

¡De tapas!



FeCEAV

C.C.P. Delicias

LIFELONG LEARNING PROGRAMME VISUALISATION GRUNDTVIG



1- DELICIAS CIVIC CENTER. ENGLISH CLASSROOM. INSIDE. DAY.



ACTION

The teacher walks into the classroom. The learners are talking to each other. Everybody stops talking when she says hello. She explains what they are going to do.

DIALOGUE

Mila: 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. The topic will be food. What do you think about it?

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ACTION

Learners are sitting, giving their opinion. The teacher is listening to them and taking down notes.

DIALOGUE

Juli: We could speak about "tapas" and "pinchos", which are very typical

Conchi: I think it's a good idea.

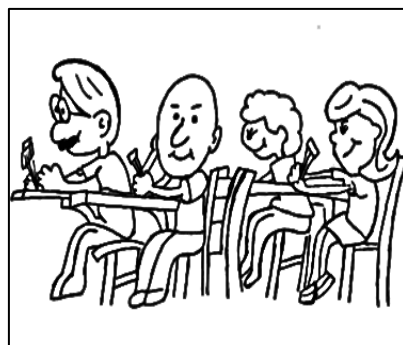
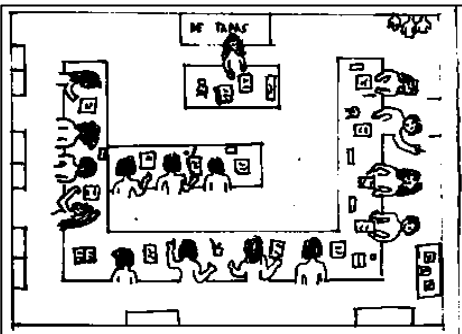
Lourdes: I like the idea, too.

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

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

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

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ACTION

The teacher is standing. The learners are sitting. When they finish talking she invites them to start working.

DIALOGUE

Mila: Well, I listened to your opinions and everybody agrees, so let's start working!

2- DELICIAS CIVIC CENTER. ENGLISH CLASSROOM. INSIDE. DAY.

ACTION

The students, in small groups, are discussing what they are going to tell about "the tapas".



DIALOGUE

Yrasema: The first thing we have to say is that "tapas" are small portions of dishes of our gastronomy served with a drink.

Alfredo: 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.

Begoña: The presentation is also important. They have become more sophisticated over time.

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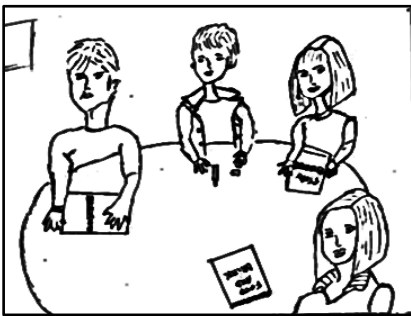
Jose: "Tapas" are usually taken in the bars where you can find a great variety.

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

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

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

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Araceli: Having tapas is a custom that passes down from generation to generation.

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

Amelia: It is a culture or philosophy of life and it is practised by all the social sectors and ages.

Leo: It's the moment to relax, gossip and sort out the problems of the state. ije, je, je...!

3- TABERNA SABOR TAURINO.OUTSIDE.DAY



ACTION

Some learners are waiting for their classmates outside the bar. They meet and say hello.

DIALOGUE

Jose: Hello! At last it is raining!

Félix: Hi! Yes, you know it often rains at Easter when Valladolid's Holy Week commemorations take place.

Víctor: Let's go into the bar.

4- TABERNA SABOR TAURINO. INSIDE.DAY

ACTION

Some students are standing, others are sitting. They are talking to each other, eating "tapas" and drinking wine or beer. A waiter is behind the counter.



DIALOGUE

Yrasema: It is a good idea to have "tapas" after the class´.

Soraya: Yes! It is a custom of the group to have something together the last day of the term.

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Mª José: It`s delicious.

Begoña: Taste this one with a glass of "Ribera de Duero" wine, you will like it!

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Félix: 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.

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Araceli: 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 time for the main meal.

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Víctor: I love Spanish omelette made with fried chunks of potatoes, eggs and onion.

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Gloria: Look! There are tapas to be eaten cold o warm. They look really good!

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

Waiter: 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.

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

Conchi: They are offered with every drink and completely for free.

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

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

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Eva: I´m thinking we could have a drink here when our partners come to Valladolid.

Mercedes: Oh yes! This is a very typical place with Spanish decoration.

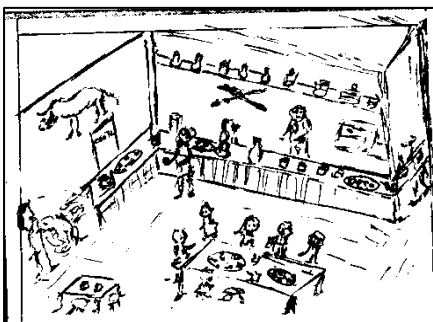
Julián: You say that because of the pictures. Don´t you? Maybe they think we are always thinking about bulls.

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

Begoña: I´m going home to have a "siesta" because I don´t feel like having lunch after the "tapas".

Mila: O.K. We can come here in November with the partners.

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5. RAILWAY STATION.OUTSIDE.DAY.



Mª José: They are going to love Valladolid and its "tapas".

Yrasema: They are going to have a great time.

Lourdes: Welcome to Valladolid, Spain.

The end

Learners

Nieves	Asensio Torres
Jose Luis	Betegón García
Resurrección	Blanco Cuerdo
Gloria M ^a	Bueno Fernández
Ghislaine María	Carré Gauvin
Mercedes	Castell Pinilla
M ^a José	Cid Blanco
Isidora	Corcero Ranilla
Conchi	Cordero de los Rios
Eva	Cordovilla Bustos
Julián	Del Brío Trimiño
Julia	Díez Higuera
Leovigildo	Flórez Redondo
Victor	García Casado
Alfredo	González Liras
Félix	Gregorio Soriano
Dolores	Llorente Muñoz
M ^a Begoña	López Mantilla,
Yrasema	López Samuel
Araceli	Marcos Espinosa
Soraya	Molpeceres Martín
M ^a Blanca	Rodríguez Fraile
Amelia	Rodríguez Moro
Lourdes	Sánchez - Camacho del Olmo

Teacher

M^a Milagros García Rujas

Coordinator

Teresa Carrascal Velasco

Script, Direction & Edition

M^a Milagros García Rujas

Drawings

Julia Díez Higuera
 Gloria M^a Bueno Fernández,
 Alfredo González Liras
 Mercedes Castell Pinilla
 Conchi Cordero de los Ríos
 Leovigildo Flórez Redondo
 Yrasema López Samuel

Collaboration

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