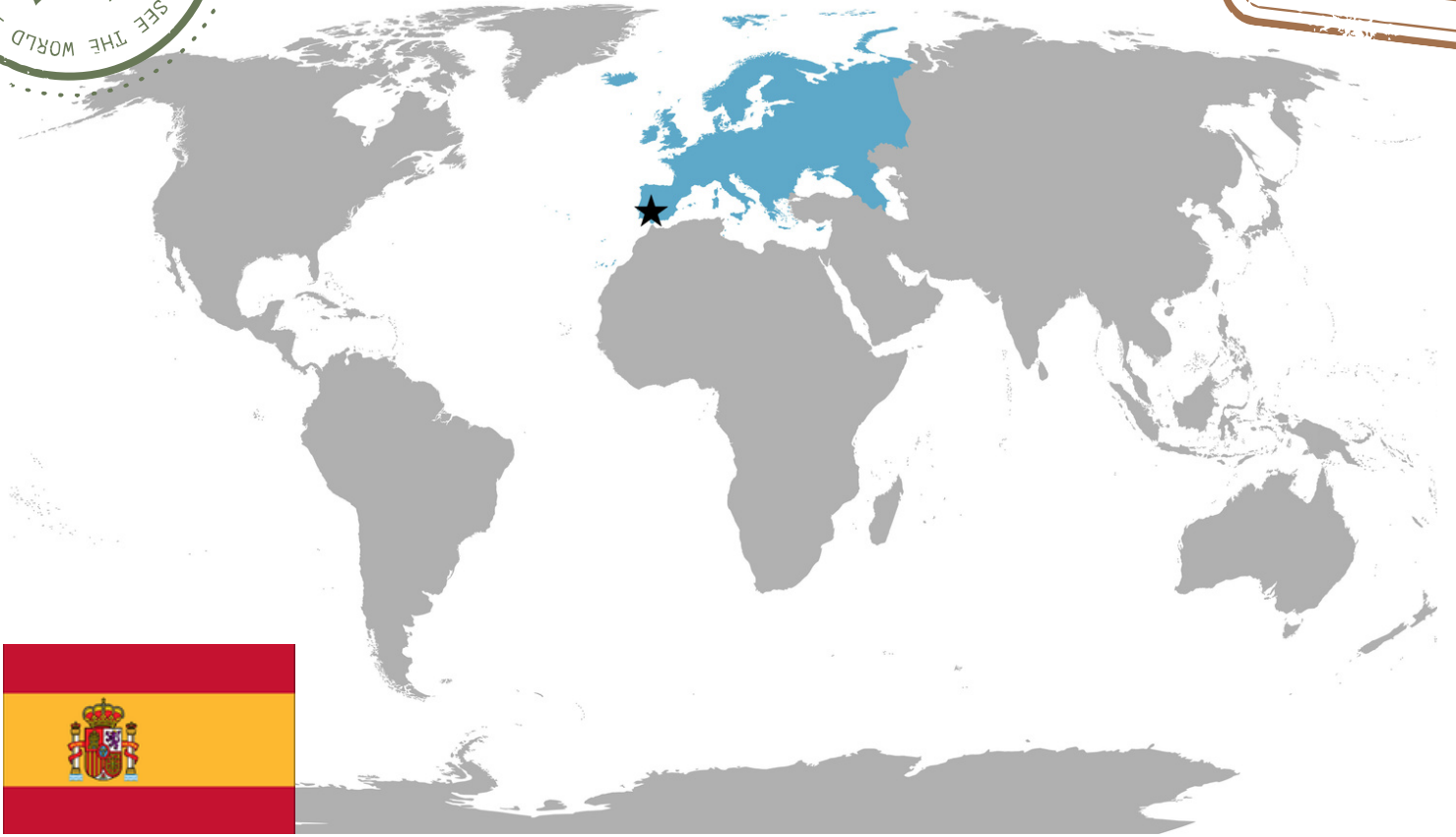




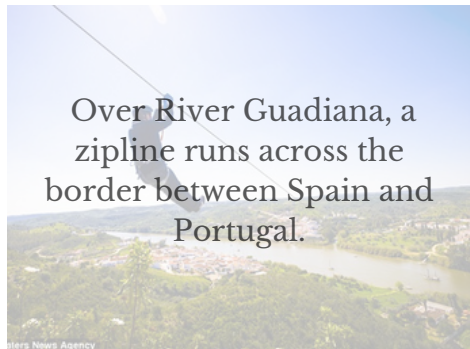
SEVILLE

Bienvenido a España



Spain is located in Europe

Spain is home to the world's oldest functional lighthouse, called the Tower of Hercules.



There is a restaurant in Madrid, Spain that was founded in the year 1725.

CELEBRATION

Flamenco: An art form rooted in musical traditions from southern Spain. Performers cante (sing), baile (dance), and toque la guitarra (play the guitar). Another important element of flamenco is jaleo, in which the audience claps and shouts encouragement during the performance.

La Tomatina: The town of Buñol is bathed red with squashed tomatoes on the last Wednesday of August. Everyone gathers and an hour-long fight ensues. The yearly tradition happens in the town square and began in 1945.





IBERIAN IBEX

The Iberian ibex is a wild goat that lives mostly in the mountains of eastern and southern Spain. The ibex is known for its long, curved horns. Both male and female ibex grow horns, but the horns on a male grow longer – to nearly 30 inches!



READ ALOUD

What's That Noise by Isabel Minhós Martins - story read by grandfather to Woodland students, Dave Badgett

BOOKS TO CHECK OUT

The Story of Ferdinand by Munro Leaf

Building on Nature: The Life of Antoni Gaudi, by Rachel Victoria Rodriguez

The Adventures of Vince the Cat: Vince Discovers the Wonder of Seville by Heidi Bryant

LEARN SPANISH



ABOUT THE FOOD!

Tortilla Española: In Spain, people often share small plates of food called tapas with friends. A classic Spanish tapa is tortilla española, a type of omelet made with egg, potato, and onion cooked in olive oil. Other ingredients, such as chorizo, ham, spinach can also be added.

Turrón: A popular sweet treat consisting of honey, sugar, egg whites, and toasted nuts. Before serving, the turrón is cut into pieces. Although it is enjoyed throughout the year, it's most commonly served as a treat around Christmas time.

Paella: Is one of the best-known dishes in Spanish cuisine. For this reason, many non-Spaniards view it as Spain's national dish, but Spaniards almost unanimously consider it to be a dish from the Valencian region.

Recipe: Classic Andalusian Gazpacho