

Train for International Trail



Train for International Trail

Dictionary



slovar

sanakirja

dizionario

diccionario

Wörterbuch

hiztegia

Train for International Trail

About the project



Train for international trails (TFIT) is a project done with the students and for the students. The project aims to give variations for implementing internationalisation at home to everyday teaching. Teaching material produced enables everyone to grasp the topic, whether you are a teacher or a student.

Our strength is that the network of partners is formed by the organisations with strong professionalism of educational work with students with special needs, together we all create accessible and intriguing study material with a twist of gamification.

Source: [Luovi](#)



Watch a video about the LTT in Kamnik:

Play Kahoot about TFIT:



Dictionary

Why, How?



1st step: Jamboard – suggestions

The students of each participating organization selected and wrote some basic English phrases, travel and food vocabulary, and words for feelings on Jamboard.

2nd step: LTT workshops

The first workshop

The students were divided into groups, and then they translated some basic English phrases into their native languages and taught them one another.

The second workshop

The students, divided into groups, made posters about airport travel.



	A	B	C	D	E	F	G	H
1	ENGLISH	FINNISH	GERMAN	ITALIAN	SPANISH	SLOVENE	BASQUE	
2	What's your name?	Mikä sinun nimi on?	Wie lautet dein Name?	Come ti chiami?	¿Cómo te llamas?	Kako ti je ime?	Nola deitzen zara?	
3	How old are you?	Kuinka vanha olet?	Wie alt bist du?	Quanti anni hai?	¿Cuántos años tienes?	Koliko ti star?	Zenbat urte dituzu?	
4	Where are you from?	Mistä olet kotoisin?	Von wo bist du?	Da dove vieni?	¿De donde eres?	Od kod si?	Nongoa zara?	
5	How much does it cost?	Paljonko se maksaa?	Was kostet das?	Quanto costa?	¿Cuánto cuesta?	Koliko to stane?	Zenbat balio du?	
6	I want to make a reservation.	Haluaisin tehdä varauksen.	Ich möchte reservieren.	Vorrei prenotare.	Quiero hacer una reserva.	Rad bi narediti rezervacijo.	Erreserba bat egin nahi dut.	
7	How can I get to...?	Kuinka pääsen...?	Wie komme ich zu...?	Come posso arrivare a...?	¿Cómo puedo llegar a...?	Kako pridem do...?	Nola intsi naitেকে...-ra?	
8	What do you like doing?	Mitä tykkäät tehdä?	Was möchtest du gerne machen?	Cosa ti piacerebbe fare?	¿Qué te gusta hacer?	Kaj rad počneš?	Zer gustatzen zaizu egitea?	
9	How much does your suitcase weigh?	Paljonko matkalaukkusi painaa?	Wieviel wiegt dein Koffer?	Quanto pesa la tua valigia?	¿Cuánto pesa tu maleta?	Koliko tehta tvoj kovček?	Zenbat pisatzen du zure maietaket?	
10								

3rd step

The students of each organization translated the vocabulary from English into their native languages.

CONTENT

Basic phrases	5
Travel	11
Tourist attractions	17
Food	24
- <i>Recipes</i>	30
Feelings	39
Traditions	43
- <i>National symbols</i>	44
- <i>Legend stories</i>	48





Basic phrases

11

Basic phrases

Scan or tap:  

English	Hello.
Finnish	Moi, hei.
German	Hallo.
Italian	Ciao.
Spanish	Hola.
Slovene	Živijo.
Basque	Kaixo.

English	How are you?
Finnish	Miten voit?
German	Wie geht es dir?
Italian	Come stai?
Spanish	¿Cómo estas?
Slovene	Kako si?
Basque	Zer moduz zaude?

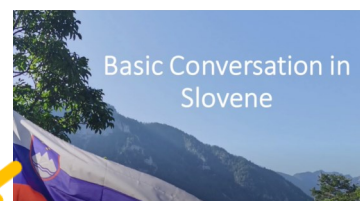
English	How do you do?
Finnish	Miten menee?
German	Wie geht's?
Italian	Come va?
Spanish	Que tal.
Slovene	Pozdravljeni.
Basque	Zer moduz zaude?



English	Nice to see you.
Finnish	Kiva nähdä.
German	Schön dich zu sehen.
Italian	Che bello vederti.
Spanish	Me alegro de verte.
Slovene	Lepo te je videti.
Basque	Pozten naiz zu ikustez.

12


Watch a YouTube video:



Play a Wordwall game:




Basic phrases


English	Nice to meet you.	
Finnish	Hauska tavata.	
German	Freut mich, Sie kennenzulernen.	
Italian	Piacere di conoscerti.	
Spanish	Encantado de conocerte.	
Slovene	Me veseli.	
Basque	Urte askotarako.	

English	Goodbye.	
Finnish	Hyvästi.	
German	Auf Wiedersehen.	
Italian	Arrivederci.	
Spanish	Adiós.	
Slovene	Adijo.	
Basque	Agur.	


English	You're welcome.	
Finnish	Ole hyvä.	
German	Gern geschehen.	
Italian	Prego.	
Spanish	De nada.	
Slovene	Ni za kaj.	
Basque	Ez horregatik.	

English	Excuse me.	
Finnish	Anteeksi.	
German	Verzeihung.	
Italian	Mi scusi.	
Spanish	Disculpe.	
Slovene	Oprostite.	
Basque	Barkatu.	

English	Enjoy your meal.	
Finnish	Hyvä ruokahalua.	
German	Guten Appetit.	
Italian	Buon appetito.	
Spanish	Buen provecho.	
Slovene	Dober tek.	
Basque	On egin.	

English	Nice to be here.	
Finnish	Kiva olla täällä.	
German	Schön, hier zu sein.	
Italian	Che bello essere qui.	
Spanish	Me alegro de estar aquí.	
Slovene	Lepo je biti tukaj.	
Basque	Pozten naiz hemen egoteaz.	

Play a Wordwall game:

Basic phrases

English Good morning.

Finnish Hyvää huomenta.

German Guten Morgen.

Italian Buongiorno.

Spanish Buenos días.

Slovene Dobro jutro.

Basque Egun on.



English Good afternoon.

Finnish Hyvää päivää.

German Guten Tag.

Italian Buon pomeriggio.

Spanish Buenas tardes.

Slovene Dober dan.

Basque Arratsalde on.



English Good evening.

Finnish Hyvää iltaa.

German Guten Abend.

Italian Buona sera.

Spanish Buenas noches.

Slovene Dober večer.

Basque Gabon.



English Good night.

Finnish Hyvää yötä.

German Gute Nacht.

Italian Buona notte.

Spanish Buenas noches.

Slovene Lahko noč.

Basque Gabon.



Check your skills:



Basic phrases

English What's your name?



Finnish Mikä sinun nimi on?

German Wie heißt du?

Italian Come ti chiami?

Spanish ¿Cómo te llamas?

Slovene Kako ti je ime?

Basque Nola izena duzu?

English How old are you?



Finnish Kuinka vanha olet?

German Wie alt bist du?

Italian Quanti anni hai?

Spanish ¿Cuántos años tienes?

Slovene Koliko si star?

Basque Zenbat urte dituzu?

English Where are you from?



Finnish Mistä olet kotoisin?

German Von wo bist du?

Italian Da dove vieni?

Spanish ¿De donde eres?

Slovene Od kod si?

Basque Nongoa zara?

English How much does it cost?



Finnish Paljonko se maksaa?

German Was kostet das?

Italian Quanto costa?

Spanish ¿Cuánto cuesta?

Slovene Koliko to stane?

Basque Zenbat balio du?

15

Basic phrases

English I want to make a reservation.



Finnish Haluaisin tehdä varauksen.

German Ich möchte reservieren.

Italian Vorrei prenotare.

Spanish Quiero hacer una reserva.

Slovene Rad bi naredil rezervacijo.

Basque Erreserba bat egin nahi dut.

English What do you like doing?



Finnish Mitä tykkäät tehdä?

German Was möchtest du gerne machen?

Italian Cosa ti piacerebbe fare?

Spanish ¿Qué te gusta hacer?

Slovene Kaj rad počneš?

Basque Zer gustatzen zaizu egitea?

English How much does your suitcase weigh?



Finnish Paljonko matkalaukkusi painaa?

German Wieviel wiegt dein Koffer?

Italian Quanto pesa la tua valigia?

Spanish ¿Cuánto pesa tu maleta?

Slovene Koliko tehta tvoj kovček?

Basque Zenbat pisatzen du zure maletak?

English How can I get to...?



Finnish Kuinka pääsen...?

German Wie komme ich zu...?

Italian Come posso arrivare a ...?

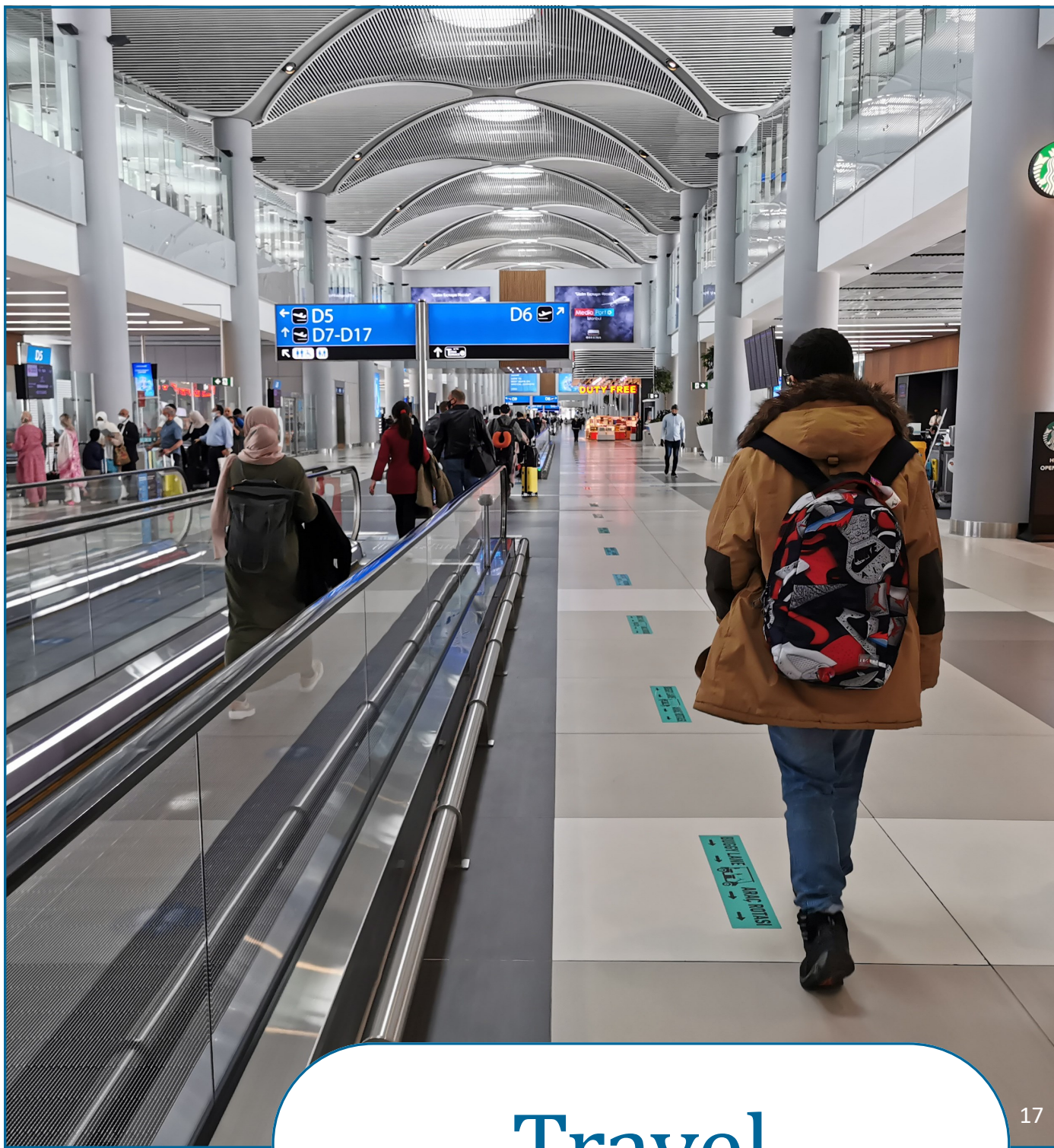
Spanish ¿Cómo puedo llegar a...?

Slovene Kako pridem do...?

Basque Nola iritsi naiteke ...-ra?



16



Travel

17

Watch a YouTube video:

FROM SLOVENIA
TO FINLAND

Travel

English passport

Finnish passi

German Reisepass

Italian passaporto

Spanish pasaporte

Slovene potni list

Basque pasaportea

English boarding pass

Finnish maihinnousukortti

German Flugticket

Italian carta d'imbarco

Spanish tarjeta de embarque

Slovene vstopni karton

Basque hegazkineratze-txartela

English European Health Insurance Card

Finnish eurooppalainen sairaanhoitokortti

German E-Card

Italian Assicurazione sanitaria europea

Spanish Tarjeta Sanitaria Europea

Slovene evropska kartica zdravstvenega zavarovanja

Basque Europako osasun-txartela

English aeroplane

Finnish lentokone

German Flugzeug

Italian aeroplano

Spanish avión

Slovene letalo

Basque hegazkina

English ID card

Finnish henkilökortti

German Personalausweis

Italian carta d'identità

Spanish Tarjeta de Identidad

Slovene osebna izkaznica

Basque Nortasun-txartela

English early flight

Finnish aikainen lento

German früher Flug

Italian volo mattutino

Spanish vuelo temprano

Slovene zgodnji let

Basque hegaldi goiztiarra

Travel

English	train
Finnish	juna
German	Zug
Italian	treno
Spanish	tren
Slovene	vlak
Basque	trena

English	motorbike
Finnish	moottoripyörä
German	Motorrad
Italian	motocicletta
Spanish	moto
Slovene	motorno kolo
Basque	motorra

English	bicycle
Finnish	polkupyörä
German	Fahrrad
Italian	bicicletta
Spanish	bicicleta
Slovene	kolo
Basque	bizikleta



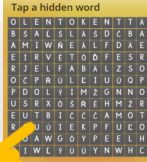
English	car
Finnish	auto
German	Auto
Italian	automobile
Spanish	coche
Slovene	avto
Basque	kotxea

English	van
Finnish	pakettiauto
German	Kleinbus
Italian	furgone
Spanish	furgoneta
Slovene	kombi
Basque	furgoneta

English	bus
Finnish	linja-auto
German	Bus
Italian	autobus
Spanish	aautobús
Slovene	avtobus
Basque	autobusa

Travel

Play a Wordwall game:



English airport

Finnish lentokenttä

German Flughafen

Italian aeroporto

Spanish aeropuerto

Slovene letališče

Basque aireportua

English arrival

Finnish saapuvat

German Ankunft

Italian arrivi

Spanish llegada

Slovene prihod

Basque iritsiera

English departure

Finnish lähtevät

German Abflug

Italian partenze

Spanish salida

Slovene odhod

Basque irteera

English luggage

Finnish matkatavara

German Gepäck

Italian bagaglio

Spanish equipaje

Slovene prtljaga

Basque ekipajea

English check-in desk

Finnish lähtöselvitystiski

German Check-in Schalter

Italian banco del check in

Spanish mostrador de facturación

Slovene prijavni pult

Basque fakturazio-mostradorea

English hand luggage

Finnish käsimatkatavara

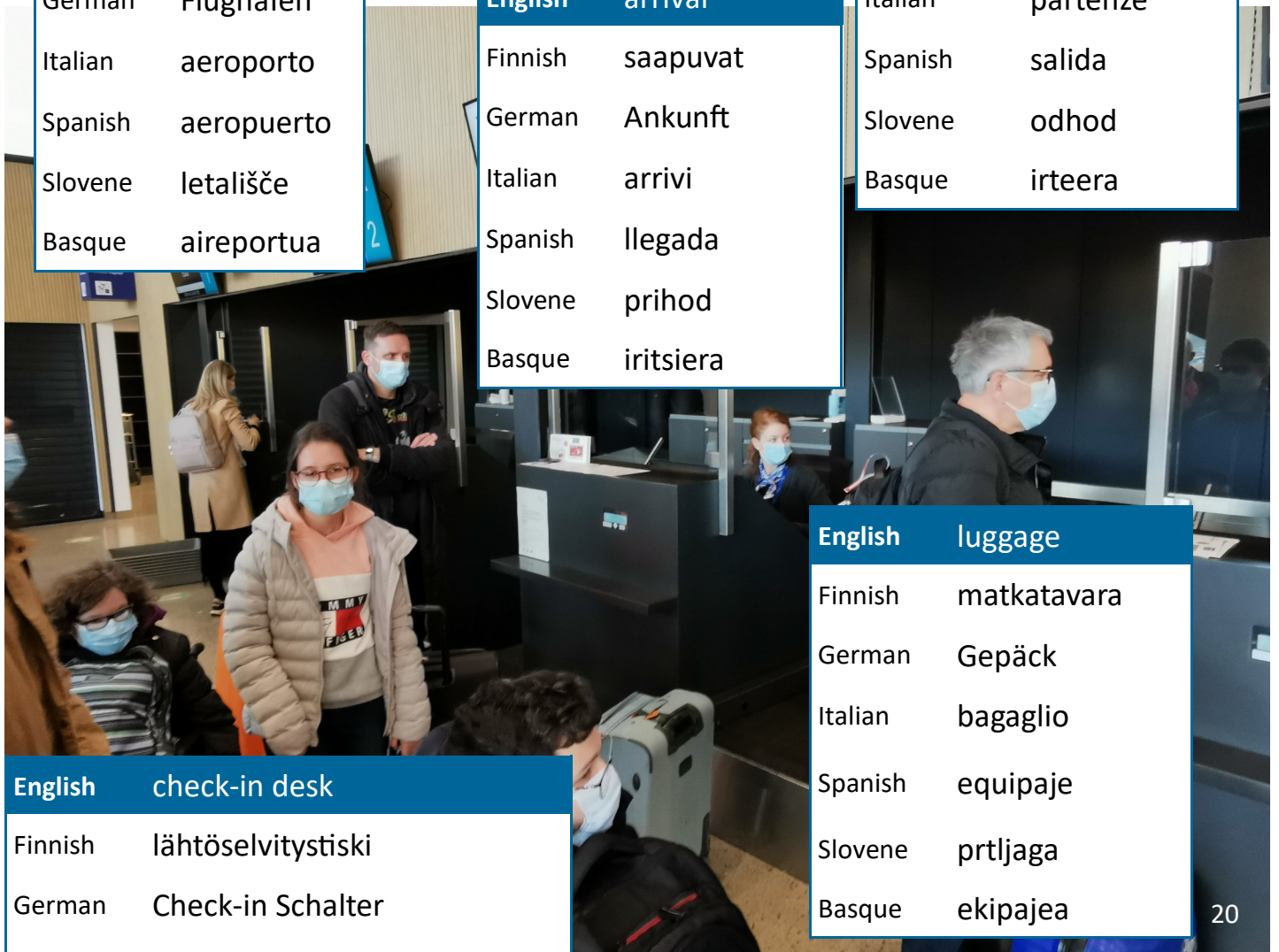
German Hand-Gepäck

Italian bagaglio a mano

Spanish equipaje de mano

Slovene ročna prtljaga

Basque eskuko ekipajea



20

Travel

English	suitcase
Finnish	matkalaukku
German	Hand-Gepäck
Italian	bagaglio a mano
Spanish	equipaje de mano
Slovene	ročna prtljaga
Basque	eskuko ekipajea

English	departure lounge
Finnish	lähtöaula
German	Abflug-Halle
Italian	sala partenze
Spanish	sala de embarque
Slovene	čakalnica
Basque	hegazkineratze-gela

English	backpack
Finnish	reppu
German	Rucksack
Italian	zaino
Spanish	mochila
Slovene	nahrbtnik
Basque	motxila

English	boarding gate
Finnish	sisääntuloportti
German	Flugsteig
Italian	porta d'imbarco
Spanish	puerta de embarque
Slovene	vstopna vrata
Basque	hegazkineratzeko atea

English	security control
Finnish	turvatarcastus
German	Sicherheitskontrolle
Italian	controllo di sicurezza
Spanish	control de seguridad
Slovene	varnostna kontrola
Basque	segurtasun-kontrola

English	board a plane
Finnish	nousta lentokoneeseen
German	ins Flugzeug einsteigen
Italian	imbarcare su un aereo
Spanish	subir a un avión
Slovene	vkrcati se na letalo
Basque	hegazkinera igo

Travel

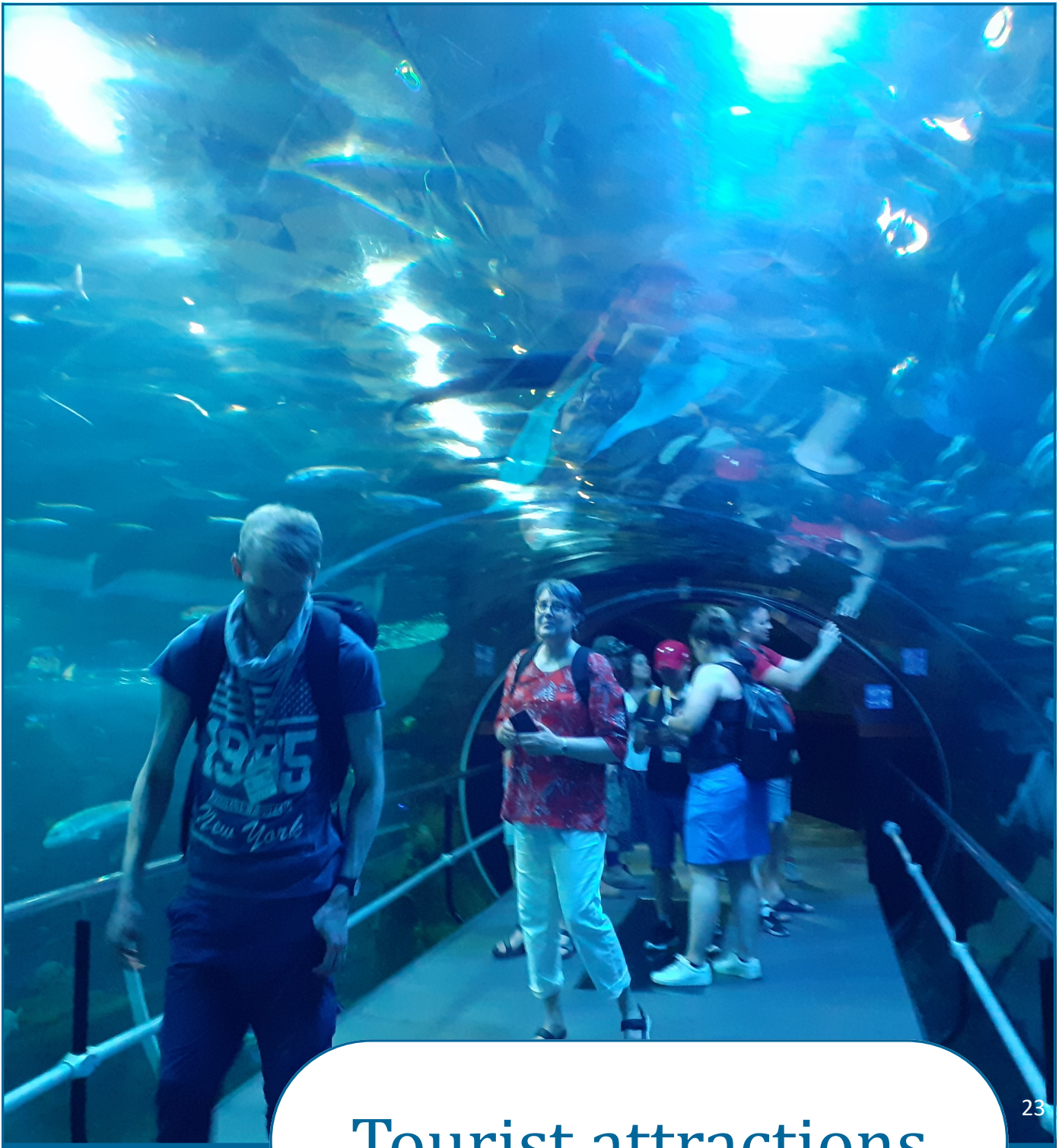
English	window seat
Finnish	ikkunapaikka
German	Fensterplatz
Italian	posto al finestrino
Spanish	asiento de la ventana
Slovene	sedež ob oknu
Basque	leihoko jarlekua

English	take off
Finnish	nousu
German	abfliegen
Italian	decollo
Spanish	despegar
Slovene	vzleteti
Basque	aireratu

English	stewardess
Finnish	lentoemäntä
German	Flugbegleiterin
Italian	hostess
Spanish	azafata
Slovene	stevardesa
Basque	hegazkineko laguntzailea

English	baggage reclaim
Finnish	matkatavararoiden palautus
German	Gepäck abholen
Italian	ritiro bagagli
Spanish	recogida de equipajes
Slovene	prevzem prtljage
Basque	equipajeak jasotzea


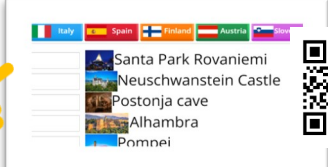
English	land
Finnish	laskeutuminen
German	landen
Italian	atterraggio
Spanish	aterrizar
Slovene	pristati
Basque	lurreratu














23

Tourist attractions

Play a Wordwall game:

				
	Santa Park Rovaniemi			
	Neuschwanstein Castle			
	Postonja cave			
	Alhambra			
	Pompeii			



Tourist attractions

English mountains

Finnish	tunturit
German	Berge
Italian	Montagne
Spanish	Montañas
Slovene	gore
Basque	Mendiak

English hills

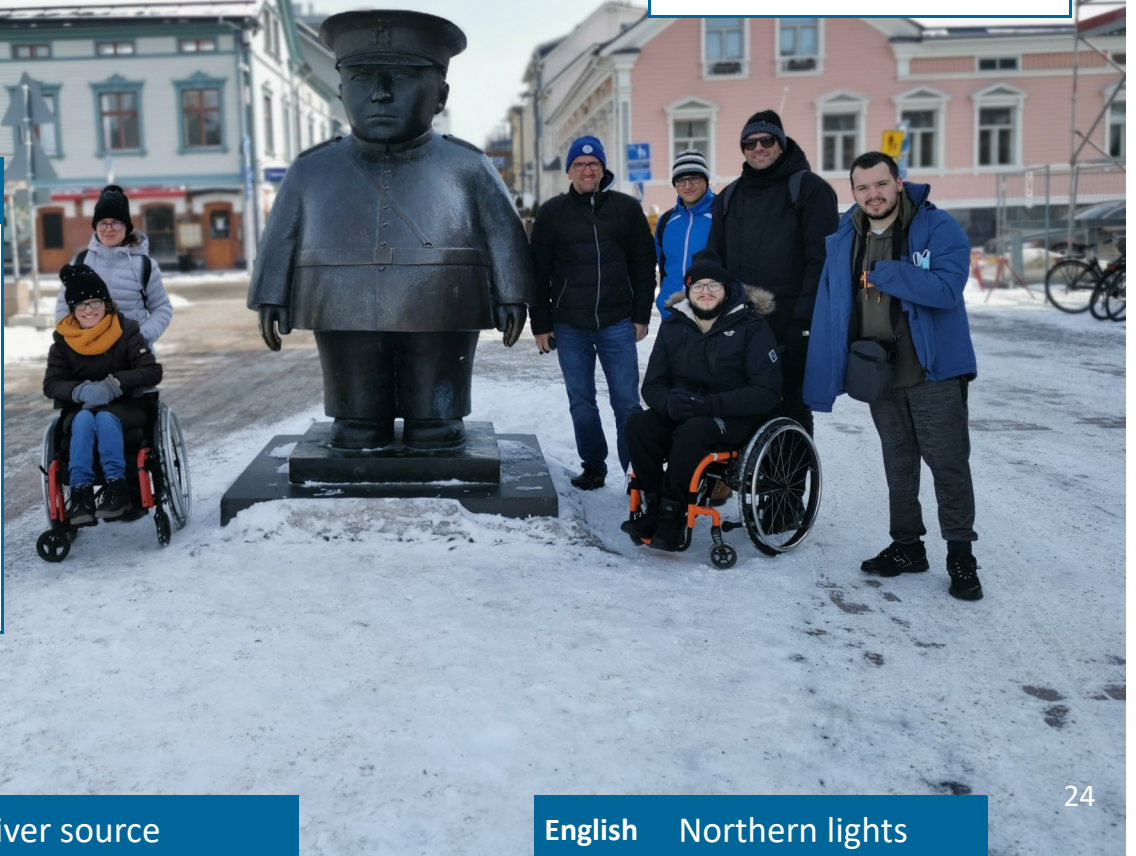
Finnish	kukkulat
German	Hügel
Italian	Colline
Spanish	Colinas
Slovene	hribi
Basque	Muinoak

English landscape

Finnish	maisema
German	Landschaft
Italian	Panorama
Spanish	Paisaje
Slovene	pokrajina
Basque	Paisaia

English river

Finnish	joki
German	Fluss
Italian	Fiume
Spanish	Rio
Slovene	reka
Basque	Ibaia



English river source

Finnish	lähde
German	Fluss-Ursprung
Italian	Fonte del fiume
Spanish	Nacimiento del río
Slovene	izvir reke
Basque	Ibaiaren sorrera

English Northern lights

Finnish	revontulet
German	Nordlichter
Italian	Aurora Boreale
Spanish	Aurora Boreal
Slovene	severni sij
Basque	Aurora boreala

24

Tourist attractions

English bridge

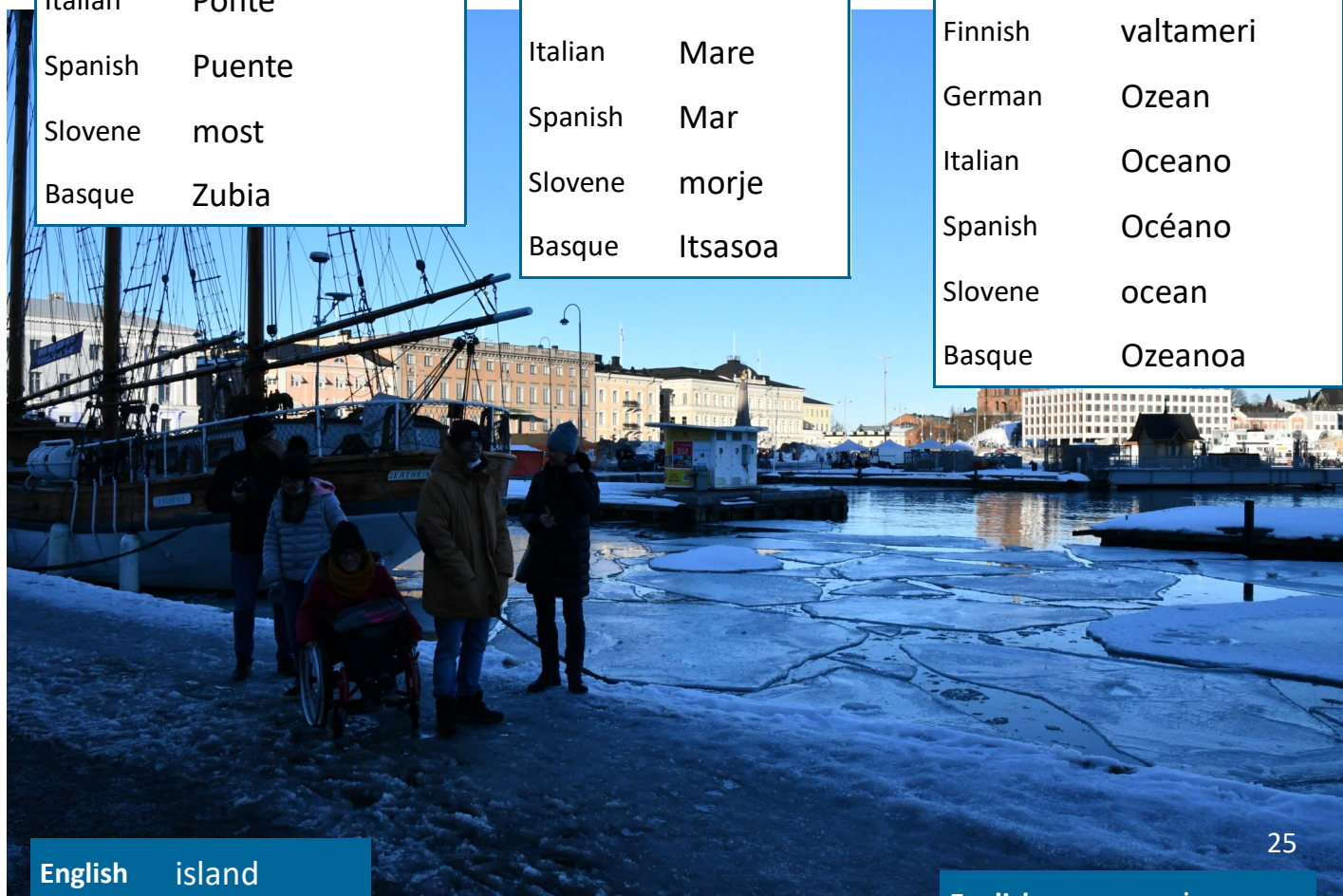
Finnish	silta
German	Brücke
Italian	Ponte
Spanish	Puente
Slovene	most
Basque	Zubia

English sea

Finnish	meri
German	Meer
Italian	Mare
Spanish	Mar
Slovene	morje
Basque	Itsasoa

English ocean

Finnish	valtameri
German	Ozean
Italian	Oceano
Spanish	Océano
Slovene	ocean
Basque	Ozeanoa



25

English island

Finnish	saari
German	Insel
Italian	Isola
Spanish	Isla
Slovene	otok
Basque	Uhartea

English beach

Finnish	ranta
German	Strand
Italian	Spiaggia
Spanish	Playa
Slovene	plaža
Basque	Hondartza

English aquarium

Finnish	akvaario
German	Aquarium
Italian	Acquario
Spanish	Acuario
Slovene	akvarij
Basque	Akuarinoa

Tourist attractions

English	zoo
Finnish	eläintarha
German	Zoo
Italian	Zoo
Spanish	Zoo
Slovene	živalski vrt
Basque	Zooa

English	park
Finnish	puisto
German	Park
Italian	Parco
Spanish	Parque
Slovene	park
Basque	Parkea

English	water park
Finnish	vesipuisto
German	Wasserpark
Italian	Parco acquatico
Spanish	parque acuatico
Slovene	vodni park
Basque	ur parkea



English	botanic garden
Finnish	kasvitieteellinen puutarha
German	Botanischer Garten
Italian	Giardino Botanico
Spanish	Jardín botánico
Slovene	botanični vrt
Basque	Lorategi botanikoa

English	amusement park
Finnish	huvipuisto
German	Vergnügungs-Park
Italian	Parco divertimenti
Spanish	Parque de atracciones
Slovene	zabaviščni park
Basque	jolas-parkea

English	forest
Finnish	metsä
German	Wald
Italian	Foresta
Spanish	Bosque
Slovene	gozd
Basque	Basoa

Tourist attractions

English	cave
Finnish	luola
German	Höhle
Italian	Caverna
Spanish	Cueva
Slovene	jama
Basque	Haitzuloa

English	castle
Finnish	linna
German	Schloss
Italian	Castello
Spanish	Castillo
Slovene	grad
Basque	Gaztelua

English	snow castle
Finnish	lumilinna
German	Schneeberg
Italian	Castello innevato
Spanish	castillo de nieve
Slovene	snežni grad
Basque	elur gaztelua



English	dogsled
Finnish	koiravaljakko
German	Hunde-Schlitten
Italian	Slitta trainata da cani
Spanish	Trineo de perros
Slovene	pasje sani
Basque	Txakurren lera

English	fortress
Finnish	linnoitus
German	Festung
Italian	Fortezza
Spanish	Fortaleza
Slovene	trdnjava
Basque	Gotorlekua

English	historical monument
Finnish	historiallinen muistomerkki
German	historisches Bauwerk
Italian	Monumento storico
Spanish	Monumento histórico
Slovene	zgodovinski spomenik
Basque	Monumentu historikoa

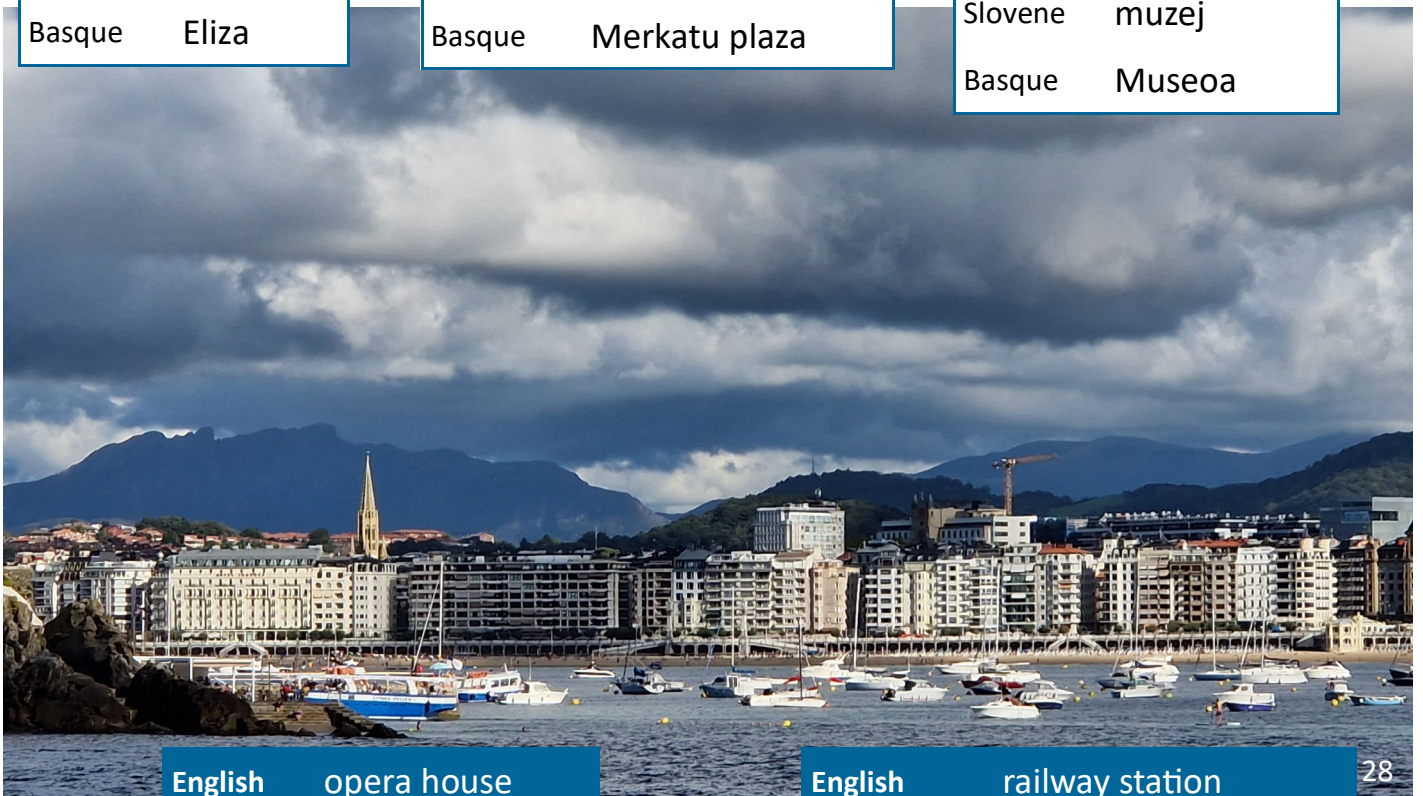
27

Tourist attractions

English	church
Finnish	kirkko
German	Kirche
Italian	Chiesa
Spanish	Iglesia
Slovene	cerkev
Basque	Eliza

English	market square
Finnish	tori
German	Marktplatz
Italian	Piazza del mercato
Spanish	Plaza del mercado
Slovene	trg
Basque	Merkatu plaza

English	museum
Finnish	museo
German	Museum
Italian	Museo
Spanish	Museo
Slovene	muzej
Basque	Museoa



English	opera house
Finnish	oopperatalo
German	Opernhaus
Italian	Opera
Spanish	Ópera
Slovene	opera
Basque	Opera

English	railway station
Finnish	rautatieasema
German	Bahnhof
Italian	Stazione ferroviaria
Spanish	Estación de ferrocarril
Slovene	železniška postaja
Basque	Tren-geltokia

Tourist attractions

English	library
Finnish	kirjasto
German	Bibliothek
Italian	Biblioteca
Spanish	Biblioteca
Slovene	knjižnica
Basque	Liburutegia

English	sports stadium
Finnish	urheilustadion
German	Sport-Stadion
Italian	Stadio sportivo
Spanish	Estadio deportivo
Slovene	Športni stadion
Basque	Kirol-estadioa



English	festivals
Finnish	festivaalit
German	Festspiele
Italian	Festival
Spanish	Festivales
Slovene	festivali
Basque	Jaialdiak



Food

30

Play a Wordwall game:

Italy	Kaiserschmarrn
Slovenia	Tortelli mugellani
Finland	Karjalanpiirakka
Basque	Potica
Spain	Tortilla de patatas



Food

English	recipe
Finnish	resepti
German	Rezept
Italian	ricetta
Spanish	receta
Slovene	recept
Basque	errezeta

English	local food
Finnish	paikallinen ruoka
German	regionales Essen
Italian	cibo locale
Spanish	comida local
Slovene	lokalna hrana
Basque	bertako janaria

English	ingredients
Finnish	ainesosat
German	Zutaten
Italian	ingredienti
Spanish	ingredientes
Slovene	sestavine
Basque	osagaiak



English	flour
Finnish	jauhot
German	Mehl
Italian	farina
Spanish	harina
Slovene	moka
Basque	irina

English	milk
Finnish	maito
German	Milch
Italian	latte
Spanish	leche
Slovene	mleko
Basque	esnea

English	sugar
Finnish	sokeri
German	Zucker
Italian	zucchero
Spanish	azucar
Slovene	sladkor
Basque	azukrea

Food

English	salt
Finnish	suola
German	Salz
Italian	sale
Spanish	sal
Slovene	sol
Basque	gatza

English	pepper
Finnish	pippuri
German	Pfeffer
Italian	pepe
Spanish	pimienta
Slovene	popper
Basque	piperbeltza

English	egg
Finnish	muna
German	Ei
Italian	uovo
Spanish	huevo
Slovene	jajce
Basque	arrautza

English	butter
Finnish	voi
German	Butter
Italian	burro
Spanish	mantequilla
Slovene	maslo
Basque	gurina



English	yeast
Finnish	hiiva
German	Hefe
Italian	lievito
Spanish	levadura
Slovene	kvas
Basque	legamia

English	water
Finnish	vesi
German	Wasser
Italian	acqua
Spanish	agua
Slovene	voda
Basque	ura

English	juice
Finnish	mehu
German	Saft
Italian	succo
Spanish	zumo
Slovene	sok
Basque	zukua

Food

English bread

Finnish	leipä
German	Brot
Italian	pane
Spanish	pan
Slovene	kruh
Basque	ogia

English breakfast

Finnish	aamiainen
German	Frühstück
Italian	colazione
Spanish	desayuno
Slovene	zajtrk
Basque	gosaria

English lunch

Finnish	lounas
German	Mittagessen
Italian	pranzo
Spanish	comida
Slovene	kosilo
Basque	bazkaria

English dinner

Finnish	päivällinen
German	Abendessen
Italian	cena
Spanish	cena
Slovene	večerja
Basque	afaria

English snack

Finnish	välipala
German	Imbiss
Italian	merenda
Spanish	aperitivo
Slovene	prigrizek
Basque	aperitiboa

English dessert

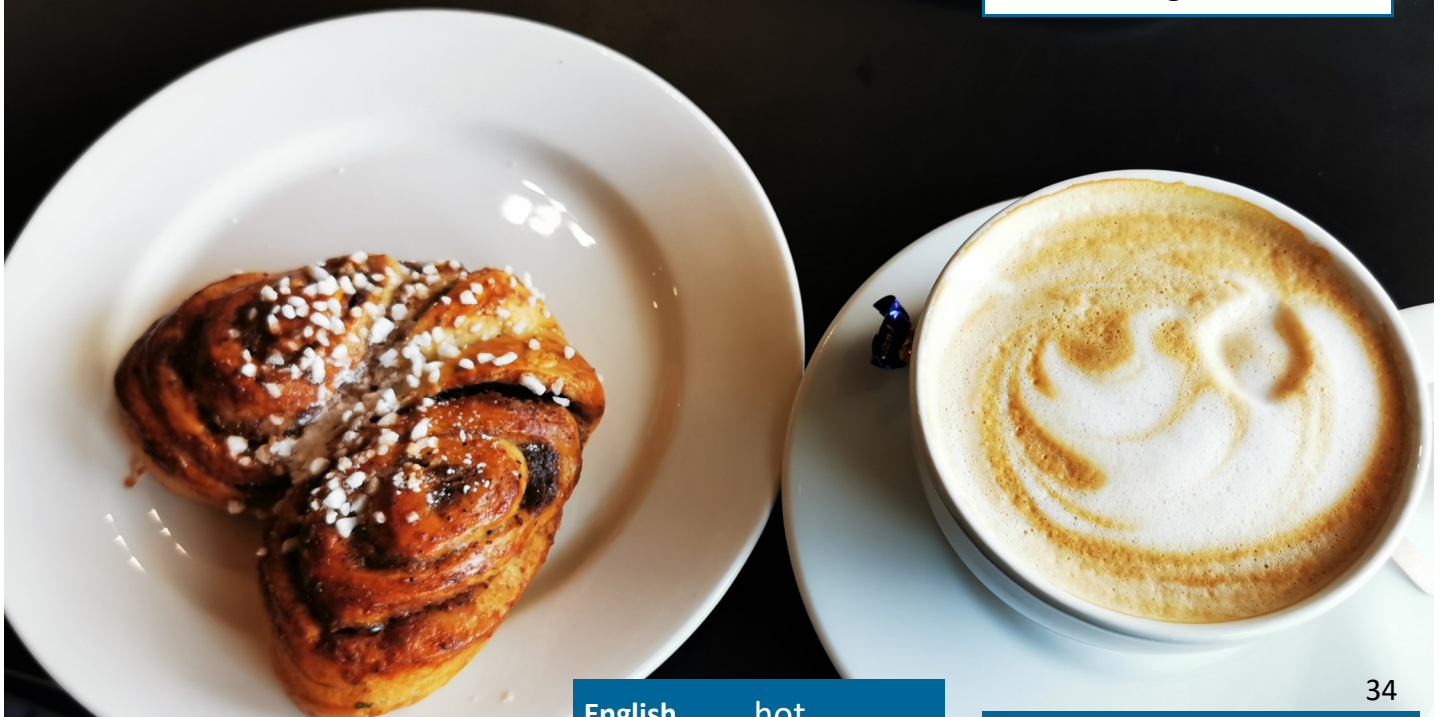
Finnish	jälkiruoka
German	Nachspeise
Italian	dolce
Spanish	postre
Slovene	sladica
Basque	postrea

Food

English	good
Finnish	hyvää
German	gut
Italian	buono
Spanish	bueno/a
Slovene	dober
Basque	ona

English	tasty
Finnish	maukas
German	lecker
Italian	saporito
Spanish	sabroso
Slovene	okusen
Basque	zaporetsua

English	delicious
Finnish	herkullinen
German	köstlich
Italian	delizioso
Spanish	delicioso
Slovene	slasten
Basque	gozoa



34

English	spicy
Finnish	tulinen
German	pikant
Italian	piccante
Spanish	picante
Slovene	začinjen/pikanten
Basque	pikantea

English	hot
Finnish	kuuma
German	heiß
Italian	caldo
Spanish	caliente
Slovene	pekoč
Basque	beroa

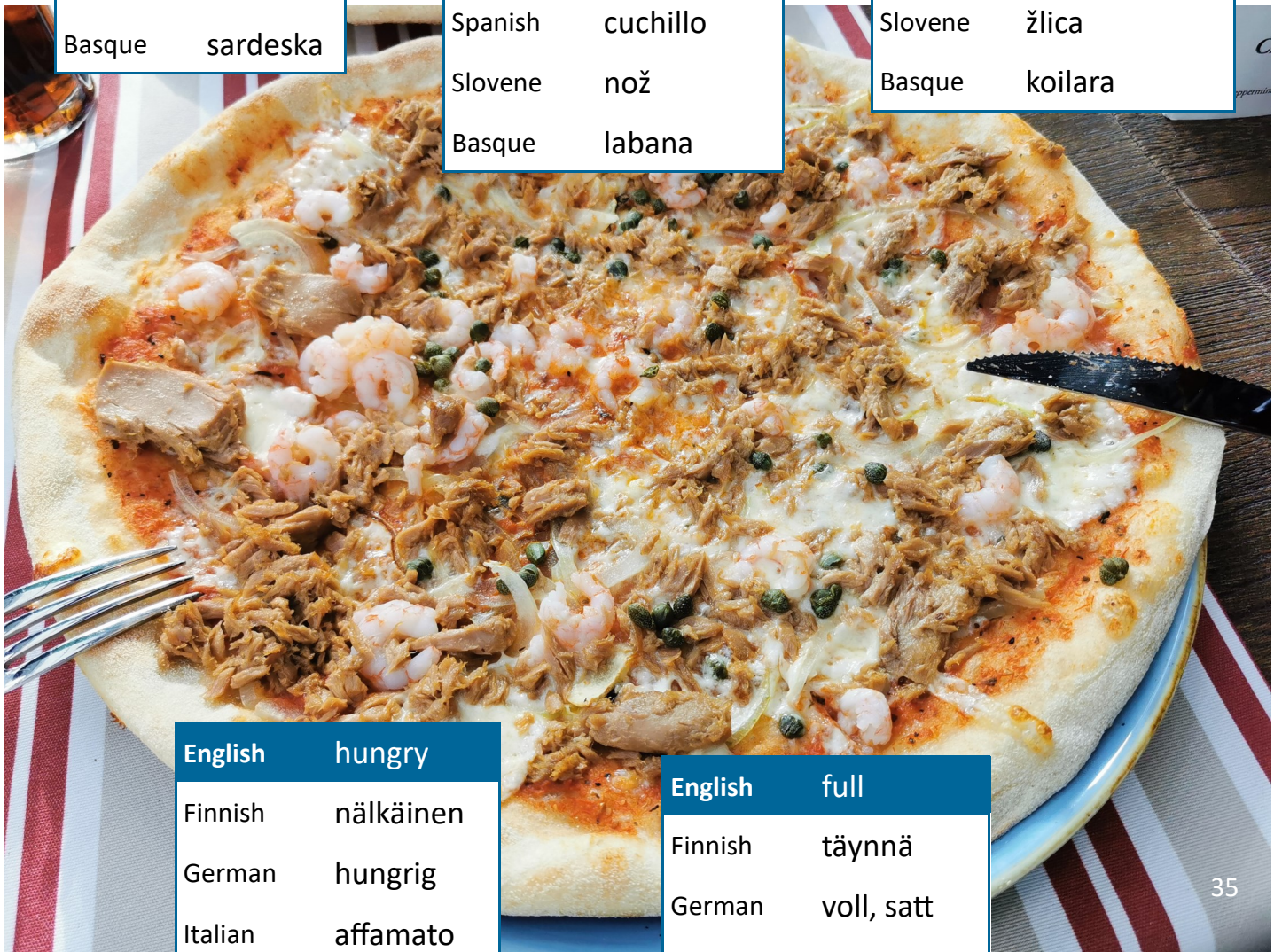
English	cutlery
Finnish	ruokailuvälineet
German	lieblich
Italian	posate
Spanish	cubiertos
Slovene	jedilni pribor
Basque	mahai-tresnak

Food

English	fork
Finnish	haarukka
German	Gabel
Italian	forchetta
Spanish	tenedor
Slovene	vilica
Basque	sardeska

English	knife
Finnish	veitsi
German	Messer
Italian	coltello
Spanish	cuchillo
Slovene	nož
Basque	labana

English	spoon
Finnish	lusikka
German	Löffel
Italian	cucchiaio
Spanish	cuchara
Slovene	žlica
Basque	koilara



English	hungry
Finnish	nälkäinen
German	hungrig
Italian	affamato
Spanish	hambre
Slovene	lačen
Basque	gosea

English	full
Finnish	täynnä
German	voll, satt
Italian	pieno
Spanish	lleno
Slovene	sit
Basque	betetea

Recipes



Slovenia

English	Slovene
1 Potica	Potica
2 Rolled dumplings	Štruklji
3 Carniolan sausage	Kranjska klobasa
4 Prekmurska gibanica	Prekmurska gibanica
5 Bukweat žganci	Ajdovi žganci

36

My favourite dish	Potica	Potica
Ingredients	flour, butter, eggs, yeast, walnuts, milk, salt, sugar, cinnamon	moka, maslo, jajca, kvas, orehi, mleko, sol, sladkor, cimet
Method	Make the dough.	Naredi testo.
	Prepare the filling.	Pripravi nadev.
	Spread the filling over the dough and roll it.	Premaži testo z nadevom in ga zvij.
	Place it in the baking tray.	Daj ga v pekač.
	Before baking, coat with a beaten egg.	Pred peko ga premaži z razžvrkljanim jajcem.
	Bake for one hour.	Peci eno uro.



37

Watch a YouTube video:



Recipes



Italia

English	Italian
1 Tortelli mugellani	Tortelli mugellani
2 Biscuit with almonds	Cantucci
3 Aubergine parmigiana	Parmigiana di melanzane
4 Beef stewed in red wine and black pepper	Pepeoso
5 Fish soup	Cacciucco

Ingredients

For the fresh pasta:

500g flour
4 eggs
1 tablespoon of extravirgin olive oil
salt

For the filling:

1 kg potato
1 bush of parsley (abundant)
2 cloves of garlic
2 tablespoons of extravirgin olive oil
100g parmesan cheese
salt to taste
ground black pepper to taste

Per la pasta fresca:

500 g farina
4 uova
1 cucchiaio olio extravergine di oliva
sale

Per il ripieno:

1 kg patate
1 mazzetto prezzemolo (abbondante)
2 spicchi aglio
2 cucchiaini olio di oliva
100 g parmigiano
sale q.b.
pepe q.b.

Method

For the filling:

1. Boil the whole potatoes in their skins in a pot of water. It will take about 30 minutes from when the pot comes to the boil, but always check with a fork. The potatoes should be cooked but not mushy.

2. Drain them and let them cool down, then peel them and pass them through a potato masher.

3. Wash the parsley and peel the garlic and chop very finely.

4. Put the mashed potatoes in a large bowl, add the chopped potatoes, grated cheese, salt and pepper and mix everything together until all the ingredients are well blended; let the filling cool and set it aside.

Per il ripieno:

1. Lessate in una pentola piena d'acqua le patate intere con la buccia. Per la cottura occorreranno circa 30 minuti da quando l'acqua comincia a bollire e comunque verificare sempre con una forchetta. Le patate dovranno essere cotte ma non sfatte.

2. Scolatele e fatele raffreddare dopodiché sbucciatele e passatele nello schiacciapatate.

3. Lavate il prezzemolo e sbucciate gli spicchi d'aglio e fate un trito molto fine.

4. In una grossa ciotola raccogliete le patate passate, aggiungete il trito preparato, il formaggio grattugiato, il sale, il pepe e mescolate tutto insieme fino a quando tutti gli ingredienti saranno ben amalgamati; fate raffreddare il ripieno e tenetelo da una parte.

Recipes



Italia

Method

For the fresh pasta:

5. On a large pastry board, make a well in the flour and break the eggs in the center, add salt and a tablespoon of oil, then knead all the ingredients first with a fork and then with your hands, incorporating the eggs well into the flour. Add more flour or water if necessary until you reach the right consistency (it should not stick to your hands).
6. Form a dough ball and let it rest covered with a damp cloth for about half an hour.
7. After the resting time has elapsed, take pieces of dough and roll them out with a rolling pin or a pasta machine, making strips as regular in shape as possible and not too thin (otherwise they might break while closing the tortelli and during cooking).

Preparate la pasta fresca

5. Su una grande spianatoia mettete la farina a fontana e rompete al centro le uova, aggiungete il sale ed un cucchiaio d'olio, quindi impastate prima con una forchetta poi con le mani tutti gli ingredienti incorporando bene le uova alla farina. Aggiungete altra farina o acqua se necessario fino a raggiungere la giusta consistenza (non deve attaccarsi alle mani).
6. Formate un panetto e fatelo riposare coperto con un tovagliolo umido per circa una mezz'oretta.
7. Trascorso il tempo di riposo prelevate dei pezzi di pasta e stendete la sfoglia con un mattarello o con l'apposita macchina facendo così delle strisce il più possibile regolari nella forma e non troppo fini (altrimenti si potrebbero rompere mentre si chiudono i tortelli e durante la cottura).

Make and cook

8. Now place small balls the size of a walnut on the first half of a sheet of pastry, using a spoon and spacing them about 2 cm apart, then fold the second half of the pastry over to cover the first.
9. Crush the sides of each mound of filling with your hands and press so that the two sheets are well sealed together.
10. Using a notched pastry cutter or a ravioli cutter, cut off the excess dough to form the tortelli into a rectangular or half-moon shape, flour them lightly and let them dry a little on both sides.
11. In the meantime boil a large pot of salted water and throw them in a few at a time and cook until they rise to the surface (this will take 3-4 minutes depending on the thickness of the pasta).
12. Drain them with a slotted spoon. You can dress them with the meat sauce and serve with a sprinkling of grated Parmesan cheese.

Realizzate e cuocete i tortelli di patate

8. Adesso disponete sulla prima metà di una sfoglia delle palline di ripieno grandi quanto una noce aiutandovi con un cucchiaio e distanziandole l'una dall'altra circa 2 cm., quindi ripiegate la seconda parte della sfoglia in modo da ricoprire la prima.
9. Schiacciate con le mani ai lati di ogni mucchietto di ripieno e premete in modo da sigillare bene le due sfoglie tra loro.
10. Ritagliate con una rotella dentata o uno stampino per ravioli la pasta in eccesso formando così i tortelli dando una forma rettangolare o a mezzaluna, infarinateli leggermente e lasciateli asciugare un po' su tutte e due i lati.
11. Nel frattempo mettete a bollire una grande pentola di acqua salata e buttateli pochi alla volta e cuocete fino a quando non verranno a galla (ci vorranno 3-4 minuti a seconda dello spessore della pasta).
12. Scolateli con un mestolo forato. Potete condirli con il ragù di carne e serviteli con una bella spolverata di parmigiano reggiano grattugiato.

Watch a YouTube video:



Recipes



Spain, Basque

	English	Spanish	Basque
1	Potato omelette.	Tortilla de patatas.	Patata tortilla.
2	Ham croquettes.	Croquetas de jamón.	Urdaiazpiko-kroketak.
3	Marmitaco.	Marmitaco.	Marmitakoa.
4	Panchineta.	Panchineta.	Pantxineta.
5	Talo with chistorra sausage.	Talo con chistorra.	Taloa txistorrarekin.

My favourite dish

Potato omelette.	Tortilla de patatas.	Patata tortilla.
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Ingredients

(serves four)	(para cuatro personas) (lau pertsonentzat)	
500g potatoes	500g patatas	500 g patata
5 eggs	5 huevos	5 arrautza
500 ml oil	500 ml aceite	500 ml olio
Salt	Sal	Gatza
Onion (optional)	Cebolla (opcional)	Tipula (aukerakoa)



Recipes



Spain, Basque

Method

1. Peel and wash the potatoes. Cut them into thin slices.	1. Pela y lava las patatas. Córtalas en finas rodajas.	1. Patatak zuritu eta garbitu. Xerra meheetan moztu.
2. (optional) Peel and wash the onion. Cut in half, then into slices (optional).	2. (opcional) Pela y lava la cebolla. Córtala por la mitad, y luego en rodajas.	2. (aukerakoa) Tipula zuritu eta garbitu Erditik moztu, eta gero xerratan.
3. In a large pan over medium heat, heat plenty of olive oil.	3. En una sartén grande a fuego medio, calienta abundante aceite de oliva.	3. Zartagin handi batean, su ertainean, oliba-olio ugari berotzen jarri..
4. When the oil is hot, add the potatoes little by little and finally the onion.	4. Cuando el aceite esté caliente, añade las patatas poco a poco y por último la cebolla.	4. Olioa bero dagoenean, gehitu patatak pixkanaka eta, azkenik, tipula.
5. Fry the potatoes and onion over medium-low heat for about half an hour, stirring the potatoes.	5. Fríe las patatas y la cebolla a fuego medio-bajo durante una media hora, moviendo las patatas.	5. Frijitu patatak eta tipula su ertain-baxuan ordu erdiz, patatak mugituz.
6. When the potato starts to soften, chop them and continue stirring.	6. Cuando la patata empiece a ablandarse, pícalas y continúa removiendo.	6. Patata biguntzen hasten denean, zulatu eta mugitzen jarraitu.
7. Drain the potatoes when they begin to brown.	7. Escurre las patatas cuando éstas empiecen a dorarse.	7. Patatak gorritzen hasten direnean xukatu.
8. In a large bowl, beat the eggs with a little salt.	8. En un bol grande, bate los huevos con un poco de sal.	8. Ontzi handi batean, irabiatu arrautzak gatz pixka batekin.
9. Add the potatoes, mix and leave for 5 minutes.	9. Añade las patatas, mezcla y déjalas durante 5 minutos.	9. Gehitu patatak, nahastu eta utzi 5 minutuz.
10. Grease a frying pan with oil and heat over medium-high heat.	10. Engrasa una sartén con aceite y ponla a calentar a fuego medio-alto.	10. Koipeztatu zartagin bat olioarekin eta jarri berotzen su ertain-altuan.
11. When the pan is very hot, add the egg and potato mixture.	11. Cuando la sartén esté bien caliente, añade la mezcla de huevo y patatas.	11. Zartagina oso bero dagoenean, gehitu arrautza- eta patata-nahasketa.
12. Shape into a round shape, tucking in the edges.	12. Dale forma redonda, recogiendo los bordes.	12. Eman forma biribila, ertzak jasoz.
13. After 3-4 minutes, turn the omelette over, flipping it with the help of a shallow plate.	13. A los 3-4 minutos, dale la vuelta a la tortilla, volteándola con ayuda de un plato llano.	13. 4 minutura, eman buelta tortillari, plater lau baten laguntzarekin.
14. Shape into a round again and brown the other side for a further 3-4 minutes.	14. Vuelve a darle forma redonda y dórala por el otro lado durante 3-4 minutos más.	14. Berriro forma biribila eman, eta gorritu beste aldetik 3-4 minutuz.
15. Leave to rest for a moment and enjoy!	15. Déjala reposar un momento. ¡Buen provecho!	15. Utzi pixka batez. On egin!

Recipes



Austria

English	German
1 type of schnitzel made of a thin (pounded), breaded, pan-fried veal, pork or chicken cutlet with frites	Wiener Schnitzel mit Pommes
2 cut-up and sugared pancake	Kaiserschmarrn
3 soup with fine strips of thin pancakes	Fritattensuppe
4 rice meat	Reisfleisch
5 Noodles filled with a mixture of potatoes, curd cheese and fresh herbs and served with hot butter	Kasnudeln

My favourite dish

Kaiserschmarren

Kaiserschmarren

Ingredients

1x pan	1x Pfanne
1x scale	1x Waage
1x bowl	1x Schüssel
1x whisk	1x Schneebesen
1x spatula	1x Pfannenwender
1x mixing spoon	1x Rührlöffel
1x measuring cup	1x Messbecher
1x oven gloves	1x Handschuhe
4 eggs	4x Eier
30g of sugar	30 g Zucker
300ml of milk	300 ml Milch
40g of butter	40g Butter
200g of flour	200 g Mehl
1x dash of salt	1x Prise Salz
1x dash of icing sugar	1x Prise Staubzucker
30g of raisins (optional)	30g Rosinen (optional)
applesauce /apple puree (optional)	Apfelmus/Kompott (optional)
jam or fruits (optional)	Marmelade oder Früchte (optional)

41

Recipes



Austria

Method

1. Open the eggs and put them into the bowl.	1. Schlag die Eier auf und gib sie in die Schüssel.
2. For sugar take the fine crystal sugar. Put the bowl with the eggs onto the scale and add 30g of sugar. Beat the eggs with the sugar in the bowl.	2. Für den Zucker nimmst du feinen Kristallzucker. Stell die Schüssel mit den Eiern auf die Waage und wiege 30 g Zucker hinein. Verrühre die Eier mit dem Zucker.
3. Give 300ml of milk into the measuring cup and pour the milk into the bowl.	3. Fülle 300ml Milch in den Messbecher ab und gib die Milch dann in die Schüssel.
4. Add a dash of salt into the bowl.	4. Gib eine Prise Salz in die Schüssel dazu.
5. For the Kaiserschmarren you can use two different kinds of flour: Smooth wheat flour or smooth spelled flour. Choose one and put the bowl onto the scale and slowly add 200g of flour.	5. Du kannst für das Mehl gerne glattes Weizenmehl oder glattes Dinkelmehl verwenden. Setze eine Schüssel auf die Waage und fülle dann 200g Mehl hinein.
6. Stir the ingredients in the bowl with the whisk until you get a fine dough.	6. Verrühre die Zutaten mit dem Schneebesen in der Schüssel bis du einen schönen Teig hast.
7. Set the oven to 180°C with hot air and let it pre-heat.	7. Backrohr auf 180°C Heißluft einstellen und vorheizen lassen.
8. Weigh 40g of butter and put it into the pan. The butter need to be melted and very hot.	8. 40g Butter abwägen und in die Pfanne geben. Die Butter soll in der Pfanne ganz zerschmelzen, bis die Butter sehr heiß ist.
9. And now give the dough slowly into the pan and bake it on. It shall get nice brown on both sides.	9. Jetzt den Teig langsam eingießen und mit Hilfe eines Pfannenwenders beidseitig anbacken.
10. Give the pan into the preheated oven and let it bake another 10 to 12 minutes, until the Kaiserschmarrn gets a light golden brown colour.	10. Anschließend die Pfanne in das vorgeheizte Backrohr geben und für 10-12 Min. fertig backen - bis der Kaiserschmarren leicht goldbraun ist.
11. Take the pan out of oven and cut up the ready dough into uneven parts with the spatula.	11. Danach die Pfanne aus dem Backrohr nehmen und den fertigen Teig mit dem Pfannenwender in unregelmäßige Stücke zerreißen.
12. (optional) Add some raisins, stir it up and put the pan back into the hot oven for another minute.	12. (Optional) Nun die Rosinen hinzufügen, gut verrühren und die Pfanne nochmals für ca. 1 Minute in das heiße Backrohr geben
13. Finally cover the Kaiserschmarren with a bit of icing sugar and add a optional stewed fruit, apple-sauce, jam or just fruits to dish on plates.	13. Den Schmarren auf Tellern anrichten, mit Staubzucker bestreuen, und mit beliebigem Kompott, Apfelmus, Marmelade oder Früchte servieren.

Recipes



Finland

English	Finnish
1 Sauteed reindeer	Poron kääristys
2 Peasoup	Hernekeitto
3 Ryebread	Ruisleipä
4 Finnish squeaky cheese	Leipäjuusto
5 Karelian pasty	Karjalanpiirakka

My favourite dish

Karelian pasty

Karjalanpiirakka



Ingredients

Dough/crust:	Taikina/Kuori:
2 dl water	2dl vettä
1 tsp salt	1 tl suolaa
1,5 dl all-purpose flour	1½ dl vehnä jauhoja
4 dl rye flour	4 dl ruisjauhoja
Rice porridge/filling:	Riisipuuro/täyte:
2 dl short-grain rice	2 dl puuroriisiä
2 dl water	2 dl vettä
1 liter fatty milk	1 litra rasvaista maitoa
1 tsp salt	1 tl suolaa

42

Watch a YouTube video:



Recipes



Finnland

Method

1. Make the rice filling in a saucepan pour the water, place it and let it boil.	1. Tee riisitäyte kattilassa, lisää vesi ja kiehauta.
2. Add the rice and cook for 5 minutes.	2. Lisää riisi ja keitä 5 minuuttia.
3. Add the the milk and reduce to low heat ffor about 45-50 minutes, stirring from time to time.	3. Lisää maito ja keitä miedolla lämmöllä 45-50 minuuttia, hämmennä välillä.
4. Once the rice is ready, salt to taste, mix and let cool completely before filling the pies.	4. Kun puuro on valmis, mausta suolalla, sekoita ja anna jäähtyä hyvin ennen piirakoiden täyttämistä.
5. Make the dough In a bowl, add every ingredi-ens.	5. Sekoita taikina (kaikki aineet) kulhossa.
6. Keep working the dough with our hands and split it for 20 parts. Shape round balls and press them flat. Cover with plastic.	6. Muotoile tanko ja jaa se 20 osaan. Pyörirtä palat palloiksi ja painele litteiksi kakkaroiksi. Peitä muovilla.
7. Sprinkle a surface with flour and start to stretch the discs with a roller until they reach a very thin thickness.	7. Levitä jauhoja pöydälle ja muotoile piirakkapulilla ohuiksi.
8. Stack them andcover again with plastic, so they dont dry.	8. Pinoa kuoret ja peitä jälleen muovilla, etteivät kuivu.
9. Stuff with the filling, 2 tbl and shape the pies.	9. Levitä täyte (2 tl) ja rypytä näköisiäsi piirakoi-ta.
10. To give shape to the pie, fold the dough over the filling and start creating waves from the middle to the ends, helping with your fingers.	10. Muotoile piirakat, taittamalla reunat täytteen päälle ja muotoile rypyttämällä keskeltä päihin, sormilla.
11. Place on a tray lined with baking paper.	11. Laita pellille leivinpaperin päälle.
12. Bake them in the oven for 15 minutes at 275 degrees.	12. Paista uunissa 15 minuuttia 275 asteessa
13. Grease pies with butter or water-buttermix (2 dl hot boiled water and 50 g butter)	13. Voitele piirakat voilla tai voi vesiseoksella (2 dl kiehuvaa vettä ja 50 g voita)
14. Pies often eats with eggbutter	14. Piirakka syödään usein munavoin kanssa.



Feelings

Feelings

English	excited
Finnish	innostunut
German	aufgeregt
Italian	emozionato
Spanish	emocionado/a
Slovene	navdušen
Basque	hunkituta

English	happy
Finnish	onnellinen
German	glücklich
Italian	felice
Spanish	feliz
Slovene	vesel / srečen
Basque	pozik

English	joyful
Finnish	iloinen
German	fröhlich
Italian	gioioso
Spanish	alegre
Slovene	radosten
Basque	alai



English	can't wait
Finnish	ei jaksaa odottaa
German	Ich kann es kaum erwarten
Italian	non vedo l'ora
Spanish	no puedo esperar
Slovene	neučakan
Basque	ezin dut itxaron

English	optimistic
Finnish	optimistinen
German	optimistisch
Italian	ottimista
Spanish	optimista
Slovene	optimističen
Basque	baikor

Feelings

English	worried
Finnish	huolestunut
German	besorgt
Italian	preoccupato
Spanish	preocupado/a
Slovene	zaskrbljen
Basque	kezkatur

English	anxious
Finnish	ahdistunut
German	ängstlich
Italian	ansioso
Spanish	ansioso
Slovene	tesnoben
Basque	irrikan

English	tired
Finnish	väsinyt
German	müde
Italian	stanco
Spanish	cansado
Slovene	utrujen
Basque	nekatuta



English	nervous
Finnish	hermostunut
German	nervös
Italian	nervoso
Spanish	nervioso
Slovene	živčen
Basque	urduri

English	sad
Finnish	surullinen
German	traurig
Italian	triste
Spanish	triste
Slovene	žalosten
Basque	triste

Feelings

English	disappointed
Finnish	pettynyt
German	enttäuscht
Italian	deluso
Spanish	desilusionado
Slovene	razočaran
Basque	desilusionatuta

English	bored
Finnish	ikävystynyt
German	gelangweilt
Italian	annoiato
Spanish	aburrido
Slovene	z dolgočasen
Basque	aspertuta

English	angry
Finnish	vihainen
German	wütend
Italian	arrabbiato
Spanish	enfadado
Slovene	jezen
Basque	haserre



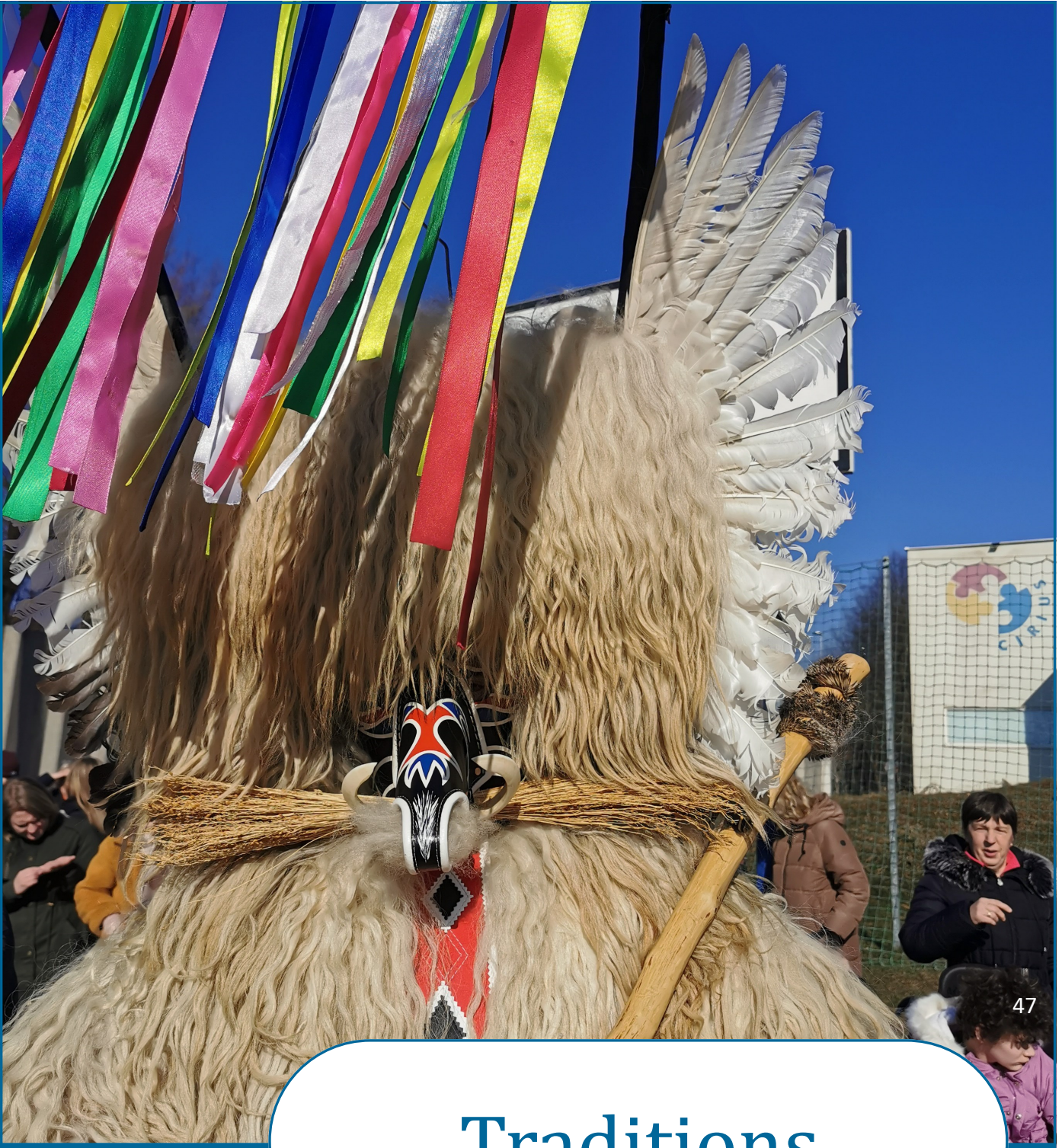
46

English	thoughtful
Finnish	huomaavainen
German	nachdenklich
Italian	premuroso
Spanish	considerado
Slovene	zamišljen
Basque	zentzudun

Play a Wordwall game:

thoughtful	worried	anxious	optimistic	bored	interested
amazed	can't wait	happy	excited	sad	proud
homesick	itself	disappointed	angry	joyful	nervous
Negative feelings			Positive feelings		
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47

Traditions

Watch a YouTube video:



National symbols

SLOVENIA

Slovenija



flag

Coat of arms

anthem

zastava

grb

[himna](#)



48

FINLAND

Suomi



lippu

vaakuna

[kansallislaulu](#)



49

SPAIN

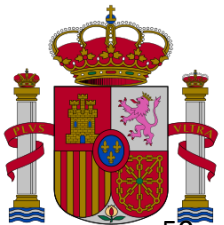
España



bandera

escudo de armas

[himno](#)



50

ITALY

Italia



bandiera

stemma

[inno](#)



51

AUSTRIA

Austria



Fahne

Wappen

[Hymne](#)



52

BASQUE

Euskalduna



bandera

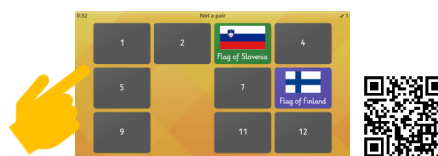
armarri

[ereserkia](#)



53

Play a Wordwall game:



National symbols

Animals

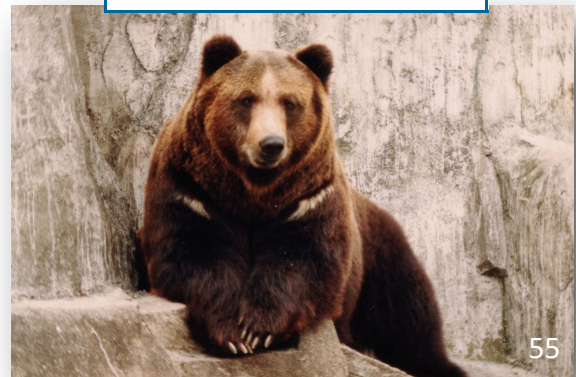
SLOVENIA

SLOVENE	ENGLISH
lipicanec	lipizzaner



FINLAND

FINNISH	ENGLISH
karhu	bear



SPAIN

ENGLISH	SPANISH	BASQUE
bull	toro	zezena



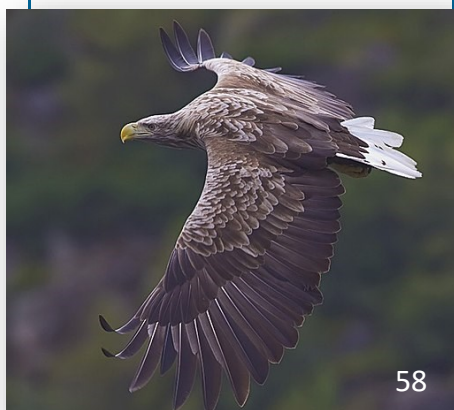
ITALY

ITALIAN	ENGLISH
lupo grigio appenninico	apennine grey wolf



AUSTRIA

GERMAN	ENGLISH
Seeadler	sea eagle



Play a Wordwall game:

A yellow hand icon points to a list of national symbols. Each symbol is represented by a small icon, a flag, and the country name. The symbols listed are: sea eagle (Austria), wolf (Italy), bear (Finland), lipizzaner (Slovenia), and bull (Spain). To the right of the list is a QR code.

National symbols

Plants

SLOVENIA

SLOVENE	ENGLISH
---------	---------

nagelj	carnation
--------	-----------



FINLAND

FINNISH	ENGLISH
---------	---------

kielo	lily of the valley
-------	--------------------



SPAIN

ENGLISH	SPANISH	BASQUE
---------	---------	--------

sunflower	girasol	eguzkilore
-----------	---------	------------



ITALY

ITALIAN	ENGLISH
---------	---------

corbezzolo	arbutus
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AUSTRIA

GERMAN	ENGLISH
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Edelweiß	Edelweiß
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Play a Wordwall game:

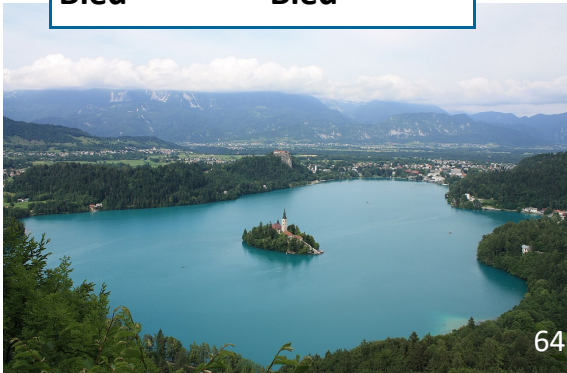


National symbols

SLOVENIA

SLOVENE	ENGLISH
---------	---------

Bled	Bled
-------------	-------------



FINLAND

FINNISH	ENGLISH
---------	---------

Turun linna	Turku Castle
--------------------	---------------------



SPAIN

ENGLISH	SPANISH	BASQUE
---------	---------	--------

The Holy Family	La Sagrada Familia	Familia Santua
------------------------	---------------------------	-----------------------



ITALY

ITALIAN	ENGLISH
---------	---------

Il Colosseo	The Colosseum
--------------------	----------------------



AUSTRIA

GERMAN	ENGLISH
--------	---------

Stephansdom	St. Stephen's Cathedral
--------------------	--------------------------------



Play a Wordwall game:



Legend stories



Slovenia

English: **Veronika from Mali grad**

A long time ago, three triplet brothers lived in Kamnik. The whole town loved them and cared for them so that they could become priests. The joyous time has come when for the first time they should stand before the altar and give a holy offering. The people of Kamnik decided to build a church, so that all the brothers could offer their first mass at the same time. Soon they collected so much money that the construction of the church began. It was completed quickly, but the costs were not fully covered.

In this predicament, the pious people of Kamnik went to the rich countess Veronika, who lived in the castle next to the church. Her arrogance and stinginess were well-known, so she had never been asked for any help so far. This embarrassment forced the people of Kamnik to dare to enter the mighty mansion and confront the young lady. Veronika received them very coldly. But when she heard their humble request, she screamed at the top of her voice: 'Go away, beggars! I'd rather turn into a snake than give just one penny for your futile work!'

And the fair sky heard the terrible curse of the young lady. As soon as she uttered these words, her wish came true. An ugly half-woman, half-snake monster appeared before the petitioners. Crying terribly, she crawled out of the castle. The earth opened up under a rock and swallowed her. But before the unfortunate woman disappeared underground, she hit the rock with her fist so hard that the fist stuck into it.

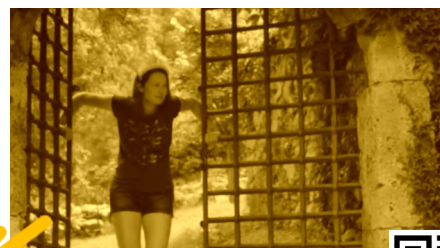
The cave in which Veronika sank can still be seen today. Right next to it lies a rock with a fist imprinted on it. The sky darkened: the castle was struck by lightning and demolished, so that only four walls remain today. Soon after, despite the countess's opposition, the newly-ordained priests celebrated their first mass, each in one chapel. The cursed Veronika still lies under Mali grad today, guarding three pots of gold coins for the one who rescues her.

Source: *Veronika z Malega gradu: ljudsko pripovedno izročilo s Kamniškega, Kamnik: Matična knjižnica, 1999*



69

Watch a YouTube video:



Legend stories



Slovenija

slovene: **Veronika z Malega gradu**

Pred sila davnimi časom so živeli v Kamniku trije bratje trojčki. Vse mesto jih je ljubilo in skrbelo zanje, da so se izučili za duhovnike. Prišel je veseli čas, da bi morali prvič stopiti pred oltar in darovati presveto daritev. Kamničani so sklenili nalašč za to slovesnost sezidati tako cerkev, da bodo mogli vsi bratje hkrati peti novo mašo. Kmalu so nabrali toliko novcev, da se je začela zidati cerkev. Hitro je bila končana, a stroški niso bili popolnoma pokriti.

V tej stiski so se pobožni Kamničani zatekli k bogati grofici Veroniki, ki je stanovala v gradu poleg cerkve. Znani sta bili njena prevzetnost in skopost, zato je doslej še nikoli niso prosili za kako pomoč. Ta zadrega je prisilila Kamničane, da so si drznili prestopiti prag mogočne graščine in stopiti pred mlado gospo. Veronika jih je sprejela zelo hladno. Ko pa je slišala njihovo ponižno prošnjo, se je zadrla na ves glas: 'Poberite se, berači! Raje se pri priči spremenim v kačo, kakor da bi dala samo en vinar za vaše prazno delo!'

In pravično nebo je slišalo grozno kletev mlade gospe. Komaj je izrekla te besede, se ji je želja izpolnila. Pred prosilci se je znašla grda pošast pol žene pol kače. Grozno vpijoč se je splazila z gradu. Pod neko skalo se je zemlja odprla in jo požrla. Predno pa je nesrečnica izginila pod zemljo, je udarila s pestjo tako močno po skali, da se je pest vtisnila vanjo.

Še danes se vidi jama, v katero se je Veronika pogreznila. Tik poleg nje pa leži skala, kjer je vtisnjena pest. Nebo se je stemnilo: v grad je udarila strela ter ga porušila, tako da so do danes ostale samo štiri stene. Novomašniki so kmalu potem kljub grofičinemu nasprotovanju brali prve svete maše vsak v eni kapelici. Zakleta Veronika še danes leži pod Malim gradom in čuva tri kadi zlatnikov za tistega, ki jo bo rešil.

Vir: Veronika z Malega gradu: ljudsko pripovedno izročilo s Kamniškega, Kamnik: Matična knjižnica, 1999



Legend stories



Italy

English: **King's Laurin's Rose Garden**

Many, many years ago, on the Catinaccio mountain chain lived King Laurin, the cunning king of dwarves, who spent his time digging deep down into the earth to find precious stones. Among his various treasures, the king owned a magic belt, which allowed him to become invisible.

One day, the King of Adige held a great feast and invited all the aristocrats in the area, except King Laurin. Nevertheless, the king of dwarves went to the feast anyway, wearing his belt so that he wouldn't be seen by anybody. Similde, the king's beautiful daughter, was also at the feast. Laurin fell in love with her at first sight and, exploiting the fact that he was invisible, he kidnapped her and took her to his kingdom on the Catinaccio mountain range.

He was so in love with the young girl that, by casting a spell, he covered the mountain with a very beautiful layer of red roses (not by coincidence, in German, the Catinaccio is called "Rosengarten" [Rose Garden]). King Adige, however, did not sit on his hands and, together with his army, he marched towards King Laurin's kingdom to free his daughter.

The king of dwarves was convinced that no-one would track him down because, thanks to his belt, he could become invisible, but he hadn't considered one thing: every time he moved on that garden of roses, he trampled some of them. Therefore, the soldiers just had to follow the path of the trampled roses to reach and catch him and tear the magic belt off him.

The poor king of dwarves had no option, but to surrender and give beautiful Similde back to her father. Before doing so though he put a terrible curse on the rose garden that had betrayed him. He said, "No human eye will be able to admire you, neither during the day nor at night." Therefore, where there were once beautiful roses, only bare rocks remained.

King Laurin though had not considered sunset, which was neither day nor night. That is why, still today, when the sun sinks behind the mountains, we can still admire the garden of red roses that tinges the Dolomite peaks.

Source: [Legends of the Dolomites](#)



71

Legend stories



Italia

Italian: **Il giardino di rose di Re Laurino**

Tanti tanti anni fa sulla catena montuosa del Catinaccio viveva re Laurino, lo scaltro re dei nani, che passava le sue giornate scavando nelle viscere della montagna alla ricerca di gemme preziose. Tra i suoi tesori, il re possedeva una cintura magica, che gli permetteva di diventare invisibile.

Un giorno il re dell'Adige tenne una grande festa a cui invitò tutti i nobili, tranne re Laurino. Il re dei nani, però, ci andò lo stesso, indossando la sua cintura per non farsi vedere da nessuno. Alla festa c'era anche Similde, la bellissima figlia del re. Laurino se ne innamorò al primo sguardo e, sfruttando la sua invisibilità, la rapì e la portò con sé nel suo regno sul Catinaccio.

Era così innamorato di quella ragazza che, con un incantesimo, ricoprì la montagna di un bellissimo manto di rose rosse (non a caso in tedesco il Catinaccio è conosciuto col nome di "Rosengarten"). Il re dell'Adige però non restò con le mani in mano e con il suo esercito marciò verso il regno di re Laurino, deciso a liberare sua figlia.

Il re dei nani era sicuro che nessuno lo avrebbe scovato perché, grazie alla sua cintura, poteva rendersi invisibile, ma non aveva tenuto conto di una cosa: ogni volta che si muoveva su quel giardino di rose, ne calpestava qualcuna. Così ai soldati del re bastò seguire il sentiero di rose calpestate per raggiungerlo, acciuffarlo e strappargli la cintura magica.

Al povero re dei nani non restò che arrendersi e consegnare al padre la bella Similde. Prima di farlo, però, lanciò una tremenda maledizione contro quel giardino di rose che lo aveva tradito. Disse: "né di giorno, né di notte alcun occhio umano potrà più ammirarti". E così, dove un tempo c'erano quelle bellissime rose non restò che la nuda roccia.

Re Laurino, tuttavia, non aveva tenuto conto dell'ora del tramonto, che non è né giorno né notte. Per questo, ancora oggi, quando il sole scende dietro le montagne, possiamo ancora ammirare il giardino di rose rosse che colora le cime delle Dolomiti.

Source: [Leggende delle Dolomiti: l'enrosadira](#)



Watch a YouTube video:



Legend stories



Spain

English: **Mari, the 'Mother Goddess'**

The goddess Mari is a legendary figure in the folklore of the Basque Country, also known as Andra Mari or Ama Lurra. According to Basque mythology, she is the goddess of the earth, the sea and the sky, the creator of all that exists and the protector of nature and its creatures.

Legend has it that Mari lived in a cave high in the mountains, where she was worshipped by the ancient Basques as a benevolent deity. She was considered the protector of livestock and agriculture, and her blessings were said to ensure good crops and healthy animals.

However, Mari was also feared for her anger, as it was believed that she could send storms and disease to those who did not respect nature and natural cycles. It was said that she sometimes manifested herself in the form of a storm, with thunder and lightning, to remind humans of her power and importance.

Despite being a mythical figure, the legend of Mari has endured in the Basque Country to this day, and her image has been incorporated into numerous festivities and popular traditions in the region. In some areas, Mari is still worshipped as a protective goddess, and offerings and prayers are offered to her in search of her protection and blessing.

In short, the legend of the goddess Mari is a sample of the rich folklore of the Basque Country, where nature and divinities are venerated and respected as essential elements of life and culture. Her figure has inspired numerous artistic and cultural expressions, and has left a deep mark on Basque identity and its history.



Legend stories



Spain

Spanish: **Mari, la 'Diosa Madre'**

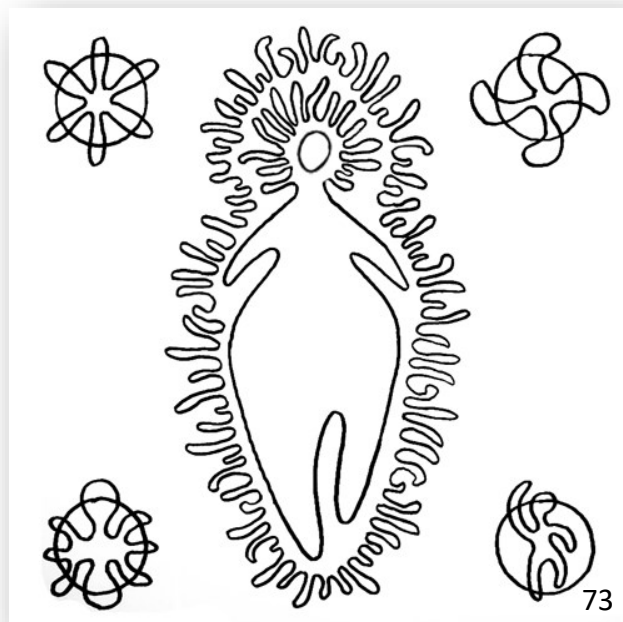
La diosa Mari es una figura legendaria del folclore del País Vasco, conocida también como Andra Mari o Ama Lurra. Según la mitología vasca, ella es la diosa de la tierra, el mar y el cielo, la creadora de todo lo que existe y la protectora de la naturaleza y sus criaturas.

La leyenda cuenta que Mari vivía en una cueva en lo alto de las montañas, donde era adorada por los antiguos vascos como una divinidad benevolente. Ella era considerada la protectora del ganado y la agricultura, y se decía que sus bendiciones aseguraban buenas cosechas y animales saludables.

Sin embargo, Mari también era temida por su ira, ya que se creía que podía enviar tormentas y enfermedades a aquellos que no respetaban la naturaleza y los ciclos naturales. Se decía que a veces se manifestaba en forma de tormenta, con rayos y truenos, para recordar a los humanos su poder y su importancia.

A pesar de ser una figura mítica, la leyenda de Mari ha perdurado en el País Vasco hasta el día de hoy, y su imagen se ha incorporado a numerosas festividades y tradiciones populares de la región. En algunas zonas, se sigue adorando a Mari como una diosa protectora, y se le ofrecen ofrendas y plegarias en busca de su protección y bendición.

En resumen, la leyenda de la diosa Mari es una muestra del rico folclore del País Vasco, donde la naturaleza y las divinidades son veneradas y respetadas como elementos esenciales de la vida y la cultura. Su figura ha inspirado numerosas expresiones artísticas y culturales, y ha dejado una huella profunda en la identidad vasca y su historia. ([Wikipedia](#))



Legend stories



Austria

English: The formation of the Schloßberg in Graz

Styria is a country in Austria. There is a mountain. The mountain is called Schöckl. There is a mountain hut on the Schöckl. Four men met there. They played cards there. The men talked about Styria. Styria has many mountains. One man said: "But the most beautiful is the Schöckl". Suddenly a hunter dressed in green came up to the men. The hunter said: "The Schöckl is beautiful. But it is only a dwarf compared to the big mountain Rigi in Switzerland." The devil wanted to bet with the men. He said: "I can build three mountains like the Schöckl on top of each other in one day." But I want something in return. When the first person climbs the rock tower, it will be mine!" The people agreed. Suddenly a black cloud appeared in the sky. The cloud flew over the Schöckl. Thunder and lightning came. The hunter grew bigger and bigger and flew into the black cloud. It flew further south to Africa. The hunter was the devil. There he tore huge rocks from the moon mountains. The devil put the rocks on his back. He returned to Styria with the rocks. Above the town of Wildon he saw an Easter celebration on the road.

The devil remembered something at the Easter celebration. At Easter, the devil has no evil power. This made the devil very angry. The devil hurled the rock on the ground with a lot of force. The rock fell to the ground near Graz. In Graz the rock broke into two pieces.

One rock is now the Schloß-Berg and the smaller one is the Kalvarien-Berg of Graz. The devil was angry because of this. Out of anger he bored a big hole in the Schöckl with his body. The devil went through the hole into hell. You can still see this hole today on the Schöckl.



Legend stories



Austria

German: Die Entstehung des Grazer Schloßberges

Die Steiermark ist ein Land in Österreich. Dort gibt es einen Berg. Der Berg heißt Schöckl. Auf dem Schöckl gibt es eine Berghütte. Dort haben sich vier Männer getroffen. Sie haben dort Karten gespielt. Die Männer haben über die Steiermark gesprochen. Die Steiermark hat viele Berge. Ein Mann hat gesagt: "Aber am schönsten ist der Schöckl". Da ist plötzlich ein grün gekleideter Jäger zu den Männern gekommen. Der Jäger hat gesagt: „Der Schöckl ist schön. Er ist aber nur ein Zwerg gegen den großen Berg Rigi in der Schweiz." Der Teufel wollte mit den Männern wetten. Er sagte: "Ich kann in einem Tag drei Berge wie den Schöckl übereinander bauen." Ich will aber etwas dafür haben. Wenn der erste Mensch auf den Felsen-Turm steigt, gehört er mir!" Die Leute waren einverstanden. Plötzlich ist am Himmel eine schwarze Wolke aufgetaucht. Die Wolke ist über den Schöckl geflogen. Blitz und Donner sind gekommen. Der Jäger wurde immer größer und flog in die schwarze Wolke. Er flog weiter in Süden bis nach Afrika. Der Jäger war der Teufel. Dort hat er vom Mond-Gebirge riesige Felsen gerissen. Der Teufel hat die Felsen auf den Rücken gelegt. Er ist mit den Felsen zurück in die Steiermark geflogen. Über der Stadt Wildon hat er auf der Straße eine Oster-Feier gesehen.

Der Teufel hat sich bei der Oster-Feier an etwas erinnert. Zu Ostern hat der Teufel keine böse Kraft. Das hat den Teufel sehr wütend gemacht. Der Teufel hat den Felsen mit viel Kraft auf den Boden geschleudert. Der Felsen ist bei Graz auf den Boden gefallen. In Graz ist der Felsen in zwei Stücke zerbrochen.

Der eine Felsen ist heute der Schloßberg und das kleinere der Kalvarienberg von Graz. Der Teufel war zornig. Aus Wut hat er mit seinem Körper ein großes Loch in den Schöckl gebohrt. Der Teufel ist durch das Loch in die Hölle gefahren.

Dieses Loch kannst du heute noch am Schöckl sehen.



Watch a YouTube video:



Legend stories



Finland

English: **Halti's wedding**

When the dawn of humanity was just beginning and Lapland was a land inhabited by giants.

Then the beautiful maiden Malla started to prepare for her wedding, as her groom, she had the young and brave Saana.

People from all over arrived in Halti to celebrate, and the church bells rang. Then stepped into the church dark Peltsa of Sweden. He also wanted Malla to be his bride.

He planned to prevent the wedding, and called the wizards for help, and soon heard the crowd in the church to their horror, when ice billowed from the north and the winds started blowing.

The people escaped from the church. Saana started carrying Malla in his arms, and tried to get her to safety on foot. They didn't get far, when they got stuck under the ice, and froze on the shore of Kilpisjärvi.

Ages have turned them into fells, and Malla's tears have grown Kilpisjärvi to the foot of the fells. And every time the icy northwind blows, then Saana also cries.

Source: [Haltin häät](#)



Legend stories



Finland

Finnish: **Haltin häät**

Kuuluisa Haltin häät -tarina on surullinen. Rakastuneet Saana ja Malla olivat menossa naimisiin, mutta mustasukkainen Ruotsin Peltsa esti häät. Velhot jäädyttivät juhlakansan, ja hääparikin jähmettyi jäävyöryn alle Kilpisjärven rantaan. Siellä tänä päivänäkin Malla itkee, Kitsiputous tunnetaan nimellä Mallan kyneleet.

Source: [Tunturit](#) 

The lyrics for the famous Halti's wedding in Finnish:

Kun ihmiskunann aamu vasta alkoi sarastaa
Ja Lappi oli jättiläisten maana
Kaunis Malla-neito alkoi häitään valmistaa
Sulhasenaan nuori uljas Saana

Kaikkialta kansaa saapui Haltiin juhlimaan
Ja kirkonkellot häitä alkoi soittaa
Silloin astui krikkoon tumma Peltsa Ruotsin maan
Hän vaimokseen myös Mallan tahtoi voittaa

Hän aikoi estää häät ja kutsui velhot avukseen
Ja pian saikin juhlakansa kuulla kauhukseen
Kun pohjoisesta vyöryi jää ja yltyi tuuli

Kirkkokansa pakeni ja Mallaa sylissään
Myös Saana alkoi juosta turvaan kantaa
He kauas eivät ehtineet kun jäivät alle jään
Ja jähmettyivät Kilpisjärven rantaan

On aikakaudet tuntureiksi heidät muuttaneet
Ja kilpisjärven kasvattaneet Mallan kyneleet
Kun jäinen pohjoistuuli soi, myös itkee Saana

On aikakaudet tuntureiksi heidät muuttaneet
Ja kilpisjärven kasvattaneet Mallan kyneleet
Kun jäinen pohjoistuuli soi, myös itkee Saana

Source: [Haltin häät](#)



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