De Tapas

C.C.P. Delicias FeCEAV





iDe Tapas!

Good morning! How are you today? We are going to prepare an activity for the next meeting of the Visualisation Project. It will be in Italy and the topic will be food. What do you think about it?





2

We can also speak about the Provincial Snack Competition, the Daytime Fair and the National Snack and Appetizer Competition, they are very popular.

Yes! A lot of people from other places come to town those days. They like them very much. There is a great atmosphere in the streets.

> Bars are set up in the streets by many cafes and restaurants in the Daytime Fair that takes place in September.



I listened to your opinions and everybody agrees, so let's start working.



The first thing we have to say is that "tapas" are small portions of dishes of our gastronomy served with a drink. Having tapas is part of our culture and it's a way to mix with other people. They can be taken late in the morning or in the evening, with friends, colleagues and of course with the family.

The presentation is important so they have become more sophisticated over time.

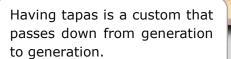
"Tapas" are usually eaten in the bars, where you can find a great variety.

Some of the bars are popular because they specialize in a particular tapa.

Yes, there are bars with their traditional tapa but others innovate and mix ingredients.

People often stand to have "tapas" so the counter of the bar is long.

It is the moment to relax, gossip and sort out the problems of the state. Je, je, je...! It is a culture or philosophy of life and it is practised by all the social sectors and ages.



You can have tapas in your free time or at coffee break when you are at work.



Taste this one with a

glass of "Ribera de

Duero" wine, you will

like it!

It is a good idea to have "tapas" after the class'. Yes! It is a custom of the group to have something together the last day of the term.

Itís

delicious.



The word tapas" is derived from the Spanish verb "tapar", to cover. It is said that Alfonso X "The Wise" (13th century), recovered from an illness by drinking wine with small dishes between meals, ordered all Castilian inns and taverns not to serve wine without something to eat. This prevented the wine from going up quickly to the head. The "tapa" was put on the mouth of the glass and covered the recipient. In this way no insects could fall in the valuable liquid.





It is said that the tapa first appeared because of the need of farmers and workers to take a small amount of food during their working time, which allowed them to carry on working until the time for the main meal.



Look! There are tapas to be eaten cold or warm. They look really good!



Let's ask the waiter for the ingredients. Excuse me, can you tell us the ingredients, please?

Yes, of course. The classic ones are olives, garlic, oil, salt and mayonnaise, among others, served on bread or with boiled or grilled potatoes, fish, meat or vegetables.



In several cities, there are zones dedicated to tapas bars, each one serves its own unique dish.

They are offered with every drink and completely for free.

Not always the tapas are for free, it depends on bars.



Small snacks are becoming popular in many parts of the world, under the influence of Spanish tapas.



You say that because of the pictures. Don't you?. Maybe they think we are always thinking about bulls.

No, no! European people thought that some years ago, now they know we like other things like sport.

I`m going home to have a "siesta" because I don't feel like having lunch after the "tapas".

O.K! We will come here with them in November.







THE END

Learners

Nieves Jose Luis Mª Resurrección Gloria Ma Ghislaine María Mercedes Mª José Isidora Conchi Eva Julián Julia Leovigildo Victor Alfredo Félix Dolores M^a Begoña Yrasema Araceli Soraya M^a Blanca Amelia Lourdes

Asensio Torres Betegón García Blanco Cuerdo Bueno Fernández Carré Gauvin Castell Pinilla Cid Blanco Corcero Ranilla Cordero de los Rios Cordovilla Bustos Del Brío Trimiño Díez Higuera Flórez Redondo García Casado González Liras Gregorio Soriano Llorente Muñoz López Mantilla. López Samuell Marcos Espinosa Molpeceres Martín Rodríguez Fraile Rodríguez Moro Sánchez- Camacho del Olmo

Teacher

Milagros García Rujas

Script, Direction & Edition

Milagros García Rujas

Coordination

Teresa Carrascal

Collaboration

C.C.P. Delicias Paulo Freire Taberna Sabor Taurino

LIFELONG LEARNING PROGRAMME GRUNDTVIG VISUALISATION



Institutions





