

FIGURES OF THE LITTLE EVENING BOY

1) What are they?



BIG



Maxidog Fík _____ Fairy Amálka.



SMALL

Little Mole _____ the pencil.

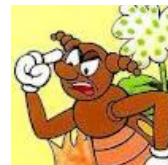


THIN

Křemílek _____ Vochomůrka.



FAST



Ferda Ant _____ Pytlík Beetle.



YOUNG



Bob and Bobek _____ Little Evening Boy.

2) Where do they live?



Bob and Bobek _____

Little Witch _____

Křemílek and Vochomůrka _____

Little Mole _____

Maxidog Fík _____

(in Ája's house / in the wood / in a magical hat / in the stump little cottage / in the meadow)

3) Put together a figure with the best character and right Czech word:

Fairy Amálka	handy	zvědavý
Ferda Ant	nice	ochotný
Little Mole	lovely	šikovný
Vochomůrka	soft	pyšný
Maxidog Fík	proud	chytrý
Pytlík Beetle	helpful	hodný
Little Witch	clever	něžný
Bob and Bobek	curious	roztomilý
Lady-bird	kind	hloupý
Little Evening Boy	silly	milý

MEALTIMES IN BRITAIN



TRADITIONAL BRITISH FOOD

British cuisine

- „You can't trust people who cook as badly as that. After Finland it's the country with the worst food.“ (Jacques Chirac)
- What is your picture of typical British cuisine?
- For many it must be **roast beef with Yorkshire pudding** or **English tea** served with **a slice of cake**.
- British cooking is best sampled at home rather than in a restaurant.

Breakfast

- The typical hearty full English breakfast consists of fried egg, sausage, fried tomato, and bacon with maybe grilled mushrooms.
- Toast is traditionally eaten with marmalade which is jam made from oranges or lemon. The English do not use the word „marmalade“ to mean jam made from other fruits.



Lunch – midday meal

- A typical lunch is usually a quick snack: sandwich, soup and roll or some salad.



Teatime

- Often when the British say „tea“ they mean not just the drink but a small meal usually served at 4 or 5 p.m.
- It varies a lot – it might be just a cup of tea with a couple of sweet biscuits. But proper English tea consists of a pot of tea with sandwiches and savoury snacks to eat.



Dinner – evening meal

- Dinner is the main meal of the day.
- It is usually fairly heavy.
- Most working families these days fall back on prepared meals bought from the local supermarket.



Traditional British Food

- *Bread* is often white, baked with very refined and bleached flour, and served as slices loaves wrapped in plastic.



- *Sandwiches* are great British invention. Two slices of bread with filling of some kind in between – bacon, lettuce, tomato.



Traditional British Food

- *The roastbeef of England* is traditionally served with Yorkshire pudding and horseradish sauce.
- *Yorkshire pudding* is a small cake with flour which rises quickly when roasted in a hot oven.



Traditional British Food

- *Lamb* should be from the young sheep. Leg of lamb is best cooked as a joint on the bone, slowly roasted in the oven and served with roast potatoes and mint sauce.



Traditional British Food

- *Fish and chips* is a traditional meal that can be eaten quite cheaply. It may be served in a pub, takeaway or even from a mobile van that travels around.



Traditional British Food

- *The English pies* – meat pies are very popular in the UK. They are made from pastry filled with different kinds of meat or vegetables.



Traditional British Food

- *English cheeses* - Britain has a great range of home-produced cheeses. Cheese making is regional, each region with its own types. Some of the most common are Cheddar, Cheshire, Double Gloucester, Stilton (a blue cheese), and Wencleydale.



Traditional British Food

- *Sauces* – Worcestershire sauce was invented by an English governor in India who returned home to Worcestershire and wanted to recapture the spices of India. It is often used with soups and tomato juice. Tomato ketchup is always popular on many dishes.
- Other sauces: mint sauce, brown sauce, chutney, custard, gravy.



Traditional British Food

- *A casserole* is speciality of English cuisine. It reminds Europeans of goulash.
- *Quiche* is British speciality, too. It will look like pastry. It is a cake filled with vegetables.



Traditional British Food

- *Puddings* – the British are very fond of puddings, but most are rather sweet: **Spotted Dick** (suet with jam and sutanas and custard), **Sticky toffee pudding**, **trifle**, **fruit crumble** are sweet puddings, **Tapioca**, **sago** are also used to make milk-based puddings.



Feedback

- What British food do you know?
- What British food did you eat?
- Do you think you'd like British cuisine?
- Do you know food of other country?
- What do you love of it?
- What is your favourite food? Find out its English name.

