

The Brida Journal

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Ideas and Conversations, for and by learners of English.

Education – When I went to school.

Monique & Bernard, Seebach, France

“I went to the protestant school in Seebach. In winter, three pupils were responsible for heating the classroom with wood”, said Bernard.

Monique, “I went to the mixed (protestant/catholic) school in Wingen. The teacher was responsible for the heating. We only had wood burners, no electric heating or oil heating”.

We went to school in the 1960s and 1970s. Bernard, “I went to the kindergarten in Hunspach for two years and then for one year in Seebach. Then I went to the elementary school in Seebach when I was six.” Monique, “I started school in 1966, we did not have a kindergarten in Wingen. The elementary school was in a separate building.”

We had lessons from 8 am to 11 am and then 1 pm to 4 pm. We did not have school on Wednesdays but instead, on Saturday mornings. “Because there were too few children, we had two classes in the same classroom”, said Monique.

Bernard, “Our lessons were not by the hour, they were by the half-day. So, Monday mornings perhaps, we had maths. Later in the collège in Wissembourg we had 60-minute lessons, always in different subjects.”

In Seebach, we had about 15 to 16 pupils per class. Always the same group. In the "collège" we were 25 - 30 pupils. The classrooms were full. Boys and girls were together. The days were long, especially when we to the collège and the Lycée. We left home by 7 am and got back home at 6 pm. We had lunch in the school canteen. In Winter, it was dark when we went from home to school and back.

We had Maths, French, History, Geography, Religion, Sports, Science, German (first foreign language), Latin, a little English. It was enough! The day was full.

“I liked Geography, History and Sports,” said Bernard.

Monique, “I liked French, German and Science”.

Life at elementary school was strict. If we made some mischief, the teacher hit us on the fingers with a ruler. Later, in collège, it depended on the teacher. “Our maths teacher was very, very strict. But we respected him. He was very authoritarian. But then, other teachers were less strict. The sports teacher was more relaxed than the French or Mathematics teacher. We respected them because our parents were also very strict. They did not want to have problems with our teachers.”

In the elementary school, we had pictures on the wall for us to learn the words. The teacher turned the pictures so that we trained our memories. We also had to learn the multiplication tables off by heart. This was the first. Every morning, we had mathematics drill.

In Geography, we had a map of the world. The teacher had a long wooden pointer, he pointed the country on the map. He asked us what country or French region it was, and which city was the capital or principal city. Then we learned the rivers, how long they are, where they flowed to. We had to repeat the answers. Then we had to write a test.

We had books with a lot of pictures, perhaps more than today. In elementary school, we used ink and wrote with a feather. Later, we were allowed to use a fountain pen. We had exercise books for French dictation, and for all subjects. Each exercise book had a different colour for each subject. The textbooks were owned by the school. They were given to us at the beginning of the school year and we had to return them at the end of the year. It was our responsibility to keep them in good condition for the next student. The best memory for both was, “we used a blackboard and chalk.”

We learned to respect in Elementary school. In Collège and in the Lycée we learned the subject and the preparation for the future and the Bac. But after the Lycée, the learning really started. The Bac was the ticket to the next level. If you did not have the Bac, you went to professional training schools and then you could get a job. In our time, it was very easy to get a job.

Bernard, “When you were 14 (after the elementary school) you had the choice to go to collège or do an apprenticeship in a company.”

“But the system had changed when I finished Elementary school,” said Monique.

The teachers were very humane. They were good, you could talk with them, but we didn't really do that. You could trust the teacher. (If you behaved).

We did not really have any favourite teachers.

Bernard, “The best teacher for me was in elementary school in Seebach. Mr Schwarz. He was professional, he did not differentiate between the children, all children were equal. You learned things from him. This was the basis.”

Bernard, “In elementary class, one month before Christmas we learned and sang the text of a Christmas carol every day. Every year it was a German carol (not a French carol) special for the Christmas event in our church. In our time, Mass was in German. It was very boring because we heard the same carol for one month.”

Monique, “We learned the spelling and the words with pictures on the wall. Every day, the teacher flipped them, and we gave the answers. For all correct answers, we received one point. For ten points, we received a picture of animals. It was a big challenge for pupils.

Our teaching methods were more basic, the material was simple. We discovered the world only via books and maps. Today, methods are more advanced and different. Schools use computers and the Internet.

“I suppose it hasn’t changed much. We liked going to school, sometimes we didn’t. When we had difficult times, it wasn’t so much fun.” said Monique.

We would like to go to school today only for a short time to discover the current methods and new technologies.

We stopped learning with 18. We started to work.

Tour de France, Stage 11 – Lyon.

Geneviève guides us through France's second city.

Ah, you must set foot in one of the largest renaissance old quarters in Europe. **Welcome to "Vielle Lyon"**. At the end of the middle ages, Lyon had a thriving silk industry. During the 16th century, there were around 180 000 looms in Lyon! Merchant families from all over Europe settled here. These wealthy merchants built marvellous renaissance style houses. Today, about three hundred of these remain in the Saint-Jean, Saint Georges and Saint-Paules quarters.

The demands of the silk industry required a network of renaissance passageways called "**Traboules**". These underground paths in the Croix Rouse area ("The hill that works") allowed silk workers to transport their merchandise quickly and easily to the Saône River. Today, there are around 40 which you can explore. The best place to start your adventure is around the Quai Fulchiron Rolland and the Rue des Trois Maries.

On "the hill that prays" is the famous "**Fouvière Basilica**". It soars eighty-five metres and is thirty-five metres wide. Although built at the end of the 19th century, the architecture is a mixture of Byzantine, Gothic and Romanesque styles. It has four towers which are almost fifty metres high and represent the four Cardinal Virtues.

The Basilica of Our Lady of Fourvière is made up of two superimposed churches. The first one, made entirely of Italian pink granite, Carrara marble, green onyx or ebony and ivory, has three superb domes with six stained glass windows that let the light in. Everything is supported by sixteen columns. There are eight chapels, each lit by glass windows as well as beautiful mosaic panels.

When you visit this church dedicated to the Virgin Mary, you can admire the altar. It shows the Holy Virgin freeing Adam and Eve from hell. There is the Virgin of Millefaut in the baroque style, the monumental red marble staircase of wisdom with the Statue of Wisdom which welcomes visitors.

North of the town centre is one of the largest urban parks in France, the "**Parc de la Tête d'Or**". It is the foremost botanical garden in France with over 20,000 different plants. Go and look at the graceful 19th-century greenhouses! In spring, you can admire the international rose garden. For families with kids, the park is a must-do. There is also a zoo. On the "African Plains", you can see zebras, lions and giraffes and African fauna.

The "**Presqu'île**" is a finger of land between the Rhône and Saône rivers. In the 18th century, engineers drained marshes and connected the island with dry land. The undertaking was huge and today you can enjoy 19th-century architecture, wide plazas, shops, cultural institutions, restaurants, cafes, bars, and nightclubs. The Lyon Opera House and the Town Hall are also located here. When you are hungry, choose a restaurant in the Rue Mercière.

A Gallo-Roman theatre, the "**Ancien Théâtre de Fourvière**", is on the left bank of the Saône River. It was rediscovered in the late 19th century and restored. Built two thousand years ago, it is

still used in the summer months for the "Nuits de Fourvière" theatre festival. The modern Odeon theatre is next door.

Cinemagoers should pay homage to the Lumière brothers. At the "**Institut Lumière**", you can enjoy "moving pictures" (movies, documentaries, and cartoons). The main attraction is the lovely art nouveau mansion with its elegant rooms. It was built by the father of Louis and Auguste Lumière in 1899. You can study the ingenious creations from which we benefit today. It was the "cinematograph" which changed entertainment forever.

You shouldn't leave Lyon without exploring **Lyon's murals**. There are around 100 large paintings on walls around the city. You can try to discover them by yourself. Or, book a private (and expensive) tour with a guide. But you can download an App onto your phone. Lyon's original fresco is "The Canuts Mural". It tells the history of the Croix-Rousse neighbourhood.

The food market in "**Les Halles de Lyon Paul Bocuse**" is named after one of France's culinary giants. Do your food shopping and get a delicious Lyonnaise meal and also buy regional specialities to take home.

Which leads us to "**Lyonnaise Cuisine**". Lyon is the gastronomic capital of France. You should have a meal in a typical local restaurant, a "Bouchon" or go to a Michelin starred restaurant. In a Bouchon, chefs prepare meals usually eaten by workers. It is food "that sticks to your ribs". Marinated deep-fried tripe, usually served with a garlic and herb sauce. Or the "Andouillette" which is a sausage made from tripe and cooked with onions. Do not worry, it is not all tripe! The "Coq au vin" is also traditional here. Recommended are Lyonnaise potatoes, which are sliced and pan-fried with onions and parsley.

Lyon's gastronomic reputation dates back to antiquity. The city, then called "Lugdunum" had a monopoly on the wine trade. It also boasted a famous chef named Septimanus! However, in Lyon, gastronomy was a woman's responsibility, and the local cuisine owes much to the women known as the Mères Lyonnaises. They originally cooked in bourgeois families, but soon started their own restaurants. The city's chefs give ample opportunities to discover everything from simple cooking to "haute cuisine".

Now, after so much city atmosphere, it is time to head back to the Alps. See you there!



Low carb stuffed pumpkin

Ingredients (for 2)	Method
<p>1 Hokkaido pumpkin 500 g minced meat 200 g feta cheese 1 pepper 1 pinch salt 1 pinch basil 1 egg</p>	<p>Preparation time approx. 15 minutes Resting time approx. 5 minutes Cooking time approx. 40 minutes Total time approx. 1 hour.</p> <p>Wash the hokkaido well, cut it open in the middle and scrape it out with a spoon. Cut the tip off the Hokkaido, otherwise it will tip over in the oven. Leave in hot water for 5 minutes.</p> <p>Cut the peppers and feta cheese into small pieces. Mix well with minced meat, egg, a pinch of salt and basil. Take the Hokkaido out of the water and fill both halves evenly with the mixture. Bake in the oven preheated to 160 degrees for 40 minutes</p>



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Visit the Emerald Isle this summer

Nestled in the lush countryside of the Barrow Valley, Mount Brandon Cottages are situated only 500 yards from picturesque, historic town of Graiguenamanagh, the Village of the Monks.

Approached via a long tree-lined avenue, our two self-catering cottages are 4 * Failte Ireland approved and have been awarded the COVID-19 safety charter. The houses are set in extensive, landscaped gardens, where we have spotted some exciting wildlife, incl. badgers, foxes, hedgehogs and even a barn owl.

The properties offer breathtaking views of Brandon Hill and the town below. The Barrow lends itself for kayaking, SUP, canoeing, fishing and gentle walks or cycles along the towpath. Within walking distance there are two stunning forest walks: Silaire Wood (it even has a boardwalk along the river) and Clashganny Wood. For the more energetic, Brandon Hill offers extensive hill-walking opportunities.

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How soon is too soon?

Not soon enough. Laboratory tests over the last few years have proven that babies who start drinking soda during that early formative period have a much higher chance of gaining acceptance and "fitting in" during those awkward pre-teen and teen years. So, do yourself a favor. Do your child a favor. Start them on a strict regimen of sodas and other sugary carbonated beverages right now, for a lifetime of guaranteed happiness.

The Soda Pop Board of America
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**For a better start in life
Start Cola earlier!**

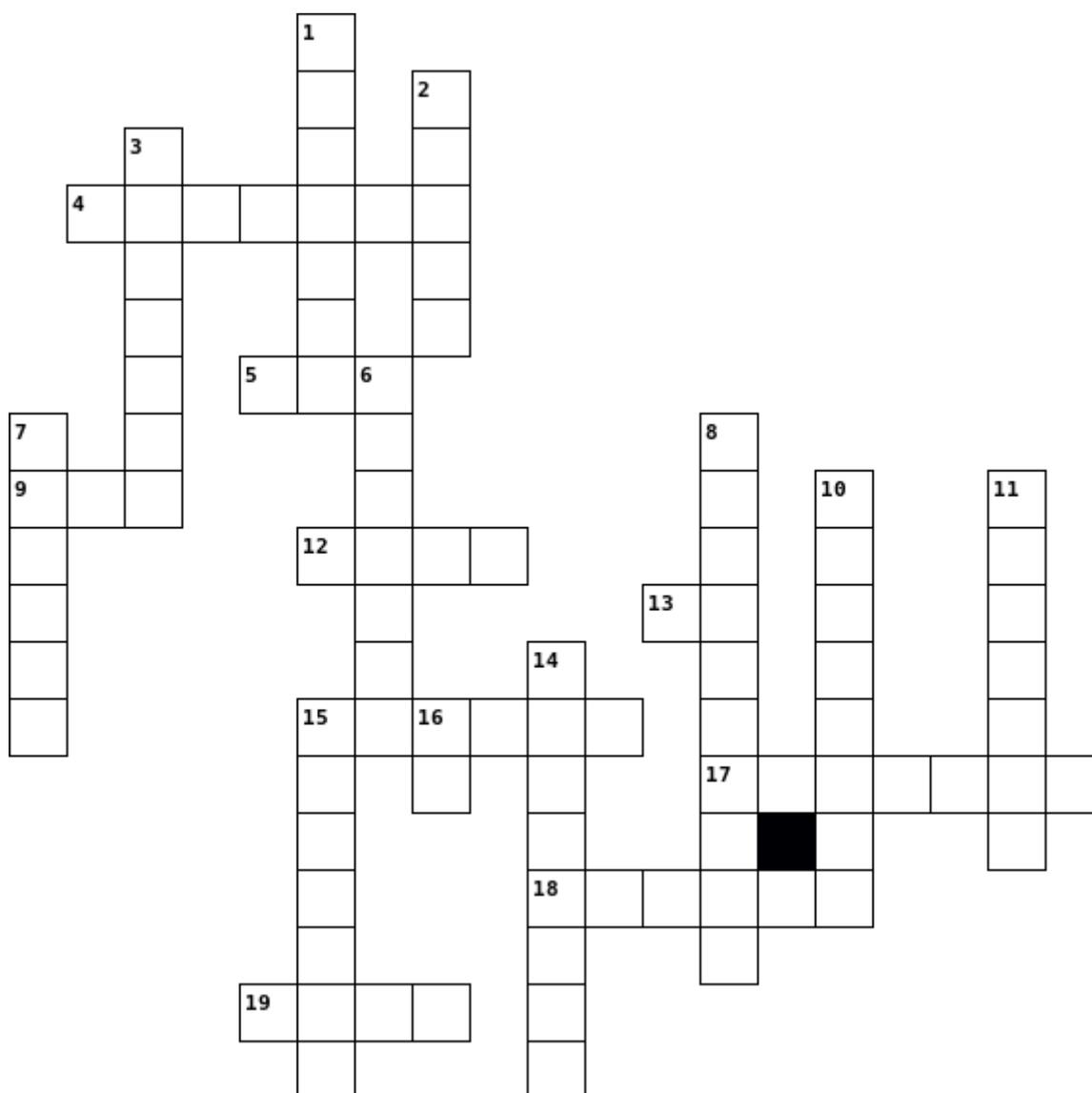
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The Soda Pop Board of America
1515 W. Hart Ave. Chicago, Il.



The Crossword



Across

- 4. 25%
- 5. The animal in your house.
- 9. What you do with a knife.
- 12. 50%
- 13. In the morning.
- 15. Popular spice made from corns.
- 17. The cooking of a country or region.
- 18. When you have good manners.
- 19. Moving pictures.

Down

- 1. A small house.
- 2. When you have no idea what to do.
- 3. What you learn at school.
- 6. Where you see actors perform.
- 7. where children learn.
- 8. Another word for TV advertising.
- 10. Weekly or monthly publication.
- 11. Also known as the Emerald Isle.
- 14. Printed learning material.
- 15. Large vegetable harvested in November.
- 16. In the afternoon.

Solution 08.21**Across**

- 3. smell.
- 4. introduction.
- 5. peel.
- 9. algebra.
- 10. history.
- 13. train.
- 14. score.
- 17. topics.
- 18. synthetic.

Down

- 1. learn.
- 2. require.
- 3. score.
- 6. laboratory.
- 7. wrap.
- 8. cocktail.
- 11. suburbs.
- 12. Lasagne.
- 15. cost.
- 16. wash.
- 19. heat.

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