

# The Brida Journal

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

Week 39/2020

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The journal for learners of English, by learners of English

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## The Tour de France

You missed this year's Tour de France?  
Geneviève guides you along at a more leisurely pace.

### Stage 1 - Nice

Start at the *Promenade des Anglais* and soak up the town atmosphere. It is 7 km long and good for people watching. Located directly on the Mediterranean Sea it is a good start to discover Nice and the town life. It has a special flair.

Stop at the *Musée Masséna*, a local historical museum in the belle époque style where you can also see Napoléon's death mask. At the western end is the *Parc Phoenix*. There is a huge greenhouse with tropical gardens and many different animals. Free for children, €3.00 per adult, a must for botany enthusiasts.

*The old town*: it is very compact with many alleys and extremely colourful with a slight Italian flair. There are many cafés and restaurants in the lively squares. Do not forget to try the local speciality, the "*Salade Niçoise*". I recommend a city guide to discover details and the special history of the old town. Continue to the *Colline du Château*. You can use the elevator or can walk up the steep hill. The reward is a magnificent view over the *Baies des Anges*. (Bay of Angels) and the whole town.

Another place to discover is the *Musée Marc Chagall*. He created the museum himself and we can admire his 17 most famous biblical paintings from the Old and New Testaments. If you have been inspired by these paintings, you should step through the door into the Baroque style *Cathedral*. It is unassuming (yet beautiful) outside, but magnificent inside.

From there, visit the *Cours Saleya Market* (daily except Mondays, when it is a flea market). You can savour and explore many Provençal and Alpes Maritimes products. (Olives, honey, Provençal linen, pottery, plates made from olive wood, cheese and a huge choice of local fruit and

vegetables.)

After discovering the city, have a relaxing time *on the beach*.

When the heart calls you, visit the Benedictine Monastery (*Monastère de Cimiez*) and its famous and also the oldest gardens (14<sup>th</sup> /15<sup>th</sup> century) in the Côte D'Azur.

If you have time, make a small, but worthwhile detour to *Mont Boron* and then *Cap Ferrat*.

**Due to scheduling reasons the next stage will be published in Issue 41 of the Brida Journal**

# Karudeca Update

Steven Revelian, CEO of the Karudeca NGO, Tanzania

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*Steven, the CEO of the Karudeca NGO and I spoke earlier this week. I wanted to learn what was new at Karudeca, the Covid-19 situation and just see how Steven himself was faring.*

Steven works and lives in Karagwe. If you look at the map of Tanzania, you will find it in the north-western corner of Tanzania, not far from the borders to Uganda, Burundi and Rwanda. It is a long way away from the capital, Dar es Salaam.

He mentioned the upcoming elections in Tanzania, which will take place on October 25. The main problem is how to mobilise the population to vote in remote areas. There is a lot of active support in getting people to the polling stations by political organisations. The main discussion topics are how to improve the schools and health care system, improve the social systems. Discussions we have in Europe and other countries as well.

Tanzania has largely been unaffected by the Covid-19 pandemic. Schools were closed for three months but the infection levels and resulting deaths have been comparably low. But like in so many other countries, people are waiting for the vaccines to be released. Here too, just as in Europe, many do not believe in vaccination and believe it will be even more dangerous than the Covid-19.

On a personal front, Steven has been away from his NGO to continue his Master's in education management which, if there are no further upheavals, should be completed in June 2021. The knowledge will flow into the Karudeca NGO and all its staff. He comes to the NGO about once a month and directs operations remotely.

Steven also explained their Disability Project which is largely funded by a Dutch foundation called the Lilian Foundation.

Here in Europe, access to public areas for disabled people and children is relatively simple. Ramps, toilets, easy access for people in wheelchairs is now part of construction planning. Not so with schools in Tanzania. Education is free, but children with disabilities cannot be educated if they cannot get into classrooms. Of the 118 schools in the Karagwe District, only 5 are suitable for disabled children. Karudeca has teamed up with organisations to start the "Ring the Bell Campaign" to raise awareness, especially at local government level, that disabled children have the right to education just as abled children.

The most effective way they do this is by taking 10 schools, 5 which can accommodate disabled children and 5 which cannot do this. By highlighting the differences and the consequences, enough information is gathered to provoke decisions.

But the disability project does not stop with the infrastructure. Karudeca addresses this in five areas, education, health, livelihood at a family level, social support and empowerment. And whilst the schools were closed and the children were at home, the support continued at home.

Pretty impressive for an NGO, "stuck in the middle of nowhere."

# Kayvan – My childhood, education in Iran.

**Kayvan continues to tell us about his country of origin.**

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Because of the Iraq/Iran war I spent my childhood in different cities. I went to kindergarten in Kermanshah for one year until I was 6 and when I was 7, we lived in Hamedan. From the age of 8 we lived in Tehran.

When I was little, I used to go to my aunt's house where I played with my cousins. I remember that the house had a beautiful courtyard full of flowers and trees, and there was a beautiful blue basin with small goldfish...and a very dark cellar..... that I was afraid of.

My father was a policeman. I was very proud of him whenever he came to school. I respected him a lot, as did the teacher, the supervisors, and the school officials.

In Iran, we usually attend primary school from ages 7 to 12, middle school from 12 to 15 years and from 16 to 19 years children are in high school.

If someone wants to continue his studies and go to university, he has to study for another year after high school. If not, he can find a job.

I have to say that in earlier times, about 30 years ago, teachers supervised us with some corporal punishment, but mostly we had to write lines. No longer today. Punishment has been reduced to such an extent that it practically no longer exists. Parents increasingly question teachers why their children are being punished.

It is quite common in Iran for girls and boys to go to separate schools. Boys are taught by men and girls by women. Occasionally a female teacher also teaches in a boy's school or vice versa. But it's still very rare.

At university things are different. University professors are truly diverse and both genders teach all subjects and their respective courses.

In my last years of high school, when I was 17 or 18, we usually began thinking about the future and started choosing what we wanted to do. Today, through my family still living in Iran, I hear children, who are probably between 14-15, start thinking about finding a job. However, they do not seem to find well-paying work. In my time it was not like that at all.



# Fig Tarte Tatin

## Ingredients

- Plain flour to dust
- 375g block all-butter puff pastry
- 100g soft light brown sugar
- 1 tsp vanilla bean paste
- 2 tbsp cognac or brandy
- 1 tbsp ground cinnamon
- 30g salted butter, cubed
- 12-14 fresh figs, halved lengthways

## Method

1. Heat the oven to 180°C/160°C fan/gas 4. On a lightly floured surface, roll out the pastry to 3-5mm thick. Using an upturned plate as a guide, cut the pastry into a 26cm circle, then transfer to a baking tray lined with non-stick baking paper. Prick all over with a fork, then chill for 30 minutes.
2. Meanwhile, put the tatin dish or frying pan over a medium heat and add the sugar, vanilla bean paste, cognac/brandy, and cinnamon. Stir until the sugar has dissolved. Keep cooking for a further 5 minutes or until a golden caramel forms (most of the alcohol will cook off but the caramel will keep some of its warmth). Turn off the heat and whisk in the butter – be careful it will spit.
3. Tightly pack the figs, cut side down, into the dish/pan on top of the caramel. They will shrink slightly when cooked, so pack them in as tightly as possible.
4. Lay the chilled pastry over the top of the fruit, then gently tuck it inside the rim of the pan around the figs.
5. Bake for 30-35 minutes until the pastry is puffed and golden. Remove from the oven and run a butter knife around the edge, separating the pastry from the pan. Cool for 2 minutes, then invert onto a serving plate or chopping board (one larger than the pan). Serve in thick slices with scoops of cinnamon ice cream.



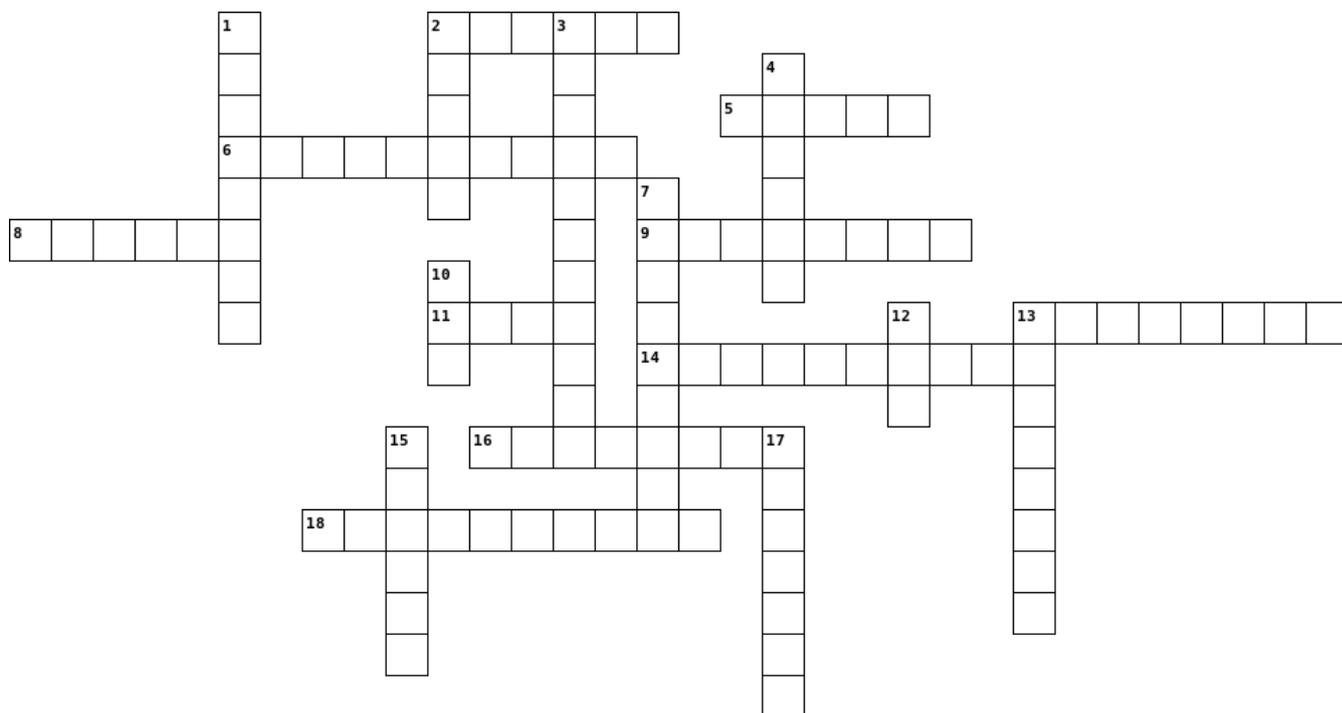
## Our special offers for this week.

Root Ginger 150 gr. €1.75	Golden Syrup 450 gr. €1.35	Anti-wrinkle day cream 50 ml tub. €5.55
Thai Sweet Chilli Crisps 150 gr. €1.99	Chocolate Cheesecakes 2 x 85 gr. €2.66	Vitamin D oral spray 15 ml €5.75
Classic Instant Coffee 100g, €2.59	Extra Virgin Olive Oil 500 ml. €5.50	Plastic soup mug 650 ml capacity, €2.95
Porridge Oats 300 g, €1.99	All in one dishwasher tabs 90 per Pack. €4.29	100% cotton bath towels 70 x 130 cm €15.25
Colour protect shampoo 400 ml €2.50	Organic Passata 500gr, €1.50	Halloween fun spider glasses per glass. €4.99

**Offers while stocks last. Valid from September 21, 2020 to September 26, 2020.**



## Weekly Vocabulary Crossword 39.20



**Across**

2. clothes washed at too high a temperature will...
5. there are 168 of them a week
6. people living in a specific area
8. to give new information
9. handicapped
11. my mother's sister
13. to change the interior of your house
14. when something is not expensive
16. to resume after stopping
18. the consequence for doing something wrong

**Down**

1. to finish
2. sweet but fattening
3. when data is interpreted and used
4. alcoholic fortified wine from south western France of same name.
7. done in schools and places of learning
10. a geographical diagram
12. a conflict between nations
13. when you do not forget
15. there is a dozen of them every year
17. to clarify something complicated

**Solution 38.20****Across**

3. Interview
5. sauce
6. OK
8. mourn
9. change
11. frozen
14. politicians
16. seaweed
17. reduce
18. routine
19. planet

**Down**

1. development
2. Ceylon
4. Children
7. influence
10. happy
12. resume
13. jar
15. castle
20. am

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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.