Mare) este o cunoscută artistă interpretă, personalitate TV, compozitoare, fostă realizatoare de emisiuni radio, și jurată în cadrul competiției muzicale internaționale X Factor, sezonul 1. Împreună cu Ovi, ea a reprezentat România la Concursul Muzical Eurovision 2010, unde au ocupat locul 3, și la Eurovision 2014, unde s-au clasat pe poziția a 12-a.

În data de 24 mai 2014, Paula Seling a fost declarată cea mai frumoasă participantă de la Eurovision 2014. Paula a adunat aproape 30.000 de voturi pe site-ul wiiwiblogs.com, adjudecându-și astfel coroana de "Eurovision Next Top Model 2014" în detrimentul irlandezei Kasey Smith și a olandezei Ilse DeLange. Este pentru a doua oară în ultimii patru ani, când Paula a reușit să obțină titlul de cea mai frumoasă concurentă a concursului muzical european, după ce în 2010 tot ea a fost câștigătoarea.

Birth name **Paula Seling**  
Date of birth December 25, 1978  
Origin Baia Mare  
Genre Pop, Soul, R & B  
Occupation singer, songwriter, textieră  
Instrument (s) Piano, Flute  
Years active 1995-present  
Website paulaseling.com

Paula Seling (b. December 25, 1978, Baia Mare) is a well known performer, TV personality, songwriter, former radio broadcast producer, and sworn in international music competition X Factor, season 1. With Ovi, it represented Romania Eurovision Song contest 2010, where they ranked 3 and the Eurovision 2014 where they ranked 12th.

On 24 May 2014 Paula Seling was declared the best participant of Eurovision 2014 Paula has gathered nearly 30,000 votes wiiwiblogs.com site, adjudicating such crown of "Eurovision Next Top Model 2014 'in Irish expense Kasey Smith and Ilse Delange Dutch. This is the second time in four years, when Paula managed to get the title of the best European song contest concurrent, after all she was the 2010 winner

Antoniuc Claudia

## SMILEY

Nume naștere   Andrei Tiberiu Maria  
Data și locul nașterii   27 iulie 1983  
Alte nume       Smiley  
Origine   Pitești, Argeș, România  
Gen muzical     Pop, dance  
Ocupație        Cântăreț, compozitor, producător, prezentator TV, actor  
Ani de activitate  2001–prezent

De-a lungul timpului, Smiley a ajuns în atenția publicului, atât ca solist al trupei Simplu, dar și ca artist solo. Albu­mele sale de debut au avut vânzări uriase[formulare evazivă] și au atras simpatia oamenilor.

Alături de Simplu, Smiley a lansat cinci albume, toate premiate cu discuri de aur:[necesită citare] Oare știi (2002), Zece (2004), RMX Simplu (2006), Simplu Best Of (2006), Oficial îmi merge bine (2006).

În 2012, artistul a lansat discul single „Dead man walking”, care l-a transformat pe acesta în cel mai difuzat cântăreț la radio și televiziune, conform datelor furnizate de site-ul Mediaforest.ro. De asemenea, a lansat și „Cai verzi pe pereți”, împreună cu Alex Velea și Don Baxter.

Videoclipul piesei „Dead man walking” a fost o premieră mondială, Smiley devenind primul artist care folosește într-un clip elemente de realitate augmentată.[1][2][3] Evenimentul de lansare a fost special și a avut loc în luna mai 2012 într-o sală de cinema, în prezența a peste 300 de persoane.

În iunie 2012, Smiley a câștigat premiile pentru „Best Producer” și „Best Website”, la gala Romanian Music Awards de la Craiova.

În 2013 Smiley a câștigat premiul ”MTV Europe Music Award for Best Romanian Act

Birth name : Andrei Tiberiu Maria

Date of birth July 27, 1983

Other names Smiley

Origin Pitesti, Arges, Romania Genre Pop, dance Occupation singer, songwriter, producer, TV presenter, actor

Years active 2001-present

Over time, Smiley came to public attention, both as lead singer of Simple, but also as a solo artist. His albums have huge sales debut [evasive wording] and have attracted the sympathy of the people.

Along with simple, Smiley released five albums, all awarded gold records [citation needed] Did you know (2002), Ten (2004), RMX Simple (2006), Simply Best Of (2006) Official goes well I ( 2006).

In 2012, the artist released the single disc "Dead Man Walking," which transformed him into the most played singer on radio and television, according to data from website Mediaforest.ro. It also launched the "honeymoon" with Alex Velea and Don Baxter.

The video "Dead Man Walking" was a world premiere, Smiley became the first artist who uses an augmented reality video elements. [1] [2] [3] The launch event was special and held in May 2012 in the cinema, in the presence of over 300 people.

In June 2012, Smiley won awards for "Best Producer" and "Best Website" at the Romanian Music Awards gala in Craiova.

In 2013 Smiley won the "MTV Europe Music Award for Best Romanian Act



Roberto Dodu

## ALIOLI SAUCE - SPANISH GARLIC MAYONNAISE RECIPE

The name comes from the Catalan words for the two main ingredients all (garlic) and oli (oil). It is quick, easy and very flavourful, so it is easy to understand why it is so popular in Spain. Serve it with meats, fish, or vegetables - or just spread it on bread. The Spanish also use it as an ingredient in main course recipes. This recipe makes about 1 1/2 cups and uses 2 egg yolks.

### INGREDIENTS

- 4 medium to large garlic cloves
- Salt to taste
- 2 egg yolks
- 1 1/2 Tbsp fresh lemon juice
- 1 cup extra virgin Spanish olive oil



Prep Time: 10 minutes Cook Time: 0 minutes

Total Time: 10 minutes

### PREPARATION

Peel and mince the garlic. Using the flat side of a large knife, crush the garlic. Place in a small mortar and pestle and add ½ tsp salt and smash into a paste.

Crack the eggs and separate the yolks into a small mixing bowl. Transfer the garlic paste to the bowl and whisk to blend. With a hand mixer on low speed, slowly pour in the olive oil in a THIN, steady stream until a creamy sauce forms. Add the touch of lemon juice slowly at the end, while keeping the mixer on to ensure that the sauce stays smooth.

## SALSA ALIOLI

### INGREDIENTES

- 4 dientes de ajo
- Sal a discrección
- 2 yemas de huevo
- 1 chorrito de zumo de limón
- 1 taza de aceite de olive virgen

Tiempo de preparación: 10 minutos

### Preparación

Pelar y trocear los dientes de ajo. Usando el lado plano de cuchillo grande, aplastar el ajo y machacarlo en un mortero con sal hasta que se forme una pasta. Introduce las yemas de los huevos en un bol. Echar la pasta de ajo en el bol y agitar hasta que se mezcle. Posteriormente, echar lentamente el aceite de oliva hasta que la salsa cremosa se forme. Añadir un toque de zumo de limón al final

## SPANISH TOMATO BREAD WITH JAMON SERRANO

These tasty tapas snacks are ready in just 5 minutes, the perfect accompaniment for a drinks party

### Ingredients

- 4 ripe tomatoes, chopped
- 1 garlic clove, finely chopped
- 3 tbsp olive oil
- salt
- pepper
- 20 slices of baguette
- 5-6 slices serrano ham



### Method

1. Mix together the chopped tomatoes, garlic glove, olive oil, salt and pepper. Keep in the fridge until needed.
2. To serve, toast 20 slices of baguette. Spoon a little tomato topping on to each piece of toast. Tear 5-6 slices of jamón serrano into pieces and put one piece on each slice of bread.

## PAN CON TOMATE Y JAMÓN SERRANO

### Ingredientes

- 4 tomates maduros y trozados
- 1 diente de ajo, finamente trozado
- Un poco de aceite de oliva
- Sal
- Pimienta
- 20 rebanadas de pan
- 5-6 rajas de jamón serrano

### Preparación

1. Mezclar los tomates, el ajo, el aceite, la sal y la pimienta. Guardar en el frigorífico hasta que se necesiten.
2. Tostar las 20 rebanadas de pan. Echar algo de la salsa de tomate en las rebanadas y poner un trozo proporcionado de jamón encima.



# GAZPACHO

## Ingredients

- 250g passata (crushed tomato)
- 1 red pepper, deseeded and chopped
- 1 garlic clove, crushed
- 1 tsp sherry vinegar
- juice ½ lime



## Method

In a blender (or with a stick blender), whizz together the passata, red pepper, chilli, garlic, sherry vinegar and lime juice until smooth. Season to taste, then serve with ice cubes

## Ingredientes

- 250g tomate triturado
- 1 pimiento rojo sin semillas y troceado
- 1 diente de ajo machacado
- 1 toque de vinagre de jerez
- Jugo de media lima

## Preparación

En un recipiente mezclar bien todos los ingredientes hasta que se forme una pasta ligera y suave. Sazonar a gusto. Servir frío

## MEDITERRANEAN SALAD

Prep Time: 10 minutes

Ingredients:

- 400 gr white haricot beans, cooked and drained
- 150 gr tuna fish crumbs in oil
- 2 finely chopped spring onions
- 150 gr green and black olives, pitted and chopped
- 1/4 cup canned red pepper, cut in squares
- Zest of 1 lemon
- 4 tbsp extra virgin olive oil
- 2 tbsp white wine vinegar
- 2 tbsp chopped parsley
- Salt



Preparation: Place the drained beans in a salad bowl and add the spring onions, olives and pepper. Beat the oil with the vinegar, add the lemon zest and the tuna fish and pour over the beans. Mix with care and leave to settle. Sprinkle with parsley and serve.

## ENSALADA MEDITERRÁNEA

Tiempo de preparación: 10 minutos

Ingredientes:

- 400 gr judías blancas cocidas
- 150 gr atún en aceite
- 2 cebollas finamente troceadas
- 150 gr aceitunas
- 1/4 taza de pimiento rojo
- Zumo de un limón
- 4 cucharadas de aceite de oliva
- 2 cucharadas de vinagre
- 2 cucharadas de perejil
- Sal

Preparación:

Pon las judías en un bol de ensalada y añade las cebollas, olivas y pimientos.

Bate el aceite y el vinagre, añade el zumo el limón y el atún y viértelo sobre las judías. Mezcla con cuidado y espera a que se asiente. Echa el perejil por encima y sirve.

## FERIA DE SEVILLA or FERIA DE ABRIL

This festival is a tradition that transforms Sevilla, during a week, in hundreds of attraction, music and stands. It's a combination of gastronomy, drinking, bullfighting, dancing and singing with an andalucian style, in a permanent party in which colors and smells are the principal protagonists.

This popular tradition is celebrated, since 1973, in 'Los Remedios' neighbourhood. It starts on Monday, two weeks after the ending of Easter Week.

The celebration begins with the night of fried fish (pescaíto frito). Then, the official inauguration is celebrated switching on a lots of lightbulbs (alumbrao).



There are some stands in 'Los Remedios', where the visitors can prove the typical food of Andalucía or enjoy with the dance shows (sevillanas).

## FERIA DE SEVILLA O FIERA DE ABRIL

Esta fiesta transforma Sevilla durante una semana. Su combinación de gastronomía, bebida, toros, baile y cante en estilo andaluz, conforman una fiesta en la que el color y los aromas son protagonistas principales.

Desde 1973 se celebra en el barrio de "Los Remedios". Comienza un lunes, dos semanas después del fin de Semana Santa.

La fiesta se inicia con el "alumbrao" en el que miles de bombillas se encienden a la vez en la inauguración oficial.

En las casetas construidas en el "Real" de la Feria, los miles de visitantes pueden degustar comida y bebida típica de Andalucía y contemplar los bailes por sevillanas.

## LA TOMATINA

The Tomatina consists of a battle of ripe tomatoes that ends with all the assistants red. It's celebrated, since 1945, the last Wednesday of August in Buñol, a town situated 39km from Valencia.



It starts at 11a.m., when a shot sounds. Then, a lorry with a lot of tomatoes comes, it stops and the 'dangerous' armament is freed. In a few minutes, the square turns red, so they need a lots of lorries going and coming.

When the tomatoes are finished, a second shot sounds, which marks the end of the battle. The participants are watering in order to be clean, without tomatoe juice.

Nowadays, 60 nacionalities aproximality come to Buñol to celebrate it, especially young people between 18 and 30 years old.

In 2013, was the first tomatina with payment and limit capacity: 20.000 people.

## LA TOMATINA

Desde 1945, se celebra esta fiesta en Buñol, cerca de Valencia. Básicamente se trata de una pelea en la que los tomates son usados como proyectiles.

A las once de la mañana se inicia la pelea cuando un camión lleno de tomates lleva la “peligrosa” arma utilizada en el combate. Mientras siguen llegando tomates, la pelea continua. Una vez finalizada se esparce agua sobre los participantes para limpiar el jugo de tomate que ha vuelto el espacio donde se celebra completamente rojo.

El éxito de esta fiesta ha hecho que jóvenes de más de sesenta países visiten Buñol para participar en la “tomatina”.

Este éxito ha hecho que en 2013 se haya puesto un límite de 20.000 participantes que deben abonar una cantidad para poder gozar de la fiesta.

## LAS FALLAS

Las Fallas is a Valencian traditional celebration in commemoration of Saint Joseph, the patron saint of carpenters. Before the celebration day, each neighborhood of the city of Valencia, or Casal faller, works all year long to create a Falla, which is a “statue” made of flammable materials such as cardboard, wax or polystyrene, normally with satiric themes, with figures called Ninots. The 19 of March, which is the main day of this festivity, all the Fallas are evaluated and all (except one, the Pardoned Ninot) are burnt in La Cremà. This celebration also includes La Masclètà (fireworks and other explosives) and the playing of different traditional instruments (such as the drums) between others, which are celebrated before and during La Cremà. It is thought that this festivity comes from the Middle Ages, when carpenters burnt the wooden support of their candles the first day of spring, when winter was over, as they didn't need them anymore. Afterwards, it was made coincide with St. Joseph's day by the Church.



## LAS FALLAS

Las Fallas son una celebración valenciana tradicional que tiene lugar el día de San José, patrón de los carpinteros. Cada barrio de la ciudad tiene su “Casal” fallero en el que se trabaja a lo largo del año constuyendo una Falla, una estatua realizada en material inflamable (carbón, cera...), normalmente representando temas satíricos. Las figuras son los “ninots”

Una de las fallas es “perdonada” tras ser evaluadas y se libra de ser quemada en la Cremà. Esta celebración también incluye la Masclètà (fuegos artificiales y explosivos).

## MANUEL DE FALLA

Manuel de Falla was a Spanish composer. He was one of the maximum representatives of the musical nationalism in Spain. The musical nationalism consists on including folkloric music (with its rhythms, melodies and harmonies) in your own compositions. His most famous compositions are “El Amor Brujo” (ballet), “El Sombrero de Tres picos” (ballet) and “Noches en los jardines de España” (concert for soloist and orchestra).

Although Falla was born in Cadiz in 1876, he completed most of his work in Madrid, where he studied professional music too. In 1907 he moved to Paris to get influenced by other important musicians of the time, like Debussy or Ravel. After some years, he came back to Madrid, where he stayed there until 1939, where he had to emigrate from Spain to Argentina because of the Francoist regime. He stayed in Argentina until he died in 1946 because of a cardiac arrest



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To sum up, Manuel de Falla was one of the most important Spanish composers. He used the musical nationalism to compose his works, which consisted on mixing folkloric and modern music. He lived most of his life in Madrid, although he was born in Cadiz and lived in Argentina and Paris too.

Manuel de Falla fue un compositor español, representante del nacionalismo musical. Falla incluyó en su música aires tradicionales (rimas, melodías y armonías). Sus obras más famosas son “El Amor Brujo” (ballet), “El Sombrero de Tres picos” (ballet) y “Noches en los jardines de España” (concierto para solista y orquesta).

Nacido en Cádiz, desarrolló su carrera en Madrid, donde estudió música. En 1907 se desplazó a París, donde recibió la influencia de músicos como Ravel o Debussy. Volvió a España y allí permaneció hasta el triunfo de Franco. Se exilió en Argentina, donde falleció en 1946 a causa de un ataque cardíaco.

## CAMARÓN DE LA ISLA

José Monge Cruz, or Camarón de la Isla, was born in San Fernando, Cádiz (5/12/1950), and died in Badalona, Cataluña (2/7/1992). He started singing since he was very little, especially in the “Venta Vargas” and private parties.



At 16 years old, he became a professional with the flamenco companies of Miguel de los Reyes and Dolores Vargas, and later he recorded his first album with the famous Paco de Lucía. He became quite known due to his impact in flamenco music and the innovation of his music. In fact, most people admire how he did this while always staying true to the nature of flamenco.

To this day, he’s still famous because of the emotion and personality that he puts into his moving music, and the way that he connects with his audience. Camarón de la Isla is, to conclude, a soulful Spanish cantaoir with a personal touch of magic who may be one of the first big flamenco composers in our country’s history.



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José Monge Cruz o “Camarón de la Isla” nació en San Fernando, Cádiz en 1950 y murió en Badalona en 1992. Empezó a cantar muy joven, especialmente en “Venta Vargas” y en fiestas privadas.

A los 16 años se convirtió en profesional y grabó su primer disco con el célebre guitarrista Paco de Lucía. Se hizo famoso y tuvo un gran impacto en la música flamenco por su innovación. De hecho, es admirado por como lo hizo manteniendo a la vez la verdadera naturaleza del flamenco.

Sigue siendo conocido y admirado por la emoción y la personalidad que introdujo en su música y por el modo con que conectó con su audiencia. Este cantautor tuvo una magia y “duende” que le convirtió en uno de los grandes músicos de la historia de nuestro país.

## DAVID BISBAL

David Bisbal Ferré (born in Almería, Spain on June 5, 1979) is a Grammy-winning Spanish pop singer, songwriter, actor. He gained his initial fame as a runner up on the interactive reality television show Operación Triunfo.

He has since released four studio albums, all of which topped the Spanish Albums Chart, in addition to recording a number of live albums. He has toured throughout Europe and Latin America and is now considered to be a crossover international artist.



As of 2012, David Bisbal has sold more than 5 million records in Spain and America, getting 42 Platinum albums, 17 gold and 2 diamond. 'Corazón Latino' and 'Bulería' treasure each one IFPI Platinum Award, official certification for selling over 1 million copies across Europe.

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David Bisbal nació en Almería en 1979. Cantante pop ganó inicialmente su fama al triunfar un reality televisivo, Operación Triunfo.

Desde entonces ha grabado diversos álbumes de gran éxito. También ha publicado diversos discos en directo. Muy popular en América Latina y España.

En 2012, David Bisbal ha vendido más de cinco millones de discos en España y América, obteniendo 42 discos de platino, 17 de oro y dos de diamante. “Corazón Latino” y “Bulería” atesoran cada uno un premio platino IFPI lo que certifica que ha vendido más de un millón de copias en Europa...

# Forth meeting - Alcorcon 9-13 March 2015



# Fifth meeting- Tirgu Bujor 11-15 May 2015





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