

- **HOUSING AROUND THE WORLD**

### **ITALIAN HOUSES**

*The Italian houses have different types of colors , they are very close to each other and from the opposite side, resulting in a narrow street.*



**HOUSES IN CHINA:** Houses in China are very big with a lot of different colours and weird shapes. They are amazing and very attractive for the tourists.



### **HOUSES IN NETHERLANDS**

*Not far from Amsterdam's Central Station lies IJburg. Hidden in plain view, the city's newest district is somewhat of an undiscovered secret. In fact, IJburg is known better to the people outside of the country rather than the ones who actually live in the Netherlands.*

*Moriam Hassan Balogun, who is originally from the United Kingdom, moved there in 2009 and now considers herself an "international local." She loves IJburg's family friendly atmosphere, the space, and the many cafes and possibilities for work and*

*leisure. It also attracts many business owners and mostly people with liberal political views.*

*IJburg is built on four artificial islands that are connected to each other and the rest of the city via bridges. It has around 21,000 inhabitants, the first of whom moved there in early 2002. But the district still isn't completely built. Though the goal was to finish building IJburg by 2012, that has not happened due to environmental concerns and slow uptake of houses. When finished, it will offer 18,000 homes for 45,000 people and create around 12,000 jobs.*



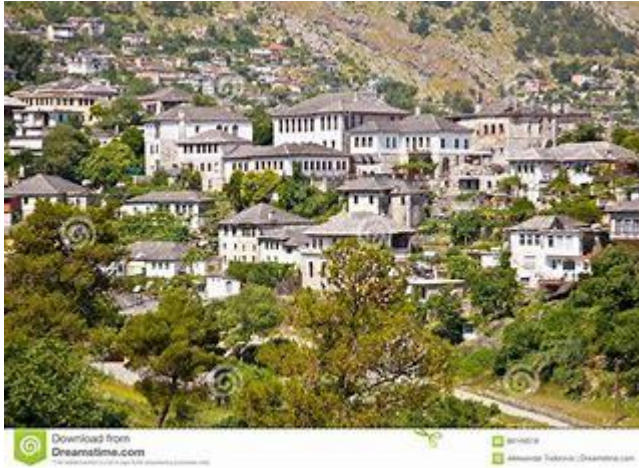


### ALBANIAN HOUSES (Gjirokaster)

**Gjirokastër** is a city in southern Albania, in a valley between the Gjerë mountains and the Drino, at 300 metres above sea level. Its old town is a UNESCO World Heritage Site, described as "a rare example of a well-preserved Ottoman town, built by farmers of large estate". The city is overlooked by Gjirokastër Fortress, where the Gjirokastër National Folklore Festival is held every five years. It is the birthplace of former Albanian communist leader Enver Hoxha, and author Ismail Kadare.







- **LOCAL FOOD IN VARIOUS COUNTRIES**

### **Italian food**

*The most famous dishes of Italian cuisine are pasta and pizza*

**Italian cuisine** is a Mediterranean cuisine consisting of the ingredients, recipes and cooking techniques developed across the Italian Peninsula since antiquity, and later spread around the world together with waves of Italian diaspora.

Significant changes occurred with the colonization of the Americas and the introduction of potatoes, tomatoes, capsicums, maize and sugar beet - the latter introduced in quantity in the 18th century. Italian cuisine is known for its regional diversity, especially between the north and the south of the Italian peninsula. It offers an abundance of taste, and is one of the most popular and copied in the world. It influenced several cuisines around the world, chiefly that of the United States.

Italian cuisine is generally characterized by its simplicity, with many dishes having only two to four main ingredients. Italian cooks rely chiefly on the quality of the ingredients rather than on elaborate preparation. Ingredients and dishes vary by region. Many dishes that were once regional have proliferated with variations throughout the country.

Some typical Italian gastronomic products in a window display in Imola.



These are the most famous Italian foods:

Pasta



Pizza:



Risotto:



Lasagna:





## CHINESE FOOD

Chinese cuisine is an important part of Chinese culture, which includes cuisines originating from the diverse regions of China as well as from Overseas Chinese who have settled in other parts of the world. Because of the Chinese diaspora and historical power of the country, Chinese cuisines have influenced many other cuisines in Asia, with modifications made to cater to local palates. Chinese food staples such as rice, soy sauce, noodles, tea, chili oil and tofu, and utensils such as chopsticks and the wok, can now be found worldwide.

The preferences for seasoning and cooking techniques of Chinese provinces depend on differences in historical background and ethnic groups. Geographic features including mountains, rivers, forests, and deserts also have a strong effect on the local available ingredients, considering that the climate of China varies from tropical in the south to subarctic in the northeast. Imperial royal and noble preference also plays a role in the change of Chinese cuisines. Because of imperial expansion and trading, ingredients and cooking techniques from other cultures have been integrated into Chinese cuisines over time.



## TRADITIONAL FOOD IN RUSSIA

### Solyanka

**There are three basic types of solyanka, with the main ingredient being either meat, fish, or mushrooms. All of them contain pickled cucumbers with brine, and often cabbage, salted mushrooms, potatoes, smetana (sour cream), and dill. The soup is prepared by cooking the cucumbers with brine before adding the other ingredients to the broth.**

- For meat solyanka, ingredients like beef, ham, sausages, chicken breast together with cucumber pickles, tomatoes, onions, olives, capers, allspice, parsley, and dill are all cut fine and mixed in a pot. The broth is added, and heated for a short time on the stove, without boiling.**

- Fish solyanka is prepared similarly, but soup vegetables are cooked in the broth. The meat is replaced with fish such as sturgeon, salmon, and freshwater crayfish. Finally, some lemon juice is added to the soup.
- For mushroom solyanka, cut cabbage is heated in butter together with vinegar, tomatoes, cucumber pickles, and a little brine. Separately, mushrooms and onions are heated, and grated lemon zest is added. Cabbage and mushrooms are added in layers, breadcrumbs and butter are added, and the soup is briefly baked.

Solyanka is also popular in the former East Germany (the current German states of Brandenburg, Mecklenburg-Vorpommern, Saxony, Saxony-Anhalt, and Thuringia, along with the eastern half of Berlin), where it is commonly found in restaurants and available in canned form in grocery stores. (The German transliteration is *Soljanka*.) This practice stems from the era when Soviet troops were stationed in the GDR, and *Soljanka* was found on the menu at many East German restaurants. German Chancellor Angela Merkel, who was raised in East Germany, is fond of Solyanka.

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- **TRADITIONAL COSTUMES**

***Hanfu*** is a term used for the historical styles of clothing worn in China. Traditionally, the *hanfu* consisted of a robe or shirt worn as the upper garment, with a pleated skirt commonly worn as the lower garment. Following the Han dynasty, this clothing had developed into a variety of styles utilising fabrics that encompassed a number of complex textile production techniques, particularly those used to produce silk. Han Chinese clothing has influenced the traditional clothing of many neighbouring cultures, and directly led to the development of the Japanese kimono, Korean hanbok, and the Vietnamese áo giao lĩnh.

Han clothing comprises all traditional clothing classifications of the Han Chinese with a recorded history of more than three millennia. From the beginning of its history, Han clothing (especially in elite circles) was inseparable from silk, supposedly discovered by the Yellow Emperor's consort, Leizu. The Shang dynasty (c. 1600 BC – 1000 BC), developed the rudiments of historical Chinese clothing; it consisted of a *yi*, a narrow-cuffed, knee-length tunic tied with a sash, and a narrow, ankle-length skirt, called *chang*, worn with a *bixi*, a length of fabric that reached the knees. Vivid primary colors and green were used, due to the degree of technology at the time.

The dynasty to follow the Shang, the Western Zhou dynasty, established a strict hierarchical society that used clothing as a status meridian, and inevitably, the height of one's rank influenced the ornateness of a costume. Such markers included the length of a skirt, the wideness of a sleeve and the degree of ornamentation. In addition to these class-oriented developments, Han Chinese clothing became looser, with the introduction of wide sleeves and jade decorations hung from the sash which served to keep the *yi* closed. The *yi* was essentially wrapped over, in a style known as *jiaoling youren*, or

wrapping the right side over before the left, because of the initially greater challenge to the right-handed wearer (people of Zhongyuan discouraged left-handedness like many other historical cultures, considering it unnatural, barbarian, uncivilized, and unfortunate).

Elements of Han Chinese clothing have also been influenced by neighbouring cultural clothing, especially by the nomadic peoples to the north, and Central Asian cultures to the west by way of the Silk Road.





**CHINESE CLOTHING:** Chinese clothing describes both the ancient and modern variations of indigenous Chinese dress as recorded by the artifacts and traditional arts of Chinese culture. Chinese clothing has been shaped through its dynastic traditions, as well as through foreign influences. Chinese clothing showcases the traditional fashion sensibilities of Chinese culture traditions and forms one of the major cultural facets of Chinese civilization.





## **Italian Traditional Costumes:**

*Their colorful costumes will definitely catch your eye. Women wear colorful embroidered skirts and bodices over light-weight chemises or blouses, with elaborate hats decorated with flowers or fruit. Men's traditional clothing tends to be simpler, but doesn't lack from attention to detail, with embroidery and metal buttons and pins. These costumes evolved from simpler peasant dresses in the Middle Ages.*

*Italian peasants wore practical clothing for their daily activities, with simple pants and shirts for the men and blouses and skirts for the women, sometimes with a bodice. Most items were made from simple fabrics, wool being very common. Color selection was limited to inexpensive gray and black dyes. One notable traditional Italian fabric is a waterproof type of wool called orbace. Even the uniforms of Mussolini's infamous Black Shirts were made from orbace.*

*Peasant women wore hats that covered the head with a square, flat section that curved or angled down to cover the back of the head and the neck. The flat top helped the women carry baskets to market. This style eventually evolved into hats with artificial flowers or fruits worn by upper class women, mimicking a peasant carrying a basket on her head.*

*The clothes worn by wealthy Italian women looked like peasant garb, but they used richer fabrics like silk and velvet. The rich also had access to colorful dyes, so the color palette varied more widely. Upper-class Italian women also tended to wear more jewelry than peasants.*

*However, for special festivals even peasant women had beautiful dresses and bodices. These were dyed in bright colors, hand-crafted with detailed embroidery and sometimes used better fabrics. The dresses were passed from mothers to daughters for generations. Because many of the special events the dresses were worn for were harvest festivals, food and nature themes are prevalent in the design. Later, the Catholic Church co-opted these celebrations and turned them into saints' days, so Christian themes appear often as well.*



Students from B1 class who participated in the project

ΑΓΑΔΗΣ ΗΛΙΑΣ

ΒΟΝΓΚΛΗ ΚΥΡΙΑΚΟΣ

ΔΗΜΗΤΡΟΠΟΥΛΟΥ ΕΥΦΡΟΣΥΝΗ

ΔΙΠΛΑΡΗ ΑΝΑΣΤΑΣΙΑ

ΖΕΥΓΟΛΑΤΑΚΟΣ ΑΝΔΡΕΑΣ

ΖΗΣΑΚΗΣ ΗΡΑΚΛΗΣ