

The sky is the limit

Year 2016-17, Issue 4



The Sky is the Limit
BC NAKLO – Secondary School Newsletter
Glasilo BC Naklo – Srednja šola
Strahinj 99, 4202 Naklo

Editorial Board/Uredniški odbor:
Dominik Lenarčič
Miha Mohorič
Manca Jerala

Mentor/Mentorica:
Irena Šubic Jeločnik

Front cover/Naslovnica:
Heinz Mayer

Back cover/Zadnja stran:
Irena Šubic Jeločnik

Photo/Fotografije:
Students and teachers of BC Naklo
Dijaki in učitelji BC Naklo

Illustrated by/Ilustracije:
Maja Čemažar

200 copies/200 izvodov
NOT FOR SALE/NI ZA PRODAJO

ISSN 2463-7777

Junij 2017

CONTENTS

3 FROM THE EDITORS

4 GOING PLACES

4 STUDENT MOBILITIES

4 Germany

Breaking ground in Germany
Going to school in Germany
What could we learn from each other?
Thank you, Geislingen!

6 TEACHER & STAFF MOBILITIES

6 Malta

Teachers and staff learn English
Heaven on Earth
Delicious dessert
malta quiz

8 Spain

My Barcelona experience
Beautiful Barcelona

9 Greece

ICT in Athens

9 Italy

Training in Bologna: 'Teaching entrepreneurship and leadership at school'
Problem solving in Palermo

10 The Czech Republic

Inspired by the Apple Museum in Prague

11 MEETING PEOPLE

Estonian teachers in Slovenia: We have a lot in common!

12 HELLO FROM OUR PARTNERS ABROAD

Easter in Estonia
Vikings visit Slovenia
Greetings from Germany

14 OUR VIBRANT MINDS

Second Chance in Love
Seasons and our Feelings
Writing

15 YES, WE CAN!

Mein Heimort – Gorjuše
Mein Bauernhof
Our school estate
Wordsearch & super wordsearch
Pretty posters



Erasmus+

“ This project has been funded with support from the European Commission. This publication [communication] reflects the views only of the author, and the Commission cannot be held responsible for any use which may be made of the information contained therein. ”

From the editors

In your hands you are holding the fourth issue of our English magazine. The sky is the limit. But we aren't just English, inside you will find material written in German! If you wish to broaden your language speaking horizon, you are more than welcome to peek. In this issue we focus specifically on the international aspect of BC Naklo: the foreign exchanges of students and teachers. Their reports take shape of personal accounts, quizzes, recipes and more. No doubt, the latter will be a welcome addition for everyone interested in foreign cuisines. We are very proud to be able to say that this is the first issue that is truly international: not only does it include contributions by and about

our students and teachers abroad, there are pieces written by our partners from other countries: they include their opinion of Slovenia and some valuable tips for potential improvements. But of course, we cannot forget the creativity of our own students, their minds are as beautiful as the land surrounding them.

We hope you enjoy reading this issue and remember, we could always use an extra pair of skilful hands on the editorial board. Now, a fantastic journey awaits, you just have to turn the page to begin.

The editors

We are looking forward to new mobilities in June this year and in 2017 – 18, that have been recently confirmed:

- ▶ Nockberge, Austria – June 2017
- ▶ Pärnumaa Kutsehariduskeskus, Estonia – September 2017
- ▶ Voss Jordbruksskule, Norway – October 2017

Welcome to apply & many greetings from the Project Office



STUDENT MOBILITIES

By Nuša JARC and the PROJECT OFFICE

Student mobilities were organised within two projects: **Let's cross borders – school for life** and **Pejmo na Poljsko** (Let's go to Poland), which enabled 32 students and several teachers to travel to Poland and Germany. Teacher mobilities were organised within the **Znanje tujih jezikov za kakovostnejšo internacionalizacijo** (Learning foreign languages for better internationalisation) project and took our teachers to Great Britain, France, Ireland and Malta.

GERMANY

Breaking ground in Germany

By Mojca LOGAR

In November, my colleagues Bernarda Božnar, Darja Ravnihar and myself set off to Germany, more specifically a gymnasium in Geislingen, near Ulm. At the *Kaufmännische Schule Geislingen*



we were part of a teacher training course and started to build up a network for the upcoming student mobility. We were developing survival skills for the 21st century and created a basis for good relationships between our schools in the future. We took time to discuss future exchanges together, observed various classes, including the ones with refugee students. Experiencing the spirit of Advent Ulm was a nice addition.



Going to school in Germany

By Ana LEBEN & Lea ZUPAN

A few days ago, second- and third-grade students returned from Germany. We went there as exchange students. We would like to tell you a little bit about German education system and some differences between our school and the school in Geislingen.

They have 4 years of primary school and 7 years of secondary or vocational school. Their first lesson starts at 7.45 and the last usually ends at 16.20. Their lessons are a little different than ours, they have fewer subjects in one day, but double lessons are quite common. They don't change their classroom unless they have Biology, Chemistry or Physics. They have a 5-minute exercise break once a day, so that they can stay focused throughout the day. Their classrooms are humble, they have green boards with chalk and overhead projectors, so that the teachers can show students how to calculate or what answer is correct. They also have a small ping-pong table in every classroom so that the students can relax and play ping-pong during the breaks. They said they would get smart boards soon. The school surroundings are cultivated; there are benches, parking spots for cars, bikes and motorbikes. Apart from that, they have a smoking area – like we do.

Their breaks are similar to ours, but they have a 15-minute break between the third and fourth lesson. Their lessons are very relaxed and students don't have to stand up and say hello

to the teacher. Also, all the teachers look very young and have friendly and relaxed relationships with their students. We noticed that they talk to each other outside the classes and that the teachers are always willing to help if a student is having problems. We were confused by the fact that students in the same class aren't the same age, they are between 16 and 19. The lessons are very interesting because they have Economics and they discuss current events, which we think is missing in our lessons. They also have Ethics and Religion (they can pick between Catholic and Evangelical). At 12.50 they have a lunch break that lasts 1 hour, but they don't have a warm cooked meal like we do and that's what we missed the most. We are grateful for having that option. However, German students can buy some sandwiches, chocolate bars, juices and French fries, because in Germany they don't have a habit to have a big lunch like us, so they have a snack at school and they eat a big dinner at home.



What could we learn from each other?

By Katja PALOVŠNIK & Iza ARNŠEK

Exchanges are good for a lot of things, like exploring a new country, getting to know new cultures and of course improving your language skills. But the main reason why school encourages us to participate in exchanges is to learn something new. Not as in things we can learn in our school, but as in comparing their school, their culture and country with Slovenia. This is also an opportunity to appreciate the things we have in Slovenia more, for example fresh drinking water (right out of the tap). One thing we really noticed in Germany was their tolerance to other cultures and races. Their classes are a mixture of people from different countries. Students come from Italy, Turkey, Croatia, Russia and even America. But it looks like they all get along with each other pretty well. They also turned their gym into a temporary home for refugees from Syria and they don't complain about that at all.

One other thing we have noticed is their kindness. There was always someone there to help you, whether on the train to help you with your suitcase or in the street to help you find the right way. When we watched the students it looked like they felt relaxed in class. They were constantly eating in class, but there was no chatting or loud noises and they were all actively involved in the lesson. They never asked to go to the toilet, they just stood up and went.

We would recommend exchanges like this to anyone who is interested in travelling, different cultures and languages. Even if you think there is nothing new you could learn, that is not true. There is always something. You just have to be curious enough to try and find out.

Thank you, Geislingen!

By Iza ARNŠEK, Katja PALOVŠNIK, Ana LEBEN, Lea ZUPAN, Maja DOLŽAN, Klara JENKO, Špela TROP, Manca ERŽEN, Polona ADLEŠIČ, Elizabeta MOKOREL & Jana KORITNIK

Student Exchange Programme (Erasmus+ Project)
Geislingen, Germany
12th March – 23rd March 2017

Thank you for:

Great schoolmates,
Encouraging teachers,
Inspiring museums,
Super atmosphere,
Lessons,
Interesting subjects,
New experiences,
Good food,
Excursions,
Nice accommodation.



TEACHER & STAFF MOBILITIES

MALTA

Teachers and staff learn English

By Martina KRAMARIČ and Špela LANGUS

At the end of August last year we took an English course in Malta which enhanced our knowledge of general English. In the course we worked towards a B2 level, had the opportunity to practice English and gain confidence using it, were engaged in a number of practical activities that encourage critical thinking and explored English from a cultural perspective.

The course included the following aspects: Language Development, Language awareness (exploring and building up

lexical and grammatical areas), Developing the four languages skills (listening, speaking, reading and writing), Communication skill (gaining confidence and fluency), Phonology (working on stress, rhythm, intonation and phonetic sounds and symbols) and Language Development through Cultural topics. Language learning was intertwined with aspects of Maltese history, culture and traditions, food, geographical features of the islands and feasts and celebrations.



Heaven on Earth

By Maja JARC

The Erasmus+ English course in Malta was an excellent opportunity for us to brush up on our English speaking skills, while on the other hand it provided us with a stunning travel experience of Malta where Romanic, English and Arabic cultures live and mix together to create a unique cultural environment.

Teachers from the Easy school of Languages were very professional and kind. Six hours of learning each day went by really fast. After school there was time left to explore Valletta and other parts of the island with its rich historical culture, delicious cuisine and its well preserved nature.



The word Malta comes from the Greek word 'melite' meaning 'sweet honey' while Phoenicians used the word 'meleth' for 'heaven'. Overall, we can definitely say that Malta is 'a small piece of heaven on Earth'.



Malta quiz

By Metka CELAR

During our stay in Malta, we learned many interesting new facts about this country. Now you can test your knowledge. What do you think is the correct answer to each question?

1 How many official languages does Malta have?

- a. Only one – Maltese
- b. Two – Maltese and English
- c. Four – Maltese, English, Arabic, Italian

2 Malta's most famous person is Joseph Calleja, who is:

- a. an opera singer
- b. a footballer
- c. an actor

3 How many Maltese are clinically obese?

- a. 11%
- b. 26%
- c. 35%

4 Malta is known for its temples. They are:

- a. more than 5,500 years old
- b. around the same age as the pyramids of Egypt
- c. much more recent than Stonehenge

5 Maltese food shows strong influences of Sicilian and Arabic cuisine, but the traditional fenkata is made with:

- a. fish
- b. pork
- c. rabbit



KEY
1 b)
2 a)
3 b)
4 a)
5 c)



A delicious desert

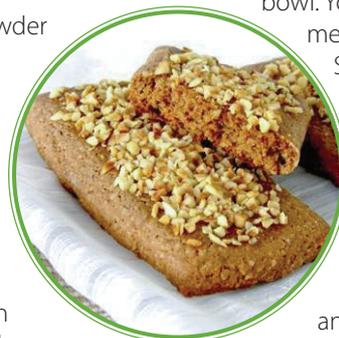
By Andreja AHČIN

The symbol " stands for an 'inch' which is a unit of length in the (British) 'imperial' and United States systems of measurement. An inch equals 2.54 cm.

The most interesting parts for me when visiting a new country are definitely people, their lifestyle and their cuisine. If you ever travel to Malta I suggest you to taste 'kwarezimal', the local dessert. The name of this dessert refers to the forty days of Lent, which is the period when Maltese housewives traditionally used to prepare it.

INGREDIENTS to make your own kwarezimal:

- 500 g ground almonds
- 250 g caster sugar
- 2 eggs
- 1 teaspoon cocoa powder
- grated lemon, orange and tangerine grind
- 1 anisette liqueur
- 1 tea spoon orange flower water
- vanilla essence
- 1 teaspoon mixed spice
- ½ teaspoon cinnamon
- ½ teaspoon ground cloves
- honey for glazing
- chopped almonds
- flour for dusting



Don't worry, it's easy to make kwarezimal!

Sift both flours in a bowl and add the bran from wholemeal flour back in the bowl. You will then need to heat and melt margarine in a saucepan.

Stir the melted margarine in the bowl and add some orange flower water. Add the remaining ingredients to the flour mixture and add enough water to knead it into a stiff dough. Form dough into shapes 16x3" and 1" thick and lay them out on a baking pan. Bake in oven at 180°C for about 15 minutes or until golden brown. While still hot, brush on honey and sprinkle with chopped nuts.

SPAIN

My Barcelona experience

By Peter RIBIČ

In December 2016 I took part in a seminar in Barcelona, Spain, through the Erasmus programme. I found Barcelona to be a wonderful city. I met new colleagues and gained a lot of new knowledge in my field, which will come in handy later on. I also made myself familiar with Spanish cuisine. That I'll never regret.

I think the whole idea of teacher mobilities is a very good one, as you get to know new cultures and any knowledge you gain leads to improvements in carrying out lessons in school back home. The EU takes care of all the expenses, including overnight accommodation, so you don't have to pull a single coin from your own wallet. But I have to add: The exchange is not a vacation! It may look like it on the surface, but it is actually very difficult. Your knowledge of foreign languages must be decent and you have to know your way around in different situations.



Beautiful Barcelona

By Ana AMBROŽIČ



When I came to Barcelona I was wonderstruck. It is a beautiful city, in particular I must mention its breathtaking architecture. I also found it to be more easy on my feet than other European cities, I mean, it didn't take long to get around on foot. In Barcelona I found new ways of getting resources for carrying out projects. I met other participants in this programme, many of them from universities.

The exchange program is an excellent opportunity for everyone, students and teachers alike. It is a great way to gain new experiences and discover new cultural environments.



GREECE

ICT in Athens

By Danijela GRUBAČ & Nada ZUPANC

Last week in March we went to Greece. We stayed in Athens, which is the capital and largest city of Greece. We were on a course about using ICT in education. Our teacher was Greek and he told us a lot about Greek people, food and culture. He advised us to taste their specialty called *mousaka*. Of course we did – and it was absolutely delicious.

In the afternoon we went sightseeing. We were at the Acropolis and in the new Acropolis museum. We saw the Temple of Olympian Zeus, the Parliament, the Academy, the University and the Panathenaic Stadium where the first modern Olympic Games were held in 1896.

We spent a great week in Athens.



GREEK MOUSAKA RECIPE

Slice 2 kg eggplants, add some salt. Fry the eggplants in olive oil. Sizzle 1 minced onion in 1/3 cup olive oil. Add 750g minced meat, chopped parsley, salt, pepper and 3 chopped tomatoes. Cook for 20 minutes. Place 1/2 of the eggplants in a baking dish, then 1/2 of the minced meat. Repeat. Pour 3 cups of bechamel sauce on top. Bake for 40 minutes at 200°C.



ITALY

Training in Bologna: 'Teaching entrepreneurship and leadership at school'

By Monika RANT

I attended practical training in Bologna between 30th April and 6th May 2017 as part of an Erasmus+ project. It was a very active and practical experience. We were four in our group, two participants from Bulgaria, one from Spain and myself from Slovenia.

The main topics of our training were team work, leadership and entrepreneurship. We got acquainted with the key elements and growing trends related to leadership and entrepreneurship education. We learned how to use specific learning activities and didactic

games to support students in developing entrepreneurial mindsets and assertive attitudes. We learned how to lead and deliver experiential workshops, simulation activities and interactive projects. We exchanged good practices and discussed challenges with colleagues from other countries and with our trainers.

We saw the main attractions of Bologna and tasted some traditional food and drinks. On Wednesday we visited Florence. It was a wonderful experience, useful for my professional as well as



personal life. I would recommend this training to all leaders in education as well as teachers.

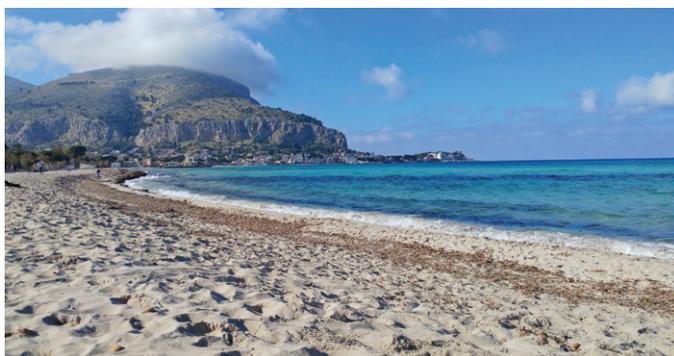
Problem solving in Palermo

By Martina KRAMARIČ & Špela LANGUS

The project called *International learning environment supports teacher competence development* enabled the participants to gain new professional knowledge and develop competences in the field of project work, innovative teaching and management in adult education. Individual mobilities took shape of one-week structured courses in various countries, conducted by a team of international experts with extensive experience in staff professional development.

Between 20th and 24th March 2017 we took part in the Problem solving & decision making course in Palermo, Sicily.

While planning and carrying out projects the Project Office staff need to be able to identify the needs of our Centre, fit them into our 'story' and develop appropriate solutions. We learnt about several models of identifying problems and techniques of creative and innovative problem solving, which make the decisions easier and the planning more efficient.



In our group we shared experiences with participants from Portugal, Italy and Turkey. A very successful project of dealing with immigrants and supporting their self-employment was presented.

Apart from learning we had the opportunity to enjoy the beautiful town of Palermo with its picturesque streets, its mediterranean atmosphere and delicious food that we will never forget.

THE CZECH REPUBLIC

Inspired by the Apple Museum in Prague

By Urška KLEČ

'Don't let the noise of others' opinions drown out your own inner voice. And most important, have the courage to follow your heart and intuition.' This is a quote from Steve Jobs (1955 – 2011), a visionary, who wanted to make computers more user friendly. He was interested in technology from an early age. As a part of a school project he reached out to William Hewlett, who liked him so much that he offered him a summer internship at his company Hewlett-Packard. There he befriended Steve Wozniak, with whom he later built the first Apple computer in the Jobs family garage. Encouraged by their success they formed Apple Inc. Their first computer was priced at 666,66 \$ and soon the company was generating millions of



dollars in revenue. His guiding principle in life was: 'Do it with passion or not at all. Whatever you love doing, you should strive to make it your career.'

I visited the Apple Museum in Prague while I was attending an Erasmus+ course on how to create future leaders & innovators in the classroom and I realised that Steve Jobs is a perfect example of what every teacher hopes to help create.



Estonian teachers in Slovenia: We have a lot in common!

Klara JENKO & Maja DOLŽAN talk to Marje KASK, Kersti OKSAAR, Kaja HIIE, Erna GROSS & Eesi ROSENBERG

In March we had guests from Estonia. Five teachers and two adult students from Pärnumaa Kutsehariduskeskus vocational school spent time in our greenhouses and our classes and saw some of our top attractions. They educate young people for a range of technical professions.

What are the three highlights of Estonia?

When you visit our country, you must see the old town of Tallinn, which is our capital. The other interesting things are islands, we have more than 2,500 of them. And the third thing must be swamps, bogs and marshes.

What could we learn from each other?

We could learn from each other about school classes and what we teach. In Estonia we use a lot more electronics, like smartphones, than here in Slovenia. However, we think Slovenians are very nice, kind and they are always smiling.

We have heard that at your school there is only one professional chef and the rest of the kitchen staff are students who cook for over 1,000 people studying and working there. We have also heard that you have your own hairdressers' and other workshops on the school premises. Can you tell us more about that?

The students work in these workshops to gain experience. Sometimes they work for 8 hours or even more. They work in the garages to fix cars, in the forests and much more. These workshops can be visited by other people who do not go to our school. They have to pay but the price is lower. At school we even have a restaurant where we usually eat once a week.

What is the most interesting thing you saw at our school?

We really like the greenhouses, animals and milk production. The other interesting thing was that students clean the

whiteboard and that they participate in the lessons. In Estonia teachers clean the board.

Did you know anything about Slovenia before you came here?

Yes, we knew something because two of us had been here a few years ago. We know that our history is pretty similar – we also had German invaders, we have been in the EU since 2004. We have learned a lot of new things while staying here.



Easter in Estonia

By Eesi ROSENBERG



This year the weather has been very varied – in Pärnu we have enjoyed sunshine but in many parts of Estonia the people have had to put up with light snow. Fortunately, the ground has warmed a bit and the snow is melting quickly. For most Estonians Easter is a nice spring event with colourful eggs and a day off from work and school. The only additional day off is Good Friday. Not many attend church services.

This year is special. The Estonian Republic was established in 1918 and the 100 years celebrations start on 16th April 2017. Everybody can participate in the opening event and in case of bad weather one can follow various activities and special programmes on television (<https://www.ev100.ee/en>). Usually people spend the holiday in nature. They start gardening, go hiking, and visit their parents or other relatives. The most widespread traditions are willow catkins in vases, colourful eggs that you can give as a gift and some good cake or pasha.



In the south eastern corner of Estonia, where the so called Seto Kingdom lies, most traditions have survived. Setos are an ethnic group of Estonians that have obtained many influences from Russians. In many Estonian villages children used to roll their coloured eggs down a simple slanted plank. The egg roller collected both eggs when his/her egg bumped into another one on the ground. The Setos still build their grand eggrolling slopes. This is a fun game for the villagers and their visitors on Easter Sunday. Adults and children enjoy it equally. (<https://www.youtube.com/watch?v=pAxfM3HwCU>)

Another influence from Russia is a sweet dish called 'Pasha'. Many families enjoy it after the Easter Dinner. Restaurants and cafés have it on their menus as a seasonal specialty. The simplest way to prepare this dessert doesn't involve boiling, just some mixing and waiting. (http://nami-nami.ee/retsept/2602/imemaitsev_pasha)

Ingredients

- 100 g soft butter
- 1 dl sugar
- 500 g curd
- 15-30 ml lemon juice
- 1 egg (optional)
- 5 ml vanilla extract
- 0.5 chopped pistachios (almonds or hazel nuts are equally good)
- 100 g dried cranberries (dried sultanas, apricots or cherries can be used)
- 2 dl double cream
- fruits and chopped pistachios for decoration

Preparation

Beat up soft butter with sugar. Add curd that has been whipped slightly, an egg (optional, it makes the pasha silky, but if you do not like raw eggs, skip it) and flavourings. Whip the double cream and fold it into the mixture.

Line the pasha mould (a bowl shaped drainer could be used) with cheesecloth and scoop the mixture into the mould. Leave the mixture in the fridge over the night. During the night the mixture has lost some liquid and has become firmer. Turn the mould over onto a platter and carefully remove the cheesecloth. Decorate it with chopped pistachios and fruits. Enjoy with a cup of coffee or tea.



Vikings visit Slovenia

By Synnøve HEMRE SUNDSVOLL, Karoline GILBAKKEN, Caroline FJELLANDSBØ, Alexander BYSTØL DIDRIKSEN



One of the many things we did when we were in Slovenia was ice climbing! We did ice climbing with our guide Gašper, and one of his friends called Erazem. The place where we did the ice climbing is called Mojstrana. At the beginning I thought it was a bit scary to climb, and also really cold!! But after getting warm again I climbed some more. All of the others climbed as well, but in the end it was me that climbed the most. After ice climbing we went to a waterfall which was really beautiful. When we got back to the hostel that day we watched some Netflix before dinner. For dinner we had tortellini with vegetable sauce and apple strudl. Yummy!

The day after the ice climbing we met Gašper and Erazem again. We had a few hours with snow avalanche theory, before we went on a little ski trip. We walked for half an hour before we searched for an avalanche beacon and then we went down. When we came down Matjaž and a student were waiting for us with airboards. We used them for a few hours, and it was lots of fun!

This day we woke up to sun! We all had this feeling of Easter, since it's snow, sun and warm weather, and that's how the weather in Norway can be around Easter time. It's a great feeling! Matjaž came at ten and then we went on a ski tour. The trip up was in the forest and steep. On the top it wasn't much snow, so we had to carry our skis a little bit. We had a break at the top and then we went down again. It was really steep, so me and Caroline fell and crashed into some bushes and so on, but we got down without breaking anything ... When we got to our cabin, we packed some of our things, relaxed a little bit and ate dinner. Another awesome day in Slovenia!



Greetings from Germany

By Lisa KELLER

As you visited us in March and a lot has happened since then, we wanted to let you know what's recently going on at our school. Our cooperation with the university in Geislingen (HfWU) has intensified: last week we had six student tutors here who prepared different mathematics tasks with our students

in class as preparation for university. Also our students from class 11 visited a workshop at university where a famous German journalist showed the students how to improve their learning skills. At the end of April our final exams started, the last ones will go on until July. To provide some balance to learning, 70

of our students participated in the City Run in Geislingen. We weren't that lucky with the weather as it was raining, but we had some really successful runners and everyone reached the finish line. We hope you're doing fine in Slovenia and are sending a lot of greetings from Geislingen!



Second Chance in Love

By Dominik LENARČIČ

Last night,
I thought of you,
my angel white,
my violet blue.

I wondered why,
I don't talk to you,
my angel white,
my violet blue.

I wanted to,
remember you,
my angel white,
my violet blue.

And I didn't want,
to do the same,
what to the rose,
I did that day.

When I ignored
her love so dear,
our sweet, sweet future,
it was so near.

That day I died,
I died inside,
my once warm heart,
fortified.

I killed her love,
that poor, poor soul,
may my guilt,
take its toll.

I don't want to do,
the same to you,
my angel white,
my violet blue.

Seasons and our Feelings

By Dominik LENARČIČ

The sun shines so bright,
the smiles on our faces,
delightful, isn't it?

A cold breeze rolls in,
the colours all turn brown,
but there is still hope.

Ice covers the land,
depressing white kills all warmth,
sadness in our hearts.

Suddenly light shines,
defeating sadness all white,
filling hearts with hope.



Writing

By Dominik LENARČIČ

What is better than reading? Reading, seeing meaning in words playfully imprinted in cold, serious ink on sheets of coarse but welcoming paper? Going on an adventure, jogging through the valley of anticipation, embarking on the big blue ship named Voyager, finding yourself on a long, long journey, at the end of which lies understanding and knowledge? What is better?

Writing. Writing about those same valleys and ships and journeys. In fact, the whole process is a journey in itself. It is not just pressing letters in black on a canvas of white, it is an undertaking, a cerebral and spiritual one, one that is as difficult as it is rewarding. It is about thinking about the past, present and future, about what was and could've been, about what is and isn't, about what will be, what shouldn't be and why. About exploring both sides of Terra, the dark and bright, the black and white, the yin and yang and everything in between. Why stop at Earth? Why not reach into the vast, endless unknown and populate it with metal, lasers and alien flesh or just ponder about the question of all questions: What is the meaning of life? The purpose of our existence? What is it? Probably 42, I don't know, I have no idea. No, I'm not telling you where that reference is from. Look it up yourself.

Mein Heimort - Gorjuše

Von Gašper BEZNIK

Dorf Gorjuše liegt am Rand des Pokljuka es und gehört zu dem größten Siedlungen der Gemeinde Bohinj. Es befindet sich auf dem 1000 m Meereshöhe und ist an Spodnje, Srednje und Zgornje Gorjuše verteilt. Alle drei Siedlungen haben sich entwickelt am Platz des ehemaligen Bergdorfs. Im Dorf gibt es 74 Häuser, wo sich die Zahl der Bevölkerung vom Jahr zu Jahr leider verringert. S gibt immer weniger Bauernhäuser und immer mehr Ferienhäuser.

Im Ort Gorjuše beschäftigt man sich mit der Produktion der hölzernen Pfeifen, was diesen Ort besonders macht. Das

ist eine alte Tradition, die man heutzutage sehr schätzt und versucht als eine Besonderheit weiter zu pflegen. Die typische Pfeife aus Gorjuše nennt man „čedra“. Die bekannteste Pfeifen sind noch: Bienenzüchterpfeife, Jägerspfeife, Fajfur, Vivček, usw. Eine Besonderheit dieser Pfeifen ist die Dekoration, die aus Silber oder Perlen gemacht wird. Die Pfeifen sind aus Birnenholz gemacht und werden im Moment nur noch von zwei Dorfbewohner produziert.

Lokale Bevölkerung beschäftigt sich am meisten mit Landwirtschaft. Heute ist Landwirtschaft sehr erleichtert, weil



man viel Arbeit mit Maschinen machen kann. Es gibt nur noch ein Paar Bauernhöfe, die auf die Maschinen verzichten (Melken, Feldarbeit ...).

Noch immer ist die Tradition, dass man zu Hause das Brot bäckt. Es gibt aber weniger Leute, die noch Milch in die Genossenschaft bringen.

Im Dorf gibt es auch ein Feuerwehrhaus und einen touristischen Bauernhof, wo Hausgemachte Produkte verkauft werden. Im Spodnje Gorjuše ist auch das bekannte Zois Haus zu sehen, wo auch Valentin Vodnik gewohnt hat, während er als Pfarrer im Ort Koprivnik gearbeitet hat. Im Winterzeit sind Gorjuše auch ein schönes Ort zum Skifahren. Beim Ort Grojuše findet man ein ausgezeichnetes Aussichtspunkt – Galetovec, von wo man eine schöne Aussicht über Karavanken, Jelovica und Ratitovec hat.



Mein Bauernhof

Von Martin ŠIFRER



Hallo, ich bin Martin und ich komme aus Žabnica. Ich habe zu Hause einen Buernhof. Wir züchten Milchkühe und anbauen Gemüse (Kartoffeln, Kraut, Ruben, Zwiebel, Karotten ...). Wir verarbeiten insgesamt 30 Hektar Land. 20 Hektar Feld, 6 Hektar Wiese und 4 Hektar Wald. Auf dem Feld wächst rund 7 Hektar Mais , 6 Hektar Kartoffeln, 4 Hektar Gerste und Weizen und 3 Ha Gemüse.Im Kühstall haben wir 60 Kühe: 30 Milchkühe und 30 Kälber. Im einem Tag melken wir 600 Liter Milch. Die Kühe sind gefüttert mit Heu, Mais und Grassi-

lage, Maisschrot und Soja Bohnen. Das Gemüse wird angebaut und verarbeitet. Wir haben rund 200 Tonen Kartoffeln. Kartoffeln werden in Säcke von 10, 15 und 30 Kg verpackt. Die verkaufen wir zum Lebensmittelgeschäft.

Rund 2 Hektar Kohl wird angebaut und in Köpfen frisch verkauft und das andere wird in Sauerkraut verarbeitet. Für Sauerkraut wird Kohl geschnitten und mit Salz vermischt. Später wird in großen Fässen gelegt mit rund 1000 Liter Volumen. Aus rund 50 Tonnen Kohl wird Sauerkraut angebaut. Sauerkart wird in Gefäßen entweder von 1, 3, 6, 10, 12 oder 20 Kilogram verpackt und weiterverkauft. 2 Hektar Rüben wird nach der Gerste gesät. 50 Tonnen Rüben wird zum Sauererrüben verarbeitet. Das Verfahren ist desselbe wie beim Kohl.Das ganze Gemüse ist im Lager gelagert. Das Gemüse wie Karotten, Zwiebel ...) werden zu Hause verkauft.



Wir haben 4 Traktoren und alle Maschinen für Bodenbearbeitung auf dem Feld und Grünland. Maschinen für Getriede- und Maisernte mieten wir.

Our school estate

By 1N in a groupwork session

Yes, we can ... guide you around our school estate!

Most students come to school by bus so the bus stop is the first thing they see. Two typical Slovenian hayracks have been set up recently to protect us from the rain. It is allowed to smoke at the bus stop and in the area in front of the entrance to the school premises but it is forbidden to smoke anywhere else on the premises. Students on duty are in charge of cleaning and picking up the trash in the smoking area.

We have a park with benches on which you can sit in your free time. It is planted with flowers and ornamental bushes and shrubs – all of which are selected honey-bearing plants. There is a beehive in the 'honey park' as well. Not long ago students made a little outdoor library in the park, where anyone can drop and borrow books. Opposite to the honey park there is a birch park created by the generations of students leaving school –

each generation plants a birch as a way of saying goodbye.

Right next to the birches there is our school shop called 'Pod kozolcem' (Under the hayrack). In the shop we can find products made by confectionery, food-processing and horticulture students. In our baking workshop we make bread, cakes, biscuits, ice cream ... and in our dairy we make dairy products (organic milk, organic yoghurt, curd, cheese and more). In spring you can buy seeds and seedlings. Behind the shop we have a bicycle shed, a garden and a couple fields for growing crops.

Further on, there are two greenhouses in which we grow seedlings, herbs and some lettuce. This greenhouse is completely organic. In the bigger greenhouse on the right handside we grow annuals, biennials and perennials for sale. Horticulture students have practical classes in the greenhouses all year round but they also work outside, in the garden

and parks. They plant and grow flowers, shrubs and trees. Tiny 'hotels' for bugs and other 'useful organisms' can be found all over the school estate and are sold in the school shop. Opposite to the shop, there is a pond with fish. Water is changed every winter.

At the entrance to the school building we have two locker rooms. The lockers are different sizes and different colours: blue, orange and yellow. Every student has his or her own locker. At the bottom of the central staircase there are two different monitors every day – they will help you with anything you need.

We have a large gym which can split into three parts and you can still play volleyball in each of these parts. The gym is used for all sorts of events. Next to the gym there is a fitness. In the spring we run outside and play football or basketball on the outdoor playing fields.

On the first floor there is a library. We have a small library with a few computers and a lot of books and magazines in different languages. We have over twenty classrooms and two computer rooms with a lot of computers for students to use. There's an extra lecture



room for large audiences and special events. We have four laboratories: one for microbiology, one for chemistry, one for food analysis and one for biochemistry. On every floor there are two toilets. On the ground floor and around the main school building there are various workshops: two floristry workshops, a baking workshop, a hospitality workshop, a fruit processing workshop and a wood workshop. Special water stops around the school have been recently removed (and it was the students' idea!) because too many plastic cups were wasted and on top of that we can drink tap water.

Back to the outdoors: students sometimes have classes outside of the school building. A simple outdoor classroom was created with the purpose of studying outside in nature and talking about it.

Our agriculture students do their practical work in the cowshed and stables – as part of their course. This is the perfect shed to start with, it isn't too small, but it isn't too big. It has cows and in the stables next door there are the horses. The students take care of the animals alongside with the caretakers. There is a horse riding 'club' at school, which has 21 members. In the club the students don't just ride, but also learn about the chemistry between the horse and the rider. The students take care of the horses (feeding, grooming ...). The school currently has two horses. Kids from kindergarten and school come here for field trips. We offer riding lessons for kids aged 4 to 8. It is possible to throw a birthday party with the horses. The parties are most popular in summer, because it isn't cold. You can even order a cake – we make delicious cakes here!

The newest building on the school premises is the dairy where we make semisoft cheese, soft cheese with or without added herbs; fermented dairy products and curd cheese, cream cheese, butter, whipped cream, sour cream and mascarpone. The dairy is intended for education purposes of students and adults. In our dairy workshop anyone can learn how to process milk and get a certificate. Since 2004 we have been producing organic dairy products only. We have won bronze and silver medals for cheese and three gold medals for mascarpone at the 'Agra' food fair. In the same facility we make apple juice and dried fruit and offer training courses for fruit processing.



Around the school there are some pastures where cows graze in the spring, summer and autumn. In the winter, they are in the cowshed. There are also some fields, an orchard and a beehive. In the

fields we grow corn, potatoes, grass to feed the animals and lots of other crops. We use the orchard to grow different types of fruit such as apples, pears, plums and some berries.

Wordsearch – horticulture

By Timotej SPRUK & Tamara ŠTER

Find the words for plant parts, plant needs and soil.

Down & up: nutrient, bud, roots, soil, loamy, light, compost

Across: silt, acidic, seed, water, clay, sand, stem

Diagonally: peat, flower



T	A	G	S	I	L	T	D	Z	F
I	C	I	D	I	C	A	L	L	C
N	B	S	E	E	D	R	O	I	O
E	U	R	E	T	A	W	A	G	M
I	D	F	X	F	E	D	M	H	P
R	P	H	A	R	G	J	Y	T	O
T	B	E	T	O	C	L	A	Y	S
U	L	I	A	O	H	I	K	H	T
N	Z	U	S	T	Y	O	X	Z	E
C	D	N	A	S	G	S	T	E	M

Super wordsearch – food processing

By Katarina DRAKSLAR, Nika FISTER & Veronika KORENINI RESNIK

Down & up: turnip, cabbage, garlic, courgette, spelt, savory, cumin, taste, sugar, flavor, onion, aubergines, spicy, berry, tastebud, chives, pepper, ingredient, buckwheat

Across: tubers, chard, sweet, pot, cashew, bitter, fibre, chia, salty, sage, eggplant, butter, pan

Diagonally: minty, leek, date, herb, sour, raddish, pork, hotsensation, barley, legumes, aftertaste, cinnamon, hot



T	U	B	E	R	S	Z	S	F	O	A	V	L	F	D	V	Y	F	R	Q
U	C	H	A	R	D	Q	H	L	N	U	T	Z	E	F	A	L	H	G	B
R	G	U	Y	O	S	Y	U	A	I	B	V	S	W	E	E	T	O	R	K
N	A	U	K	T	A	X	G	V	O	E	U	J	I	V	K	J	E	F	G
I	R	D	L	K	N	D	A	O	N	R	S	G	Z	U	O	H	Z	Y	M
P	L	U	D	A	O	I	R	R	A	G	P	A	G	U	U	Y	I	R	T
A	I	H	C	I	A	H	M	V	G	I	I	Z	X	O	V	X	O	R	A
A	C	A	S	H	S	K	G	X	T	N	C	A	S	H	E	W	H	E	S
C	O	G	A	K	O	H	K	R	N	E	Y	D	R	E	T	T	I	B	T
A	U	P	V	O	P	T	C	D	A	S	W	Z	P	C	H	P	N	U	E
B	R	R	O	L	H	I	S	I	G	P	K	G	K	H	K	E	G	C	B
B	G	F	R	R	E	O	E	E	N	L	E	R	B	I	F	P	R	K	U
A	E	F	Y	C	K	G	T	Y	N	N	E	R	I	V	L	P	E	W	D
G	T	V	E	U	B	K	U	T	R	S	E	U	J	E	J	E	D	H	G
E	T	T	G	M	E	A	P	M	R	T	A	M	M	S	B	R	I	E	I
P	E	L	T	I	T	G	R	R	E	G	H	T	O	O	C	N	E	A	N
O	H	E	H	N	S	H	P	L	H	S	Z	H	I	N	K	G	N	T	G
L	G	P	O	L	A	A	P	L	E	M	L	A	K	O	V	F	T	G	E
J	A	S	A	L	T	Y	S	A	W	Y	N	H	F	S	N	M	H	L	R
S	A	G	E	V	E	G	G	P	L	A	N	T	V	R	E	T	T	U	B

Pretty posters

By 1C and 3BF

