

**YOUTH EXCHANGE**



# BOOKLET



# THE PROJECT

45 participants from 9 different countries got together for the amazing project INTERCULTURAL DANCING FOOD that took place from 1<sup>st</sup> until 10<sup>th</sup> October 2016 in Bitola Macedonia.

The main aim of this project was to involve young people into the process of inter cultural learning of different music, songs, clothes, tradition, and food. With this project we wanted to fill the void between our countries and learn more about the similarities and the differences between our cultures.





# PARTICIPATING COUNTRIES:



**MACEDONIA**



**DENMARK**



**POLAND**



**SERBIA**



**BULGARIA**



**ITALY**



**ARMENIA**



**AZERBAIJAN**



**ALBANIA**

# COOKING TIME!

Each of the participating countries had the task to cook one traditional dish from their country. Here are the delicious results:





# MACEDONIAN DISH: MUSAKA



## Ingredients :

500 grams of minced beef meat , 4 tomatoes chopped , 1 onion diced , ,pepper ,half teaspoon of salt ,few dry Paprikas, oil for cooking ,3 spoons of Vegeta (mixture of salt ,spices and various vegetables ) , 1 kg potatoes peeled and sliced .

## Preparation :

First heat the oil in a pan. Then chop the onion. We put the onion in the pan with cooking oil and then fry it for a few minutes. Then add the minced meat with salt, pepper, paprika and mixed dried vegetables .

Peel and chop the potatoes into small squares. Heat the oven to 250 degrees Celsius . Into a medium range pan we put one layer potatoes, one layer of minced meat, and a final layer of potatoes to cover the meat .Pour approximately 300 ml of water over the ingredients and bake between 45 and 60 minutes.

Leave moussaka to settle for 8-10 mins , then serve it with a salad .



# DANISH DISH: Ris a la mande

This is a traditional dessert that we eat in Denmark each Christmas, which we celebrate on the eve of 24<sup>th</sup> December. Ris a la mande is not meant to be consumed in huge amounts, but instead functions as part of an after-dinner game, before presents are opened. The dessert is made with chopped almonds, but one is left whole and put in at the end. The goal of the game is then to find the whole almond and win the yearly prize. Following is the recipe for this dish:

250 grams of porridge rice  
2 deciliters of water  
20 deciliters of high fat milk  
2 vanilla sticks  
150 grams almonds  
5 deciliters whipping cream  
sugar to taste





# DANISH DISH: Ris a la mande

First, split the vanilla sticks open and remove the small black seeds. Bring a pot of water to boil and add rice and de-seeded vanilla sticks. Cook for a few minutes, then add the milk and stir well, making sure it doesn't burn into the bottom of the pot. Cook for 45 minutes to an hour, until it is like a porridge. Add appropriate amounts sugar along the way. At the end, take out the vanilla sticks and leave to cool



Boil the almonds for a few minutes or put in bowl, pour over with boiling water and let them soak for 10-15 minutes. Remove peel, which now comes off easily. Then chop the almonds, but remember to keep a whole one. Add almonds to the rice porridge and mix them well. Next, whip the cream until it is solid, but not too thick. Add to the porridge slowly and stir. Leave in fridge for the night, and take out a half hour before serving.



# SERBIAN DISH: PROJA

This is a traditional Serbian bread. It is served regularly on weddings, with some white cheese and smoked dried meat. Ideal for breakfast and supper in cold days, but is good only when warm, otherwise is dry.

## INGREDIENTS

Serves: 3-4

85 grams feta cheese

125 milliliters vegetable oil

2 medium eggs

250 milliliters milk

½ teaspoon baking powder

250 milliliters flour

250 milliliters yellow cornstarch





# SERBIAN DISH: PROJA

Heat the oven to 170C. Mix the flours in a bowl. Add milk, slightly beaten eggs, and crumbled cheese. Depending on the amount of cheese, add less oil, as the cheese has already got some fat in. Add baking powder (the original recipe says one whole tsp, but I have a strange feeling in the mouth when put so much, so I reduce it). Add the salt if the cheese is mild, otherwise, leave the salt out. The paste needs to be liquidish, as honey, maybe slightly stiffer. Put the dish for baking in the oven to heat. Pull it out after 2 min, and oil the dish. Then pour the dough inside and immediately put in the oven. When you see the crust forming, reduce the heat to 150 and bake for at least 30-45min. The bread is ready when the sides of the bread have separated from the dish.

## ADDITIONAL INFORMATION

Do not open the oven during the baking time. I prefer to have a lot of crust, so I use bigger dish, it turns out thinner and tastier. Cut it with pizza knife. You can also have individual cupcake portions, look better but in that case you need to put additional oil (up to the indicated amount). All the measures indicated are based on a teacup (the one of 2-2.5dl) You can reduce or increase proportionally. My measure is 3/4 of this measure.





# ALBANIAN DISH: Kabuni

## INGREDIENTS

Raw Rice, ½ cup

Water, 2.5 cups

Raisins, 2-3 tbsp

Almonds, 10-12 + few slivers to garnish

Brown Sugar, ½ cup

White Sugar, 1.5 tbsp

Cloves, 6-8

Cinnamon Powder, a little less than ½ tsp

Butter, 1 tbsp + a little extra to coat the baking dish

## DIRECTIONS

In a pan, heat butter on low flame. Add the brown sugar and stir it until it dissolves completely and begins to caramelize. Make sure you never leave it unattended as it can burn very soon. 2. Meanwhile, boil the water with cloves. In the pan with caramelized brown sugar, add washed rice (after removing all water content). Continue to roast it on low flame for 3-4 mins. Add raisins, almonds and cinnamon powder. Roast them in the sugary mixture for another 3-4 mins. Once the water is on rolling boil, strain off the cloves and add the water to the rice mixture. 3. Continue to cook the rice on low/medium flame until it is cooked. If required, the pan can be kept closed with a lid to fasten up the cooking process. Make sure the rice is not too mushy but at the same time, each grain of rice is cooked. If there is a little excess water, let it be. Switch off the stove. 5. Sprinkle more raisins and slivers of almonds on top. Serve with a sprinkle of cinnamon powder (if desired) either hot or cold.





# ARMENIAN DISH: Xapama

In Armenia, Xapama was served on special occasions or on New Years Day. It was made with different variations in various Armenian regions, some would make it with crushed nuts, meat, with different dried fruits.

## INGREDIENTS

- One pumpkin ( about 7 lbs/ 3 kg)
- 3 cups of rice ( preferably long grain)
- 1 cup of raisins
- 8-10 tbs melted butter ( or clarified butter)
- 7-9 tbs honey
- 1/2 cup of dried plums ( or prunes)
- 1/2 cup of dried apricots
- 1 medium apple
- 1/2 tsp cinnamon ( or more to your taste)
- Walnuts or almonds to your taste ( chopped or crushed)
- Salt to taste
- Water to cook the rice (as much as it needs to cover the rice fully)





# ARMENIAN DISH: Xapama



Start by prepping the rice. Wash and drain the rice, pour as much water as it needs to cover the rice and may be a bit more. Bring to a boil, cover with lid and let it sit. Clean the pumpkin and prepare the rest of stuffing. Wash the pumpkin, cut the top and clean the inside from seeds. Pour 2-3 tbs of melted butter, 2-3 tbs of honey inside the pumpkin and cover the inner part with honey and butter mixture, use a brush or do it with hands. In a large bowl combine ingredients for the filling:dried fruits, finely chopped apples,raisins, add the drained rice, salt and cinnamon to taste,2-3 tbs of melted butter 2-3 tbs of honey, mix well. Place the ready filling inside, cover firmly with lid. Put the pumpkin in a lightly greased baking pan.

Bake at 350° F /180° C preheated oven 45-60 minutes. To check if it's ready, simply stick a wooden skewer or a sharp knife into pumpkin, if it goes in smoothly means it is done Serve with extra butter and honey



# POLISH DISH: BIGOS

Bigos evolved and became a national staple. Almost any kind of sausage or meat can be added. The real trick is to cook it for a long time, on a low heat, or to re-heat it to intensify the flavour in the days after it has been cooked.

## Ingredients:

800 g sauerkraut

1 small head green cabbage, thinly sliced (optional)

Small handful of dried wild mushrooms (any kind)

225 g boneless venison, leg, cut into small pieces

225 g boneless stew beef, such as chuck, cut into small pieces

225 g pork or veal shoulder, cut into small pieces

3 tablespoons vegetable oil or lard

1 medium onion, peeled and chopped

240 ml dry red wine (optional)

225 g smoked kielbasa or another spicy hard sausage, cut into small pieces

1 cup of dried plums

Salt and freshly ground pepper





# POLISH DISH: BIGOS

## Instructions:

Drain the sauerkraut, place it in a medium saucepan or big jar (even better), and add 2 cups water. Cover and boil it over medium heat for 20 minutes or longer, until the sauerkraut is very tender. After that, add the fresh cabbage and dried mushrooms to sauerkraut and continue boiling until the cabbage is tender, 20 to 30 minutes. Rinse all the meat and pat dry. Heat 1 tbsp of the vegetable oil over medium heat in a stew pot large enough to hold all the meat and vegetables. Cook the onion until softened, remove with a slotted spoon, and set aside. Add the remaining 2 tbsp oil to the pot and lightly brown the meat, in batches, over medium heat, 2 to 3 minutes per side, transferring the meat to a plate when it's done.



When all the meat has been browned, raise the heat to high, pour in the wine, and boil briefly, scraping up the browned bits on the bottom of the pot with a wooden spoon. Return the meat and all its resting juices back to the pot, and add the onion, kielbasa, prunes, cabbage, and the sauerkraut and bacon mixture, along with its cooking water. Salt generously, add several grinds of pepper, and boil. Let it simmer on very low heat for a good 2 to 3 hours. Some like a watery bigos, but we find the tastiest outcome is for the sauerkraut, cabbage, and meat all to be practically melted together, with enough sauce to keep everything moist, but not so much that any of the ingredients float, as in a more traditional stew.



# AZERBAIJAN DISH: Gutab

## For the Dough:

4 cups all-purpose flour, plus extra for kneading  
2 teaspoons salt, 2 cups water, at room temperature

## For the Filling:

1 pound ground beef or lamb, or a combination  
2 medium onions, grinded (about 1 cup)  
Fresh pomegranate arils, salt, to taste, ground black pepper

## Also needed:

Unsalted butter stick, to brush already ready gutabs  
Powdered sumac, to garnish



Prepare the dough: Sift the flour into a large bowl. Add the salt and stir to mix. Make a well in the center. Gradually adding the water, stir with your hand, until a rough ball forms. Sprinkle a large working surface (you can use large round wooden board) with some flour. Scrape the dough the floured surface. Knead the dough until smooth and not tight, adding more flour if it sticks to your hands, about 10 minutes. Do not be tempted to add too much flour, or the dough will be tight and difficult to roll out. You will add more flour to the dough while rolling it. Divide into 12 equal parts and shape each part into a ball. Work with one ball at a time, keeping the rest covered with a kitchen cloth.

Prepare the filling: In a mixing bowl, combine all the ingredients for the filling and mix well.



# AZERBAIJAN DISH: Gutab

**Roll out the dough:** Transfer one ball onto a lightly floured surface. Sprinkle the dough with some flour. Slightly pat on top with your hand to flatten then begin rolling with a thin rolling pin, rotating the dough with each rolling, until it is about 5 inches in diameter. Now, sprinkle the circle with some flour and spread it evenly with to cover the entire surface of the circle. Begin wrapping the circle around the rolling pin at a slight angle from you. Wrap till the very end, then turn the dough so that the rolling pin is parallel to you, and unwrap the dough swiftly. Continue in this manner, sprinkling the dough before each wrapping and thinning process. Continue rolling until you obtain a thin 10-inch circle.

**Fill the dough:** Spreading half of the dough circle with a thin but dense layer of the meat stuffing. sprinkle the pomegranate arils over the meat filling before sealing the bread in a half-moon.

Then cook. While its hot spread the butter on it.





# BULGARIAN DISH: PATATNIK

Patatnik is a very typical dish. Comes from Rhodope region. Even its name originates from the local word patat, which means potato. There are various ways of preparing it - baked, fried, boiled or with rolled out sheets. In each locality, various spices are added to the basic products.

The classic recipe for the Rhodope Patatnik includes

- 10 medium-sized potatoes (about 1 kg)
- 2 big onions
- 1 egg
- 200 g white cheese
- 1 tablespoons of sunflower oil
- 2 tablespoons of butter
- mint (according to your preferences)
- salt and pepper based on your taste.





# BULGARIAN DISH: PATATNIK

## INSTRUCTIONS

1. Peel the potatoes and the onions and grate them (while they are raw).
2. Add an egg.
3. Season with salt, pepper or fine chopped mint.
4. Add the grated cheese and stir the mixture well.
5. Heat up the frying pan with some oil inside it, and pour a thin layer of the mixture.
6. After few minutes turn over the patatnik, so that it becomes golden colored on the other side as all.





# ITALIAN DISH: PASTA WITH PESTO

## Ingredients

Leaves from 2 bunch fresh basil  
2 tablespoons pine nuts, untoasted  
1 garlic clove  
1/2 cup extra-virgin olive oil  
1/2 cup freshly grated Parmigiano-Reggiano  
Salt and freshly ground black pepper  
1 pound angel hair pasta

## Directions

Bring a large pot of salted water to a boil for the pasta. Combine the basil, pine nuts, garlic, and olive oil in a blender and blend to a puree. Add the cheese, salt and pepper, and blend again. Cook the pasta in the boiling, salted water until al dente, about 3 minutes. Drain and transfer to a large bowl. Add the pesto and toss. Taste for salt and pepper, and add a drizzle of oil, if you like.





# SINGING TIME!

Another of our workshops was to sing our traditional songs from each of our countries. The participants were divided in mixed teams, and each team had one song to learn from one of the participating countries. To present, we organized a special Stars Wars Karaoke talent show where the participants preformed the songs. Following you can find all of the songs that were preformed on our project.





# MACEDONIAN SONG: MAKEDONSKO DEVOJCE

Makedonsko devojce , kitka sarena, Vo  
gradina nabrana , dar podarena.  
Dali ima na ovoj beli svet Poubavo devojce  
od Makedonce. Nema , nema , ne ce se rodi,  
Poubavo devojce od Makedonce.

Koga pesna zapee-slavej nadpee, Ko oro  
zaigra-srce razigra.Dali ima na ovoj beli svet  
Poubavo devojce od Makedonce. Nema ,  
nema , ne ce se rodi, Poubavo devojce od  
Makedonce.

Koga kosi rasplete , kako koprina, Licna e i  
policna od samovila.  
Dali ima na ovoj beli svet Poubavo devojce  
od Makedonce. Nema , nema , ne ce se rodi,  
Poubavo devojce od Makedonce.





# DANISH SONG:

## Kim Larsen - K ø b Bananer (Buy bananas)

K ø b bananer k ø b bananer  
k ø b bananer her hos mig!  
Kom kun n æ rmer' k æ re frue  
De bli'r sgu ikke snydt af mig.  
K ø b bananer k ø b bananer  
k ø b bananer her hos mig.  
Kom kun n æ rmer' k æ re frue  
De bli'r sgu ikke snydt af mig.  
Sådan sagde onkel Stage  
når han stod ved sit bananskib  
midt på Str ø get p æ n i t ø jet  
og lille mig stod vagt på det n æ rmeste hj ø rne.  
Onkel Stage sagde tit til mig  
det skal ikke gå dig ligesom mig.  
du skal l æ re noget du skal bli' til noget!  
Men da Stage til sidst blev syg  
af for meget tutti-frutti og for meget fy fy  
var det sgu mig der måtte ud og lave kassen  
jeg stod og råbte:

K ø b bananer k ø b bananer  
k ø b bananer her hos mig.  
Kom kun n æ rmer' k æ re frue  
De bli'r sgu ikke snydt af mig.  
Sådan sagde jeg ja det gjorde jeg  
når jeg stod ved mit bananskib  
midt på Str ø get p æ n i t ø jet  
og drengen han stod vagt på det n æ rmeste hj ø rne.  
Da drengen han var lille da sagde han tit  
åh daddy jeg skal drive det vidt  
jeg vil l æ re noget jeg vil bli' til noget!  
Jeg vil ikke nikke ende som dig  
og stå her på gaden som et andet kvaj  
du kan tro nej det ikke mig åh nej åh nej.  
Men i skolen der gik det skidt  
han ku' ikke sidde stille og l æ rte for lidt  
han havde kviks ø lv i numsen som sin daddy  
og salig onkel Stage  
nu står han og råber:



# DANISH SONG: Kim Larsen - K ø b Bananer (Buy bananas)

K ø b bananer k ø b bananer  
k ø b bananer her hos mig.  
Kom kun n æ rmer' k æ re frue  
De bli'r sgu ikke snydt af mig.  
Sådan cirka siger pojken  
når han står ved sit bananskib  
midt på Str ø get p æ n i t ø jet  
og daddy han står vagt på det  
n æ rmeste hj ø rne.

K ø b bananer k æ re frue, her hos  
mig.





# SERBIAN SONG: MESECINA



Nema vise sunca  
Nema vise meseca  
Nema tebe, nema mene  
Niceg vise, nema joj.  
Pokrila nas ratna tama  
Pokrila nas tama joj.  
A ja se pitam moja draga  
Sta ce biti sa nama?  
Mesecina, mesecina,  
joj, joj, joj, joj  
Sunce sija ponoc bije,  
joj, joj, joj, joj  
Sa nebesa, zrak probija  
Niko ne zna, niko ne zna  
Niko ne zna, niko ne zna  
Niko ne zna sta to sija



# ALBANIAN SONG: Nen nje portokalle

Nen nje portokalle moj  
te ndala une ty  
lulet e limonit moj  
te binin ne sy  
ngrije koken larte moj  
se me dogji malli  
vinte gusha jote moj  
arome portokalli  
Rrinim ne te dy dhe moj  
ne nje portokalle  
per mbi kokat tona moj  
lulet hidhnin valle  
ngrije koken larte moj  
se me dogji malli  
vinte gusha jote moj  
arome portokalli.





# ARMENIAN SONG: Im anune Hayastan e

Im anune Hayastan e, Yes azad yem o angakh

Im anune Hayastan e

Im yerkinkne khaghagh:

Im anune Hayastan e Yes engernem darerin Im

anune Hayastan e Donnem Hayerin Hayn o

Hayastane nor o zoravor Park azadutiane, vor

tsnvets aysor Hayn o Hayastane yergo haverzh

anon Mishtel hakhtomenk, yerp vor myanom:

Im anune Hayastan e, Hayem yes o Kristonya

Im anune Hayastan e Khachn'im hakhtanak

mia:

Im anune Hayastan e, Im yekhpore anum Artsakh

Mez bashtban o bahaban e Sern o mer nvak:

Hayn o Hayastane nor o zoravor Park

azadutiane, vor tsnvets aysor Hayn o Hayastane

yergo haverzh anon Mishtel hakhtomenk, yerp

vor myanom:





# AZERBAIJAN SONG: Qaytar Eshgimi

Dunyada min gozel tapardim  
Sen benim ömrümü qopardin  
Qaytar ver omrumu gunumu  
Sen onu ozunle apard i n.

Gel meni ucuz tutma sen  
Getmisen hech qay i tma sen  
Qaytar oten gunleri  
Sen qaytar qaytar omrumu

Ver benim eshgimi  
O sene hech gerek deyil  
Gel gaytar eshgimi  
O solqun bir chichek deyil

Ver benim eshgimi  
O sene hech gerek deyil  
Gel gaytar eshgimi  
O solqun bir chichek deyil

Uzan i b qaldi ellerim  
Elimde soldu gullerim  
Men sene qay i t gel demirəm  
Qaytar o aylari illeri

Gel meni ucuz tutma sen  
Getmisen hech qay i tma sen  
Qaytar oten gunleri  
Sen qaytar qaytar omrumu

Ver benim eshgimi  
O sene hech gerek deyil  
Gel gaytar eshgimi  
O solqun bir chichek deyil

Ver benim eshgimi  
O sene hech gerek deyil  
Gel gaytar eshgimi  
O solqun bir chichek deyil





# POLISH SONG: Natalia Nykiel - Bądź duży

Ten nudny dzień, niechlujnie w nim ty.  
Autobus nie nasz, na przystanku my.  
By czas zabić gra chce sama się grać,  
jej temat to mg  $\chi$  a bezsilna jak ja, gdy milczę.

Bądź dużym ch  $\chi$  opcem i, przestań do mnie s  $\chi$  ac pytania.  
Twe s  $\chi$  owa to ciągi liczb, nie u  $\chi$  ożę z nich równania.  
Nie umiem być suką a, a ty sypiesz mi piach w oczy.  
Mam dosyć już ch  $\chi$  opców co nie potrafią mnie zaskoczyć.

Miesiąc już zostawiam bez s  $\chi$  ów,  
zwiotcza  $\chi$  e twoje próby.  
Nie chcę byś krad  $\chi$  mój cenny czas.  
Na uprawianie nudy.  
Ty to nie wiatr co sprawia, że  
 $\chi$  opoczą moje żagle.

Chcę mężczyzny co wywróci mój świat  
i porwie nagle.

Bądź dużym ch  $\chi$  opcem i, przestań do mnie s  $\chi$  ac pytania.  
Twe s  $\chi$  owa to ciągi liczb, nie u  $\chi$  ożę z nich równania.  
Nie umiem być suką a, a ty sypiesz mi piach w oczy.  
Mam dosyć już ch  $\chi$  opców co nie potrafią mnie zaskoczyć.



Na pewno gdzieś za rogiem jest ktoś dla kogo Bogiem  
się staniesz i kto ciebie śni  $\chi$  wciąż tylko dla siebie.

Bądź dużym ch  $\chi$  opcem i przestań do mnie s  $\chi$  ac  
pytania.

Twe s  $\chi$  owa to ciągi liczb, nie u  $\chi$  ożę z nich równania,  
nie umiem być suką a, a ty sypiesz mi piach w oczy.  
Mam dosyć już ch  $\chi$  opców co nie potrafią mnie  
zaskoczyć.



# ITALIAN SONG: CIAO BELLA!

**Stamattina mi sono alzato  
o bella ciao bella ciao  
bella ciao ciao ciao  
stamattina mi sono alzato  
e ci ho trovato l'invasor. O  
partigiano, portami via o  
bella ciao bella ciao bella  
ciao ciao ciao o  
partigiano, portami via  
che mi sento di morir. E se  
muoio da partigiano o  
bella ciao bella ciao bella  
ciao ciao ciao e se muoio  
da partigiano tu mi devi  
seppellir.**



**Seppellire lassù in montagna o  
bella ciao bella ciao bella ciao  
ciao ciao seppellire lassù in  
montagna sotto l'ombra di un  
bel fior.**

**E le genti che passeranno o  
bella ciao bella ciao bella ciao  
ciao ciao e le genti che  
passeranno e diranno: o che bel  
fior!. E" questo il fiore del  
partigiano o bella ciao bella  
ciao bella ciao ciao ciao è  
questo il fiore del partigiano  
morto per la libertà**



# BULGARIAN SONG: DVE SLEDI - SHTURCITE

Beše slānčev den  
slučajno te otkrih  
i vāv znak na obič  
stih ti posvetih.  
I potārsih s teb zabraven  
brjag na ljubovta  
i v pesenta , otkrili  
edna mečta.  
Kato nežen dāžd  
valeše tvoja glas,  
kato cveten sān  
života be za nas.  
Kato ljatoto gorešto  
beše ljubovta  
i vāv noštta  
otkrivahme večnostta.



Re:  
Kazvat , če bez ljubovta  
prozaičen bil sveta,  
no dali gori  
bez plamāk ljubovta dori.  
Neka prosto dve sledi  
da ostavim az i ti.  
V tozi svjat studen  
bādi do men ,  
bādi do zaleznija den.  
Kato leten den  
otlita mladostta ,  
kato tāžna duma  
idva esenta .  
Kato spomeni gorešti  
v tajnite nešta  
ot ljubovta  
dogarjat vāv pametta.



# SONG OF THE PROJECT: Andiamo a Comandare!

Ma guardi signor Rovazzi  
Ho in mano qua la sua cartella  
E devo dirle che tra tutti i valori  
Le è salito l'andare a comandare  
Mi spiace

Ho un problema nella testa, funziona a metà  
Ogni tanto parte un suono che fa  
E ogni volta che mi parte situo imbarazzante  
Come quella volta che stavo al ristorante  
"Posso offrirti da bere?"  
Lei dice "va bene"  
Solo che quando le passo il bicchiere  
è una malattia  
È pericolosa

Statemi lontano, è contagiosa!

Non so se son pazzo  
O sono un genio  
Faccio i selfie mossi  
Alla Gue Pequeno  
Non mi fumo canne  
Sono anche astemio  
Io non faccio brutto ma  
Col trattore in tangenziale  
(Andiamo a comandare)  
Scatto foto col mio cane  
(Andiamo a comandare)  
In ciabatte nel locale



(Andiamo a comandare)  
Spaccio acqua minerale  
Andiamo a comandare  
Andiamo a comandare

Ho un problema nella testa, funziona a metà  
Ogni tanto parte un suono che fa  
E ho la testa che gira come il kebab  
Spenso la musica dentro il tuo club  
"Rovazzi, ma che cazzo fai!?"

Non so se son pazzo  
O sono un genio  
Faccio i selfie mossi  
Alla Gue Pequeno  
Non mi fumo canne  
Sono anche astemio  
Io non faccio brutto ma  
Col trattore in tangenziale  
(Andiamo a comandare)  
Scatto foto col mio cane  
(Andiamo a comandare)  
In ciabatte nel locale  
(Andiamo a comandare)  
Spaccio acqua minerale  
Andiamo a comandare  
Andiamo a comandare



# FASHION TIME!

On the last creative day the participants had the task to create their traditional clothes from paper and present it to the rest of the group. Here are the amazing creations of our participants:





# MACEDONIAN & SERBIAN CLOTHES





# ALBANIAN & BULGARIAN CLOTHES





# DENMARK TRADITIONAL CLOTHES?





# ITALIAN & POLISH CLOTHES





# ARMENIAN & AZERBAIJAN CLOTHES





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