

LEONARDO DA VINCI 2013 - 2015 PROJECT

Intercultural
Eventmanagement
and Training



LEONARDO-DA-VINCI Project

Intercultural
Eventmanagement
and Training

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-  Ayse Kat (*Kültür Sanat Eğitim Akademi Derneği*) April 2014
-  Guy Khalepski (*Elephant Music*) June 2014
-  Peter Dohmen (*GFWH GmbH*) February 2015
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INNSBRUCK

DECEMBER 2013

Innsbruck is the provincial capital of Tyrol and the fifth largest city in Austria by population. It has twice hosted the Winter Olympics and was one of the host cities in the 2008 European Football Championships. This beautiful alpine destination, with its historical buildings, breathtaking scenery and snow-capped mountains, is one of the most wonderful places to visit in Europe.





EVENTS

KRAMPUS DAY (5TH OF DECEMBER)

The Krampus is a scary figure in the company of Saint Nicholas of advent traditions in Bavaria, Austria, Hungary.

Krampusstag is the 5th December, while the feast of Saint Nicholas falls on December 6 (Nikolotag); usually but both figures appear together on the evening of 5 December, but partly also on 6 December.

During Nicholas bestowed the good children, the naughty be punished by Krampus.

Normally, the figure of the Krampus is vested with the following utensils:



- Jacket and pant suit from sheep or goatskin bottles
- wooden mask from pine or linden wood carved, with goat, Capricorn or Aries horns
- cowbells. Attached to a belt at the back. Sometimes, regionally there is a chain to rattle.
- a horse tail or shelving





TASTING INNSBRUCK...



WIENER SCHNITZEL
VIENNESE SCHNITZEL

Ingredients:

4 escallops of around 120 grams each

To apply the breadcrumbs:
flour
2 eggs
breadcrumbs
salt & pepper
oil or lard for frying

The escallops will need to be pounded until the meat is around a 1/4 of an inch thick. Make sure to trim the edges of the meat carefully.

Lightly season the escallops with salt and pepper. You will need three shallow bowls - 1 for the eggs, 1 for flour and 1 for breadcrumbs. Dip the escallops in the flour first, then in the whisked egg and then in the breadcrumbs. Be careful to ensure that the entire escalope is completely covered with the breadcrumbs.

Place the escallops in a hot frying pan, the oil in the pan should be deep enough that the schnitzel's float whilst cooking. Cooking time should not be more than 4 minutes for each side. Remember to serve hot with fresh lemon and potato salad Viennese style!



HOTWINE

Ingredients:

6 pieces cloves
4 tablespoons granulated sugar
1 piece of orange
1 liter of red wine
3 pieces of cinnamon sticks
1 piece of lemon



1. Heat first red wine with spices and citrus zest of the orange and a lemon 1 hour, but do not boil.
2. After that let stand for at least half an hour the mulled wine. Then pour through a sieve, and possibly before drinking warm again.



DURING THE MEETING...



Swarovski Crystal World

Ski Jumping Trampoline in Bergisel





Planning next visit



Sofia is the capital and the largest city of Republic of Bulgaria. It has 1,246,791 people.

It is the 15th largest city of the European Union. Sofia is in the west of Bulgaria. Sofia is one of the oldest capital cities in Europe; the history of Sofia dates back to the 8th century BC. Many of the major universities, cultural institutions, and businesses of Bulgaria are concentrated in Sofia.

SOFIA

JANUARY 2014





EVENTS

Bulgarian tradition of masquerade rituals Masquerade rituals come from old pagan times and are still alive in the Bulgarian folklore tradition. Bulgarian masquerade games are mainly interwoven in the contexts of the holidays between Christmas and Easter. In different regions of Bulgaria men put on masks around New Year, during the twelve days of Christmas (Christmas till Epiphany), on Sirni Zagovezni (the Sunday before Lent), and on Todorova Nedelia (the Sunday before the start of the Easter Fast).

In Western Bulgaria, the people who perform these Survakari while those who participate in the pre Kukeri. The symbolic meaning of the winter and preluded to the end of the old year of nature for new life. These rituals represent the wish for a rich harvest, health and fertility for humans and farm animals. They are intended to chase away the evil spirits and prepare people for a new beginning.

The dance of the masked men is a mystic unity of rhythm, sound, and color. They move in a special step. Wearing impressive masks and unique costumes they fill the air of the villages with the sounds of hundreds of bells and whispered blessings wishes for prosperity. The mask, according to folklore beliefs, protects from the harmful influence of impure powers. Bulgarian ritual masks are a rich source of information on the country's various ethnographic regions. The sounds of the bells hanging from the belts of the dancers are said to reinforce the protective properties of the masks. There are all kinds or characters in the group of masked people. Traditionally, no women are allowed to take part as all roles are played by men wearing different masquerade costumes.

As the masquerade tradition in Bulgaria is still alive, it is subject to constant change. It takes on new symbols and images and the once strict requirements towards the age and sex of the participants tend to relax. Since the days of the Bulgarian Cultural Revival characters from the neo folklore culture have started to appear in the rituals. Significant political changes and social issues still produce parodies of representatives of different social classes. Nowadays the minimum requirement for participation is having the willingness to take part, therefore it is not uncommon to see toddlers walking side by side with 70-year carnival veterans and women and young girls who feel part of the tradition put on masks and costumes and go out with the rest of the bunch.

The masquerade games of today have dual nature. On one hand, in accordance with the tradition, they are still performed on the traditional day and in the traditional location every year, but on the other, they have taken on an element of show and competition and are now adapted for the stage and for the audience attending the ever increasing number of carnivals and festivals in Bulgaria and abroad.

Only at the festival in Pernik will you see masks from every ethnographic region of the country and only here will you get to know the different regional variants of masking. Every spectator who has been touched by the dance and the masks of the participants will feel their rejuvenating effect and will be immersed in this ancient tradition.



TASTING SOFIA...



MUSAKA

Ingredients:

- 400 g minced meat - mixed (beef 40% and pork/lam 60%)
- 700 g potatoes, diced
- 1 carrot, grated
- 250 g tomato paste/ canned tomatoes
- 1 large onion, cut into small cubes
- 4 cloves of garlic, sliced
- 2 tbsp oil
- savory, basil, salt, pepper, paprika, parsley

For the topping

- 1 bucket of yogurt – 400 g
- 2 eggs
- pinch of salt

Cooking instructions:

- Fry in oil the onion, minced meat, garlic and grated carrot.
- Add tomatoes and season to taste with savory, basil, salt, pepper, paprika and parsley
- Put the diced potatoes to boil in the same pot, and fill with enough water to be covered
- When they are almost ready cooked, put the mixture into a deep pan and bake until ready (about 30 minutes) in a moderate oven (by 180-200 degrees)
- Removing the pan from the oven and put the topping
- Prepare the topping by mixing the products for the topping until you get a homogeneous mixture
- Bake for a another few minutes (about 10 -15) until the topping gets in gold-brown color.



LIMONADA

Ingredients:

- 10 lemons
- Water, from half a liter to two. You may use soda water
- Sweetener- about 300 g of sugar or 200 ml sugar or maple syrup.
- 1 stick cinnamon
- For the improvement of the taste you may add some mint leaves

Instructions:

- Lemons are peeled, cut in two and drained of their juice.
- Water is poured into a pot and then boiled. Add the lemon zest, cinnamon and sweetener.
- Everything boils for ten minutes and then the pot is removed from the heat.
- Cool off the mixture and then filter.
- Add the lemon juice and place the lemonade in the refrigerator to completely cool off.
- The amount of lemon juice and sweetener used depends on personal preferences and tastes.
- You can keep the lemonade in the refrigerator, but it is not desirable to stay for long because it will lose its scent and taste qualities.





Planning next visit



ADANA

APRIL 2014

Adana is a large city in southern Turkey and a major agricultural, industry and commercial center. It is the fifth most populous city in Turkey. The city is situated on the Seyhan River, 30 kilometres (19 miles) inland from the Mediterranean Sea, in south-central Anatolia. It is the administrative seat of the Adana Province and has a population of 2.1 million, making it the most populated city of the region. Adana-Mersin metropolitan area, with a population of over 6 million, stretches over 70 kilometres (43 miles) from east to west and 25 kilometres (16 miles) from north to south; encompassing the cities of Mersin, Tarsus and Adana.

Adana lies in the heart of Çukurova, a geographical, economical and cultural region that covers the provinces of Mersin, Adana, Osmaniye, and Hatay. Home to approximately six million people,[2] the region is mostly a large stretch of flat, fertile land regarded as one of the most agriculturally productive areas of the world.





E V E N T S

APRIL ORANGE Blossom CARNIVAL

WHY IS CARNIVAL ORGANISED IN ADANA IN APRIL?

Adana is one of the most beautiful cities in April...
The beautiful smell of orange blossoms flood its streets...
Orange blossoms have an enchanting smell...

It cleanses your soul...
You feel younger...
You become purified...

It gives you the energy to start a great many things from scratch...

The most beautiful month of Spring comes, all the orange trees wear their white dress... The Orange Flower Carnival was planned first in 2013 in the second weekend of April when all the orange trees blossom.

This was the Turkey's first street Festival.

WHY WAS THIS CARNIVAL ORGANISED?

•To initiate a cultural and tourism movement in Adana in order to 'Create a Brand City' by combining the strength of civil initiatives and local governments; and
•Create public awareness about this event's contribution to the economy thanks to the boom in the city's culture and tourism.

CARNIVAL MOTTO IS: In Adana in April!

IN THE FIRST- SECOND YEAR OF CARNIVAL

Although it was the carnival's first year, around 15 thousand people walked arm in arm in the parade dressed up in special costumes and make-up. Throughout the carnival 39 activities were organised across different parts of the city. On the opening day of the carnival and the following weekend, people who saw the streets of Adana felt as if they were in another country. As we marched in the parade, we saw people saluting us with tears of joy and happiness from the sidewalks, their balconies and offices. Thousands of people from all over Turkey and even abroad flocked to Adana for this carnival. Everyone was greeted with special treats at the airport. The main streets of the city were adorned with special decorations and lighting.

Co-funded by the Lifelong Learning Programme

- Fifteen thousand people from Adana and all corners of Turkey participated in the carnival parade and events.
- Throughout the carnival, people watched 39 events and performances, all of which were organised by the public amateurishly and without any budget.
- Following the parade, 15 thousand people from Adana and all across Turkey watched the opening event at Istasyon Meydanı (Station Square)

•As part of the carnival events, an NGO made a Guinness World Records attempt on second day and broke a record. A total of 24 thousand drawings about peace made by more than 10 thousand children were joined to create the "world's largest drawing mosaic". Adana has made it into the Guinness Book of the World Records...

Citrus fruit is grown in Adana





TASTING ADANA...

Sarma Stuffed Grape Leaves

Ingredients

- 50-60 fresh or preserved grape leaves (+ a few extra to cover the bottom of the pan)
- 1 cup rice
- 2 small tomatoes
- 1 medium onion
- 2 cloves of garlic
- Handful of parsley
- 3/4 cup of water
- 1/2 tsp of dried mint or a few fresh mint leaves
- 1/4 cup of olive oil
- Lemon juice of 1/2 lemon or a few slices lemon to put on top while cooking
- 1 tsp of salca (Turkish mixed paprika/ tomato or pure tomato paste, sundried)
- 1 tsp of ground cumin
- 1 tsp of ground pepper
- 1 tsp salt - if you are using salty preserved grape leaves, then skip adding extra salt as the salca is already salty enough



Cooking Instructions

- Chop the onion, tomatoes, parsley and garlic finely
 - Combine them with the rice and salca. • Add the lemon juice, olive oil, parsley, dried or fresh mint and the spices.
 - Mix all of them finely.
 - Set your rice mixture aside before you go on with rolling/stuffing your sarma. Meanwhile start rinsing your grape leaves.
 - Put about two teaspoons of the rice mixture on the inside of a leaf, spread out evenly, roll little bit, fold the edges and roll them up again.
 - First make sure to cover the bottom of the pan with the few extra grape leaves. This is to prevent the sarmas from sticking to the bottom of the pan. Then you can start arranging them. It's important that you make sure that there isn't too much space left between the sarmas. Take a special sarma disk or a porcelain plate and put it upside down on top of the sarmas.
 - Add water to the cooking pan (if you are using a plate, do this before you add the water), the water should cover the sarmas, but not or barely touch the sides of your disk or your plate.
 - Put the cooking pan on medium-high heat until the water starts cooking then turn your heat to low and let it simmer for about 30-40 minutes
 - Serve your sarma with Turkish yoghurt and/or some paprika powder sprinkled on top of it!
- Enjoy your meal!

Ayran

Ingredients

- 3 cup plain yogurt
- 1/2 cup water
- 1 tsp salt



Cooking Instructions

- Put all the ingredients in a blender.
- Mix for about 35-40 seconds.
- Pour into glasses. After blending you will see bubbles and that is the best part.
- It makes four portions. Enjoy!

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Planning the next meeting

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PARIS

JUNE 2014

Paris is the capital and most populous city of France. Situated on the Seine River, in the north of the country, it is at the heart of the Île-de-France region, also known as the *région parisienne*. The city of Paris has a population of 2,249,975, while its metropolitan area is one of the largest population centres in Europe, with 12,292,895 inhabitants. Paris was founded in the 3rd century BC by a Celtic people called the Parisii, who gave the city its name. Actually, it is an important centre of commerce, fashion, science, and the arts.



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E V E N T S

Initiated 10 years ago by Serge Malik and Didier Lockwood, The Flee Musette Jazz Festival stands out as being free, its festival atmosphere and many artists who come each year to bring life to breweries and to the streets of Saint-Ouen.

On the menu : On June 14th, on the great stage of Cap Saint-Ouen a great concert will take place that will bring together generations of people and musical styles around Grand Corps Malade, Carmen Maria Vega, Yvan Le Bolloc'h, Didier Lockwood, Les Violons Barbares, Ninine Garcia, Boulou and Elios Ferré.

The audience will also get a chance to be acquainted with the Boula Matari band and see "La Tournée des bars," which will bring together on the afternoon of June 14 and 15 the stars and 29 bands in 29 locations in cafes and Flee market alleys.

Also on the program: the SACEM Young talents contest (on the 15th at 5 pm), exhibitions in various markets (16th) or a big ball with La Guinche, Django Reinhardt square (June 15th at 7 pm).

Enough to spend a few days among friendly people, music and great moment of sharing!



AGENDA 2014

13/06/2014

15h - "Musiciens résidents"

14/06/2014

15h - "Musiciens résidents"

"La fanfare BOULAMATARI"

16h - "Tournée des bars" jusqu'à 19h

19h - Grand Concert

15/06/2014

15h - "Musiciens résidents"

"La fanfare BOULAMATARI"

16h - "Tournée des bars" jusqu'à 19h

17h - Concours SACEM Jeune Talent

19h - Grand bal dansant Place Django Reinhardt

16/06/2014

15h - "Musiciens résidents"

Marché aux Puces



It is one of the largest flea markets in the world. It takes up blocks of space in a neighborhood that is above the city, sort of near Montmartre. There are tons of allées that lead to troves of china, prints, vintage clothes, furs, trunks, jewelry, kitchenware and music.



Boeuf Bourguignon



Description of the recipe

Clean the mushrooms of Paris . Peel the onion and chop finely . Peel the carrots and cut into thin strips .

In a hot frying pan without fat , brown the bacon over high heat until they are golden brown and crispy . Then remove onto absorbent paper .

In the same hot pan with the bacon fat , put the mushrooms and salt , then cook for 3 minutes until well colored . Set aside with the bacon .

In the pan , add the sliced red onion , 1/2 cup water , 1/2 teaspoon of salt , sugar and 20 g of butter . Cook until complete evaporation of the water . Then continue cooking until the sugar caramelizes and makes a brown glaze . Prick the onions with a knife to check for doneness . Cut the beef into cubes of about 3 cm .

In a skillet hot well , pour peanut oil and brown the fillet beef cubes on all sides . Add salt and flour and cook for 1 min . Cook then in a dish .

In the same pan , put chopped onions , thyme , carrots and 1 clove of garlic , salt and deglaze with red wine . Bring to a boil and cook for 5 minutes .

Return beef and bring to a boil , then add the Burgundy trim .

Arrange beef in soup and pour the sauce all plates .

Ingredients

Limb (s) thyme : 1 item (s)
 Keypad (s) beef 150g : 8 item (s) Lardon (s) : 100 g
 Carrot (s) : 4 item (s)
 Small (s) mushroom (s) Paris : 300 g
 Onion (s) Red (s) : 1 room (s)
 Clove (s) Garlic : 1 item (s)
 Onion (s) : 1 room (s)
 Red wine 1 l
 Unsalted butter : 20 g
 Wheat flour : 30 g
 Fine salt 6 clip (s)
 Powdered Sugar : 10 g
 Peanut oil : 5 cl

TASTING PARIS...



Osso Buco

Description of the recipe

Wash tomatoes and cut into 2 . Peel the shallots and chop the mushrooms and Paris . Grate the zest of the orange . Pluck and crush the different herbs .

In a very hot pan , put the olive oil and brown the osso bucco previously seasoned . Cook 2 minutes on each side . Add shallots , orange zest , tomatoes and mushrooms Paris . Put the flour , wait 2 minutes for it colors slightly , add the orange juice and deglaze with white wine . Reduce and add the water . Then let simmer for 30 minutes over low heat .

In a saucepan , bring the milk to a boil with a pinch of salt and add the polenta , stirring constantly for 3 minutes . Finish with butter , herbs and cream .

Put the polenta on the plate , place the osso bucco with pad . if necessary rectify the sauce and pour over all .

Ingredients

Tranche (s) of veal shank for osso bucco : 6 item (s) Tomato (s) cherry (s) : 400 g
 Shallot (s) : 2 item (s)
 Cilantro : 0.25 boot (s)
 Head (s) of Paris : 300 g Wheat flour : 10 g
 Dry white wine : 15 cl Orange (s) : 1 room (s) Water : 50 cl
 Pre - cooked polenta : 200 g Milk 1/2 skim : 1 l
 Full cream : 5 cl
 Olive oil : 5 cl
 Unsalted butter 30 g
 Fine salt 6 clip (s)
 Pepper Mill : 0.25 boot (s) Coarse salt : 30 g
 Parsley : 0.25 boot (s)





Planning next visit



DÜSSELDORF

February 2015

Düsseldorf is the capital city of the German state of North-Rhine-Westphalia and centre of the Rhine-Ruhr metropolitan region with a population of 11 million people. Düsseldorf is an international business and financial centre and renowned for its fashion and trade fairs. Culturally, Düsseldorf is known for its academy of fine arts, its pioneering influence on electronic/experimental music and its relatively large Japanese community. As a city by the river Rhine, Düsseldorf is a stronghold for Carnival celebrations. As the sixth most populous city in Germany by population within city limits and a Larger Urban Zone .population of 1.5 million

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OLD HAG'S DAY

EVENTS

The GFWH GmbH organizes annually common carnival events of various crafts and skilled trades organizations on the occasion of the beginning of each years' carnival highlights, the so called ,Altweiber' (Old Hag's Day) on ,schmutziger Donnerstag' (dirty Thursday). This festivity usually ends up in an event at the Chamber of Crafts and Skilled Trades in Dusseldorf and in Dusseldorf's .historic center

Respecting the migration background of the involved organization's employees it is essential to consider intercultural aspects organizing this event. Furthermore Altweiber with its diverging regional characteristics is an perfect opportunity to study German language's history. Most calls of Rhenish Carnival Organizations (Alaaf, Helau, Halt Pol,...) are usually medieval based and .represent very interesting aspects of historical backgrounds

Carnival covers a period of three months. That's why it is called the "fifth season" in Germany. Traditionally it starts at the St. Martin's Day, the 11th November at 11.11 o'clock. Highlight of the celebrations are the days before the Christian Lenten season, beginning with "Women's . Shrovetide" and ending six days later on Ash Wednesday

Although carnival was mentioned in Cologne as early as 1341, it had no great importance and was only sporadically celebrated, until the first carnival company of Cologne was launched in 1823, called "festive organizing committee". In subsequent years, such committees were established in .other cities such as Aachen, Bonn and Dusseldorf



The Women's Shrovetide, called "Altweibertag" or "Weiberfastnacht", heralds the street carnival. On this day, many shops are closed in most Carnival strongholds of the Rhineland like Cologne and Dusseldorf, and the inner cities are filled with partying people all day. The women overtake the symbolic sovereignty and conquer the City Hall in some cities. Tie straps as symbols of male authority are being cut with scissors, consolation is most a "Bützje", a kiss on the mouth with pursed lips

Originally Weiberfastnacht was a pagan ritual in which the winter should be expelled. In the Dark Ages Weiberfastnacht became part of the carnival. However, the rites on that day transformed over time: While the women had thrown road grime at each other in the Dark Ages, Weiberfastnacht had gained not until the 19th century its present meaning



Pickled herring with fried potatoes

Ingredients for pickled herring
 doubled herring filets 6
 grams of sour cream 400
 table spoons of mayonnaise 2
 table spoons of mustard 1
 small onions 2
 gherkins 2
)apples (sour, e.g. Boskoop 2
 Esslöffel Mayonnaise 2
 table spoons of sugar 2
 Pepper and salt
 lemon juice

Stir a salad sauce of sour cream, mayonnaise and mustard. Cut the herring filets into small pieces. Cut the gherkins and onions in small cubes. Peel the apples, remove the seeds and cut them into quarter pieces. Slice the quarter pieces. Add all ingredients into the salad sauce, add sugar, salt and lemon juice .to taste. Leave to infuse for 2 to 4 hours



Ingredients for fried potatoes
 grams of raw potatoes 800
 vegetable oil, butter oil, margarine or shortening
 salt and pepper
 bacon
 onions
 herbs to choose (marjoram, oregano, parsley, bell pepper, fresh ...)
 herbs

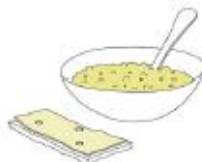
Peel the potatoes and slice them in pieces of 0,5 cm thickness. Wash the pieces. Put dripping into a hot pan. Add potatoes into the pan and roast for about 10 minutes, shift regularly. Important: The slices should lie next to each other, not one upon the other to roast them even. Cover the pan for 10 minutes, afterwards open the pan to continue roasting. Prick with the knife point to test the grade of cooking. Eventually add more dripping if potatoes absorb a lot. When potatoes are almost well done, add onions. Be careful so that the onions do not get black. As soon as all potatoes look golden-brown all around they are well done. Now salt and pepper to taste. .Add bacon and herbs on demand

...TASTING DÜSSELDORF

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Good and solid pea soup

Ingredients
 grams of dry peas 150
 liters of water 1/2
 grams of bacon 150
 grams of leek, cut in thin rings 100
 grams of carrots, cut in small cubes 100
 grams of peeled celery 50
 grams of potatoes, cut in small cubes 150
 bay leaf 1
 onion, cut in small pieces 1
 soup spoon oil 1
 milliliters of bouillon 250
 pepper
 grams of Buckhurst 150



.Soak the peas overnight in 1/2 litres of water
 Cook the peas the next day in this water. Add bacon after 30 minutes and cook for another 30 minutes. Add leek-, carrot- and potato-pieces as well as the bay leaf. Take a small pan and roast the pieces of onions gently in hot oil, afterwards add them to the .soup. Add the peeled celery. Now add the bouillon and cook for another 30 minutes Afterwards take away the peeled celery, the bay leaf and the bacon. Now purée the soup with a pounder slightly. Now cut the bacon into small pieces and give it together with pieces of Buckhurst into the soup. Add pepper to taste. Salt is not necessary due to bacon and Buckhurst. Finally steep the soup for another 30 minutes on low heat. Stir !once in while. Serve hot. Bon appetite

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Planning the next meeting

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VÉLEZ MÁLAGA May 2015



Vélez-Málaga is a municipality and the capital of the Axarquía comarca in the province of Málaga, in the Spanish autonomous community of Andalusia. It is the most important city in the comarca. Locally it is referred to as Vélez. Vélez Málaga is the headquarters of the Commonwealth of Municipalities of Costa del Sol-Axarquía. The . municipality forms part of the Costa del Sol region

Vélez-Málaga itself is a market city and bustling market town and supply centre for the regions farmers 4 km inland from Torre del Mar but unlike . the coastal resort not dominated by the tourist industry

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EVENTS

In Andalucia, there's a party every day - whether it's to celebrate a harvest (mostly in the autumn - grapes, olives) - a Saint's day, or the town's own annual feria, when every town and village puts on a show, with "casetas" (stands), sherry and dancing. Over 3,000 fiestas are celebrated every year in Andalucia, including fairs, pilgrimages, carnivals, mock battles between Moors and Christians and religious processions, throughout the 800-odd communities of the region.

The annual Malaga fair in August is an exuberant week-long street party with plenty of flamenco and 'fino'(sherry).The fair commemorates the re-conquest of the city by Isabella and Ferdinand in 1487 and traditionally runs from Saturday to Saturday on the third week in August.

This castanet-clicking fiesta starts off with a bang, literally, with an impressive fireworks display in the park which can be seen for miles around.



The following day the people take to the streets, the flamenco dresses, to dance, drink and, generally, traditional dance of Andalucia is called 'Sevillanas' distinct dances with plenty of finger-clicking, foot-stomping, all, feeling. This is where 'dancing in the street' can spontaneously 'en vida' which is really the only way to enjoy it.

The latter is an immense precinct to the west of the Palacio de Congresos building where various associations meet.

The "casetas" (stands) are also where many businesses meet between local Malagueños who have closed their offices.

The Andalusian feria is celebrated in the majority of villages at some time between Spring and Autumn. It means far more than a holiday from work. Some, like Seville, and, particularly Seville are rich and glittering affairs. Others, of visitors while others, such as the feria of Torremolinos, are a far smaller version; an exuberant one where everyone knows everyone and relatives who have returned to join their families in the all familiar atmosphere.



Paella

Ingredients (Serves 6)

cloves garlic finely chopped 2
large Spanish onion, finely diced 1
red pepper, diced 1
570ml/1pint (Spanish short-grain) rice
tsp paprika 1
125ml/4fl oz dry white wine
litres/2 pints chicken stock, heated with ¼ tsp saffron strands 1.2
chicken thighs, each chopped in half and browned 8
small clams and 18 mussels cleaned 18
110g/4oz fresh or frozen peas
large tomatoes, de-seeded and diced 4
125ml/4fl oz good olive oil
head garlic, cloves separated and peeled 1
jumbo raw prawns, in shells 12
450g/1lb squid, cleaned and chopped into bite-sized pieces
tbsp chopped flatleaf parsley and lemon 5
Salt and freshly ground black pepper



...TASTING VÉLEZ MÁLAGA

:Preparation method

Heat half the olive oil in a paella dish or heavy-based saucepan. Add the garlic, onion and pepper and heat until softened. Add the rice, and stir until all the grains of rice are nicely coated and glossy. Now add the paprika and dry white wine and when it is bubbling, pour in the hot chicken stock, add the chicken thighs and cook for 5-10 minutes

Now place the clams and the mussels into the dish with the join facing down so that the edges open outwards. Sprinkle in the peas and chopped tomatoes and continue to cook gently for another 10 minutes

Meanwhile, heat the remaining oil with the garlic cloves in a separate pan and add the prawns. Fry quickly for a minute or two then add them to the paella. Now do the same with the squid and add them to the paella too. Scatter the chopped parsley and the lemon over the paella and serve immediately

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Gazpacho

It is cool, refreshing and flavorful start to a meal on a hot summer day.

Ingredients (Serves 4)

- 100g slightly stale crusty white bread, soaked in cold water for 20 minutes.
- 1kg very ripe tomatoes, diced.
- 1 ripe red pepper and 1 green pepper, deseeded and diced.
- 1 medium cucumber, peeled and diced.
- 2 cloves of garlic, peeled and crushed.
- 150ml extra virgin olive oil.
- 2tbsp sherry vinegar.
- Salt, to taste.



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FESTIVALS AND EVENTS SEEN
: BY STUDENTS

- Krampus Day – Innsbruck
- Surva Festival – Sofia
- Blossom Carnival – Adana
- Jazz Festival – Paris
- Old Hag’s Day - Düsseldorf
- Feria and traditions – Vélez Málaga





This Project is based on a comprehensive research in the field of intercultural event management training, enhanced with the information shared between participants, on the status quo in their respective countries partners found. The project idea is a know-how transfer in the field of event management and training in the following countries: Austria, Bulgaria, France, Germany, Spain and Turkey. We would like to learn from different intercultural points of view at personal and institutional level



LEONARDO-DA-VINCI Project 'Intercultural Eventmanagement and Training'

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This Project is based on a comprehensive research in the field of intercultural event management and event management training, enhanced with the information shared between participants, on the status quo in their respective countries partners found. The project idea is a know-how transfer in the field of event management and training in the following countries: Austria, Bulgaria, France, Germany, Spain and Turkey. We would like to learn from different intercultural points of view at personal and institutional level.