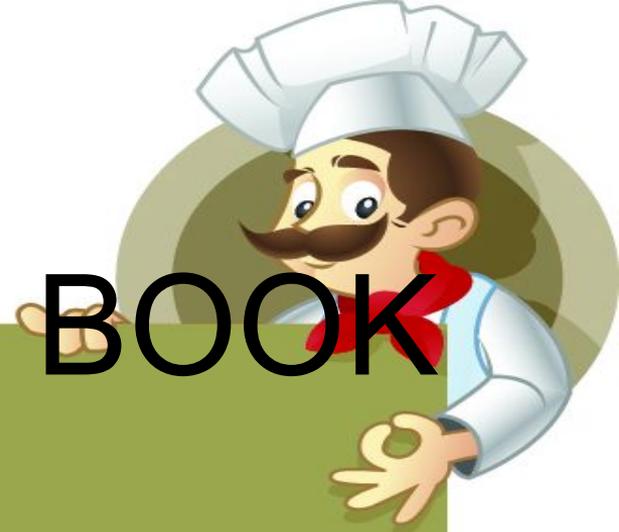


OUR EUROPEAN BOOK



eTwinning project:
WHAT ARE SOME TRADITIONAL DISHES OF
YOUR COUNTRY?

WE ARE EUROPEAN



OUR FLAGS



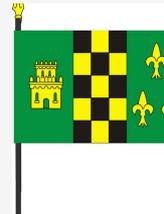
Spanish and Catalan flags



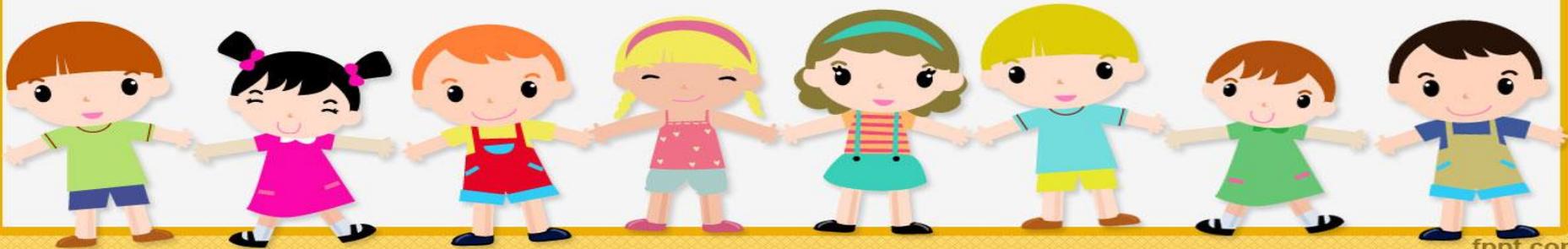
Italian flag + town emblem



Poland flag + region flag



Galician flag + region flag



ITALY- PIACENZA - SAN NICOLO'



ITALY- PIACENZA - SAN NICOLÒ'

The village of San Nicolò is a hamlet of the nearby Rottofreno, very close to Piacenza but split off from the river Trebbia.

San Nicolò it's a big village, it counts around 9000 inhabitants.

There are all services: schools, a library, supermarkets, sport centers, a cinema and restaurants. The village is surrounded by green and cultivated fields.

The name of the village is dedicated to Saint Nicola, patron of the children.



THE CURCH of SAN NICOLO'

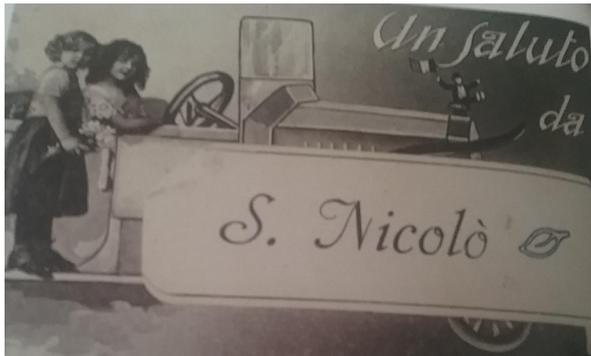
Although the date of construction of the temple is unknown, we know that it dates back most probably to the Middle Ages when, considerably smaller, it served as a chapel for a hospital that housed pilgrims travelling to Rome.



VILLA CELLI

It is an eighteenth-century building villa, originally built in the style of a country house,

The villa is located in a large park, which is presumed of late eighteenth century origin, in which you can see various conifers, cedars of Lebanon and other tall trees.



Villa Jemmi

Villa Jemmi (San Nicolò)

The building was built in the early twentieth century. The exterior is characterized by a loggia with a terrace supported by small columns; Villa Jemmi presents characteristic elements of the Art Nouveau style, typical of the twenties, mixed with details of Art-Decò (artistic movement typical of the thirties).



Some old postcards and pictures



TRADITIONAL DISHES from Piacenza and San Nicolo'

Piacenza's territory offers many delicious recipes and foods:

The salume (cured pork meat)

burtleina: salted pancakes made with flour, water and eggs



anolini: small tortellini filled with stewed meat and served in meat soup



tortelli con la coda thin layer of pasta rolled out by hand and filled with spinaches and ricotta cheese.



pisarei e fasò, consists of handmade pasta made from stale bread served with tomatoe sauce and beans.



There are also delicious cakes and pastries:

busslanein: The *Busslanein*, typical product of San Nicolò village, are small doughnuts sold in two versions: with or without sugar, dry or crumbly.

spisigona cake: dry dessert of 'pinches' of dough assembled in a baking tray, which fall apart in crumbs when the dessert is eaten.

salame di cioccolato: is a dessert made of chocolate and biscuits that resembles a salami.



THE BUSSLANEIN HISTORY

The donut was once tucked into colored ribbon that went to make up a necklace that the girls of the village wore together with the traditional dress, on the festival day. They were sold on market days at the corners of the squares. It seems that these donuts were already known in the early 1300s. Since 1993 Pro Loco in San Nicolò has been organising in June the traditional Fair of "Buslanein".




San Nicolò di Rottofreno PC
9-12 giugno 2017
23° Buslanein
fiera dal

9 CORDANI 	10 ORCHESTRA VILLANI 	11 MACHO 	12 FATTORIE RURALI 
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SAVONA, ITALY



Our town flag



(Savona) MONUMENTS AND IMPORTANT FEATURES

Savona is a city in the northwest of Italy, near Genoa in Liguria. Once it was an important port that was a rival of the city of Genoa.

The Genoese built a fortress on the sea, today the Priamar is one of the monuments of Savona.

The symbol of Savona is Torretta -the Little tower that is located at the entrance of the city.

In recent years, the port of Savona has become a tourist area with pubs and modern buildings.

The young people meet in the evening on the dock, that is populated during the day from tourists of the cruises.

Fortezza del Priamar

In piazza Mameli s central square of savona there is a monument with a large bell that celebrate war dea.

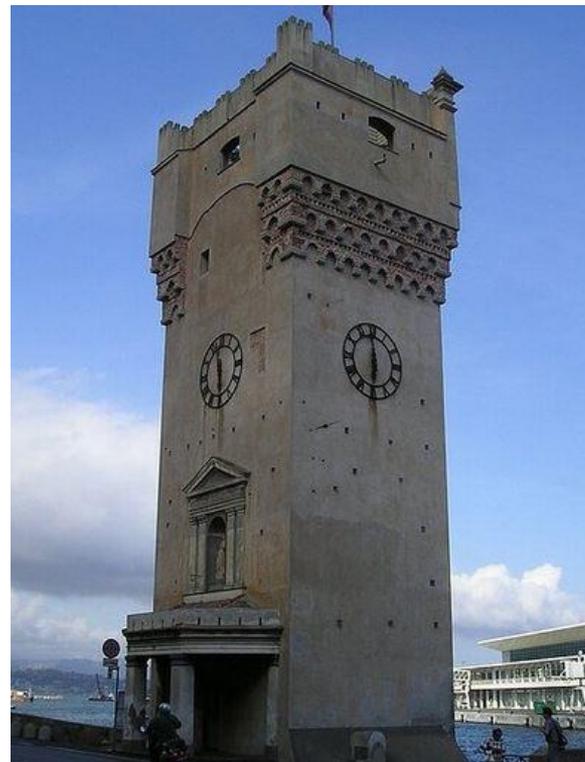
At six o'clock every evening at the tolling of the bell all the cars, bus, and people stop for a minute.



Campana del Monumento ai caduti



Torre Leonpalcaldo



Savona TRADITIONAL DISHES

In our country Liguria people eat a lot of fish because we live near the sea.

We eat a lot of vegetables, Ligurian farmers have always adapted their gardens to rapid slopes through terraces.



Here are some Savona recipes:

Farinata is the most famous Savona recipe made of wheat flour

Panissa made of chickpeas flour.

Focaccia with flour, olive oil, salt.

Rabbit made in Ligurian way with carrots, olives, pine nuts, herbs.

Vegetables pie with seasonal vegetables, egg, cheese.

Fried anchovies.



MAP OF POLAND and our province



MONUMENTS AND IMPORTANT FEATURES

HISTORY OF OLSZTYN

The city was founded in 1353. The city was named Allenstein, from the Prussian names of our Łyna river Alna and stein which means castle. Olsztyn is a result of polonization of the name Allenstein.

Within the borders of Olsztyn there are several lakes and the Town Forest, which is one of the biggest parks in Europe!

THE MOST IMPORTANT MONUMENTS

the Warmia Chapter's Castle

the Cathedral Basilica of St. James the Apostle

the Upper Gate

The Prussian Baba at the Olsztyn castle

The monument of the liberation of Warmia and Masuria

The historic railway track over the Łyna river

OLSZTYN - PAST AND PRESENT



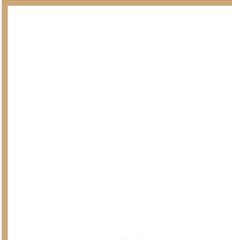












POLISH FOOD

**6 MUST-EAT DISHES WHEN
YOU VISIT POLAND**



BIGOS

Bigos is a stew. To make it, you need fresh and pickled cabbage, leftover meat parts and sausage, onion, mushrooms, garlic and dried plums. You season bigos with peppercorns, bay leaves, caraway and, the stew is left to gestate for a few days for full flavour infusion.



PIEROGI

Dumplings traditionally filled with potatoes and cottage cheese (Ruskie), sweet cheese, meat, mushrooms and cabbage, strawberries or plums. However, you can find fillings like broccoli, chocolate or liver as the possibilities are truly limitless and they are served almost everywhere in our country.



SOUPS

Żurek

Żurek – a unique sour rye soup with sausage, potatoes and occasionally egg chucked in, and often served in a bread bowl, served for Easter breakfast.

Other popular soups are: gherkin soup, beetroot soup, tomato soup, and many more



KOTLET SCHABOWY

'Schabowy' with mashed potatoes and pickled cabbage, is the most popular dish for Sunday lunch/dinner. It is a breaded and fried pork chop (cutlet), 'kotlet schabowy', quite similar to Viennese schnitzel. Mums often replace pork with chicken fillet. Chips and schabowy together with gherkin soup is one of the most favourite main courses among children



GOŁĄBKI

Translating to 'little pigeons,' this favourite dish consists of boiled cabbage leaves stuffed with beef or pork,, onion and rice before being stewed and served in a tomato or mushroom sauce.

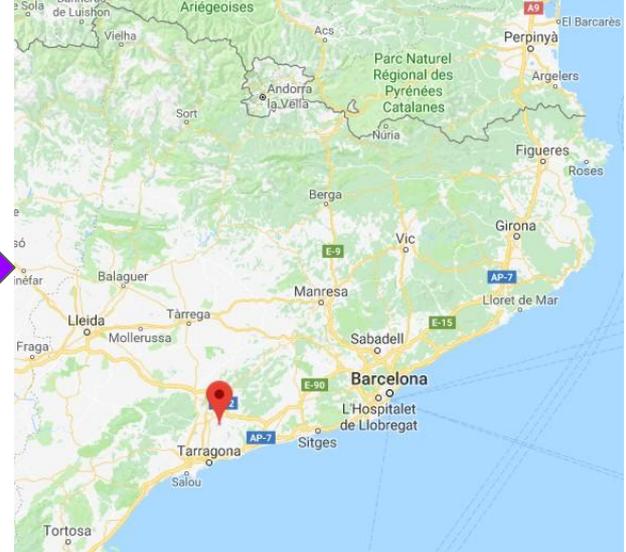


PAŃZKI

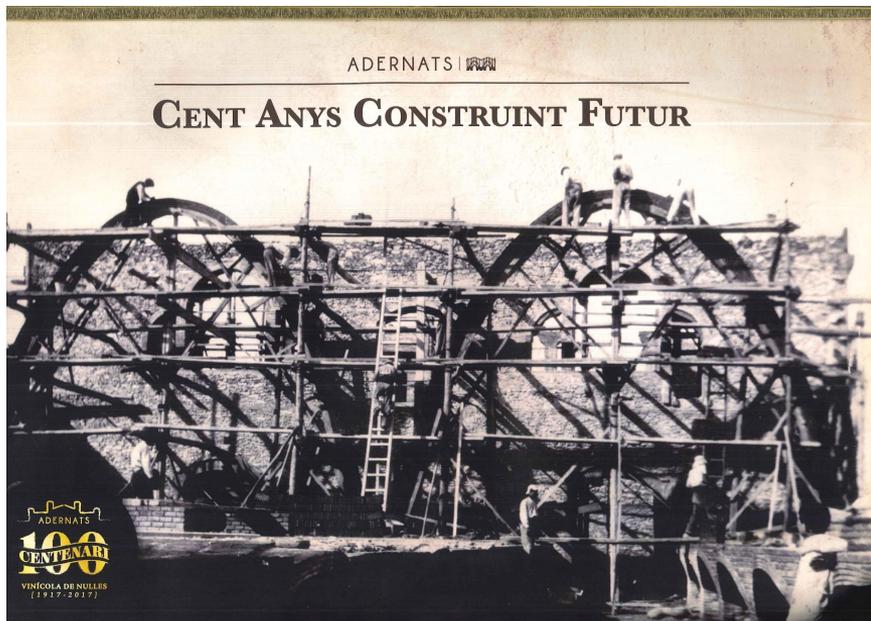
The dough is made of flour, butter, eggs, yeast and milk. The traditional filling is wild rosehip jam but you can have any jam you like. They are deep-fried and then glazed with icing, or sprinkled with powdered sugar. We eat them on ***Fat Thursday*** just before the Lent begins.



SPAIN NULLES

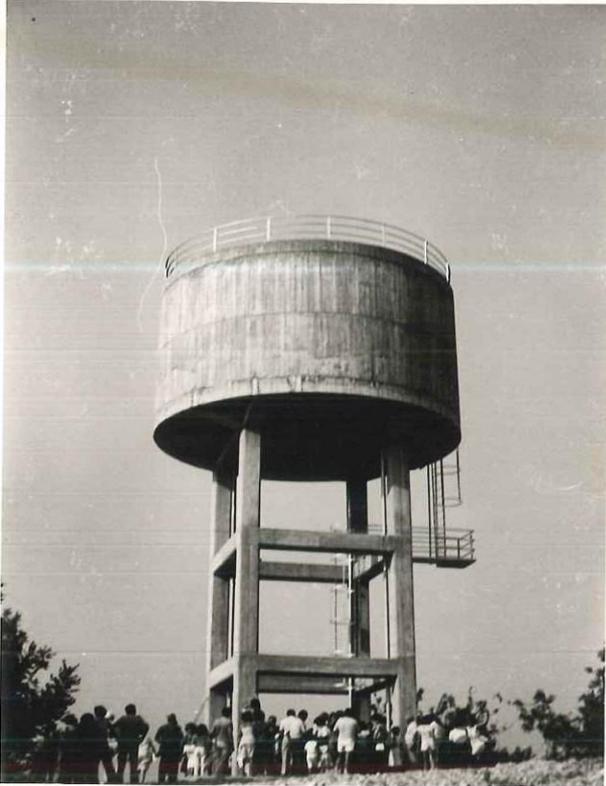


THE FARM COOPERATIVE



This is the farm cooperatieve from Nulles.
It was builded in 1917.
It produces wins and cavas.
The name is Adernat's.
It won a prize for one of the best cavas of the world.

THE WATER TANK



This is the water tank from Nulles.

It gives water to all the population.

IBERIAN SITE



There is an Iberian site in the outskirts of Nulles. They found a skeleton in there.



They found two grain storage called “silo”, in catalan “sitja”.

THE SCHOOL



This is the school.
It has got 4 classrooms and a
lunchroom.

This photo is old. Now the
school is newer and bigger.

Next to the school there
aren't vineyards, there are
houses and streets.

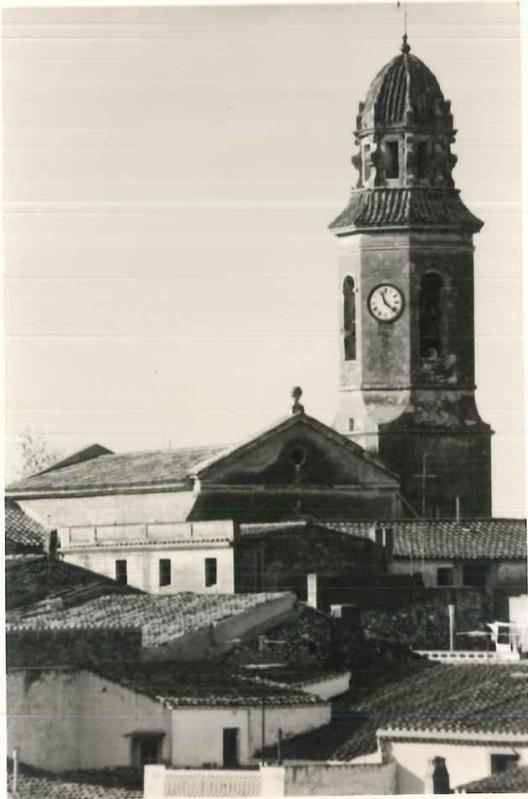
MONUMENT ABOUT THE METEORITE



This monument represents a meteorite that fell many years ago.

It's still here.

THE CHURCH



This is the church from nuelles.

The tower bell is beautiful.

Each quarter of hour it makes a sound!

TRAIN STATION



The train station is small.

There are two main trains that stop in the station.

These trains go to Barcelona..

TRADITIONAL DISHES from CATALONIA

PA AMB TOMÀQUET = BREAD
WITH MASHED TOMATO



SAUSAGES WITH WHITE
BEANS



CATALAN CREAM



SNAILS



ROMESCO
SAUCE



COCA DE
RECAPTE

Ordes is a municipality of Spain in the province of A Coruña, in the autonomous community of Galicia.



Galego: Escudo de Ordes

English: Coat of arms of Ordes



Comarca de Ordes

(Ordes, Cerceda, Frades, Mesía, Oroso, Tordoia e Trazo), Galicia



Comarca de Ordes

Our town



Ordes



Leira Church



Cruceiros (Stone Crosses)



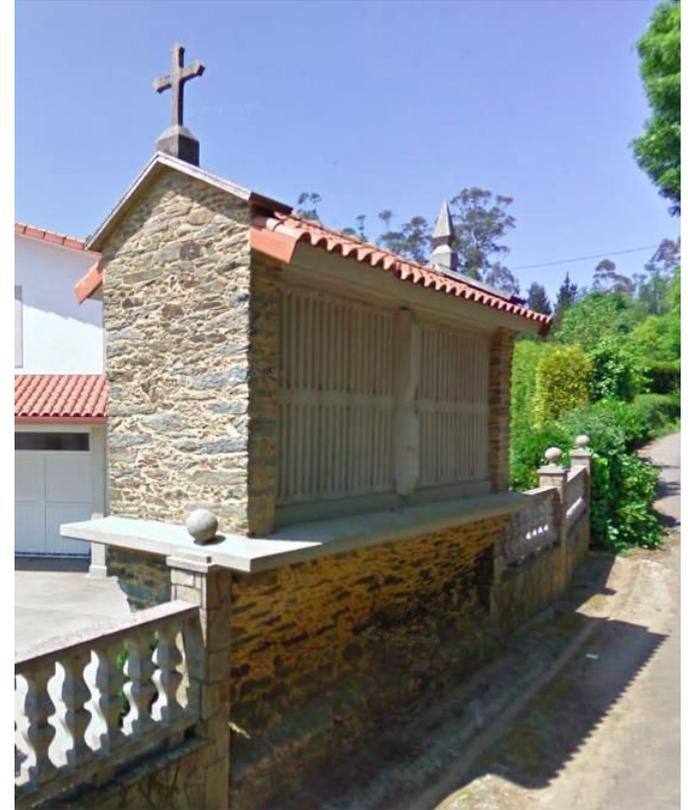
A distinguishing trait of Galicia's landscape and expressions of popular devotion, **cruceiros** are placed at crossroads or near chapels, churches and cemeteries. Castelao said that a stone cross is a "pardon from heaven", because according to the great Galician writer, stone crosses are built to obtain forgiveness for a sin. Since in Galicia there are around 12,000 stone crosses, our flaws must be many... But it is also said that the stone crosses protect travellers, so for those who journey through these lands their protection is guaranteed.

Hórreos (Granaries)



You will see them by the sea or at the foot of a mountain... but you will find no two the same. The unmistakable **Galician granaries** are constructions made from stone or wood, raised above the ground by pillars and meant for storing crops. They are unique of rural Galician architecture and a distinguishing trait of the landscape.

Hórreos (Granaries)



The English Way



Dinosaur statues put by the cultural association Castro da Coa in Ordes (A Coruña, Spain) due to a festivity called "Festa da Malla". These sculptures surprise the pilgrims during the English ramification of the Way of St James (Camiño Inglés).

Ordes then and now



Ordes then and now



Desordes Creativas



OUR TRADITIONAL DISHES



(ORDES) TRADITIONAL DISHES

GRELOS



GRELOS DE GALICIA

indicación xeográfica protexida

PERIQUITOS



They are a traditional Carnival dessert, known as periquitos.

They are delicious!

LACÓN CON GRELOS



Boiled Ham with Greens

QUEIQUE DE ORDES

