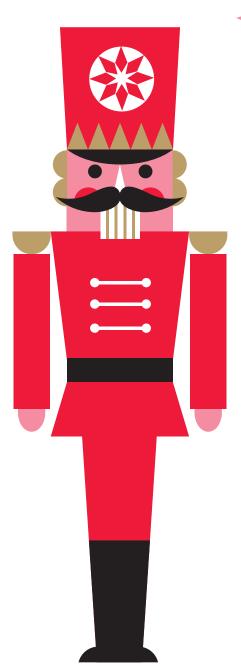




Discover more about your local Christmas Market

YOUR NAME HERE







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Welcome to the Christmas Market!



Christmas Markets are held all over the World and are a great way to help everyone to get into the Christmas spirit.

Of course they're also really good places for us all to buy gorgeous presents for those we love. Everyone likes presents!

We love running the Christmas Market as we get to see lots of children enjoy all the sights and sounds, and watch their faces light up when they see the chalets all dressed for Christmas.

People come from far and wide to visit the Market and many of our traders come from far away too.

They travel from all over Europe to the market to sell their produce and introduce us to their tasty food and gorgeous gifts. But we also have lots of local traders, and its great to meet them and see how many talented people live all around us.

We have put together this Education Passport as our way of welcoming you to the Market and helping you to find out more about it.

We really look forward to seeing you very soon!

Allan Hartwell

Christmas Market Managing Director



Christmas Markets around the World



A Christmas market, also known as Christkindlmarkt, Christkindlesmarkt, Christkindlmarket, and Weihnachtsmarkt, is a street market associated with the celebration of Christmas during the four weeks of Advent.

Christmas markets first began in Germany and Austria, but are now held in many other countries. The history of Christmas markets goes back to the late Middle Ages in the German-speaking part of Europe. The Vienna "December market" dates back to 1294.

In many towns in Germany and Austria, Advent is usually celebrated with the opening of the Christmas market or "Weihnachtsmarkt".

In southern Germany and Austria it is sometimes called a "Christkind(e)l(s)markt" (German language, literally meaning "Christ child market").

The markets are often held in the town square and they sell food, drink, and seasonal items from open-air stalls, accompanied by traditional singing and dancing.

On opening nights (and in some towns more often) onlookers welcome the "Christkind", or boy Jesus, acted out by a local child.

Christmas Markets are now becoming a tradition. Market Place have Christmas Markets around the UK that open in November and close before Christmas.

They sell a whole range of traditional foods as well as some popular new ones such as crepes and hog roast. They also celebrate the city or town they are in with local crafts being sold.

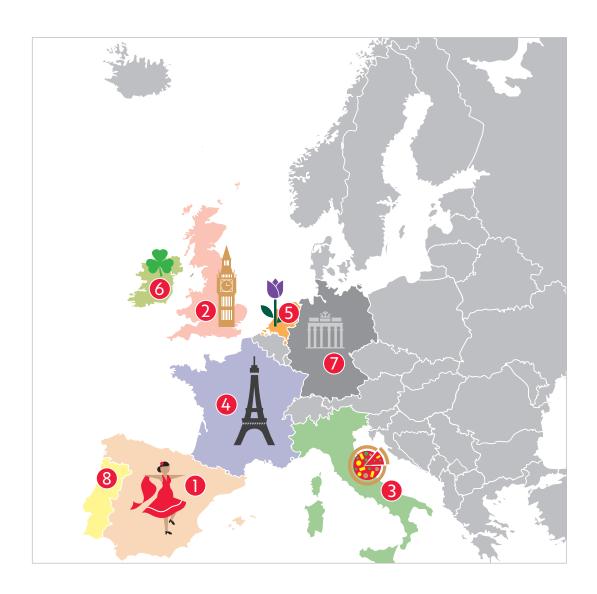




Christmas All Around Us



Traders come from around the world to be part of our Christmas Markets. Find out the names of the countries we have marked on the map.



1.	5.
2.	6.
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4.	8.

France





Facts

- ► The capital of France is Paris, where the Eiffel Tower stands. It is said that on a clear day, you can see for over 40 miles from the top of the tower.
- ► French food, wine, culture and fashion have influenced people all over the world.
- ▶ Paris is known for its great art. One of the largest art museums in the world is located in Paris. It is called the Louvre and has over eight miles of art galleries!

Traditional Food

France. The French are also famous for their wonderful food. People all over the world try to copy the delicious menus that were first created in France.

Breakfast in France usually starts with a croissant and bread with jam and butter.

Other meals are served in courses usually beginning with a soup, then the main course, followed by cheeses and pastries for dessert.

How do the French celebrate Christmas?

French children put their shoes in front of the fireplace on Christmas Eve, so that Santa Claus (Père Noël) can fill them with gifts. Candy, fruit, nuts, and small toys are also hung on the tree overnight.





FIND OUT!

Which buttery, flaky, cresent shaped pastry is bought from bakeries in France and often eaten for breakfast?

Spain





Facts

- The capital (and largest city) is Madrid.
- Real Madrid F.C and Barcelona FC are two of the most successful football clubs in the world.
- World famous artist Pablo Picasso was born in Spain.
- There are no tooth fairies in Spain. Instead, there is a tooth mouse named Ratoncito Pérez.
- ▶ Spain is twice the size of the UK.

Traditional Food

Paella - Spanish rice dish

Tapas – a variety of small dishes such as meats, patatas bravas and Spanish omelette.







How do the Spanish celebrate Christmas?

In Spain, Santa Claus is called Papa Noel, he does not bring toys to children like he does elsewhere. In fact, in some parts of Spain, children are told that if they are bad Papa Noel will take them away!

The Spanish Christmas generally kicks off on December 22nd with the world's biggest lottery draw: El Gordo (the Fat One).

On January 5th children put their shoes on the doorstep filled with hay or barley for the camels that carry the Three Wise Men.

FIND OUT!

What is the main ingredient used to make Spanish Tortillas?

Italy





- Italy is shaped like a boot.
- ▶ Rome is the capital with a population of three million.
- Italian is perceived to be a romantic language.
- Naples introduced the world to pizza!
- ➤ The Romans actually mastered plumbing. They started using copper piping and valves and created the aqueducts (bringing water from shores into the cities and towns)

Traditional Food

Pasta – ricotta, pesto, spaghetti bolognese, and many other ingredients can be mixed with pasta to make several pasta dishes.

Pizza – oven baked, round bread base, spread with tomato sauce and several toppings including ham and cheese, pepperoni.

Minestrone Soup – a thick traditional Italian soup made with a large range of vegetables such as onions, carrots, celery, beans and tomatoes.

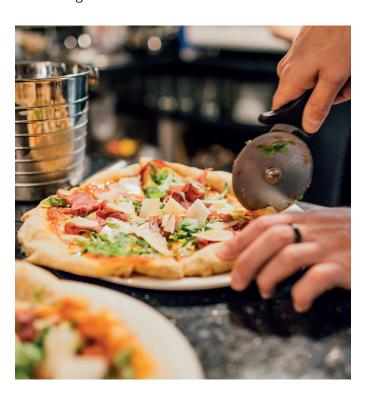
How do the Italians celebrate Christmas?

Children in Italy believe in a female version of Santa Claus called La Befana, an old woman who flies on a broom and brings presents.

According to Italian legend, Three Wise Men asked La Befana for directions to Bethlehem.



La Befana was asked to join them but declined three times. It took an unusually bright light and a band of angels to convince La Befana that she must join the Wise Men, but she was too late. She never found the baby Jesus and has been searching ever since.



FIND OUT!

Farfalle is a type of pasta. What shape is this pasta? Find out and list other shapes of pasta.

Germany







- ► The capital city of Germany is Berlin, which is half the size of London. Berlin is home to the , German Parliament.
- ▶ Berlin has around 1,700 bridges.
- ► The Grimm Brothers who wrote "Hansel and Gretel" were born in Germany.
- ► Football is the most popular sport in Germany.

Traditional Food

Berliner – this is the most famous pastry in Berlin. It is a doughnut filled with marmalade.

Schnitzel – is a thin, boneless cutlet of meat, which is coated in breadcrumbs and often served with a slice of lemon.

Wurst – there are more than 1500 different types of sausage made in Germany. The most popular include bratwurst (fried sausage) made of ground pork and spices.

Other varieties include blutwurst and schwarzwurst, which are both blood sausages.

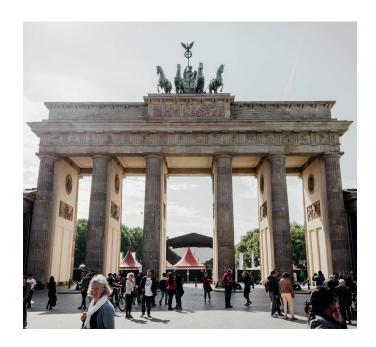
How do the Germans celebrate Christmas?

Christmas Eve is the main day when Germans exchange presents with their families.



In some parts of Germany, children write to the 'Christkind/Christkindl' ('The Christ Child') asking for presents.

December 6th is St. Nicholas' Day and "der Nikolaus" brings some small gifts, such as sweets and chocolate, to the children. He leaves these presents in the children's shoes!



FIND OUT!

Stollen is a famous Christmas food in Germany. What is it?



Colour in Christmas



Food You Might Find At the Christmas Market





Poffertjes

Poffertjes are Dutch Pancakes resembling small, fluffy pancakes. They are made with yeast and flour on a large hot griddle. Typically, poffertjes are served with powdered sugar and butter, and sometimes syrup.





Paella

Paella is a rice dish that originated in its modern form in the mid-19th century near lake Albufera, a lagoon in Valencia, on the east coast of Spain.

There are three widely known types of paella: Valencian paella (Spanish: paella valenciana), seafood paella and mixed paella. Valencian paella consists of white rice, green vegetables, meat (rabbit, chicken, duck, land snails), beans and seasoning. Seafood paella replaces land animals with seafood and has no beans and green vegetables in it. Mixed paella is a freestyle combination of land animals, seafood, vegetables, and sometimes beans.

Cannoli

Cannoli are Sicilian pastry desserts. The singular is cannolo (or in the Sicilian language cannolu), meaning "little tube", which stems from the Latin "canna", or reed. Cannoli originated in Sicily and are a staple of Sicilian cuisine. They are also popular in Italian American cuisine. In Italy, they are commonly known as "cannoli siciliani", Sicilian cannoli.

Cannoli consist of tube-shaped shells of fried pastry dough, filled with a sweet, creamy filling usually containing ricotta. They range in size from "cannulicchi", no bigger than a finger, to the fist-sized proportions typically found south of Palermo, Sicily.

Food You Might Find At the Christmas Market



Here are pictures of some of our lovely Christmas Market traders and foods. What country do you think each comes from?







Artisan Products and Food you might find at the Christmas Market



There is plenty to see and taste at our Christmas Markets. Keep your eyes peeled and tick off the following once you have spotted them...

Tinsel
Baubles
Christmas Tree
Santa's Grotto
Santa
Reindeer
Spanish Paella
Traditional German Schwenkegrille selling Bratwurst
Sausage French Crepes / Pancakes
Italian coffee and hot chocolate
German style wooden chalets
Dutch Flowers
South American Jewellery
Italian biscoti, chocolate and biscuits
Exotic meats from around the world Ostrich, Impala, Crocodile and Wild Boar

