

# *The Brida Journal*

Email : [daily@brida.eu](mailto:daily@brida.eu)

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

Week 37/2020

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

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## **Introducing Iran**

**Kayvan, who has lived in France since 2016, introduces his country of origin.**

**We worked in French and translated from Farsi to French and English.**

Iran is located in the Middle East region of Western Asia. It is surrounded by the Caspian Sea to the north and the Persian Gulf and the Arabian Sea to the south.

Iran's neighbours in the northeast are Turkmenistan, north is the Caspian Sea, east are Afghanistan and Pakistan, northwest are Azerbaijan, Armenia and Turkey, to the west is Iraq, southwest lies Kuwait, and the Persian Gulf, along with Saudi Arabia, Bahrain, Qatar, the United Arab Emirates and finally, Oman. In total, Iran is surrounded by 13 other countries.

The country has an area of over 1.65 million km<sup>2</sup>; making it the 17<sup>th</sup> largest country in the world. It is larger than Europe but has a population of only 83 million people, divided into 31 different provinces.

The history of the region in which Iran is located dates back to around 3000-3500 BC, and is linked to the Sumerian and Jiroft civilizations, which were both located in this region.

Persians speak various local languages, especially in the border regions of Iran. For example, in the north-western part, near Azerbaijan and Turkey, we speak a Turkish dialect. In the east it is the Persian "Dari" dialect, in the south-western part, Arabic, and in the western part people speak Kurdish.

I was born in 1974 in the city of Kermanshah in western Iran. We lived there with my family until I was seven. After the Iran-Iraq war, we moved to central Iran, to Tehran.

The city of Kermanshah and its surroundings is one of the most ancient parts of Iran because of its proximity to the Tigris and Euphrates rivers and parts of the region has been populated for more than 7000 years, as can be found in some inscriptions near the city. The most important of these inscriptions are Biston of Kermanshah and Biston Arch of Kermanshah.

When visiting Iran, I suggest staying in Teheran and from there, visit the cities of Yazd, Isfahan and Shiraz. From Shiraz you can go to Persepolis, Pasargad and Naghsh-e Rostam, where you can see the splendid antiques of these regions. Also, in Isfahan, you can visit Naghsh-e Jahan Square and other places such as Aali Qapo, Chehelston.

Then return to Teheran and go to Kermanshah to see the inscriptions of Biston and Biston Arch.

In Teheran, I recommend you visit the historic sites of the Naser al-Din Shah Palace Bazaar and the Shah Palaces in the summer areas of Damavand Mountain and other places.

In addition to oil and gas, Iranian products include handicrafts and its native products such as pistachio nuts and saffron. Don't forget our carpets and other handicrafts from Isfahan.

Iranian cuisine and especially traditional Iranian cuisine is rich. You should really try the meat juice from the Fosanjan stew. The Nowruz table is decorated with 7 elements called Haftsin and all the dishes start with the letter S.

Like all people around the world, we too love our festivals. At one particular festival, people jump over fire and say that all the problems of Sharia and Sharia law are far away from them.

That is, for the moment, my brief introduction and I look forward to sharing more about my country with you later.

	<h2>Portrait Painting</h2>
	<p>I am a Brida based artist. I love painting portraits. In order to paint your child, family member, loved one, I just need some good quality photos, and the rest can be done in my studio.</p> <p>Please contact me if you would like any further information about my portrait service.</p> <p>I will be happy to answer any questions you may have and give you a quote.</p>



# Pasta with Vodka Sauce

## Ingredients

- 2 tbsp extra-virgin olive oil
- 1 onion, finely chopped or grated
- 2 garlic cloves, crushed
- Large pinch chilli flakes
- 2 x 400g tins chopped tomatoes
- 1-2 tsp caster sugar, depending on how sweet your tomatoes are
- 3 tbsp chopped fresh basil
- 75ml vodka
- 400g pasta of your choice
- 6-8 tbsp freshly grated parmesan or vegetarian hard cheese

## Method

1. Heat the olive oil in a heavy-based casserole (use one with a lid), then add the onion and crushed garlic with a pinch of salt and the chilli flakes. Fry gently for 12-15 minutes.
2. Add the chopped tomatoes, 1 tsp sugar and the basil, season well, then cover and leave to simmer for 1 hour, stirring occasionally. Stir in the vodka, then season to taste with a little more salt, pepper or sugar – whatever you think it needs.
3. Meanwhile, cook the pasta according to the pack instructions. Drain well, reserving a ladleful of the cooking water, then add the pasta to the tomato sauce with a splash of the pasta cooking water to loosen, if it needs it. Toss well to combine, then serve with plenty of freshly grated parmesan.



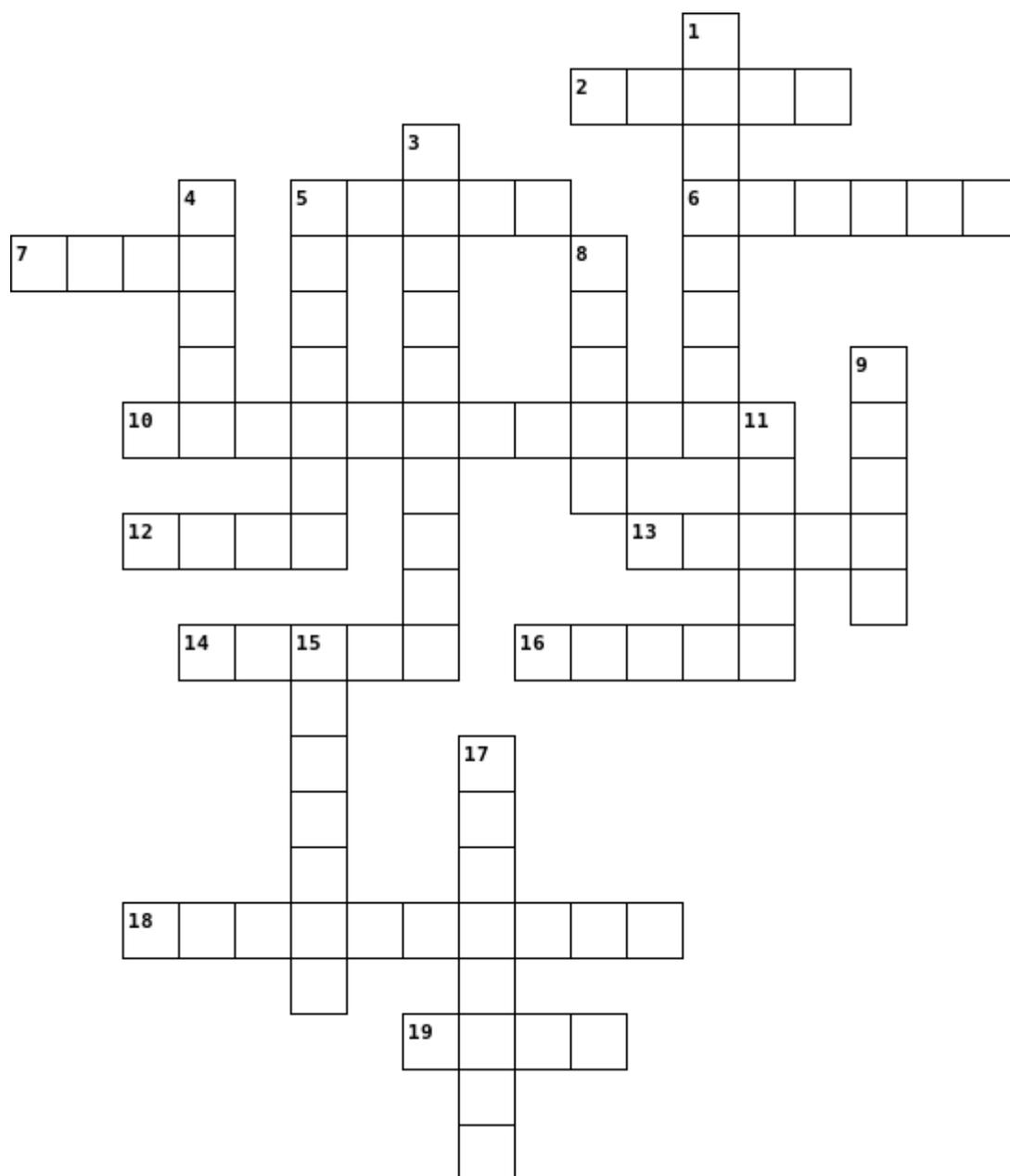
## Our special offers for this week.

Unwaxed lemons 5 pe pack. €1.89	Ricotta & Spinach Tortellini 250 gr. €2.95	White Copy Paper 80g 500 sheets / pack. €4.65
Pure Basmati Rice 250 gr. €1.99	Green Courgettes 500 gr. €1.99	Cocktail Sticks 100 per Pack €0.50
Margherita Pizza 250 g , €3.33	Extra Virgin Olive Oil 500 ml. €5.50	Stainless Steel Flasks 1.2 l capacity, €19.95
Popcorn 90 g, €1.25	Fresh Broccoli 200 gr. €1.29	Disney Frozen Plush Toy per Toy €8.25
Cleansing Facial Wipes 25 per pack €2.69	12 Meatballs 500gr, €3.50	Colouring Books per book. €3.20

**Offers while stocks last. Valid from September 07, 2020 to September 12, 2020.**

# *Brida Gymnastics - Vocabulary*

## Weekly Vocabulary Crossword 37.20



**Across**

- 2. container to keep liquids hot or cold
- 5. inside the garlic bulb
- 6. how to do something
- 7. Alcoholic drink made from grape juice
- 10. explanation how to do something
- 12. larger than a town
- 13. also known as Persian
- 14. positive feeling
- 16. a written price estimation
- 18. also known as zucchini
- 19. capital of Azerbaijan

**Down**

- 1. cheese often eaten with pasta
- 3. part of learning a language
- 4. yellow citrus fruit
- 5. the home of our nationality
- 8. popular herb
- 9. an offer accepted for a period of time
- 11. action between cooking and eating
- 15. popular cinema snack
- 17. painted picture of somebody

**Solution 36.20****Across**

- 2. oil
- 4. teepee
- 5. code
- 6. precious
- 8. embark
- 9. protest
- 12. holidays
- 14. train
- 15. end
- 18. guidebook

**Down**

- 1. salted
- 3. enquire
- 5. countdown
- 7. pages
- 10. still
- 11. bake
- 13. sausage
- 16. spoil
- 17. yolk
- 19. bowl

## *Play Brida, Learn English*



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

Editor in Chief,  
Frank Peters,  
3 rue des Vignes,  
67160 Cleebourg,  
France.

Email: [frank@peters-langues.fr](mailto:frank@peters-langues.fr)

The journal's website is [www.journal.brida.eu](http://www.journal.brida.eu).

The journal's email address is [daily@brida.eu](mailto:daily@brida.eu)

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.