

Name: _____

Period: _____

Spain Study Sheet

Pages 542-550

1. What are the two main geographic features of *Iberian Peninsula*?

The two main geographic features of the *Iberian Peninsula* are water and mountains. The peninsula is nearly surrounded by water and mountain ranges crisscross the land.

2. In what area do most Spaniards live in Spain?

Most Spaniards live along the coast of the Bay of Biscay and the Mediterranean Sea, where the land is fertile and agriculture prosperous.

3. What is the *Meseta*?

The mountain ranges in Spain form a circle and the *Meseta* was located in the circle. The *Meseta* is a large plateau that occupies more than ½ of Spain.

4. List the contributions brought to Spain by each invading group of people.

A. Romans – cities were built, the Spanish language developed and Christianity became the official religion

B. Germanic tribes/Visigoths – Germanic government

C. Moors – Muslim religion and graceful palaces and beautiful mosques

D. King Ferdinand and Queen Isabella/Christian Kingdoms- explorers explored the New World and claimed lands for Spain.

5. Why is the southeastern Mediterranean coast called the “gardenland of Spain”?

Moors built extensive irrigation systems. Almonds, oranges, figs, dates, melons, pomegranates and sugar cane grow in this area. Two popular wines are produced here.

6. What is one interesting custom that occurs as part of the New Year celebration in Spain?

For good luck the people pop a grape in their mouth each time the clock strikes at midnight. They try to get twelve grapes in for 12 months of good luck.

7. Define “*del pueblo*”- “Food of the People”- For the most part it is a simple cuisine. Its goodness relies on fresh ingredients and basic food preparation techniques.

8. What did each event/group of people contribute to Spanish cuisine?

A. Romans – olives and garlic

B. Moors – fruits- peaches and figs, rice, saffron, pepper, nutmeg, anise and almonds

C. Settlement of the New World – tomatoes, chocolate, potatoes, sweet and hot peppers

9. What are 8 important ingredients in Spanish cooking?

Tomatoes	Onions	Garlic	Pepper	Paprika
Olive Oil	Parsley	Raw Almonds		

10. Spanish cooks like to mix two or more flavors in a single dish. Name three combinations.

a. Meat and fish

b. Fish and vegetables

c. Meat, fish and rice

11. What are *Tapas*? Give **four** fancier examples of *tapas*.

Tapas are appetizers.

- Bunuelitos- small fritters; deep fried pieces of vegetables, meat, poultry, or fish coated in batter
- Empanadillas- small pastries filled with chopped meat, fish or poultry; hot or cold
- Banderillas- colorful tapas served on long toothpicks
- Pinchos- grilled foods

12. Describe:

A. *Sopa al cuarto de hora* – 15 minute soup- mussels, prawns, white fish, rice, peas, hard-cooked eggs, saffron, salt, pepper and meat broth. Cooked for only 15 minutes

B. *Gazpacho* – pureed tomatoes, onions, garlic, cucumbers, green peppers, olive oil and vinegar. Thin or thick; served cold or at room temperature

13. How is seafood prepared in Spain?

Prepared in *all-i-oli*- garlic mayonnaise

14. Define:

A. *Chorizo* – dark pork sausage, spicy smoky flavor

B. *Paella* – Spanish rice dish- colorful and delicious

C. *Pan de Santa Teresa* – fried cinnamon bread- like French toast

D. *Picatostes* – fried sugar breads- pastry like- served with coffee in the afternoon

E. *Tortillas* – Spanish omelets

F. *Pulses* – dried beans, lentils, and chickpeas

15. Spanish cakes and pastries contain very little ___baking powder___ and ___butter___.

16. Why are many Spanish cakes and pastries fried and not baked?
They did not have ovens in their homes until recently.

17. Fill in the chart below about Spanish meals:

<i>Meal</i>	<i>Time eaten</i>	<i>Examples of foods</i>
Desayuno	Breakfast	Coffee or chocolate drink Bread and jam or sweet roll Churro- thin pastry deep fried
Almuerzo Second morning meal For people who sleep late or hungry workers	11 o'clock AM	Omelet Grilled sausage or fried squid Open faced sandwiches Fish or lamb chops
Comida Main meal	Middle of afternoon 2 or 3 o'clock	Fish, poultry, meat Salad or soup Fruit and light dessert
Merienda Light snack	6 o'clock	Cakes and cookies Bread and jam
Cena Supper- light meal	9 o'clock	Food similar to Almuerzo

18. How is *sangria* made?

Sangria is a wine based punch made with red wine, fruit juice and sparkling water.