



The Education Passport

Discover a little more about
the market and the world.



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1. Christmas Market

A Christmas market, also known as Christkindlmarkt, Christkindlesmarkt, Christkindlmarket, and Weihnachtsmarkt, is a street market associated with the celebration of Christmas during the four weeks of Advent.

Christmas markets first began in Germany and Austria, but are now held in many other countries. The history of Christmas markets goes back to the late Middle Ages in the German-speaking part of Europe. The Vienna “December market” dates back to 1294.

In many towns in Germany and Austria, Advent is usually celebrated with the opening of the Christmas market or “Weihnachtsmarkt”.

In southern Germany and Austria it is sometimes called a “Christkind(e)l(s)markt” (German language, literally meaning “Christ child market”). The markets are often held in the town square and they sell food drink, and seasonal items from open-air stalls, accompanied by traditional singing and dancing.

On opening nights (and in some towns more often) onlookers welcome the “Christkind”, or boy Jesus, acted out by a local child.

Christmas markets are now becoming a tradition in the UK and Ireland. Market Place have Christmas Markets in Belfast, Exeter, Glasgow, Newcastle and Plymouth all open in November and closing before Christmas. They sell all the traditional foods as well as some popular new ones such as crepes and hog roast. They also celebrate the city or town they in by selling local crafts.



2. Wordsearch

T	G	W	C	A	B	E	D	U	C	A	T	I	O	N	R	V	J	E	N	G	L	A	N	D	G	Y
R	D	G	F	S	R	G	B	K	X	D	G	Y	K	J	I	P	K	R	H	G	Z	X	A	H	O	K
A	F	E	F	K	H	O	G	R	O	A	S	T	F	R	J	K	N	G	L	O	B	A	L	F	I	C
D	A	G	I	D	A	G	I	J	L	V	C	R	C	D	R	Y	H	J	U	D	Z	C	J	F	G	H
I	L	O	I	R	E	L	A	N	D	G	F	E	G	A	T	N	A	S	H	Y	S	H	K	C	J	R
T	G	Q	J	K	M	V	X	F	S	H	Y	E	S	G	O	J	U	I	E	F	H	G	Y	R	I	I
I	U	R	T	W	E	Z	X	C	G	R	E	E	F	D	U	J	L	M	N	H	G	R	J	E	A	S
O	J	T	M	A	P	A	C	B	B	H	A	U	S	T	R	I	A	L	O	I	H	F	U	P	D	T
N	D	H	G	A	S	D	H	K	L	U	V	N	X	C	Y	Y	N	A	M	R	E	G	Y	E	E	K
A	S	D	U	J	K	L	S	E	E	A	C	H	N	M	T	J	V	X	D	V	T	Q	A	S	A	I
H	C	D	H	L	O	V	B	M	X	T	H	T	K	M	F	T	N	E	V	D	A	O	M	P	G	N
T	J	L	C	O	N	T	I	N	E	N	T	A	L	F	G	T	F	D	J	K	L	P	K	J	F	D
D	W	Q	R	T	C	F	H	J	T	N	F	C	Z	D	X	F	H	U	L	T	H	Y	D	A	S	L
S	Q	W	H	L	P	H	B	D	E	C	Z	P	L	X	G	U	I	S	V	S	S	P	A	I	N	M
A	T	Q	A	S	X	O	H	H	R	K	L	N	B	Z	H	U	K	V	R	R	T	F	C	D	S	A
S	R	R	C	E	G	L	Y	I	O	U	Q	W	G	L	A	S	G	O	W	U	A	X	V	C	V	R
P	F	G	S	C	Y	L	W	E	R	T	Y	O	P	A	D	F	K	Y	H	W	I	G	C	H	J	K
A	G	N	H	N	D	A	I	P	L	S	K	Z	S	G	X	R	I	E	C	T	Y	Z	H	J	I	T
E	N	K	M	A	F	N	H	Q	C	H	R	I	S	T	M	A	S	H	W	A	E	R	E	H	T	K
L	M	L	Q	R	Y	D	Y	S	F	G	E	F	P	H	A	T	J	H	Y	R	D	L	E	W	A	D
L	L	A	Y	F	O	O	D	Q	D	K	M	R	B	G	R	U	R	S	G	B	M	G	S	H	L	J
A	A	F	H	Y	I	O	Q	X	C	G	H	K	I	O	K	F	A	U	C	Y	I	G	E	N	Y	I
D	S	E	U	R	O	P	E	S	N	S	E	R	M	A	E	T	Z	S	H	R	Z	N	G	E	B	V
R	T	H	P	E	U	E	W	R	B	E	L	F	A	S	T	U	F	E	J	D	J	B	F	H	C	D
F	A	E	S	M	D	H	Z	N	F	Y	G	O	D	E	F	G	B	J	O	C	I	L	O	N	A	C
H	Q	F	H	I	E	R	U	D	O	L	P	H	P	J	D	Q	N	H	P	F	E	M	D	H	Q	P
J	T	E	U	P	Y	G	S	R	P	G	T	H	H	E	N	P	R	K	J	H	O	S	E	F	C	K
T	R	A	D	E	R	S	W	Q	A	U	S	O	I	A	P	A	N	C	A	K	E	S	F	Q	O	I
F	H	O	H	C	D	O	J	R	H	F	Y	G	U	T	P	O	R	T	U	G	A	L	R	T	O	H
R	A	E	L	T	S	A	C	W	E	N	T	D	L	G	A	W	Y	G	Z	J	U	D	S	W	F	C

Words to find...

Christmas

Ireland

Map

Advent

Market

Exeter

France

Jesus

Education

Glasgow

Food

Austria

Tour

Newcastle

Pancakes

Hog Roast

Traders

Bratwurst

Crepes

Europe

Continental

Paella

Canoli

Portugal

Spain

Global

Tree

Holland

Germany

Santa

Tradition

England

Italy

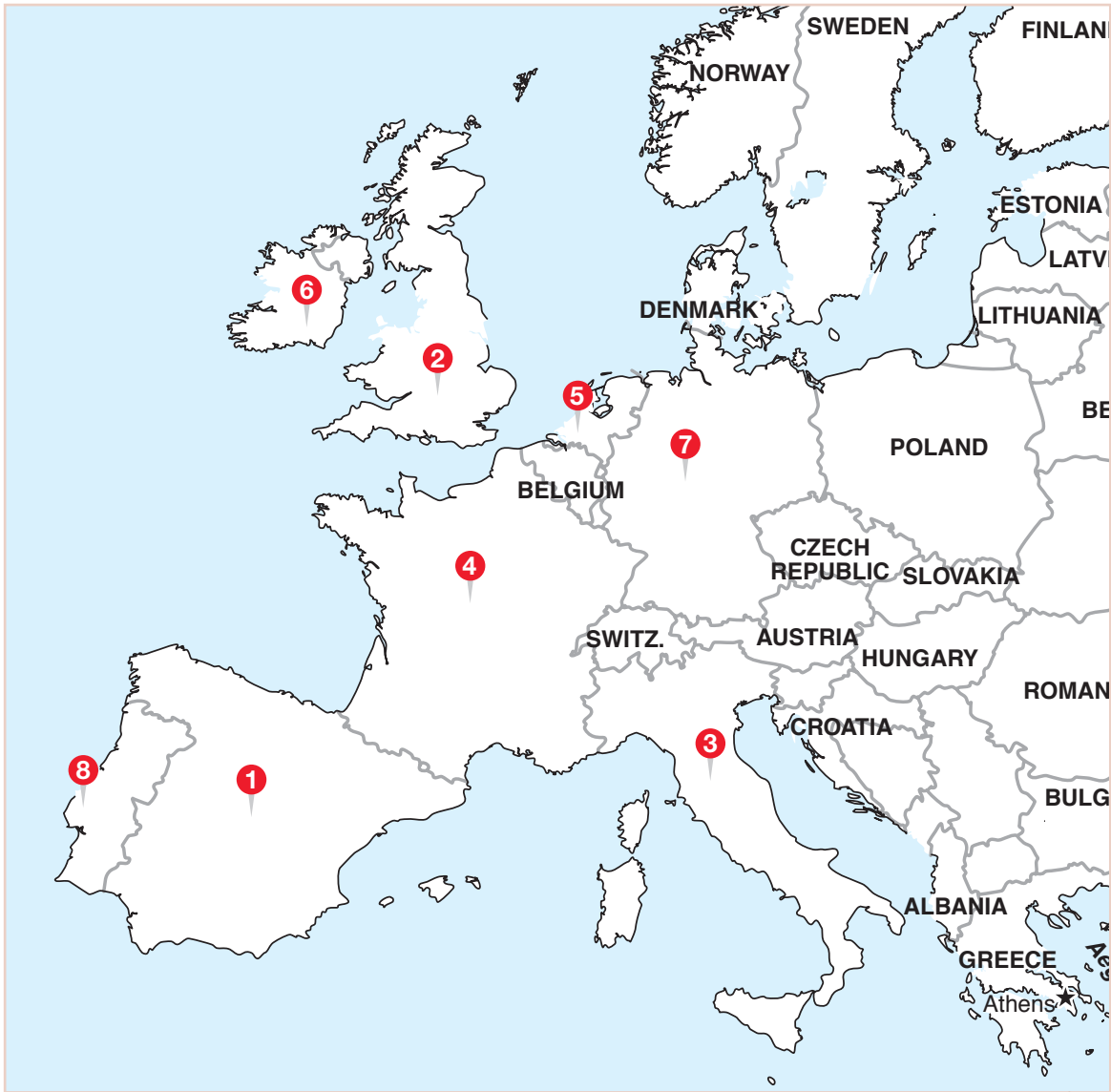
Rudolph

Christkindlmarkt

Cheese

3. Map of Europe

Traders come from around the world to be part of our CHRISTMAS MARKETS – can you guess the countries we have marked?



- | | |
|---------|---------|
| 1. | 5. |
| 2. | 6. |
| 3. | 7. |
| 4. | 8. |

Answers:
1. Spain 2. England 3. Italy 4. France 5. Germany 6. Ireland 7. Holland 8. Portugal

Country: France

Hello: Bonjour

Goodbye: Au revoir



Facts:

❁ The capital is Paris, where the Eiffel Tower stands. It is said that on a clear day, people can see for over 40 miles from the top of the tower.

❁ French food, wine, culture and fashion have influenced people all over the world.

❁ Paris is known for its great art. One of the largest art museums in the world is located in Paris. It is called the Louvre and has over 8 miles worth of art galleries!

Traditional Food:

Some of the finest wine is made in France. The French are also famous for their wonderful food. People all over the world try to copy the delicious menus that were first created in France.

Breakfast in France usually starts with a croissant and bread with jam and butter.

Other meals are served in courses usually beginning with a soup, then the main course, followed by cheeses and pastries for dessert.

How do the French celebrate Christmas?

French children put their shoes in front of the fireplace on Christmas Eve, so that Santa Claus (Père Noël) can fill them with gifts. Candy, fruit, nuts, and small toys are also hung on the tree overnight.



Country: Spain

Hello: Hola

Goodbye: ¡Adiós!



Facts:

- ❁ The capital (and largest city) is Madrid.
- ❁ Real Madrid FC and Barcelona FC are two of the most successful football clubs in the world.
- ❁ World famous artist Pablo Picasso was born in Spain.
- ❁ There are no tooth fairies in Spain. Instead, there is a tooth mouse named Ratoncito Pérez.
- ❁ Spain is 5 times bigger than the UK.

Traditional Food:

Paella - Spanish Rice Dish

Tapas - A variety of small dishes such as meats, patatas bravas and Spanish omelette.

How do the Spanish celebrate Christmas?

In Spain, Santa Claus is called Papa Noel. He does not bring toys to children like he does elsewhere. In fact, in some parts of Spain, children are told that if they are bad Papa Noel will take them away!

The Spanish Christmas generally kicks off on December 22nd with the world's biggest lottery draw: El Gordo (the Fat One).

On January 5th children put their shoes on the doorstep filled with hay or barley for the camels that carry the Three Wise Men.



Country: Italy

Hello: Ciao

Goodbye: Salve



Facts:

❁ Italy is shaped like a boot.

❁ Rome is the capital with a population of 3 million.

❁ Italian is perceived to be a romantic language.

❁ Naples introduced the world to pizza!

❁ The Romans actually mastered plumbing. They started using copper piping and valves and created the aqueducts (bringing water from shores into the cities and towns).

Favourite Recipes:

Pasta - ricotta, pasta bake, spaghetti bolognese, and many other ingredients can be mixed with pasta to make several pasta dishes.

Pizza - oven baked, round bread base, spread with tomato sauce and several toppings including ham and cheese, pepperoni .

Minestrone Soup - A thick traditional Italian soup made with pasta and a large range of vegetables such as onions, carrots, celery, beans and tomatoes.

How do the Italians celebrate Christmas?

Children in Italy believe in a female version of Santa Claus called La Befana, an old woman who flies on a broom and brings presents. According to Italian legend the Three Wise Men asked La Befana for directions to Bethlehem. La Befana was asked to join them but declined three times. It took an unusually bright light and a band of angels to convince La Befana that she must join the Three Wise Men, but she was too late. She never found the baby Jesus and has been searching ever since.

Country: Germany

Hello: Hallo

Good Morning: Guten Morgen

Goodbye: Auf Wiedersehen



Facts:

❁ The capital city of Germany is Berlin, which is nine times bigger than Paris. Berlin is home to the Bundestag, Germany's Parliament.

❁ Berlin has around 1,700 bridges.

❁ Germany has the largest economy in Europe.

❁ Football is the most popular sport in Germany.

Traditional Food:

Berliner - this is the most famous pastry in Berlin. It is a doughnut filled with marmalade or jam.

Apfelstrudel - (apple strudel) is a delicious pastry filled with apples and flavoured sugar, cinnamon, raisins and breadcrumbs. It has been popular since the 18th century.

Schnitzel - is a thin, boneless cutlet of meat, which is coated in breadcrumbs and often served with a slice of lemon.

Wurst - there are more than 1500 different types of sausage made in Germany. The most popular include bratwurst (fried sausage) which is made of ground pork and spices. Other varieties include blutwurst and schwarzwurst, which are both blood sausages.

How do the Germans celebrate Christmas?

Christmas Eve is the main day when Germans exchange presents with their families.

Germany is famous for its Christmas Markets and people will travel from all over the world to visit them.

In some parts of Germany, children write to the 'Christkind/Christkindl' ('The Christ Child') asking for presents.

December 6th is St. Nicholas' Day and "der Nikolaus" brings some small gifts, such as sweets and chocolate, to the children. He leaves these presents in the children's shoes!

5. Colour in Christmas



6. Food you might find at the Christmas Market

Bratwurst - a sausage made from pork and grilled or fried in a pan. It is a favorite in Germany, with each region having its own specialty.

Most people would guess that the name comes from the German word braten (to fry). However, it actually comes from the word brät, which refers to the meat mixture that makes up the sausage.

Poffertjes - Dutch Pancakes resembling small, fluffy pancakes, they are made with yeast and flour on a large hot griddle. Typically, poffertjes are served with powdered sugar and butter, and sometimes syrup.

Crepes - a very thin French pancake, usually made from wheat flour (crêpes de Froment) or buckwheat flour (galettes). The word is of French origin, deriving from the Latin crīpa, meaning "curled". Crêpes are served with a variety of fillings, from the most simple with only sugar or savoury fillings such as ham and cheese

Paella - is a rice dish that originated in its modern form in the mid-19th century near lake Albufera, a lagoon in Valencia, on the east coast of Spain. identifying symbols.

There are three widely known types of paella: Valencian paella (Spanish: paella valenciana), seafood

paella and mixed paella. Valencian paella consists of white rice, green vegetables, meat (rabbit, chicken, duck, land snails), beans and seasoning. Seafood paella replaces land animals with seafood and has no beans and green vegetables in it. Mixed paella is a free-style combination of land animals, seafood, vegetables, and sometimes beans.

Cannoli - are Sicilian pastry desserts. The singular is cannolo (or in the Sicilian language cannolu), meaning "little tube", which stems from the Latin "canna", or reed. Cannoli originated in Sicily and are a staple of Sicilian cuisine. They are also popular in Italian American cuisine. In Italy, they are commonly known as "cannoli siciliani", Sicilian cannoli.

Cannoli consist of tube-shaped shells of fried pastry dough, filled with a sweet, creamy filling usually containing ricotta. They range in size from "cannulicchi", no bigger than a finger, to the fist-sized proportions typically found south of Palermo, Sicily.

7. Christmas Market Checklist

There is plenty to see and taste at our Christmas Markets. Keep your eyes peeled and tick off the following once you have spotted them...

- Tinsel
- Baubles
- Christmas Tree
- Soldier
- Santa
- Reindeer
- Spanish Paella
- Traditional German Schwenkegrille selling Bratwurst Sausage
- French Crepes / Pancakes
- Italian coffee and hot chocolate
- German style wooden chalets
- Dutch Flowers
- South American Jewellery
- Italian biscotti, chocolate and biscuits
- Exotic meats from around the world such as ostrich, impala, crocodile and wild boar