



GASTRONOMIC WONDERS THROUGH EUROPE

GASTRONOMIC WONDERS THROUGH EUROPE

A JOURNEY ACROSS THE TASTES OF EUROPE





Across Europe in 24 months...
ACROSS EUROPE IN 24 MONTHS...



Across Europe

Athénée Royal Lucie Dejardin,
Seraing, Belgium

Ausros Gimnazija , Vilkaviskis,
Lithuania

Liceum Ogólnokształcące im. Ks.
Piotra Skargi w Sędziszowie
Małopolskim – Poland

Agrupamento de Escolas da
Mealhada, Portugal

Kırşehir Durdu-Muzaffer Marşap
Anadolu Otelcilik ve Turizm
Meslek Lisesi – Turkey



Our ride through Europe and through Europe's Gastronomic Wonders started back in 2013 and everybody enjoyed every bit of it.

This introduction will be a retrospective of the many good moments we spent together.

But, first of all let us introduce our **LOGO!**

Our logo was created by a group of Belgian students and presented during our meeting in Belgium.



It represents all the partner countries with their flags around the European one. It also has a knife and fork uniting our countries in an allusion to the main theme of our project – *gastronomy*. Above the stars that *protect* and link us all.



After all the preparations at each school we got ready for our first *meeting in Belgium* in *October 2013*.







Then, *January 2014*, our amazing *meeting in Turkey!*







In **March 2014**, it was time for the beauties of **Poland!**





The first year was over and so much more knowledge!



Second year!

Let's fly and meet in the cold but wonderful **Lithuania!** **October 2014...**







Last, but not least, the sunny **Portugal** was ready to welcome all of us in **April 2015**.







OUR COUNTRIES

ONIS COMENIUS



BELGIUM



Flag



Coat of Arms



BRUSSELS is the capital and the largest city of Belgium. It's also the capital of the European Union and headquarters for North Atlantic Treaty Organization.

Brussels is just a few miles north of the boundary between Belgium's language communities (French, Dutch, German).

LIÈGE



Coat of Arms

Liège is situated in the East of Belgium and shares borders with the Netherlands and Germany.

Population – 195,576

Granted city rights in 1748

Distance to the capital Brussels = 97km

Famous sights



The Opéra Royal de Wallonie (ORW) was inaugurated on 4 November 1820.

From 2019 to 2012, the building underwent some transformation and a full inside and out restoration.

The Perron symbolizes justice and liberty.



Palais des Princes Evêques

The Bueren Stairs (374 stairs)

The river Meuse



The Sciences Museum

The train station "les Guillemins"





L'Athénée Royal Lucie Dejardin



School Logo



2 schools Ougrée - Seraing

Students: 812

Teachers: +/- 70



School subjects

French

English

Dutch

History

Biology

Mathematics

Geography

Physics

Chemistry

Physical education

Music

Arts

Economics

Sports

Latin

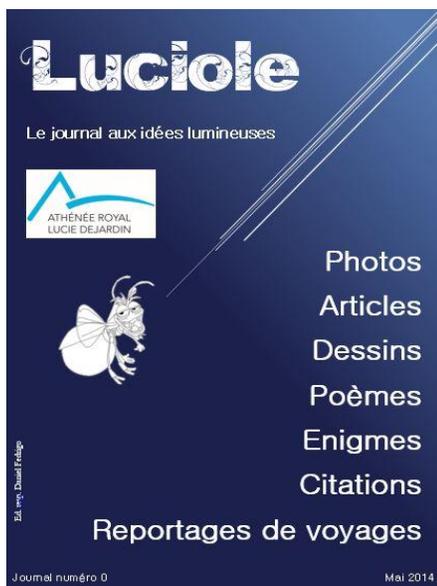
Political studies

Philosophy

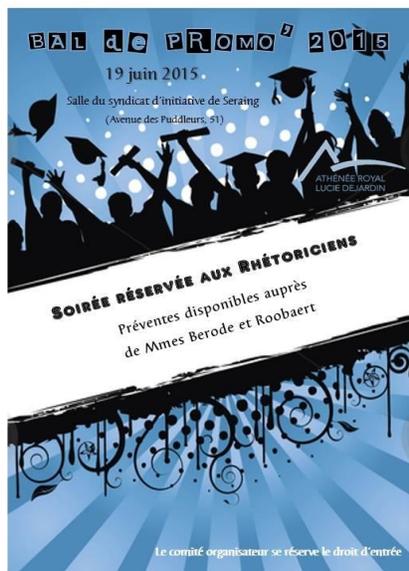
Information & technology

Business

Extra-curricular activities



School newspaper



Prom night



Graduation ceremony



School play / musical

School conventions





Trip to Paris



Trip to England



Sports day



Sports Camp



Race day

MAYONNAISE

Ingredients:

- ✓ oil (for example olive oil)
- ✓ 1 egg yolks
- ✓ 1 teaspoon of mustard
- ✓ a pinch of salt and pepper.

Materials:

- ✓ a bowl
- ✓ a single or electric whisk
- ✓ a spoon.

Preparation:

1. Break the egg
2. gently separate the egg white of egg yolk by ensuring that the egg white does not fall into the bowl, then put the egg yolk in the bowl
3. Add one teaspoon of mustard.
4. Add a pinch of salt and pepper.
5. Mix vigorously and in the same direction mustard and egg yolks with a whisk for 10 seconds until your mixture is smooth.
6. Add the oil by mixing gently until your mixture is thicker, then mix until the oil is well incorporated.

Your mayonnaise will be ready when the consistency of it will be perfect to the points that if you tip your bowl the mayonnaise remain in it. Do not hesitate to taste it with a teaspoon. You can add also a little lemon to the mayonnaise.



SHRIMP TOMATOES

Ingredients :

- ✓ 4 big red tomatoes
- ✓ 350g of grey shrimps
- ✓ 4 table spoons of mayonnaise
- ✓ ¼ lemon juice
- ✓ 4 branches of parsley
- ✓ salt, pepper



Instructions :

1. Hull the parsley and chisel it.
2. Cut the top of the tomato with a knife to make a little « hat ».
Don't throw the hats away! Keep it for the decoration.
3. Empty the inside of the tomatoes.
4. Turn the empty tomatoes upside down and let them drip for 15 minutes.
5. Recover part of the juice

Stuffing :

1. Pour the lemon juice and the mayonnaise in a bowl.
2. Add the parsley and one table spoon of the tomato juice.
3. Mix everything.

Stuff the tomatoes

1. Add the shrimps to the mix.
2. Add salt and pepper if needed.
3. Stuff generously the empty tomatoes with the shrimp mix.
4. Put the little hats back on the tomatoes.
5. This dish has to be served chill.

CROUSTILLONS

Ingredients:

- ✓ 2 eggs
- ✓ 250g of flour
- ✓ a tablespoon of sugar
- ✓ 2 packs of vanilla sugar
- ✓ 100 ml of milk
- ✓ 1/2 cube of yeast baking
- ✓ Pinch of salt
- ✓ Icing sugar



Instructions :

In a dish, beat the eggs with the sugar and vanilla sugar, add milk and baking powder and beat well dissolving the yeast. In another dish place the flour and pour the mixture with the eggs, yeast, milk and sugar and a pinch of salt. Mix for a nice mix. Use electric whisk or hand but vigorously. Let the dough stand for one hour and cover it with a wet towel.

After an hour the dough should have doubled in size. Heat the fryer to 180 degrees. Using two spoons, form small balls and dip them in the deep fryer for 3 to 4 minutes to obtain a gold/light brown colour. Take out the croustillons, drain them and put icing sugar on top. Serve. And Bon Appétit !



THE LIEGEOIS COCKTAIL

Ingredients:

- ✓ 1 cl of grenadine syrup
- ✓ 20 cl of orange soda

Instructions :

Put the syrup in the glass

Put ice cubes in the glass

Add the orange soda

Add a straw





IDENTIFICATION OF TURKEY

IDENTIFICATION OF TURKEY

Turkey is a country located at a point where the three continents of the old world, Asia, Africa and Europe, are closest to each other and where Asia and Europe meet. Because of its geographical location, Anatolia has always been important throughout history and is the birth place of many great civilizations. Turkey is not only a passageway from which the ancient Asian Turkish Culture is transmitted to Europe, but also counted as a window of Western Culture opening to meet the Eastern Culture. The surface area of Turkey including the lakes is 815.000 km² /315.000 Sq.miles. It is much larger than many European countries, for example bigger than Great Britain and France combined, Italy and Spain together, also 18 % bigger than Texas in USA. Out of the total land, 97 % is in Asia and this part is called Anatolia by Turks or Asia Minor in the history, 3 % is in Europe which is called Thrace, Trakya by the Turks. The country is divided by the Dardanelles, the sea of Marmara and the Bosphorus and surrounded with Three seas, The Black Sea on the north, The Aegean on the west and Mediterranean on the south. So it is a Big peninsula. Turkey has boundaries with the neighbouring countries, such as Greece, (212kms/131 miles) and Bulgaria (269 kms/167 miles) in the West, Armenia, Georgia, very little part of Azerbaijan(610kms/380 miles) and Iran(454 km/ 280 miles) in the East, Syria (877 kms/540 miles) and Iraq (331kms/205miles) on the south. Turkey is a rectangular shape with a length 1660km/1031 miles and a width of 550 km/341 miles. and is stretching between 26 degrees north to 42 degree north, and from 26 east to 45 east. Turkey has 8200 kms sea shores. Because of these long coastal borders and being a bridge between the continents of Asia and Europe, Turkey had been the center of the major commerce and immigration roads. Ankara has been the capital of Turkey since 1924.



Turkish flag



Turkey's place in the world



Ottoman monogram

Turkey, Northern hemisphere the growers, with takes place between 36-42 degrees north latitude in the 26-45 degrees east longitude. This situation is very close to the equator than the poles of the country and has led to the presence in the temperate zone. This situation has an impact on Turkey's climate. Its climate for much of the polar regions of Turkey nor cold, nor hot and wet as in the equatorial regions.

Turkey



Turkey is a bridge made from a wide variety of ways:

- Between the continents of Europe and Asia,
- Between the Middle East countries with European countries,
- Eastern countries in the West,
- Between Christian countries and Muslim countries,
- Oil and agriculture among countries with industrial countries,
- Between the Eastern culture with Western culture,
- Free economic order which countries implement the statist economic order serves as a bridge between the countries.

Istanbul from squares

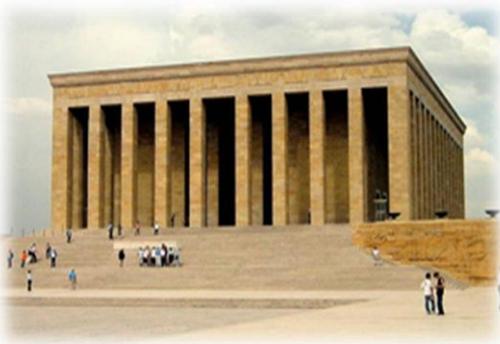


Rumeli Fortress



Fatih Sultan Mehmet Mosque

Ankara from squares



Mausoleum

Squares from Antalya



KIRŞEHİR DETAILS

Kırşehir is in the middle of Turkey.

It is on Central Anatolia Region

Kırşehir has 7 districts and 234 villages.

Climate

Kırşehir is cold and snowy in winter.

In winter the approximate temperature is 5 degrees centigrade.

- Kırşehir is hot and rainless in summer.
- The average temperature is 21 degrees centigrade.

Kırşehir is a small city in Turkey.

It is very cute.

The population is 221,000. But city center population is 102,000. So it is not crowded.



Kırşehir is an underdeveloped city. Because it is between Kayseri and Ankara.

General Description

Kırşehir is a quiet and livable city.
The people are friendly and relax.
The city is small and safe.
Employment opportunities limited in the city.
The people are usually civil servants or self-employed.
There are two television channels. Ahi tv and Ktv.

Cacabey Medress

In the 13th century Astronomy Medresse was built by Cacabey.
Cacabeymedresse is the first observatory in the world.
We are using today as a mosque.

Neşet Ertaş

He was born in Kırşehir , 1943.
He is very famous singer and folk poet.
He is a virtuoso of the traditional Turkish instrument bağlama.

Kesikköprü Bridge

Kesikköprü is built by Seljuk Empire in Middle Anatolia.
The bridge was built above the Kızılırmak.

Historical sights

There are a lot of historical mosques , museums and underground cities in Kırşehir.

Kırşehir from squares



Bridge cuts



Cacabey Madrasa



Terme Spa



Seyfi Lake



KIRŞEHİR DURDU-MUZAFFER MARŞAP TOURISM AND ACCOMODATION VOCATIONAL HIGH SCHOOL

Our high school has been operating qualified personnel to meet the needs of English and tourism sector is mainly to 4 years of education. The service sector, the most prominent and the entry currency to boost the country's economy, which has the largest share of the tourism sector;

Food and Beverage Services, Accommodation and Travel Services, Entertainment Services, Food Technology, Beauty, Hair Care, Patient and Elderly Services and take part in the sector in the maritime field or to do its own work, speak a foreign language training qualified personnel, primary over 4 years of teaching These schools.

Branches

Food and Beverage Service

Area and service

Branches in the kitchen

Accommodation and Travel Services

Area and

Front Office

Housekeeping in the branches



STUFFED LEAVES



Ingredients:

300 gr ground beef(mixed sheep and beef)

1,5 waterglass rice,

1 large onion,

salt,

black pepper,

parsley,dill,enough butter,

2 tomato or tomato paste(1 tablespoon),

Fresh or brine grape leaves

Preparation:

Onion, tomato (peeled) or (tomato paste), dill, parsley in small pieces. Mix the ground beef with the

rice, salt, black pepper and 1/2 teaglassoil is put, mixed. Wrap the mixture in the grape leaves(thin and small). Put the leafsrolls into the saucepan with water and butter and cook. Serve hot.

KÜNEFE



Ingredients

500 gram tel kadayıf
6 teaspoon butter
2,5 cup granulated walnut

ForTheGrout

3,5 cup granulated sugar
3 cup water
1 teaspoon lemon juice

Preparation:

Place sugar and the water in a pot. Boil it over moderate heat and mix it with a wooden spoon. When it boils, then add the lemon juice to the blend. Cook it for 10 minutes. Take it off the oven and let it cool down.

Melt the butter in a pan. Wait until it becomes luke warm. Put the fresh kadayıf into a deep pot. Break the kadayıf into pieces with your hand. Pour the melted butter over the kadayıf. Knead the kadayıf with the melted butter and make sure the kadayıf absorbs the butter.

Divide the kadayıf into two equal pieces. Put one piece into a baking tray. Press the kadayıf with your hands and lay the kadayıf in the tray.

Strew the granulated walnut over the kadayıf in the tray. Lay the second piece of kadayıf in the tray and again press it with your hands. Bake in preheated oven for 35-30 minutes. Take the tray from the oven and pour the grout over the kadayıf. Wait for 30 minutes for kadayıf to cool down. Service with ice cream or Turkish Kaymak.

Lentil soup



INGREDIENTS

2/3 cup red lentil, washed and drained
1/3 cup rice, washed and drained
1/3 cup extrafine bulgur, washed and drained
1 onion, chopped finely
3 tbsp flour
2 tbsp tomato paste
2 tbsp butter
4-5 tbsp canola oil
1 tbsp dried mint
1 tsp red pepper flakes
2 cups cold+6-7 cups warm water
1 tbsp salt tomaton taste
Lemon wedges or lemonjuice

Place lentils, stock, onion, rice or bulgur, tomato paste, butter, and salt into a saucepan. Cook stirring occasionally on very low heat until lentils are tender and soup is creamy. – (about one hour or less). Add paprika and mint, and let soup simmer for 5 minutes before serving. Dried mint, not fresh is used for the topping.

Güveç



INGREDIENTS

- 500 g cubed meat
- 2 onions
- 2 potatoes
- 2 pieces of eggplant
- 4 greenpepper
- 3 tomatoes
- 4-5 cloves of garlic
- 1 tablespoon of tomatopaste
- Liquid oil
- Salt , pepperflakes , blackpepper

PREPARATION

Chop the meat into cubes. Chop the onions in small pieces and ground beef and mix into the pan. A piece of meat on a largbellpeppersdicedpotatoesandchoppedcoarsecoarsesheep. At least 2 units on theAddpeeledtomatoesandchopintocubes. Onceyouhaveplaced in the cup greenpepper 1 teaspoonvegetableoil, add 2 tea cup of water.



POLAND



Poland is a country located in the Central Europe. The total area of Poland is 312 679 square kilometers and that makes it the 9th largest country in Europe. Poland's population is over 38,5 million people. Our

country is bordered by Germany to the west, the Czech Republic and Slovakia to the south, Ukraine and Belarus to the east and Lithuania, the Baltic Sea and Kaliningrad Oblast (Russian exclave) to the north. The currency of Poland is “złoty” (PLN). The longest river is the Vistula and it goes through Warsaw, Cracow and Gdansk, so it is linking the south and the north of our country.

The capital city of Poland is Warsaw and it is located in the centre of our country. There are many monuments worth seeing, as for example, the highest building in Poland – the Palace of Culture and Science, which is 231metres tall. Warsaw is a center of science, culture, politics and economics on the European scale. There is the seat of the parliament, the President and the Council of Ministers.

If you are keen on architecture you have to visit Cracow. Cracow is located in the south of Poland and it is known as a historical city of Poland. Most of the kings used to live in the Wawel Castle. Also, Cracow is known for St. Mary's Basilica where we can see the famous wooden altar, which is the largest Gothic altarpiece in the world.

Zakopane is the city you have to see in winter. It is located in extreme south of Poland at the foot of the Tatras Mountains. It is informally known as “the winter capital of Poland”. People go there skiing, mountain climbing and do qualified tourism. Near Zakopane, there is the highest mountain in Poland – Rysy with the height of 2499 m.



The architecture of Zakopane is mostly wooden, because it is inspired by traditional image of “Góral”(highlander).

In the north you can visit such cities as Gdansk, Gdynia and Sopot. These three cities are called Tri-city, because they are close to each other. They are all nestled on the coast of the Baltic Sea, and Tri-city is mostly visited during summer holidays. People usually go there to do some water sports.

Another famous Poland’s region is Masuria. It is famous for over 2000 lake, so similarly to Tri-city, it is mostly visited during summer holidays. The biggest lake in Poland –Śniardwy Lake- is located there.



Poland’s history is very tough. Our country has been through a lot. Polish territory was partitioned among Prussia, the Russian Empire and Austria. We gained independence in 1918, after 123 years of occupation.

Our country is divided into 16 provinces called “województwa”. Our town – Sędziszów Małopolski- is located in Subcarpathian province in southeastern Poland.



Sędziszów Małopolski is a small town with the population of over 7000 and total area of almost 10 square kilometers. This is where our school is nestled.

We have many facilities in nearby. There is a stadium of our local football team – Lechia Sędziszów. In the neighbourhood, there is a swimming pool. Teenagers usually spend their leisure time at the Skrzynczyna Lake, which is not too big, or they go to the Buczyna Park. There are few restaurants in Sędziszów Młp. and clubs, where people go to the disco. If we're talking about architecture, there are 3 churches in Sędziszów Młp..



Our high school is quite small. It was established in 1945, after the Second World War. There are 326 students – 215 girls and 111 boys, 27 teachers and .. classrooms. Our headteacher is Ms. Lucyna Doroba. We have a few facilities in the school such as a library, Internet cafe and 2 gyms. There are plenty of after-school activities and anyone can find something that is perfect to them. What is unusual, we have a school theatre which was established 7 years ago and every year its performances turn out to be a huge success. For those who are interested in military, our school offers the



membership of one of the most known military organizations in our country, which is called “Strzelec”. Besides, we have many extra sports lessons. There is a school paper in our school titled “LOkomitywa” .

Our high school takes part in many international projects, and Gastronomic Wonders through Europe is one of them. Furthermore, our students can go on an exchange to Germany or take part in AFS Intercultural Programs, where they can go to another country for at least 3 months and improve their language skills and face another culture and traditions. This year we have hosted 2 girls, one from Italy and one from Germany. Every year, there are classes with native speakers from all over the world because our school cooperates with the students association called AIESEC. Moreover, every year our students attend to meeting with the traveler, who is talking about chosen country, which he has been to.

21st March is important to our school, because it is called “Sport’s Day”. It is attached to the open day. There are many sport competitions and students, who are willing to join our school in the future are coming there to visit it. Generally, the atmosphere in our high school is really nice. Students are friendly and teachers are really helpful.

In Poland, you attend to high school for 3 years. In our high school you can learn English and one more foreign language chosen from Russian, Spanish and German. In the 1st grade, all students learn the same things, in the 2nd grade we learn 3 subjects on the advanced level. Additionally we have PE classes, religious education, foreign languages, history and social studies. At the end of the 3rd grade, students attempt to the final exam called ‘matura’, which is necessary if you want to go to the university. But senior year is also connected with the most important prom in students’ life called “Studniówka”, which takes place 100 days before matura exam. After this prom students must study really hard to do their best on the matura exam.

Chicken soup

Ingredients:

- ⦿ 5 Liters of water
- ⦿ - Chickens' leg
- ⦿ - Knuckle of a turkey
- ⦿ - a culinary bone
- ⦿ - parsley
- ⦿ - Carrots
- ⦿ - onion
- ⦿ - Spices



Method of preparation:

1. Soak the meat in cold water for about 12 hours. During these 12 hours changing the water, and after the last change, add a tablespoon of salt. Before placing the meat on the fire, rinse it well, wash and pour cold water.
2. Cook it on low heat. During the cooking, on the surface will arise scum that need to be gently collected from the surface of the water. When there is no scum anymore, add one spoon of salt
3. Peel the onion, carrot and parsnips, burn an onion on the burner and cut the carrots and parsnips
4. Add the vegetables and spices. Soup can be served with pasta or potatoes.

Enjoy your meal.



Cabbage Rolls

Ingredients:

- 1 cabbage
- 1 large onion
- 1 teaspoon chopped garlic
- 2 teaspoons butter
- 1 kg ground beef
- 2 cups cooked rice
- 1 teaspoon salt and a pinch of black pepper



Preparation:

Firstly we must remove the core from the head of cabbage and place it in a pot of boiling, salted water. Cover and cook for 3 minutes. Meanwhile we can chop an onion and fry it.

Now we separate cabbage leaves and drain them. Next step is to mix the fried onion with beef, rice, garlic, salt and black pepper to prepare the stuffing. Then we divide the stuffing among the cabbage leaves and roll them. We put rolls in the pot and pour water or beef stock. Finally, we cover and bake them in a preheated 175 degrees of Celsius oven for one hour.



Apple pie

Ingredients:

- 500g plain flour
- 250g margarine
- 1 teaspoon baking powder
- 2 teaspoons vanilla sugar
- 5 egg yolks
- 6 tablespoons sugar
- 2 tablespoons thick, sour cream
- cinnamon
- 1 1/2 kg of apples



Method of preparation:

1. Peel the apples, remove the cores, cut into cubes or grate, mix with 4 tablespoons of sugar and fry until a mousse. Leave it to cool.
 2. Mix the egg yolks, 2 tablespoons of sugar and vanilla sugar and whip with a mixer.
 3. Chop margarine with a knife. Add flour, baking powder, cream and whipped egg yolks. Knead the dough.
 4. Divide the dough into two parts.
 5. Spread butter in a baking tin or put baking parchment paper into it.
 6. Roll out both parts of the dough to the size of the tin.
 7. Put the first part into the baking tin and prick the dough with a fork. Put the apple sauce (mousse) on it and sprinkle with cinnamon.
 8. Cover it with the second part of the dough.
 9. Prick the top dough with a fork.
 10. Bake in a preheated oven for about 45 minutes at 180 ° C until golden brown.
 11. Sprinkle the warm cake with some powdered sugar.
- Enjoy your meal.



LITHUANIA



Flag

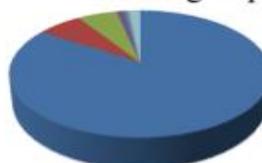


Coat of Arms

Lithuania in Europe

Lithuania is located in Northern Europe. It has around 99 kilometres (61.5 miles) of sandy coastline, of which only about 38 kilometres (24 miles) face the open Baltic Sea and which is the shortest among the Baltic Sea countries.

Ethnic groups



Lithuanians	Poles
Russians	Belarussians
Ukrainians	Jews
Tatars	Germans
Romani	Latvians
Others	

Vilnius is the capital of Lithuania, and it is the largest city, with a population of 539,939 people. Vilnius is located in the south-east part of Lithuania and is the second biggest city of the Baltic States. Vilnius is a cosmopolitan city with diverse architecture. There are 65 churches. Vilnius is known for its Old Town, declared a UNESCO World Heritage Site in 1994.



Klaipėda

The third biggest city Klaipėda has access to the Baltic sea. It is the main harbor city in Lithuania. Lithuania's port, Klaipėda, lies at the narrow mouth of the Curonian Lagoon (Lithuanian: Kuršių marios).

Nida

Nida is famous for its the Curonian Spit which is a 98 km long, thin, curved sand-dune spit that separates the Curonian Lagoon from the Baltic Sea coast. It is a UNESCO World Heritage Site.





VILKAVIŠKIS



Coat of arms



Ethnographic region Suvalkija, South Western Lithuania, Vilkaviškis district borders with Russia.

Population - 11 117; **Granted city rights** in 1660; **Distance to the capital Vilnius** – 161 km;
Distance to the border of Russia – 20 km, Poland – 33 km, Belarus -115 km, Latvia – 250 km



Municipality of the town



Paežeriai Mansion and Vilkaviškis regional museum

XVIII century Vilkaviškis Mansion where Napoleon Bonaparte stayed just before declaring the war on Russia



Cathedral of the Blessed Virgin Mary

The Piliakalniai castle mound located in Vilkaviškis district is one of the most beautiful castle mounds in Suvalkija region

Vilkaviškis central library



Famous sights

Vilnius Cathedral is situated in Vilnius Old Town. The church is the heart of Catholic spiritual life in Lithuania.



Gediminas Castle Tower – the main landmark of Vilnius, the only remaining tower of the Upper Castle.



Hill of Crosses – The Hill of Crosses has about 100 000 crosses. It is a unique composition of folk art. During the soviet regime it was a venue of peaceful resistance. In 1993 Pope John Paul II visited the Hill of Crosses declaring it a place for hope, peace, love and sacrifice.



Trakai Island Castle - an island castle located in Trakai (near the capital). The castle is sometimes referred to as "Little Marienburg". It was built in 14th century.



Interesting facts

Forest covers 1/3 of the country, including many protected regions and national parks.

The Lithuanian language is one of the oldest existing languages of the Indo-European category.

There are 816 rivers and more than 2,800 lakes in Lithuania.

Lithuania is the only country in the world which has the national perfume that depicts the cultural heritage of Lithuania.

Lithuania is best known in the worldwide market of its laser industry.

The Palanga Amber Museum near the Baltic Sea. The museum collection of amber comprises about 28,000 pieces, of which about 15,000 contain inclusions of insects, spiders, or plants. Lithuania is famous for its amber.



The Gates of Dawn is one of the most visited shrines in Vilnius. The painting of the Blessed Virgin Mary, Mother of Mercy, in the Chapel of the Gates of Dawn is known all over the world.



Vilkaviškis “Aušra” gymnasium

Students: 720

Teachers: 65

Classrooms: 49

Gymnasium since 2009



Gymnasium Emblem



Gymnasium Flag



Gymnasium Logo

Our uniform



Compulsory subjects:

Lithuanian
English
History
Biology
Mathematics
Physics
Chemistry
Biology
Physical education
Religion
Ethics

Optional subjects:

Psychology
Music
Dance
Arts
Russian
German
Home Economics
Political studies
Career classes
Information technology
Business studies

Lithuanian and Mathematics exams are compulsory to get a School Leaving Certificate.

Extra-curricular activities

Volleyball



Dance club "Norija"



Basketball



Ceramics club



Arts club



Brass orchestra



Driving lessons

Students have an opportunity to take lessons with qualified driving teachers and get a driving license.

Comfort lounge where students can relax on bean bag chairs with music playing during the breaks. Also, there are student's photography exhibitions presented in the hallways.





Gymnasium hall where concerts, lectures and events take place



Gym for physical education classes and sports competitions

Events



Annual Christmas show



School's 35th anniversary concert



Pie day to collect money for charity



Sports day

COLD BEETROOT SOUP

Ingredients:

- ✓ 1 large boiled beetroot
- ✓ Large cucumber
- ✓ 2 or 3 tbsp chopped fresh dill
- ✓ ¼ cup chopped spring onions
- ✓ 1 tbsp lemon juice
- ✓ 1 litre of kefir
- ✓ 1 or 2 boiled eggs
- ✓ Salt and pepper to taste
- ✓ Some boiled potatoes to go with soup



Instructions:

1. Peel and grate the boiled beetroot;
2. Peel and chop the cucumber;
3. Chop the boiled eggs;
4. Whisk together lemon juice and kefir and pour over the beets, cucumber and spring onions;
5. Add salt and pepper to taste;
6. Gently blend in the chopped eggs;



MEAT AND POTATO DUMPLINGS

Dumplings:

- ✓ 8 large potatoes, peeled and finely grated
- ✓ 1 medium onion, peeled and finely grated
- ✓ 2 boiled potatoes
- ✓ Salt to taste

Meat mixture:

- ✓ ½ kg minced pork, beef or veal
- ✓ 1 medium onion, finely grated
- ✓ 1 large beaten egg
- ✓ ½ tsp pepper
- ✓ 1 tsp salt

Gravy:

- ✓ 1 large chopped onion
- ✓ Black pepper to taste
- ✓ ¼ kg diced bacon
- ✓ 1 cup sour cream



Instructions:

In a large bowl mix all the meat ingredients together;

Add a drop or two of lemon juice to the grated potatoes, so that they don't turn brown. Place them in a fine mesh cheesecloth or cotton dish towel and twist over a large bowl to get rid of the excess water. Pour off the water, reserving the potato starch at the bottom of the bowl;

Unwrap the cheesecloth and place potatoes into the bowl with the starch. Add the minced boiled potatoes, grated onion and salt and mix well;

Put a large pot of water on to boil. To form dumplings, take about one cup of dumplings' mixture and pat it flat in the palm of your hand. Place ¼ cup of meat in the centre and using slightly dampened hands, fold the dumplings mixture around the meat into an oblong shape.

Carefully lower the dumplings into salted boiling water to which 1 tablespoon of starch has been added (to prevent dumplings from falling apart). Make sure water returns to the boil and continue boiling for 25 minutes. Take dumplings out of the pot and place on a heated plate;

While dumplings are boiling, make the gravy. Fry the bacon and onion until tender. Drain and combine with sour cream and black pepper. Thin with 1-2 tablespoons of milk if necessary;

Potato dumplings are delicious with gravy or sour cream.



ŽAGARĖLIAI

Ingredients:

- ✓ 2.5 cups of flour
- ✓ Cream, 200 g. 16%
- ✓ Oil for frying
- ✓ 2 eggs' yolks
- ✓ 1 tbsp sugar
- ✓ 2 tsp rum (optional)
- ✓ 1 tsp salt
- ✓ Powdered sugar
- ✓ A few drops of vanilla essence



Instructions:

1. Blend yolk with sugar until thick;
2. Sift flour into eggs, add cream, vanilla and rum;
3. Mix well. Beat the dough with a rolling pin;
4. Let the dough rest in the refrigerator for ten minutes;
5. Roll out the dough very thin, cut into strips, 10 cm long and 2 cm wide. Cut a slit in the center, pull one end through the slit;
6. Heat the oil in a deep pot or deep fryer;
7. Fry until gold brown on both sides;



KISIELIUS

Ingredients:

- ✓ 2 tablespoons of starch
- ✓ 100 ml cranberry syrup
- ✓ 1 litre of water

Instructions:

1. Boil the water;
2. Dissolve starch in a half cup of cold water;
3. Pour syrup and dissolved starch into the boiled water;
4. Add sugar to the boiled water stirring constantly;
5. Remove from the heat and pour into cups.





PORTUGAL



- **Capital:** Lisbon
- **Country Name:** Portuguese Republic
- **Official Language :** Portuguese
- **Recognised regional languages:** Mirandese
- **Government:** Parliamentary Republic
- **Ethnic Groups:** 96.87% Portuguese and 3.13% legal immigrants (Cape Verdeans, Brazilians, Ukrainians, Angolans, etc.)
- **EU Accession:** 1 January 1986
- **Population:** 11,317,000



Coat of Arms

Portugal is located on the Iberian Peninsula and shares its land boundary only with Spain in the north and east and its coastal boundary is with the Atlantic Ocean in the south and the west. Besides, the mainland Portugal, the country has its overseas territory over the archipelagos of Madeira and Azores in the Atlantic Ocean. The Portuguese territory covers a total area of 92,090 sq. km. including the islands of Azores and Madeira. It has 1793 km long coastline and its land boundary with Spain is 1214 km long.

Lisbon, Portugal's hilly capital, is a coastal city known for its cafe culture and soulful Fado music. From imposing São Jorge Castle, the view encompasses the old city's pastel-coloured buildings, Tagus Estuary and the Ponte 25 de Abril suspension bridge.



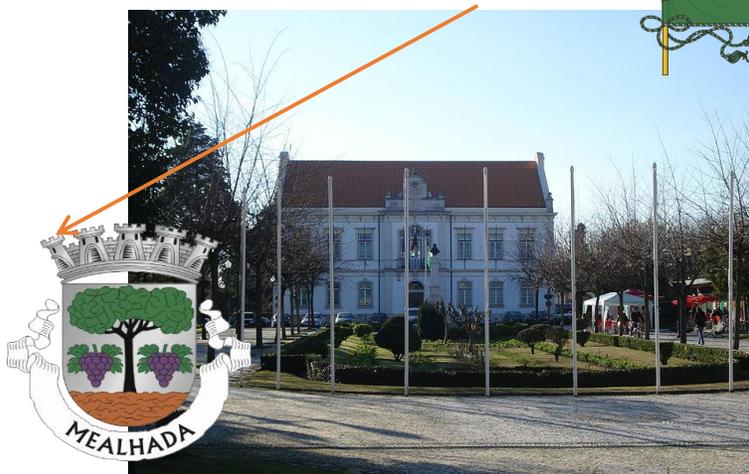
Porto is a coastal city in northwest Portugal known for its stately bridges and Port wine production. In the medieval Ribeira (riverside) district, narrow cobbled streets wind past merchants' houses and cafes.

Coimbra is a city and a municipality in Portugal known for having one of the oldest universities in Europe. It's the city of students and traditions and it's a UNESCO's World Heritage City since June 2013.



Fátima is part of the urban agglomeration of Leiria, it is 187 km south of Porto and 123 km north of Lisbon. It has been permanently associated with the Marian apparitions that occurred in Cova da Iria in 1917 and which were later recognized by the Catholic Church.

MEALHADA



Mealhada's Town Hall

Mealhada is a city and a municipality located in Aveiro district, right in the Centre of Portugal. The population is about 20,428, being 4, 500 the inhabitants of the city of Mealhada in an area of 110.66 km².

It was granted a city right in 1514 by the King D. Manuel I, but its foundations dates back from Roman times.

The region of Mealhada is famous for its thermal waters, very good wine, typical bread, traditional cuisine with the famous roasted piglet and wonderful surroundings, with forests, mountains, monuments, such as Luso, Bussaco, Curia, Aveiro and wonderful beaches nearby, Praia da Barra, Costa Nova and Figueira da Foz, among others.

THE FOUR WONDERS OF MEALHADA



Famous Sights

Fonte Fria, Buçaco



Palace Hotel Buçaco



Curia

Aveiro and Surrounding Beaches



Figueira da Foz





ESCOLA SECUNDÁRIA DA MEALHADA



STUDENTS: 475

TEACHERS: 57

STAFF: 15

SECONDARY SCHOOL SINCE: 1975

AREAS OF STUDY: Sciences and Technology; Humanistic Studies; Vocational Studies.

SUBJECTS

COMPULSORY:

Portuguese; Philosophy; English; Physical Education (for all courses); Mathematics, Biology and Geology; Physics and Chemistry (for Sciences and Technology); History; Geography; Mathematics Applied to Social Studies; Spanish or French (for Humanistic Studies)

OPTIONAL: Descriptive Geometry; Psychology; Arts; Information Technology, and others depending on the courses approved by the Education Authorities each school year.

EXTRA-CURRICULAR ACTIVITIES

Sports Clubs

Besides Physical Education, students participate in several sports competitions, including football, handball, volleyball, athletics and others.



Escolíadas

National contest, every year in May, which comprises dance, theatre, arts and cheerleader's groups. It has several elimination stages and our school has always participated and won many prizes. This year we received the first prize in all categories.



SCIENCE COMPETITIONS

Some students participate regularly in competitions either at the University of Coimbra or at the University of Aveiro.



YOUNG ENTREPRENEURS PROJECT

Students are invited to create new projects, which are innovative and that could be good of business.



Caldo Verde (Portuguese Green Soup)

Ingredients:

4 tablespoons olive oil, divided
1 onion, minced
1 clove garlic, minced
6 potatoes, peeled and thinly sliced
0,5 l.cold water
250 gr. linguica sausage, thinly sliced
2 1/2 teaspoons salt
ground black pepper to taste
300 gr cabbage, rinsed and julienned



Preparation:

In a large saucepan over medium heat, cook onion and garlic in 3 tablespoons olive oil for 3 minutes. Stir in potatoes and cook, stirring constantly, 3 minutes more. Pour in water, bring to a boil, and let boil gently for 20 minutes, until potatoes are mushy.

Meanwhile, in a large skillet over medium-low heat, cook sausage until it has released most of its fat, 10 minutes. Mash potatoes or puree the potato mixture with a blender or food processor. Stir the sausage, salt and pepper into the soup and return to medium heat. Cover and let it boil for 5 minutes.

Just before serving, stir the cabbage into soup and simmer, 5 minutes, until the cabbage is tender and jade green. Stir in the remaining tablespoon of olive oil and serve at once. Eat it with a slice of corn bread. Delicious...

Eel Stew (Caldeirada de Enguias)

Ingredients:

0,5 kg of eel, 600 gr of potatoes

100 gr of fat

1 dl of olive oil

Two spoons of garlic

Two spoons of onion

One bunch of bay leaf

A bunch of parsley

1 teaspoon of ginger

vinegar, salt and pepper.



Preparation:

Clean the eels withdrawing their heads, wash them well and scrape up. Cut into pieces of about 5 cm. Peel the potatoes and onions and cut them into slices.

In a large pan put the eels, potatoes and onions in alternate layers, watering each layer with olive oil and season with garlic, bay leaf, parsley, ginger, salt and pepper. Cut the lard into thin slices and leave it to absorb flavour. Water it with a glass of water.

Let it cook for 20-30 minutes. After they are ready, take out and drizzle with salt. Join vinegar, which should be diluted two shells of the cooking broth.

Enjoy!

Goat Stew (Chanfana à moda da Bairrada)

Ingredients:

A bunch of parsley	1dl of olive oil
1 teaspoon of paprika	150g of lard
3 kg of goat or lamb meat	salt, nutmeg
2 teaspoons pepper	half bay leaf
5 cloves of garlic wine	1 bottle of red
1 onion	
1 teaspoon of fat	



Preparation:

Put the meat in the clay casserole and season it with salt, pepper, paprika, cloves, chopped garlic and parsley. Then, season it with olive oil and red wine. After that, the onions are sliced and mixed into the casserole. Then left it to marinate until the next day.

The next day, put the casserole into a hot oven, preferably a wooden one. After an hour, turn the meat around and left it in the oven for one more hour.

Bake or boil some potatoes to go along with the meat. Serve with the potatoes and boiled vegetables. Good Appetite!

Barriga De Freira (Nun's Belly)

Ingredients:

500 gr. sugar
200 gr. kneaded dough, cut into small cubes
10 egg yolks and 1 egg white
1/2 tablespoon butter



Directions:

Toast the kneaded dough till golden.
Add them to the sugar syrup you have prepared beforehand.
Let the toasted cubes boil in the syrup until some of the liquid has evaporated.
Beat the egg yolks and the egg white in a large bowl and drop the bread mixture on them little by little, stirring to incorporate them.
When completed, add the butter and cook over a very low heat to cook the eggs and obtain a good consistency.
Serve cold sprinkled with cinnamon powder, and enjoy!

Soft Eggs from Aveiro (Ovos Moles de Aveiro)

Ingredients:

Making the Shell:

1 pound flour
2 cups cold water
1/2 cup of olive oil

Making the Filling:

8 egg yolks
1.5 cups sugar
1/2 cup rice flour



Directions:

For the Shell:

Pour the ingredients in a bowl and knead them well until they reach a dough like consistency..

With the help of a rolling pin, roll the dough very thin, place it in a lightly greased form and with the tip of a knife, make the shape you wish to mould the filling in. The dough should be very thin, almost transparent.

Mould the dough into whichever shape you please, or if you have a specific baking mould, use that.

For the Filling:

Pour the sugar in a saucepan on the stove with a glass of water and let it boil until 245 degrees Fahrenheit or the sugar has become a syrup with an even consistency.

In another saucepan, dissolve the rice flour in 1/2 cup of cold water. Add the boiled sugar syrup to this mixture let it cook on low heat for 5 minutes.

Turn off the heat and let it cool slightly and begin adding in the egg yolks.

Keep stirring them together and let them cool for another 5 minutes on low heat in the saucepan.

Pour the filling into the moulded shells. Serve and enjoy!



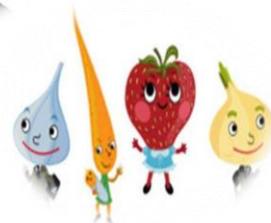


B- IMAGINATIVE

B- CREATIVE

B-a-MASTER

B- a- CHEF



-kitch-en [kich-uhn]-*noun*-
a gathering place for friends
and family • a place where
memories are homemade
and seasoned with love.

A
messy
KITCHEN
is a sign of
happiness





Gastronomic Wonders Master Chef

During the project meeting in Portugal, from 20th to 25th April 2015, it was decided make do a competition with groups of students from each partner school that would get together to create new dishes using a “gastronomic box” with ingredients from each country.

They had to decide which dishes they were going to prepare. Each team had to prepare a starter, a main course and a dessert, which has to be “Sweet Rice”, but with their own recipe.

First the students were divided into five teams. Each team has one student, as far as possible, from each country and they were given the list of ingredients.

Here are the ingredients:

GASTRONOMIC BASKET

1- 1 lettuce; 1 carrot; 1 onion;  1 cucumber; 1 green pepper;

2- 2 cloves of garlic;

3-  1 beetroot;

4- 4 eggs;

5- 1 slice of salmon;

6- 1 turkey steak;

7-  4 potatoes ;

8- 1 orange; 1 lemon;

9- aromatic herbs:  fennel  cinnamon, parsley; oregano...;

10-  rice;

11- sugar;

12- milk;

13-  dates, nuts, dried figs...

14-  olives;

15-  chocolate; saffron...

With these ingredients the teams got together and made their menus.

TEAM 1: Vaiva (LT), Milosz (PL), Melissa (BE), Gizem (TK)

Rafael (PT)

Heaven's Kitchen

Starter: Heaven's Garlic Bread

Ingredients: Bread, garlic, fresh herbs,

Directions: Toast the bread. Then melt the butter with fresh herbs and smashed garlic. Put this mix on both sides of the toast and serve warm!

Main Course: Salmon in the Oven



Ingredients:

Salmon, onion, cucumbers, fresh herbs, lemon juice, potatoes, lettuce, milk, salt, tomato, eggs.

Directions: Season the salmon with salt, pepper and milk. Let it bake for about 15 minutes. Boil the potatoes and the eggs. Slice the onion, cucumber, lettuce, tomatoes and the boiled eggs and potatoes into a bowl and season it with fresh herbs and lemon juice. Serve the salmon with this salad.

Dessert: Sweet Rice

Ingredients: Rice, milk, sugar, eggs, orange, lemons, nuts, cinnamon, butter

Directions: Cook the rice in a pan. Once cooked add hot milk, butter, some lemon peels and the nuts into the pan. Let the rice rest for a while and add the sugar. After plating, decorate with cinnamon.



butter.

TEAM 2: Milda (LT) , Patryk (PL), Marine (BE), Ercan (TK)

Patrícia (PT)

Masters of the Kitchen

Starter: Master's Salad

Ingredients: Lettuce, salmon, onion, tomato, cucumbers, fresh herbs, lemon juice, dried nuts.

Directions: Boil the salmon and then flake it thinly. Slice all the vegetables into a bowl, add the salmon and nuts and season the salad with the lemon juice and fresh herbs.



Main Course: Turkey Wraps

Ingredients: Flour, milk, eggs, turkey, fresh herbs.

Directions: Mix the milk, flour and eggs in a bowl. Then put a bit of dough in a frying pan and let the wraps fry on both sides. While you are preparing the wraps, grill the turkey steaks with a bit of salt and pepper.

When everything's ready, season the turkey with the fresh herbs thinly chopped, fill the wraps with the turkey and roll them. Serve with a mixed salad.

Dessert: Sweet Rice

Ingredients: Rice, milk, sugar, eggs, orange, nuts, cinnamon, butter

Directions: Cook the rice in a pan. Once cooked add hot milk, butter, some orange juice and the nuts into the pan. Let the rice rest for a while and add the sugar. After plating, decorate with cinnamon and orange peels.



TEAM 3: Bosia Zegar (PL); Olga Urbańska (PL); Aušra Girduškaitė (LT)
Marine Dubois (BE); Francisca Trindade (PT)

BOMAF

Starter: Salmon Salad

Ingredients: lettuce; tomatoes; olives; cucumber; salmon; eggs

Directions: Grill the salmon and then flake it thinly. Slice all the vegetables into a bowl, add the salmon and olives and boiled eggs and season the salad with olive oil and

vinegar.



Main Course: Turkey with mashed carrots and potatoes.

Ingredients: potatoes; turkey; carrots

Directions: Grill the turkey. Boil the potatoes and the carrots together and when they are well cooked mash the potatoes and carrots together.

Dessert: Sweet rice

Ingredients: Rice, milk, sugar, eggs, cinnamon.

Directions: Cook the rice in a pan with milk. When the rice is cooked let it rest for a while and add the sugar. After plating, decorate with cinnamon.



TEAM 4: Marius (LT); Iza (PL); Zeynep (TK); Jean (BE); Rita (PT)

Starter: Garlic Bread

Ingredients: bread, garlic, olive oil, parsley, oregano, butter

Directions: Toast the bread. Mix the olive oil with fresh herbs, oregano seeds and smashed garlic. Put this mix on both sides of the toast and serve warm!



Main Dish: Turkey Meatballs with French fries and salad

Ingredients: turkey, flour, tomato sauce, potatoes, tomatoes, lettuce, onion and olives.

Directions: Mince the turkey and prepare small balls and stew them with olive oil and tomato sauce. Fry the potato chips and prepare a mixed salad with the vegetables.

Dessert: Sweet Rice

Ingredients: Rice, milk, butter, sugar, eggs, cinnamon.

Directions: Cook the rice in a pot with milk. When the rice is cooked, add the sugar and a bit of butter and let it rest for a while. Put the rice in small bowls and decorate with cinnamon.





TEAM 5: Silvija (LT); Sophie (BE); Konrad (PL); Emre (TK); Manuel (PT)

“Skanaus”



Starter: Turkish Salad

Ingredients: Tomatoes, cucumber, pepper, onions, lemon and salt

Directions: Chop the tomatoes, cucumbers, onions and pepper into small pieces and mix them in a bowl. Spice it with lemon juice and salt and mix again.



Main Course: Grilled salmon with mashed potatoes and carrots

Ingredients: Salmon, potatoes, pepper, flour, salt and orange

Directions: Season the salmon with salt and add a thin layer of flour (so it won't stick to the broiler), and place it on it. Chop potatoes and carrots into medium-sized pieces, boil them and add a bit of salt. Once cooked, remove the potatoes and the carrots from the pan, smash them and mix them together. Cut a slice of orange and season the salmon with a bit of ground white pepper.



Desert: Sweet rice with walnuts

Ingredients: 1 cup of rice, cinnamon, 1 liter of milk, butter, 2 cups of sugar, 7 cups of water, lemon.

Directions: Cook the rice in a pan. Once cooked (takes about 30 minutes), add hot milk, butter and some lemon peels into the pan. Let the rice rest for a while and add the sugar. After plating, add the cinnamon on top and some walnuts.



The “Master Chefs” and their “Master Dishes”



The Jury

The Jury was composed by the Vice-Director of Escola Secundária da Mealhada, the Polish Coordinator, the President of the Student's Association and a Representative of the Parents.



After tasting all the dishes the members of the Jury decided that the winning team was TEAM 2 composed by Milda from Lithuania, Patryk from Poland, Marine from Belgium, Ercam from Turkey and Patrícia from Portugal.





All the participants were awarded certificates of participation and each participant of the winning team also received a recipe book of the Portuguese cuisine.

After the competition it was time to party with delicious food from all the partner countries, music, dance and the presence of all participants, students, teachers, host families, school community and members of the Town Council and the Press.

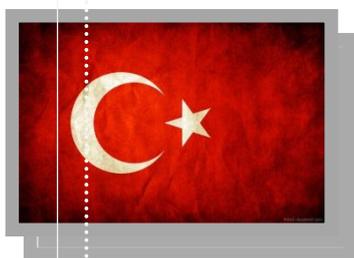




*...and check
our dictionary !!!*

Dictionary

English
Lithuanian
French
Turkish
Polish
Portuguese





Friendly conversations Draugiški pokalbiai

Conversations amicales

Apresentação Conversas Diárias

Rozmówki towarzyskie

Table of contents

- Friendly conversations 3
- Restaurant, café 5
 - Waiter's phrases 9
 - Customer's phrases 11
- Food preparation 13
- Cutlery and crockery 14
- At the food shop 15
 - Customers phrases 15
 - Shop – assistant's phrases 16
- Food shops 17
- Measurements 18
 - Capacity 18
 - Weight 19
- Products 20
 - Vegetables 20
 - Fruits 20
 - Berries 21
 - Meat 21
 - Seafood 22
 - Fish 22
 - Dairy Products 22
 - Spices 23
 - Groceries 23
 - Drinks 24
- Main Meals 25

Friendly conversations Draugiški pokalbiai
 Conversations amicales
 Apresentação Conversas Diárias
 Rozmówki towarzyskie

English	Lithuanian	French	Turkish	Polish	Portuguese
Hi, my name is...What is yours?	Labas, mano vardas...O koks tavo?	Bonjour, je m'appelle... Comment t'appelles-tu?	Merhaba , benim adım seninki ne ?	Cześć, nazywam się... a ty?	Olá, o meu nome é ... Qual é o teu?
Nice to meet you!	Malonu susipažinti	Enchanté de te rencontrer!	Tanıştığımıza memnun oldum!	Miło mi!	Prazer em conhecer-te.
How was your day?	Kaip praėjo tavo diena?	Comment était ta journée?	Günün nasıldı ?	Jak ci minął dzień?	Como foi o teu dia?
Fine, thank you. How about you?	Ačiū, gerai. O kai tu?	Bien, merci. Et toi?	İyiyim, teşekkürler. Sen nasılsın ?	Dziękuję, dobrze. A tobie?	Bem, obrigado. E quanto a ti?
How is life treating you? / How are you? / How are you doing?	Kaip sekasi?	Comment vas-tu?	Nasıl gidiyor ?	Jak ci leci?	Como estás?
Pretty good.	Gana gerai	Très bien.	Oldukça iyi.	Całkiem dobrze.	Muito bem.



English	Lithuanian	French	Turkish	Polish	Portugues e
Would you like to go for a walk?	Gal norėtųm pasivaikščioti?	Voudrais-tu aller te promener?	Yürümek ister misin ?	Czescz iść na spacer ?	Queresd ir dar uma volta?
How about going to the cinema?	Gal nueikim į kiną?	Que dirais-tu d'aller au cinéma?	Sinemaya gidelim mi ?	Czescz iść do kina?	Vamos ao cinema?
You look very beautiful / handsome.	Šiandien atro dai labia gražiai.	Tu es magnifique.	Sen çok hoş gözü küyorsun.	Wyglą dasz pięknie / przystojnie.	Estás muito bonita/ bonito
What a nice dress!	Kokia graži suknelė!	Quelle belle robe!	Ne güzel bir elbise!	Jaka ładna sukienka!	Que lindo vestido!
I really like you.	Tu man labai patinki.	Je t'apprécie beaucoup.	Seni gerçekten sevdim.	Naprawdę cię lubię.	Gosto mesmo de ti.
Can't wait to meet you!	Nekantrauju vėl tave pamatyti!	J'ai hâte de te rencontrer!	Seninle buluşmayı bekleyemiyeceğim.	Nie mogę się doczekać naszego spotkania!	Mal posso esperar por te conhecer!
Have a nice day/weekend .	Geros dienos/savaitgalio.	Bonne journée/ bon weekend	İyi günler/ hafta sonları.	Milego weekendu.	Tem um bom dia/fim-de-semana.
Good bye.	Viso gero	Au revoir.	Hoşçakal.	Do widzenia.	Adeus/ Tchau



Restaurant, café Restoranas, kavinė
Restaurant, café Restaurantes- Cafés

Situation 1

	English	Lithuanian	French	Turkish	Polish	Portuguese
Waiter:	Hello, Can I help you?	Sveiki, gal galėčiau padėti?	Bonjour, puis-je vous aider?	Merhaba, size yardımcı olabilir miyim ?	Witam, w czym mogę służyć?	Bom dia/ Boa tarde/ Boa noite! Posso ajudá-lo?
Customer	Yes, I would like to have a table for one. Can you show me a menu?	Taip, aš norėčiau vienviečio staliuko. Gal galite atnešti meniu?	Oui, j'aimerais avoir une table pour une personne. Pouvez-vous me montrer le menu?	Evet, bir kişilik masa istiyorum. Bana menüyü gösterir misiniz ?	Poproszę stolik dla jednej osoby. Proszę menu.	Sim, eu gostaria de ter uma mesa para um. Pode mostrar-me a ementa?
Waiter	Of course. This way, please.	Žinoma, eikite čia.	Bien sûr. Par ici, s'il vous plaît.	Elbette. Buyrun, Lütfen.	Oczywiście e, tędy proszę.	Claro! Por aqui, por favor.
Waiter	May I take your order, please?	Ar jau užsisakysite?	Puis-je prendre votre commande, s'il vous plaît?	Siparişinizi alabilir miyim ?	Czy mogę przyjąć zamówienie?	Posso fazer o seu pedido, por favor?

	English	Lithuanian	French	Turkish	Polish	Portugues e
Customer	Yes, to start with, I would like..., please.	Taip, pirmiausia norėčiau...	Oui, comme entrée, je voudrais..., s'il vous plaît.	Evet, başlangıç olarak... istiyorum, lütfen.	Poproszę na początek ...	Sim, para começar, gostaria de ..., por favor.
Waiter	Certainly. And for the main course?	Taip. O kaip dėl karštojo patiekalo?	Certainement. Et pour le plat principal?	Elbette. Ana yemek için ne istersiniz ?	A na główne danie?	Certamente. E como prato principal?
Customer	I'd like the...	Norėčiau...	Je voudrais le... istiyorum.	Poproszę ...	Eu gostaria de ...
Waiter	Okay. Would you like anything to drink?	Gerai. Ar norėtumėte koks atsigeris?	Bien. Aimeriez-vous quelque chose à boire?	Tamam. İçecek bir şey istersiniz ?	Czy podać coś do picia?	Está bem. O que deseja beber ?
Customer	Yes, I'd like a glass of ..., please.	Taip, norėčiau stiklinės...	Oui, j'aimerais un verre de..., s'il vous plaît.	Evet, bir bardak... ,lütfen.	Tak, poproszę szklankę..	Sim, gostaria de um copo de ..., por favor.
Waiter	Very well, would you like to order your dessert, now?	Puiku. Ar norėtumėte užsisakyti desertą dabar?	Très bien, voudriez-vous commander votre dessert maintenant ?	Çok iyi, Tatlinizi şimdi sipariş vermek ister misiniz ?	Czy podać coś na deser?	Muito bem, quer pedir a sobremesa, agora?
Customer	Yes, I would like...	Taip, užsisakysiu...	Oui, j'aimerais...	Evet... isterim.	Tak, poproszę ...	Sim, gostaria de ...

	English	Lithuanian	French	Turkish	Polish	Portugues e
Waiter	Certainly. You will have to wait about 20 minutes.	Žinoma. Turėsite palaukti 20 minučių.	Certainement. Vous devrez attendre environ 20 minutes.	Elbette. 20 dakika beklemek zorundasınız.	Oczywiście e. Proszę poczekać około 20 minut.	Claro. Tem de esperar 20 minutes.
Waiter	Here you are. Enjoy your meal	Prašau, skanaus.	S'il vous plaît. Bon appétit.	Buyurun. Afiyet olsun.	Proszę bardzo. Smacznego.	Aqui está! Bom apetite!
Customer	Thank you.	Ačiū.	Merci.	Teşekkürler.	Dziękuję	Obrigado/ Obrigada.
Waiter	Is everything all right?	Ar viskas gerai?	Est-ce que tout va bien?	Her şey yolunda mı ?	Czy wszystko w porządku ?	Está tudo bem?
Customer	Yes, thank you. Can I have the bill, please?	Taip, ačiū. Gal atneštumėte sąskaitą?	Oui, merci. Puis-je avoir l'addition, s'il vous plaît?	Evet, teşekkürler. Hesabı alabilir miyim, ? lütfen.	Tak, dziękuję. Mogę prosić o rachunek ?	Sim, obrigado. Pode trazer a conta, por favor?
Waiter	Of course. One moment...	Žinoma, tuoj.	Bien sûr. Un moment...	Elbette, bir dakika...	Oczywiście e. Chwileczkę...	Claro. Um momento...



Situation 2

	English	Lithuanian	French	Turkish	Polish	Portugues e
Customer	Hello, we'd like a table for four, please	Sveiki, mes norėtume staliuko keturiems.	Bonjour, nous aimerions une table pour quatre, s'il vous plaît.	Merhaba, dört kişilik bir masa istiyorum, lütfen.	Witam, chcielibyś my stolik dla pięciu osób.	Olá, nós gostaríamos de uma mesa para quatro, por favor.
Waiter	Do you have a reservation ?	Ar jūs buvotė jį rezervavę?	Avez-vous une réservation ?	Rezervasyo nunuz var mı ?	Czy mają Państwo rezerwację ?	Tem reserva?
Customer	No, we don't.	Ne.	Non.	Hayır,yok.	Nie.	Não, não temos.
Waiter	I'm afraid You will have to wait about 10 or 15 minutes.	Tuomet bijau, jog jums teks palaukti apie 10 ar 15 minučių.	Je crains que vous ne deviez attendre entre dix et quinze minutes.	Üzgünüm, 10 ya da 15 dakika beklemek zorundasınız.	Niestety będziecie Państwo musieli poczekać 10 lub 15 min.	Receio que terá de esperar cerca de 10 a 15 minutos.
Customer	That's okay.	Viskas gerai,	C'est	Tamam.	W	Tudo bem.

English	Lithuanian	French	Turkish	Polish	Portugues e
What would you like for the main course/ for dessert?	Ko pageidautis karštam patiekalui/ desertui?	Que voudriez-vous comme plat principal/ comme dessert?	Ana yemek/ tatlı için ne istersiniz ?	Co sobie Państwo życzą jako danie główne/ na deser?	O que gostaria para o prato principal / para a sobremesa ?


Waiter's phrases

English	Lithuanian	French	Turkish	Polish	Portugues e
What can I do for you?	Kuo galėčiau padėti?	Que puis-je faire pour vous?	Sizin için ne yapabilirim ?	W czym mogę służyć?	O que posso fazer por si?
How many people are in your group?	Kiek žmonių yra jūsų grupėje?	Combien êtes-vous dans votre groupe?	Grubunuzda kaç kişi var ?	Ile osób liczy Państwa grupa?	Quantas pessoas tem o vosso grupo?
Have you booked a table?	Ar jūs buvotė užsisakę staliuką?	Avez-vous réservé une table?	Masa ayrıttınız mı ?	Czy macie państwo zarezerwowany stolik?	Reservou uma mesa?
Would you like to see the menu?	Norėtumėte pamatyti meniu?	Voudriez-vous consulter le menu?	Menüyü görmek ister misiniz ?	Życzą sobie Państwo menu?	Gostaria de ver a ementa?
Could I take your order, sir/madam?	Ar galiu priimti jūsų užsakymą pone?	Pourrais-je prendre la commande, monsieur/ madame?	Siparişinizi alabilirmiyim ?	Czy mogę przyjąć Pani/pana zamówienie ?	Posso fazer o seu pedido, senhor/senhora?
What would you like to order?	Kokių užkandžių norėtumėte?	Par quoi voudriez-	Ne ile başlamak	Czego sobie Państwo	O que deseja

Customer's phrases

English	Lithuanian	French	Turkish	Polish	Portugues e
Do you have any free tables?	Ar turite laisvų staliukų?	Avez-vous une table de libre?	Boş masanız var mı ?	Czy są wolne stoliki?	Tem alguma mesa livre?
I've got a reservation here tonight.	Aš čia esu rezervavęs staliuką šiam vakarui.	J'ai une réservation pour ce soir.	Bu gece burada rezervasyonu m var.	Mam rezerwację na dziś wieczór.	Tenho uma reserva aqui, esta noite.
Do you have any specials today?	Ar turite kokių nors ypatingų patiekalų?	Avez-vous un plat du jour aujourd'hui ?	Bugüne özel birşey var mı ?	Czy jest dzisiaj jakieś danie specjalne?	Tem alguma especialida de hoje?
I'll have.../ I am having...	Aš valgysiu	Je voudrai...	Benim..... var.	Wezmę...	Vou pedir/ comer...
Could I have ... instead of ..., please?	Ar galėčiau gauti... vietoj..., prašau?	Pourrais-je avoir... au lieu de ..., s'il vous plaît?	..yerine... alabilirmiyim, lütfen ?	Czy mogę wzięć...zamiast...proszę.	Poderia trazer-me ... em vez de..., por favor?
Is there anything you would recommend?	Ar galite ką nors rekomenduoti?	Y a-t-il quelque chose que vous recommanderiez?	Tavsiye edeceğiniz birşey var mı ?	Co Pan/pani poleca?	Há alguma coisa que recomende ?
Is our meal on its way?	Ar mūsų patiekalai jau paruošti?	Notre plat, est-il prêt?	Yemeğimiz olmak üzere mi ?	Czy nasze danie jest już gotowe?	A nossa refeição ainda demora?
This isn't what I ordered	Aš užsisakiau ne tai.	Ce n'est pas ce que j'ai commandé.	Bu sipariş ettiğim şey değil.	Ja tego nie zamawiałam	Isto não é o que pedi.

The food is too cold, salty...	Mano patiekalas atšales, per sūrus...	La nourriture est trop froide, salée...	Yemek çok soğuk, tuzlu.....	Jedzenie jest zbyt zimne, słone ...	A comida está demasiado fria, salgada...
--------------------------------	---------------------------------------	---	-----------------------------	-------------------------------------	--

English	Lithuanian	French	Turkish	Polish	Portugues e
The food is too cold, salty...	Mano patiekalas atšalęs, per sūrus...	La nourriture est trop froide, salée...	Yemek çok soğuk, tuzlu.....	Jedzenie jest zbyt zimne, słone ...	A comida está demasiado fria, salgada...
Could I have the bill, please?	Ar galite atnešti sąskaitą?	Pourrais-je avoir l'addition, s'il vous plaît?	Hesabı alabilir miyim , lütfen ?	Czy mogę prosić rachunek?	Podia trazer-me a conta, por favor?
No, please. This is on me.	Ne, aš vaišinu	Non, s'il vous plaît. C'est pour moi.	Hayır, lütfen. Bende n olsun.	Ja płacę.	Não, por favor. Hoje é por minha



English	Lithuanian	French	Turkish	Polish	Portugues e
To pour over	apipilti	renverser	Üzerine dökmek	zalać	Pôr por cima
To sprinkle	pabarstyti	saupoudrer	Serpemek	skropić	Salpicar
To spread	užtepti	étaler	Yaymak	posmarować	Espalhar

Cutlery and crokery [rankiai ir indai]

Couverts et vaisselle Utensílios de cozinha/ mesa

English	Lithuanian	French	Turkish	Polish	Portugues e
A fork	šakutė	Une fourchette	Çatal	widelec	Garfo
A knife	peilis	Un couteau	Bıçak	nóż	Faca
A spoon	šaukštas	Une cuillère	Kaşık	łyżka	Colher
A teaspoon	arbatinis šaukštelis	Une cuillère à café	Çay kaşığı	łyżeczka	Colher de chá
A spatula	mentelė	Une spatule	Spatula	szpatulka	Espátula
A ladle	samtis	Une louche	Kepçe	chochelka	Concha
A bowl	dubenėlis	Un bol	Kase	miska	Tigela
A plate	lėkštė	Une assiette	Tabak	talerz	Prato
A saucer	lėkštelė	Un saucier	Sos tavası	spodek	Pires
A glass	stiklinė	Un verre	Bardak	szklanka	Copo
A cup	puodelis	Une tasse	Fincan	filizanka	Chávana
A pot	puodas	Une marmite	Kap	garnek	Pote/ Bule
A frying pan	keptuvė	Une poêle	Kızartma tavası	patelnia	Frigideira
A baking tin	kepimo forma	Un moule à gâteau	Firin tepsisi	forma do ciasta	Forma para bolo/pudim

Food preparation Maisto gaminimas

Préparation alimentaire

Preparação de refeições

English	Lithuanian	French	Turkish	Polish	Portugues e
To peel	Nulupti	peler	Soymak	obierać	Descascar
To wash	Nuplauti	Laver	Yikamak	myć	Lavar
To cut in cubes/slices	Supjaustyti kubeliais, riekelėmis	Découper en cubes, en tranches	Kesmek Küpler / Diliimler	kroić w kostkę/plasterki	Cortar em cubos/ fatias

To crack an egg	įmušti kiaušinį	Casser un oeuf	Yumurta kırmak	rozbić jajka	Partir um ovo
To add	įdėti	Ajouter	Eklemek	dodać	Adicionar
To sieve	sijoti	tamiser	Elemek	przesiać	Peneirar
To squeeze out the juice	išspausti sultis	Presser le jus	Meyve suyu sıkmak.	wycisnąć sok	Espremer o sumo
To whip up	išplakti	Fouetter	Çabucak hazırlamak.	ubijać	Bater
To pour	įpilti	Verser	Dökmek	wlać	Verter
To stir	išmaišyti	Remuer	Karıştırmak	rozmieszać	Mexer
To mix	maišyti	Mélanger	Karıştırmak	mieszać	Misturar

To roll	kočioti	Rouler	Sarmak	rozwałkować	Enrolar
To knead	minkyti	Pétrir	Yoğurmak	ugniatać	Amassar
To form	formuoti	Former	Şekil vermek	formować	Enformar

To boil	virti	Bouillir	Haşlamak	gotować	Ferver
To steam	virti garuose	Cuire à la vapeur	Buharda pişirmek	gotować na parze	Cozer em vapor
To stew	troškinti	mariner	Güveçte pişirmek	dusić	Guizar/ estufar
To fry	bakepinti	frirer	Kızartmak	smażyć	Fritar

At the food shop Parduotuvėje

Au magasin d'alimentation

No supermercado

Customers phrases

English	Lithuanian	French	Turkish	Polish	Portugues e
Where can I buy...?	kur aš galėčiau nusipirkti...?	Où puis-je acheter...?nereden alabilirim ?	Gdzie mogę kupić...?	Onde posso comprar... ?
Show me, ...please	parodykite man..., prašau	Montrez-moi..., s'il vous plaît ?bana gösterin lütfen.	Proszę mi pokazać...	Mostre-me, ... por favor
Do you have any...?	ar jūs turite...?	Avez-vous... ?	Hiç... var mı ?	Czy ma Pani/Pan jakieś...?	Tem ...
I'll take this/it	aš pirksiu tai.	Je prendrai ceci, je le prendrai	Bunu alacağım.	Wezme to.	Eu levo-o / este.
Could you wrap it, please?	gal galėtume suvynioti?	Pourriez-vous l'emballer, s'il vous plaît ?	Bunu paket yaparmısınız ?	Czy może to Pani/Pan zapakować?	Pode embrulhar, por favor
I'm looking for...	aš ieškau...	Je cherche...arıyorum.	Szukam...	Estou à procura de...
Where is the counter?	Kur yra prekystalis?	Où est la caisse?	Kasa nerede ?	Gdzie jest kasa?	Onde é a caixa?
Do you take credit cards?	aš jus primate kreditines korteles?	Prenez-vous les cartes de crédit?	Kredi kartı geçerli mi ?	Czy przyjmuje Pani/Pan karty kredytowe?	Aceitam cartão de crédito?
I'll pay in cash	Aš mokėsiu grynais.	Je paierai en liquide.	Peşin ödeyeceğim.	Zapłaćę gotówką.	Pago em dinheiro.

English	Lithuanian	French	Turkish	Polish	Portuguese
Do you have this item in stock?	Ar turite šią prekę prekyboje?	Avez-vous cet article en stock?	Bu madde stokta varmı?	Czy jest to w sprzedaży?	Têm este produto em armazém?

Shop assistant's phrases

English	Lithuanian	French	Turkish	Polish	Portuguese
What would you like?	Ko jūs norėtumėte?	Qu'aimeriez-vous?	Ne istersiniz?	Czego sobie Pani/Pan życzy?	O que deseja?
Can I help you?	Gal galėčiau padėti?	Puis-je vous aider?	Size yardımcı olabilirmiyim?	Czy mogę pomóc?	Posso ajudar?
Do you need a bag?	Ar jums reikia maišelio?	Avez-vous besoin d'un sac?	Çantaya ihtiyacınız varmı?	Potrzebuje Pani torbę/reklamówkę?	Precisa de um saco?



Measurements Matavimo vienetai

Mesures Pesos e medidas

English	Lithuanian	French	Turkish	Polish	Portuguese
A carton of milk, juice	pakelis pieno, sulčių	Une boîte de lait, jus	Bir karton süt, meyve suyu	Karton mleka, soku	Uma embalagem de leite, sumo
A dozen of eggs	tuzinas kiaušinių	Une douzaine d'oeufs	Bir düzine yumurta	Tuzin jajek	Uma dúzia de ovos
A gallon of spring water	galonas vandens	Un gallon d'eau	Bir gallon su	Galon wody zródlanej	Um garrafão de água
A head of cabbage, cauliflower, garlic	kopūsto, česnako galva	Un chou, chou-fleur, ail	Bir baş, lahana, karnabahar, sarımsak	Kapusta, kalafior, czosnek	Uma couve, couve-flor, alho
A jar of jam	stiklainis džemo	Un pot de confiture	Bir kavanoz reçel	Słoik dżemu	Um boião de compota
A loaf of bread	kepalas duonos	Un pain	Bir somun ekmeek	Kromka chleba	Um pão grande

Capacity

English	Lithuanian	French	Turkish	Polish	Portuguese
1 ml – 1/5 teaspoon	1 ml – 1/5 arbatinio šaukštelio	1ml – 1/5 une cuillère à café	1ml-1/5 çay kaşığı	1 ml – 1/5 łyżeczki	1ml – 1/5 colher de chá
240 ml – 1 cup	240 ml – 1 puodelis	240 ml – 1 tasse	240ml-1 fincan	40 ml – 1 filiżanka	240ml-1 chávena
1 cup = 48 teaspoons	1 puodelis = 48 arbatiniai šaukšteliai	1 tasse = 48 cuillères à café	1 fincan=48 çay kaşığı	1 filiżanka = 48 łyżeczek	1 chávena= 48 copheres de chá
1 l – 4.2 cups	1 l – 4.2 puodelio	1l – 4,2 tasses	1l-4.2 fincan	1 – 4.2 filiżanki	1L-4.2 chávenas

Food shops Maisto parduotuvės

Les magasins d'alimentation

Lojas de produtos alimentares

English	Lithuanian	French	Turkish	Polish	Portuguese
Supermarket	prekybos centras	supermarché	Süpermarket	supermarket	Supermercado
Grocery	bakalėja	épicerie	Manav	sklep spożywczy	Mercearia
The Butcher's	mėsinė	La boucherie	Kasap	sklep mięsny	Talho
The Baker's	kepykla	La boulangerie	Firin	piekarnia	Padaria
Dairy store	pieno produktų parduotuvė	La crèmerie	Mandira	mleczarnia	Loja de laticínios
Greengrocery	vaisių ir daržovių parduotuvė	Magasin de fruits et légumes	Sebze-Meyve	sklep warzywny	Loja de vegetais/frutaria
Confectionery	konditerijos gaminių parduotuvė	Confiserie	Şekerleme	cukiernia	Confeitaria



Weight

English	Lithuanian	French	Turkish	Polish	Portuguese
1 kilogram = 2.205 pounds	1 kg – 2.205 svaro	1kg= 2.205 livres	1 kg=2.205 Pounds	1 kilogram = 205 funtów	1 quilo-grama (Kg)
1 kilogram = 35 ounces	1 kg – 35 uncijos	1kg= 35 onces	1 kg = 35 ons	1 kilogram = 35 uncji	-----
1 pound = 454 grams	1 svaras – 454 gramai	1 livre= 454 grammes	1 pound=454g ram	1 pound = 454	-----



Products Maisto produktai Produits Produtos alimentares Produkty

Vegetables

English	Lithuanian	French	Turkish	Polish	Portuguese
Tomato	pomidoras	tomate	domates	pomidor	Tomate
Cucumber	agurkas	concombre	salatalik	ogórek	Pepino
Onion	svogūnas	oignon	soğan	cebula	Cebola
Garlic	česnakas	Ail	sarımsak	czosnek	Alho
Carrot	morka	carotte	havuç	marchewka	Cenoura
Potato	bulvė	Pomme de terre	patates	ziemniak	Batata
Paprika	paprika	paprika	kırmızı biber	papryka	Pimento Vermelho
Pumpkin	moliūgas	citrouille	kabak	dynia	Abóbora
Leek	poras	potiron	Pırasa	pory	Alho francês
Beetroot	burokėlis	betterave	Pancar	burak	Rabanete
Turnip	ropė	navet	Şalgam	rzepa	Nabo
Beans	žirniai	haricot	Fasulye	fasola	feijões
Peas	pupos	pois	bezelye	groch	Ervilhas
Corn/Sweet corn	kukurūzas	maïs	misir	kukurudzja	Milho
Mushrooms	grybai	champignon	mantar	grzyby	Cogumelos
Lettuce	salotos	salade	marul	salata	Alface

Fruits

English	Lithuanian	French	Turkish	Polish	Portuguese
Apple	obuolys	Pomme	elma	jabłko	Maçã
Orange	apelsinas	Orange	portakal	pomarańcza	Laranja
Banana	bananas	Banane	muz	banan	Banana
Lemon	citrina	Citron	limon	cytryna	Limão

Seafood

English	Lithuanian	French	Turkish	Polish	Portuguese
Shrimp	krevetė	crevette	karides	krewetka	Camarão
Prawns	krevetė	gambas	karides	krewetka	Gambas
Lobster	omaras	homard	istakoz	homar	Lagosta
Crayfish	vėžys	langoustine	kerevit	rak	Lagostim
Clams	moliuskas	palourde	Deniz tarağı	małże	Ameijoã
Mussel	midija	moule	midye	omulki	Mexilhão
Crab	krabas	crabe	yengeç	krab	Caranguejo

Fish

English	Lithuanian	French	Turkish	Polish	Portuguese
Hake	menkė	colin, merlu	barlam balığı	morszczuk	Pescada
Swordfish	kardžuvė	espadon	Kılıç balığı	miecznik	Peixe Espada
Cod	menkė	Cabillaud, morue	morina	dorsz	Bacalhau
Mackerel	skumbė	maquereau	uskumru	makrela	Carapau
Sardine	sardinė	sardine	sardalya	sardynka	Sardinha
Monkfish	velniažuvė	lotte	Keler balığı	żabnica	Tamboril
Octopus	aštuonkojis	poulpe	Ahtopot	ośmiornica	Polvo
Squid	kalmaras	calamar	Kalamar	kalmar	Lulas

Dairy products

English	Lithuanian	French	Turkish	Polish	Portuguese
Milk	pienas	Lait	süt	mleko	Leite
Curds	varškė	Lait caillé	lor	twaróg	Leite azedo
Yogurt	jogurtas	Yaourt	yoğurt	jogurt	logurte
Sour cream	grietinė	Crème aigre	Eksi krema	śmietana	Natas

English	Lithuanian	French	Turkish	Polish	Portuguese
Grapefruit	greipfrutas	pamplemousse	greyfurt	grejfrut	Toranja
Grapes	vynuogės	raisin	üzüm	winogrono	Uvas
Peach	persikas	pêche	şeftali	brzoskwinia	Pêssego
Cherries	vyšnios	cerise	kiraz	wiśnia	Cerejas
Fig	figa	figue	incir	figa	Figo
Kiwi fruit	kivis	kiwi	Kivi	kiwi	Kiwi
Melon	meleonas	melon	kavun	melon	Melão
Watermelon	arbūzas	pastèque	karpuz	arbut	Melancia
Pomegranate	granatas	grenade	nar	granat	Romã
Mango	mangas	mangue	mango	mango	Manga
Pineapple	ananasas	ananas	ananas	ananas	Ananás
Passion fruit	pasiflora	fruit de la passion	tutku	marakuja	Maracujá

Berries

English	Lithuanian	French	Turkish	Polish	Portuguese
Strawberry	braškė	fraise	çilek	truskawka	Morango
Blueberry	mėlynė	myrtille	yaban mersini	borówka	Amora
Cranberry	spanguolė	airelle	kızılçik	żurawina	Mirtilho
Raspberry	avietė	framboise	ahududu	malina	Framboesa

Meat

English	Lithuanian	French	Turkish	Polish	Portuguese
Poultry	paukštiena	Volaille	kümes hayvanları	drób	Carne de Aves
Chicken	vištiena	Poulet	tavuk	kurczak	Frango
Turkey	kalakutas	Dinde	hindi	indyk	Perú
Beef	jautiena	Boeuf	siğir eti	wolowina	Carne de Vaca
Pork	kiauliena	porc	domuz	wieprzowina	Porco

English	Lithuanian	French	Turkish	Polish	Portuguese
Kefir	kefyras	Kefir	Kefir	kefir	-----
Cheese	sūris	Fromage	Peynir	ser	Queijo
Butter	sviestas	Beurre	Tereyağ	maslo	Manteiga
Eggs	kiaušiniai	Oeufs	Yumurta	jajka	Ovos

Spices

English	Lithuanian	French	Turkish	Polish	Portuguese
Pepper	pipirai	poivre	biber	pieprz	pimenta
Cinnamon	cinamonas	cannelle	tarçın	cynamon	canela
piri-piri		Pili-pili	Piri-piri	piri-piri	piri-piri
cumin	kuminas	cumin	kimyon	kminek	cominhos
curry	karis	curry	köri	curry	caril
nutmeg	muskatas	Noix de muscade	Küçük hindistan cevizi	galka muskat.	noz moscada
ginger	imbieras	gingembre	zencefil	imbir	gengibre
oregano	raudonėlis	origan	güveyotu	oregano	oregãos
coriander	kalendra	coriandre	kışniş	kolendra	coentros
rosemary	rosmarinas	romarin	rozmarin	rozmaryn	rosmaninho
Bay leaf	lauras	Feuille de laurier	Defne yapragı	liść laurowy	louro

Groceries

English	Lithuanian	French	Turkish	Polish	Portuguese
Salt	druska	sel	tuz	sól	sal
Sugar	cukrus	Sucre	şeker	cukier	açúcar
Rice	ryžiai	riz	pirinç	ryż	arroz
Pasta	makaronai	pâtes	makarna	makaron	massa
Flour	miltai	farine	un	mąka	farinha



Drinks

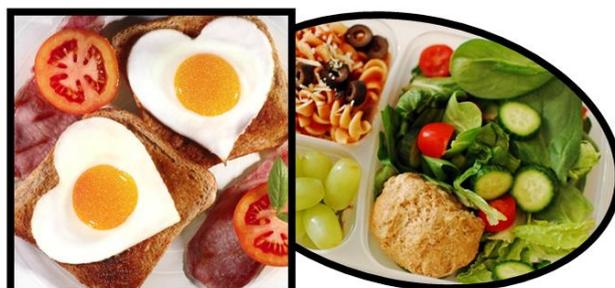
English	Lithuanian	French	Turkish	Polish	Portuguese
Juice	sultys	Jus	Meyve suyu	sok	Sumo
Water	vanduo	Eau	su	woda	Água
Sparkling water	Mineralinis vanduo	Eau pétillante	Maden suyu	woda gazowana	Água com gás
Tea	arbata	Thé	çay	herbata	Chá
Coffee	kava	café	kahve	kawa	Café
Wine	vynas	vin	Şarap	wino	Vinho
Beer	alus	bière	Bira	piwo	Cerveja



Main Meals Refeições

Principais Dania główne

English	Lithuanian	French	Turkish	Polish	Portuguese
Breakfast	pusryčiai	Petit-déjeuner	Kahvaltı	śniadanie	Pequeno-almoço
Lunch	priešpiečiai	dîner	Öğle yemeği	lunch / obiad	Almoço
Tea	arbatėlė	goûter	çay	podwieczorek	Lanche
Dinner	pietūs	souper	Akşam yemeği	obiad / kolacja	Jantar
Supper	vakarienė	Cinquième repas	Akşam yemeği	kolacja	Ceia



The ? End !

Beginnings are usually scary and endings are usually sad, but it's everything in between that makes it all worth living.



Our main aim was to show people in our communities that Europe isn't only the geographical place we live in, a group of countries that gather for economic reasons or political interests. We wanted and managed to make our students realise that Europe is much more than that!

Europe is people, culture, traditions and friendship! Europe is sharing and community spirit! Europe is tolerance, help in good and bad times, it is recognising that we are *a people* that share history, culture and *are always there for each other!*

But, if there are any doubts, read the text written by a Portuguese student, Hugo Augusto, during our meeting in Vilkauskis, Lithuania in October 2014. It really summarises the ultimate goal of our Project.

COMENIUS

As the young ones gazed at the view, they could feel the cold and harsh kiss of the wind but they could also feel a familiar warmth.

This feeling of heat surpassed the freezing air and put a smile in the faces of all of the people.

However, where did this warmth come from? Forget jackets, gloves, scarfs. It was something greater than that. It was friendship and community spirit that put a flame in everyone's heart!

It was happiness and a sense of wonder that fought the cold with valiant strength. It goes to show that together adversities and obstacles disappear with ease, it goes to show that it does not matter if you are tall or short, slim or fat, angry or nice.

There will always be people ready to lend a hand and help you get through a rough time.

This is a wonder, this is friendship, this is experience, this is culture, this is awesome, this is Comenius...

Hugo Augusto, PT, Oct.2014

That was the end of two amazing years. Our project ended and despite some difficulties, we have for sure lots of new friends and better European citizens that are ready to lend you a helping hand!

See you, friends! ...

And thank you so much for being part of our lives!





TABLE OF CONTENTS

	Page
Across Europe in 24 months.....	2
• Belgium.....	4
• Turkey.....	6
• Poland.....	9
• Lithuania.....	11
• Portugal.....	13
Our Countries.....	15
• Belgium.....	16
○ Belgian Traditional Recipes:	
✚ Mayonnaise.....	23
✚ Shrimp Tomatoes.....	24
✚ Croustillons.....	25
✚ The Liègeois Cocktail.....	26
• Turkey.....	27
○ Turkish Traditional Recipes:	
✚ Stuffed Leaves.....	34
✚ Künefe.....	35
✚ Lentil Soup.....	36
✚ Güdeş.....	37
• Poland.....	38
○ Polish Traditional Recipes:	
✚ Chicken Soup.....	42
✚ Cabbage Rolls.....	43
✚ Apple Pie.....	44
• Lithuania.....	45
○ Lithuanian Traditional Recipes:	
✚ Cold Beetroot Soup.....	51
✚ Meat and Potato Dumplings.....	52
✚ Žagarėliai.....	53
✚ Kisielius.....	54
• Portugal.....	55
○ Portuguese Traditional Recipes:	
✚ Green Soup.....	62
✚ Eel Stew.....	63
✚ Goat Stew.....	64



 Nun's Belly.....	65
 Soft Eggs from Aveiro.....	65
Master Chef Contest	67
The End? ..	86

**Prepared by the united project team of Gastronomic
Wonders Through Europe**