

C2 VIRUAL Alps4nats mobility



FEBRUARY 2021
3RD - 19TH

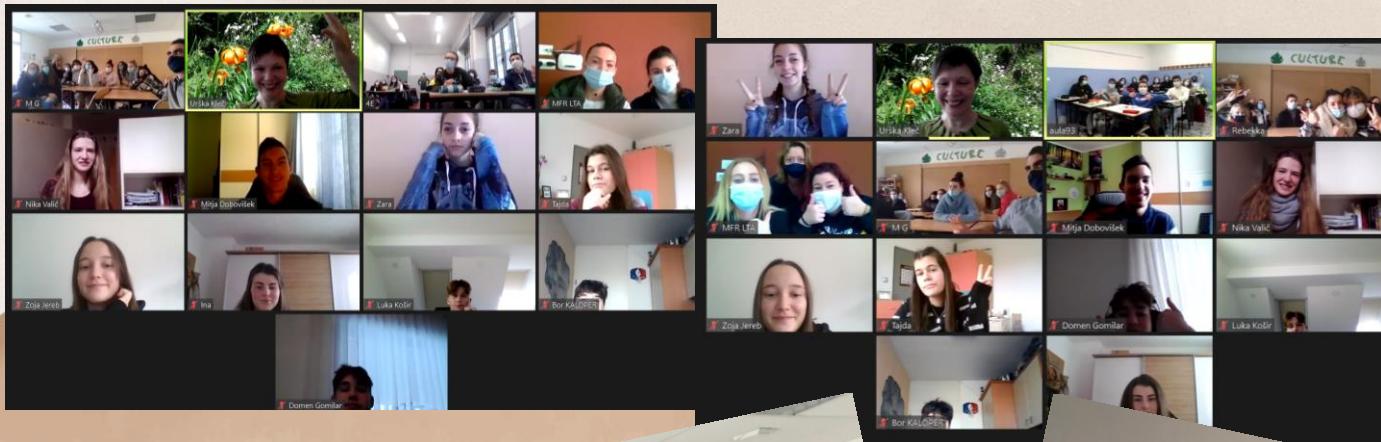
climate
change and
biodiversity



THAT'S THE



online mobility!

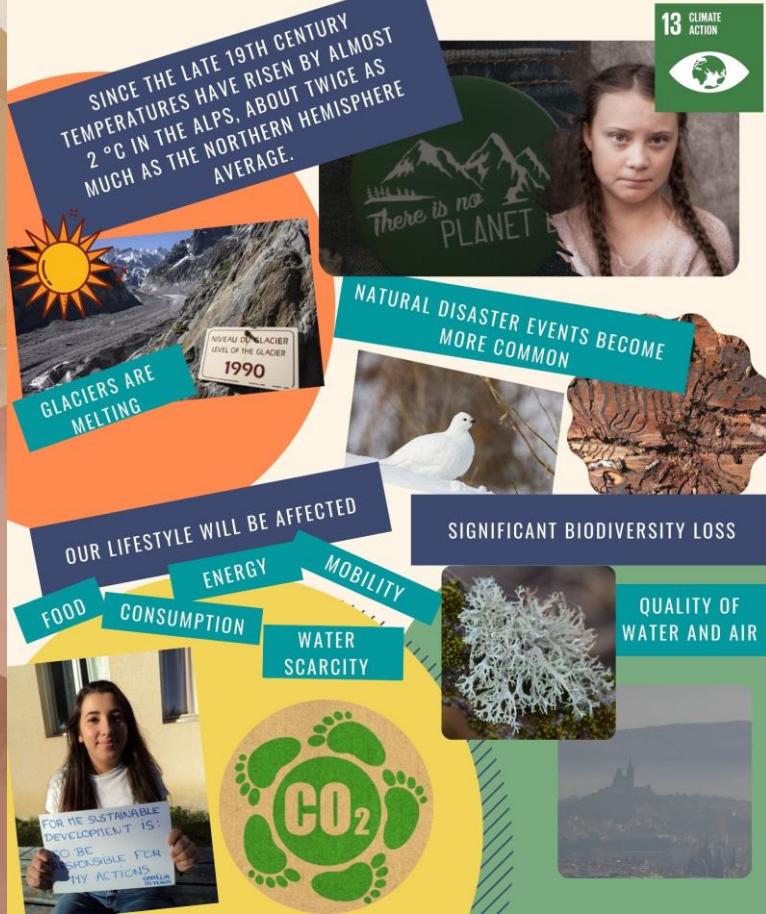


Vsi smo del Alpskega
loka ... soocamo se s
podobnimi izzivi na
področju
BIODIVERZITETE



*In KLIMATSKIH SPREMEMB
... Za večjo učinkovitost
moramo sodelovati med
seboj*

CAN WE STILL DENY CLIMATE CHANGE?



▲ Spoznavali pa smo tudi naše kulture ☺ Vas zanima, kaj smo jih ušpičili?

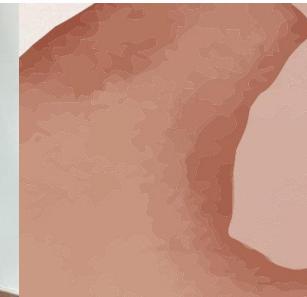
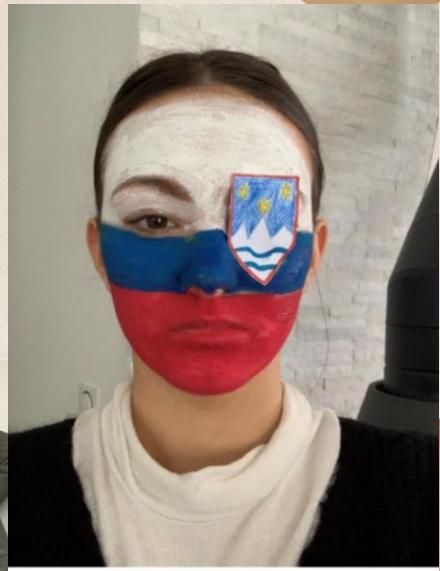


- be dressed in colours
of our flag: white, blue and red



Mountain Triglav (three peaks) -
Our highest mountain with rivers

*Beautiful
SLOVEnia*



Turn into Slovenian national heroes: MARTIN KRPAN

Martin Krpan was transporting illegally gunpowder from the Adriatic Sea coast to Vienna. He was so strong that he could pick up his mare and moving it aside. His extraordinary strength was noted by Emperor John. Several years later, he invited Krpan to Vienna in order to fight against Brdaus, a brutal warrior.



Be Martin Krpan and lift a plush toy, that represents the heaviest animal, over your head.

Beautiful
sLOVEnia



Mama, today is my turn to prepare lunch:
slovenian ŽGANCI and
CARSKI PRAŽENEC - ŠMORN



Teacher:
Matthieu

Smorn was
great !





Niso nam ostali dolžni ...

Enjoy the 'Be French' challenges



Cheesy food challenge :

Eat a whole French camembert in 1 minute (max!!) – Good luck !!

A challenge for the valient :

Take a big snail and kiss him .
Or if you want cook and eat
the snail !



Bonjour !

Dress up as a French person and present yourself in French.

Another side of French cinema :

Create a scene from the film Soupe au Chou – have fun !!



[La Soupe aux Choux \(lúúúl lúúúl\) - YouTube](#)

A delicious food challenge :

Make a Tarte Tatin in 1 hour using old varieties of apples.

Receipe in French : [Tarte tatin : Recette de Tarte tatin – Marmiton](#)

Receipe in English : [Tarte tatin recipe - BBC Good Food](#)



Can you be it ?

Make yourself into the Eiffle Tour !



Sing a song of Jul



(a singer from Marseille):

Ma Jolie

[Jul - Ma Jolie // Clip officiel // 2017 - YouTube](#)



We are close to the sea so :

Sing « Il était un petit navire » in the water.

[« Il était un petit navire » - Mister Toomy - YouTube](#)

Imaginative challenge :

You are the Jocande (yes, Leonardo da Vinci spent a lot of time in France) !

Make yourself into La Joconde using as much recycled stuff in your house as you can !



Tongue Twister :

Say « un gradé dragon dégrade un dragon gradé » at least 5 times as fast as you can and film it !

(A dragon in a Napoléonic soldier)

[Un gradé dragon dégrade un dragon gradé - How To Pronounce - French Native Speaker - YouTube](#)



National anthem:

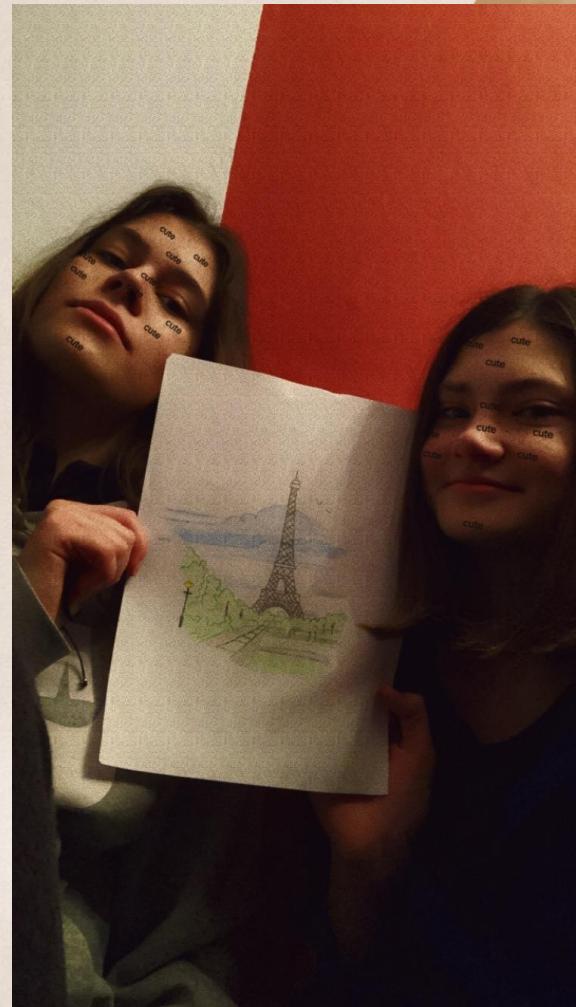
Sing the chorus of the French national anthem « la Marseillaise » dressed up as a footballer

Prof. Kleč and Mitja do not share the same opinion about snails :)



This was my snail MATEVŽ :) He was 5 years old and he was spending summers in my family's garden :)

▲ Hmmm... Ker kam bi potovali
Ožbej, Ina in Tajda ☺



LET'S COOK TOGETHER

We have decided to offer you two simple but at the same time delicious dishes. Join us and ... ready to cook! ☺

ITALIAN CHALLENGES

Pasta al ragù

- Ground beef 300 g
- Tomato sauce 300 g
- Celery 10 g
- Carrots 10 g
- Golden onions 10 g
- Salt / Black pepper
- Fresh basil 10 g
- Butter 20 g
- Water (3 times)
- Extra virgin olive oil 1 tablespoon

Cut the onions, carrots and celery and put them in a large pot with oil. Add the ground meat and sauté until the meat has faded with the tomato sauce and water. Leave for three hours over low heat and adjust salt and pepper as will. Add the water for the pasta and boil it. When the pasta is ready, drain it and let it cool. For the time indicated on the package. Drain the pasta and add it to the ragù sauce.

Tiramisù

- Savoiardi biscuits or soaked biscuits (not enough)
- 3 eggs
- Sugar 100g
- Cream 300g
- Coffee 300g
- Powdered Cacao powder (not enough)

Beat the eggs with the sugar, then add the masticarone, spread the cream on the bottom of a pan, then make a layer of savoiardi biscuits soaked in the already prepared cold coffee and make a layer of cream again, continue until the pan is complete. Refrigerate for a hour and once ready sprinkle the surface with cacao powder.

Do you feel artistic? Today you can be a work of art... ☺

Hey, have you ever thought what it's like to be part of a work of art ...

Compose your dreams' trip or describe your trip to our wonderful land

Buon viaggio, che sia un'emozione a un mare, che sia una vita a sole un giorno, che sia per sempre a un secondo. Ciao! Chiara

Ina – naša Mona
Lisa je pripravila
tiramisu ☺



DEAR ALPS4NATS
FRIENDS,
BE MY 
VALENTINES

Krista



The background features a large, stylized sun in the center, rendered in a warm orange and yellow gradient. It has several radiating lines of the same color, creating a sunburst effect. At the bottom of the image, there are two dark, craggy shapes resembling rocky cliffs or hills. The overall aesthetic is artistic and celebratory.

Prišli bodo
lepši časi in se
bomo spet
objeli ...