

# *The Brida Journal*

## *Summer Edition*

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[www.journal.brida.eu](http://www.journal.brida.eu)

Week 32/2020

**The journal for learners of English, by learners of English**

[www.peters-langues.fr/activites](http://www.peters-langues.fr/activites)

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## **Going home for a holiday.**

### **Carolina from Wissembourg visits her home country: Portugal**

My partner and I were in the northwest of Portugal for a week. We love Gerês, (National Park Parque Nacional da Peneda-Gerês) the only protected area in Portugal. After landing in Porto and collecting a car for our trip. It was a bit stressful at the beginning: check-in, finding a parking space and we were tired and hungry. At long last, we had a table in our favourite restaurant and ate the many typical snacks ("Petiscos") and of course drank green wine.

The next day we drove to Óbidos, a very beautiful and historical area. Unfortunately, the atmosphere was unusual. Normally everything is very crowded in July, but this time, it was not the case. There were few people, and everyone was wearing masks and they looked sad and depressed. Afterwards we visited the Buddha Eden Garden which is only 10 minutes away. It was beautiful. Many people (without masks), active, happy. The energy in this garden was very positive. It is the largest Far Eastern garden in Europe, with an area of about 35 ha. It was very warm and beautiful.

We returned to Porto with a stop in Nazaré to go for a walk and of course for dinner. The atmosphere was great. People were swimming, surfing, walking, singing, dancing, eating, drinking, laughing. It was good to see that despite Corona, it wasn't depressing everywhere. We bought good flip-flops from Ipanema (Brazil), ate ice cream, drank beer and wine and ate grilled fish. It was very fresh, tasty and cheap. Almost all restaurants in Nazaré are great!

The next day we finally drove towards Gerês. It is only 1.5 hours away. We stopped in Braga to have a drink with a friend. Afterwards we drove on and came to our small granite house, which we had rented. It is the second time we rented this house.

This place has only 61 people. There is only nature, waterfalls, animals, peace, good food and lots of sun. It was beautiful. You can walk a lot. Unfortunately, we did not hike much, because the temperatures were constantly above 35°. Instead, we often swam in waterfalls and lagoons and

relaxed in the garden. The temperatures climbed up to 40° and there were many forest fires. Unfortunately, this happens every summer, which is very bad.

Our last day we spent in Aveiro, which is about 40 minutes from Porto. There it was even warmer. The city is also called the "Venice of Portugal". We strolled through the city, cooled down on the beach and had a delicious lunch before we flew back to Germany.

	<h2>Vespa &amp; Lambretta - New and Vintage Service &amp; Restoration</h2>
<p>BELLO MOTO provides expert service and full restoration services for classic Vespa &amp; Lambretta scooters.</p> <p>We have the experience and expertise necessary to maintain and refresh your vintage machine. We also carry a large inventory of parts and accessories for these iconic motos.</p> <p><b>NEW VESPAS :</b> We are now also offering Service &amp; Repair on all LATE MODEL VESPAs - as well as our Vintage services for classic Italian scooters</p> <p><b>SCOOTER TIRES :</b> We now offer tire replacement on all models NEW and VINTAGE.</p> <p><b>PAINT SHOP NOW OPEN - Full Restoration to Scratch &amp; Dent Repair available</b></p> <p><b>Scooters Are Our Passion</b></p> <p>BELLO MOTO is dedicated to classic scooters from Vespa, Lambretta. We are a small team of enthusiasts with roots in Italy and decades of experience in riding, maintaining, and restoring vintage machines. Our Brida shop features complete service and restoration facilities, a vast parts inventory and our collection of classic scooters -- some of which we offer for sale.</p> <p>We know these bikes, have the experience and expertise to handle any project from simple maintenance to Concours level restoration.</p>	<p>If you are looking for a vintage scooter - we have a huge selection to choose from. Our connections in Italy established and trusted and provide us with a link to rare and unique bikes, from which we select only the most interesting and enjoyable choices.</p> <p>Every scooter we offer for sale has been carefully inspected and fully serviced prior to sale. We offer many scooters suitable for everyday riding pleasure and a great selection of collectable, investment-grade scooters for the serious collector.</p> <p>Bello Moto is a passionate pursuit for all of us and we take pride in the quality of our machines and the personal approach we take to the business.</p> <p>We offer sales, service, parts, and restoration services at our Brida shop. Locally we can provide pick-up and delivery, and roadside assistance services as well. We can also assist in titling and registration, DMV paperwork, plus crating and shipping -- domestic and internationally.</p> <p><b>SHOP HOURS</b> MON-SAT 8am - Noon Other Times by Appointment Only</p>



## **Landscape Architect / Designer**

Mathieu Landscape Architecture is a progressive design firm that creates site-specific residential and estate landscapes, new and rehab housing, commercial and large parcel land planning. We tailor our designs to meet our client's needs while respecting the natural character of the land. We work with a diverse clientele and love what we do.

Currently, we are looking to add to our team. We are seeking a motivated landscape/architect designer to work full time.

The right person will have advanced-level CAD skills with excellent verbal and graphic communication skills. Landscape Architecture background essential. Detailed knowledge and experience with Vectorworks, SketchUp and Macintosh platform required. This person would be a project designer/manager and work directly with the principal, help drawing design work and with the production of construction drawings, client presentation drawings, and general project support. We are looking for a personable, enthusiastic, team-oriented person with strong organizational skills and attention to detail.

To apply, please submit resume and letter of interest.  
Mathieu Associates is an equal opportunity employer.

33. Garden Drive  
Brida Hills

Please, no phone calls



## Spring prawn, pea and mint risotto

### Ingredients

- 1.25 litres fish or shellfish stock
- 70g butter
- Olive oil for frying and drizzling
- 1 onion, finely chopped
- 1 fennel bulb, finely chopped
- 400g risotto rice
- 175ml dry white wine
- 24 large sustainable raw king prawns, shells removed, de-veined, tails left on
- Pinch chilli flakes
- Grated zest and juice 1 lemon
- 200g petits pois
- 75g pecorino, freshly grated
- ½ bunch fresh mint, leaves picked and finely sliced
- Fresh pea shoots to serve

### Method

1. Heat 800ml of the stock in a pan. In a separate large pan, melt half the butter with a splash of olive oil over a low-medium heat. Add the onion and fennel, then fry, stirring, for 10 minutes until starting to soften. Add the rice, turn up the heat a little and stir to coat the grains in oil.
2. After a few minutes, pour in the wine, then stir constantly until it's absorbed. Season with salt and black pepper, then turn down the heat.
3. Add a ladle of hot stock and stir until incorporated. Keep adding stock, allowing each ladleful to be fully absorbed before adding the next. Once all the 800ml stock has been added and the rice is about three-quarters cooked, remove the pan from the heat. Pour the risotto into a baking tray and leave to cool. Cover and chill until you're ready to finish cooking (see Make Ahead). Wash the pan.
4. When you're ready to serve the risotto, toss the prawns in a bowl with a pinch of chilli flakes, season well, then add the lemon zest. Drizzle with a little oil and set aside.
5. Heat the remaining stock in a pan, then add the peas. Spoon the cooled risotto into the washed pan, then continue to cook, ladling in the hot stock and peas and stirring until absorbed, as before. The risotto is ready once all the stock has been used or the rice is tender but retains a little bite. Stir in the pecorino and mint, then cover the pan with a lid or foil for 5 minutes.
6. Meanwhile, put a large frying pan over a medium-high heat and add the remaining butter. Fry the prawns for 4-5 minutes until cooked through and golden. Serve the risotto, topped with the buttery prawns and any cooking juices. Toss the pea shoots with a little lemon juice and arrange artfully on top. Serve straightaway.



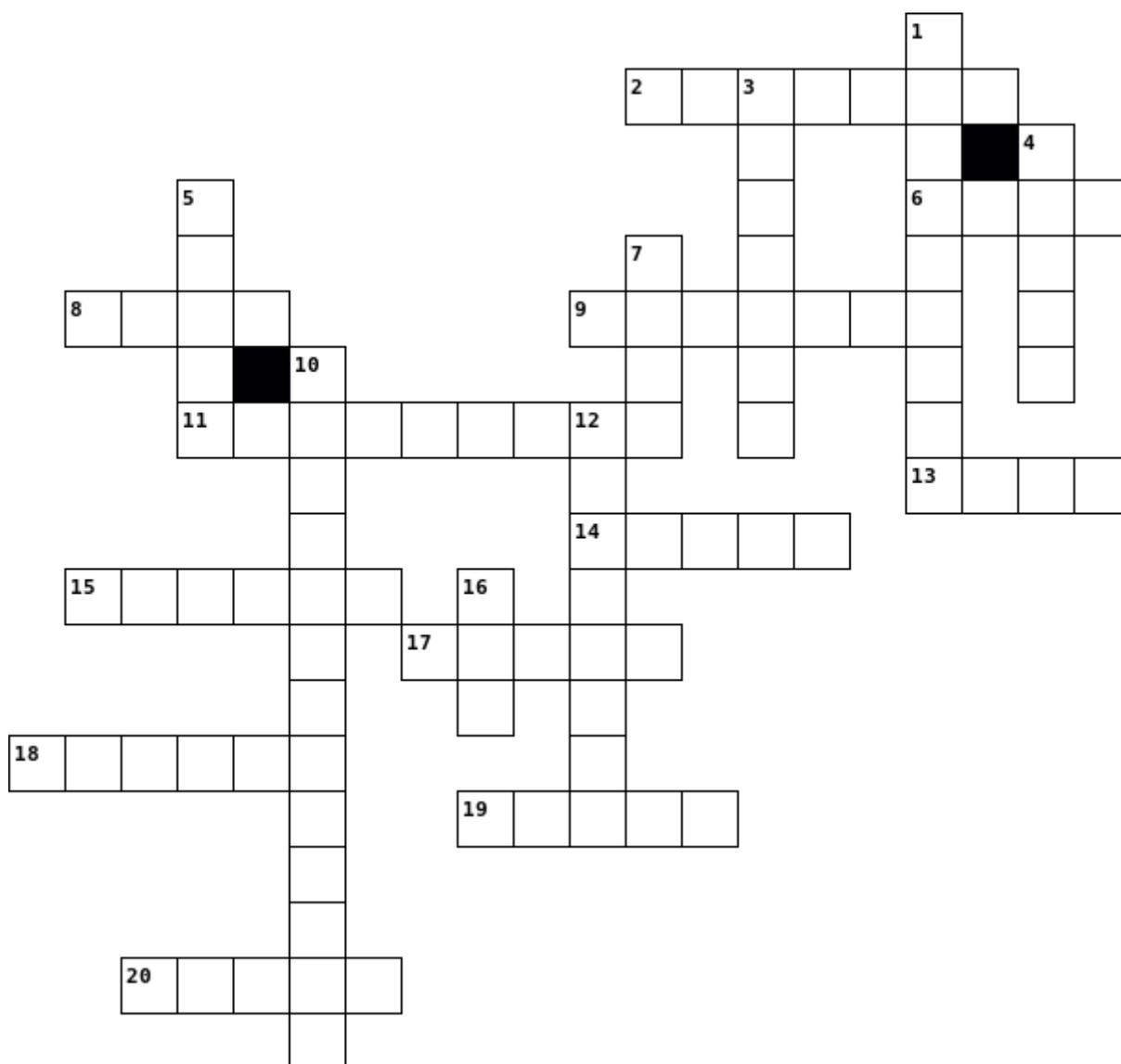
## Our special offers for this week.

Chicken & Sweetcorn Soup 400 gr. €0.99	Intense shine lipstick various colours €5.55	Beef Dog Sticks 125gr €0.45
Cajun Herb & Spice Blend Seasoning, 45 gr. €1.65	Sliced Carrot & Broccoli Florets 500 g. €1.59	Italian Pinot Grigio 75 cl €5.75
Shepherd's Pie Recipe mix. 38 gr €0.95	Cherry Tomatoes 500 gr. €1.00	Raspberry, Orange & Passionfruit Drink 1 l., €1.95
Beef Brisket Joint 8.00€ per kilo	Corn Fed Chicken Typically 1.5kg. €5.25/kg	Butter Muffins 4 per Pack €0.65
Tikka Chicken Kebabs 275 gr. €2.99	Mozzarella Cheese 125 gr, €1.50	Washing Machine Cleaner 250 ml. €2.50

**Offers while stocks last. Valid from August 03, 2020 to August 08, 2020.**

# *Brida Gymnastics - Vocabulary*

## Weekly Vocabulary Crossword 32.20



**Across**

2. strong emotion of caring
6. people united in achieving the same result
8. moving in water
9. describing a very old object
11. the view of formed land
13. part of a car wheel (UK spelling)
14. when you present and give food to others
15. a tomato named after a fruit
17. Portuguese wine and town
18. American baked good
19. the mixture of several items
20. to reduce the temperature of something

**Down**

1. direction on a compass
3. two wheeled vehicle
4. large deep spoon for putting liquid in a container
5. bbq cooking
7. a long walk in nature
10. a word expressing regret
12. when something is extremely good
16. animal which is man's best friend

**Solution Crossword 31.20****Across**

2. limitations
6. Harmony
8. Pour
13. Switch
14. Direction
15. Bilingual
16. Toaster
17. Decentralized
18. Crossword
19. clean

**Down**

1. Honest
3. Tealights
4. punctual
5. Profit
7. Replace
9. Office
10. Priorities
11. Visitors
12. Aubergines
17. departments

## *Play Brida, Learn English*



The Brida Journal,  
a journal  
for learners of English  
by learners of English.

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Brida is an educational platform to facilitate the learning of English.

[www.brida.eu](http://www.brida.eu)

**The Brida Journal** is an educational tool with the purpose of helping learners to improve their knowledge of English.  
Educators wishing to participate in the programme should contact me via email.

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### **Third Party Inspirational Sources**

classifieds: gumtree.ie or gumtree.co.uk,

the supermarket: various supermarket websites in the United Kingdom

weather: [bbc.co.uk/weather](http://bbc.co.uk/weather), (the city is Perpignan, France)

Chez Brigitte: [olivemagazin.com](http://olivemagazin.com).

The garden: Wenia Field's Gardening, published 1973 by Octopus Books.