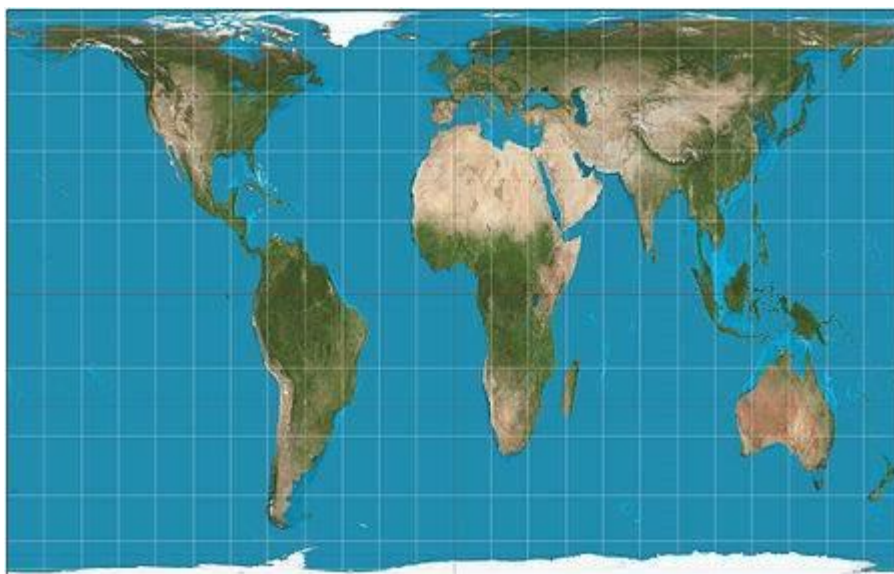


From our Facebook account, created on November 18 2018, by class 3M from Liceo Virgilio, Roma-Italy (teachers Ms. Grazia Maria Bertini and Mr. Giorgio Inguscio) and high school students from De La Salle College, Amman Jordan (teachers Mrs. Feryal Haddad and Mr. Khaldoon S.S. Saiaheen)

mediterranean project – virgilio rome – la salle jordan



December 3rd 2018 – Grazia Bertini (teacher class 3M)

Welcome to our Jordan friends and to class 3M Liceo Virgilio. Looking forward to learning many things, sharing many experiences and making friends! Our objectives are to learn more about Mediterranean history and our shared Mediterranean identity in order to overcome stereotypes and prejudices. We will do all these using English. But why not learning about each other's languages as well? Do you all agree?

Ponzi Valeria, class 3M – December 3rd 2018

Hello everyone, I'm Valeria, a student at Virgilio high school. Today I would like to give you some information about Italian traditional recipes. Italian food has influenced and inspired many cultures in the world, and, as an Italian girl, I'm really proud of it.

Italian cuisine is generally characterized by its simplicity, with many dishes having only two to four main ingredients. Italian cooks rely on the quality of the ingredients rather than on elaborate preparation. Ingredients and recipes vary by region, and, today, I will talk about roman traditional meat dishes.

A lot of meat recipes typical of Rome derive from the poor kitchen. The poorest classes, in fact, had to be satisfied with the so-called fifth quarter, that was basically the rests of the ox or the calf unsold in the markets, while the first-quality meat was accessible only to the richest class. From the popular talent, however, original recipes were born.

Today, I'll introduce you to three traditional dishes of the roman tradition.

CODA ALLA VACCINARA

Like many other dishes in Italian cuisine, oxtail is part of "la cucina povera," or cuisine of the poor, an approach to cooking that consisted of utilizing what ingredients were the cheapest. In other words, the rich took the best cuts of meat and the poor were given the leftovers. Offal, or parts of the animal that were generally considered less desirable were commonly included and tough, stringy oxtail was one of them. Nonetheless, the peasants were able to coax a rich, tender flavor out of their oxtail by letting it slowly cook and braise. Ironically, this dish is now one of the pricier ones on Roman menus!

SALTIMBOCCA ALLA ROMANA

Saltimbocca alla Romana is a very particular dish. Saltimbocca literally translates to jump in the mouth. The ancient recipe for "saltimbocca" is said to originate in Brescia. While it is much older than a century, the first written trace of this recipe can be found in an influential book published towards the end of the 19th century, by Pellegrino Artusi, a celebrated Italian chef.

Today, "Saltimbocca alla Romana" can be found in most restaurants, and I most warmly recommend that you give it a try: When prepared expertly, this dish will literally melt in your mouth, and you will feel satisfied by even a relatively small portion.

ABBACCHIO ALLA CACCIATORA O AL FORNO

It is one of the characteristic products in Rome and surroundings. Abbacchio is a milk-fed baby lamb typically served during the Easter season. In Roman cooking, alla cacciatora means that the lamb is cooked "hunter's style" in a sauce of garlic, rosemary, sage, anchovies, white wine and red wine vinegar. The term "abbacchio" is the Italianization of the Latin word "baculum" (meaning near the stick). The baculum was the wooden stick in the ground, where the baby lamb were tied up, to make sure that they did not run away and to make sure that their mother always remained close by to feed them.

I really hope that you liked and enjoyed my essay. I will share some photos of the dishes I described too. I can't wait to know all the traditional jordanian food recipes!

-Ponzi Valeria



Riccardo Pedone – December 3rd 2018

Hi everyone, I'm Riccardo, a student at Virgilio high school. As Valeria, today I'm gonna talk to you about a food, perhaps the best known in the world: PIZZA. Pizza is a Savory dish of Italian origin, consist of a round of wheat-based dough topped with tomatoes, cheese and various other ingredients. In formal settings, is eaten while held in the hand. Modern pizza evolved from similar flatbread to Naples in the 18th or early 19th century. In Italy pizza is cooked in a wood oven to make the crispier crunchy. In Italy, but also in the rest of the world, it is probably the best known and eaten food. Personally I love pizza, especially pizza margherita. In fact, authentic Neapolitan pizza is made with San Marzano tomatoes and mozzarella di bufala. Currently there are many types of pizza in Italy, also exported abroad. I hope you enjoyed my essay, but above all I hope you like pizza!

-Riccardo Pedone

Italian translation) Ciao a tutti, sono Riccardo, uno studente al Liceo Virgilio. Come Valeria, oggi vi parlo di un cibo, forse il meglio conosciuto al mondo: la pizza. La pizza è un piatto salato di origine italiana, composto da una rotonda di impasto a base di grano con pomodori, Formaggio e vari altri ingredienti. In impostazioni formali, viene mangiato mentre si tiene in mano. La pizza moderna si è evoluta da pane simile a Napoli nell'18mo o nel 19mo secolo. In Italia la pizza è cotta in un forno a legna per rendere l'impasto più croccante. In Italia, ma anche nel resto del mondo, probabilmente è il cibo più conosciuto e mangiato. Personalmente amo la pizza, soprattutto la pizza Margherita. Infatti, la vera pizza napoletana è fatta con pomodori San Marzano e mozzarella di bufala. Attualmente ci sono molti tipi di pizza in Italia, esportati anche all'estero. Spero che vi sia piaciuto il mio saggio, ma soprattutto spero che vi piaccia la pizza!



Francesco Di Buono, class 3M – December 3rd 2018

Hi everyone, I'm Francesco from Rome and I'm going to talk a little about Italian food. Italy has an enormously various gastronomic culture and one of the most renowned foods, known all around the world, is cheese. An example is Parmesan, which is the most exported variety. Cheese is classified following the necessary maturation time. The less-seasoned ones, like mozzarella, are mostly used as side dishes with vegetables, while the more seasoned ones are usually eaten with red or white wine to exalt the taste. Many cheese variants are also cooked with pasta, for example Lasagna.

I like cheeses so much, Parmesan is one of my preferred ones, but I also like cheese made in a small town of the Abruzzo region, called Anversa, where I am used to go on holiday. It is a special cheese made from sheep milk in which there are melted different kinds of mountain herbs. Its smell is very strong and it is delicious eaten with white pizza. In fact, Abruzzo is one of the most important regions of Italy for cheese production. What about you? Do you like cheese? What kind do you prefer?



Giorgia Contadini – December 3rd 2018

Hi everyone!! my name is Giorgia, I'm 16 and I'm a student at Virgilio's high school . I'm really excited to be a part of this fantastic project!!!

I will tell you a little about music in Italy and how my generation and I relate to it every day.

I usually listen to music in Italian because I love to fully understand the meaning of each song I listen to, that's why in recent years I have been particularly fond of the Italian indie genre.

In recent years here in Italy we have heard a lot about indie music, which has also found space in our country.

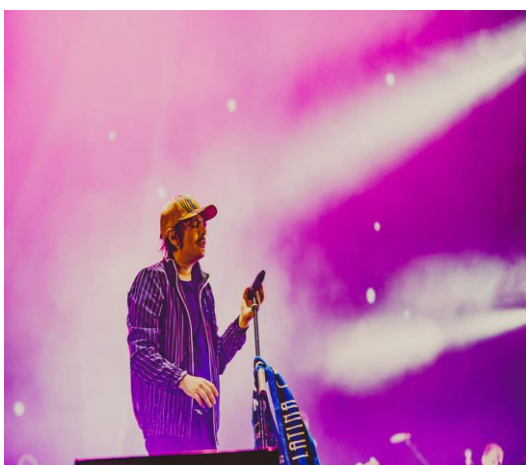
Contrary to what is believed, the word "indie" does not identify a genre, but includes all those singers who are not associated with big record companies, called "majors", and -an almost rare event nowadays- they have not been launched by a television talent show.

This genre arrived in Italy around 2000, with artists like "Baustelle" and arrives today to be the number one for revenue thanks to artists exploded incredibly as "Calcutta" (artist much loved by me), that with the single "cosa mi manchi a fare" becomes one of the most beloved artists by the young, for his light-hearted approach and without filters to Italian music.

I will in fact go to the Calcutta concert in Rome shortly.

do you like going to concerts?

what is the music you prefer to listen usually? 😊🎵



Giacomo Gagliardini – December 3rd 2018

Hi everyone, I'm Giacomo and today I will talk to you about Italian music, a topic I'm really interested in since music is my biggest passion.

Music in Italy is one of the most common hobbies for the people of all ages. However, the music we listen to isn't at a very good level. In fact, I think that we are in a sort of "musical middle age".

Here a lot of people like to watch talent shows such as "X Factor" and "Italian's got talent". A lot of the artists we listen to come out directly from these tv programs. Unfortunately the good artists that come out from talent shows are very few and their fame lasts for a very short period of time: in fact when the next season of the program starts, these singers are put away to leave room to the new contestants. The most common musical genres here in Italy are trap (a subgenre of rap) and indie (a sort of new era for the songwriters).

I'm not a big fan of these two genres and I generally prefer to listen to music from the past, that in my opinion is still better than the new one several years after. This is actually a very common idea between Italian people and I believe that this means that the Italian musical industry needs to change.

And how's music in Jordan?

Speak soon,

Giacomo



Angela Renard – December 3rd 2018

Hi everyone! I'm Angela and I'm going to give you some information about how we celebrate Easter. I hope that it will be interesting, and I would love to know some of yours festivity. Easter is one of the most important festive events among Christians worldwide. It commemorates Jesus Christ's resurrection from death as written in the New Testament. The Easter date is set around the time of the March equinox.

Many Christians see Easter as the greatest feast of the liturgical year.

In Italy Easter day is a public holiday. On this day there're parades and celebrations in many towns.

The eggs are the symbol of the Easter, and it symbolize fertility, renewal and life. We use to eat big chocolate eggs on this day!

Others traditional foods include "capretto" (lamb) and "agnello" (kid goat). There's also a traditional cake, the "colomba" 🍷.

There's also "Easter Monday", or "Pasquetta" (Little Easter), the day after Easter. It's an official Italian holiday that's is often spent enjoying the fresh spring weather with family and friends in picnics.

This year we will celebrate Easter in 21th of April, and I hope that will be a fantastic year!

And what about you? What a traditional festivity in Jordan? I hope you will answer me as soon you can. Good bye!



Giulia De Prosperis – December 3rd 2018

hi everyone! today i will show you a little inside view on music in Italy. As in every other country, music in Italy has different genres and styles. We could say that there's music for every age group , but of course, everything depends on the individual taste. For example, little kids are often associated to "lo zecchino d'oro" which is a international festival that focuses on children's music. As we age, there are different styles of music that we can go for: there is trap with the most known singers as Sfera Ebbasta and Ghali; than there's indie who sees Calcutta and Coez as main characters in this genre. of course, these are the most important music genres in the Italian culture at the moment; there is obviously also "old fashioned" music such as Fabrizio De Andrè and Pino Daniele. Finally, there are plenty of songs in the Italian culture you can enjoy depending on your taste and mood. I hope everyone enjoys my essay, and of course, if you want to give Italian music a try, you are very welcome to.

Camilla Cataldi – December 4, 2018

Hi everyone! I'm Camilla and I'm going to talk about a topic that I personally love, the Italian approach to horror cinema.

The horror cinema in Italy was born nearly in 1957 with "vampires" directed by Riccardo Freda and with the photography of Mario Bava (director, producer and director of photography); despite how interesting this movie was, it was not loved by the audience.

In 1975, Dario Argento directed "Profondo Rosso" which is the perfect fusion of horror and thriller. So in the middle of the 70s, thanks to Dario Argento and his beautiful movies (such as "Suspiria" or "il gatto a nove code"), horror movies started to be appreciated by the public.

In the 80s, the main character of the Italian horror scene is Ruggero Deodato with "Cannibal Holocaust", a movie that has upset the audience with scenes of violence and human cruelty. It's divided in two parts, one is directed as a normal movie and the other as a documentary film.

Nowadays the horror cinema, in Italy, is kind of dead; because there are no emergent artists interesting enough and the old directors are making bad movies.

I don't know anything about Jordan cinema and I'm really interested, how's it?



Said Maouammal – December 4, 2018

Hey, I'm Said and I'm going to talk about Italian teenagers' free time:

In Italy every teenager has his own way of spending his free time.

Some of us like to play an instrument, some play videogames and some do sports or meet friends.

Personally the way i like spending my time is:

Playing on the computer with friends and then meeting them outside, on Saturday night most of the time.

We can practice many different activities because most schools have their lessons in the morning, allowing us not to be busy in the afternoon while countries like the United Kingdom tend to have a school system that keeps their students busy till late afternoon or even in the evening.

What do you guys do in your free time?

How much free time do you have?

Speak soon

Said



Beatrice Kranner – December 4, 2018

Hii☺ i'm Beatrice an high school student of the school Virgilio of Rome, I'm very enthusiastic about this project.

I will tell you about the Italian family traditions and festivals, in particular of Christmas!

I hope we will cooperate in the best possible way!

Christmas is celebrated on December 25th and it is the most important festivity in Italy.

With Christmas we celebrate the birth of Jesus. Families, on this day, gather together, cook many things to eat, play and exchange gifts.

Children wait for Christmas morning to see if Santa Claus ,an old man with a beard traveling in a sleigh, brought what they wished for in the letters.

The day before Christmas is called *Vigilia* and is one of the most important dinners of the years. The shops close earlier on the day of the eve while everything is closed on 25-26 December.

For the Christmas Eve and Christmas dinner, in Italy you can cook a lot of food , especially fish.

Likewise, during the holiday period, special sweets are prepared or bought, such as panettone, pandoro or torrone, and the house is decorated.

The Christmas tree is usually prepared on December 8th which is the feast of the Immaculate Conception.

Together with the Christmas tree, the native scene of Jesus is often also made.

In Italy there are many exhibitions with nativity scenes, and the most famous is certainly the Naples exhibition.

On December 26, the day after Christmas, it is called Santo Stefano, named after the first Christian martyr.

On the evening of St. Stephen all the leftover food of two previous dinners gets eaten.



Giorgia Faiella – December 4, 2018

Hi! 🇮🇹

I'm Giorgia and I'm going to talk about how Italians spend their spare time.

During their free time, Italians are used to spending their time and their Daily routine in different ways. We usually love spending our free hours outside, like at the cinema, or we go to a park, we walk or we visit our city, which is One of the most beautiful in the world.

Italians are used to practicing a lot of different sports. The people that live in a big city have more probabilities to meet some new and to do better things, because You have a vaster choice than a person Who lives in the countryside.

During the weekend, several people like going to the beach, and someone else to the mountains.

Personally, during my free time, i prefer training and playing volleyball, or being outside as much as possible. I adore visiting museums and art galleries. If i could, all my weekend, i'd take a Plane and i'd visit all the cities, but unfortunately, it's not possible.

In general, when we discover we have free time, we also like spending our time alone, maybe with some music or watching films, and we don't have the necessity to organize always something. We feel satisfied Just being at home and without doing anything.

And you?? What do you like doing and how do you spend your free time?



Francesco Ginardi – December 4, 2018

ITALIAN FOOD

Hi, I'm Francesco, I'm a student of high school Virgilio and I'll talk you about the Italian food.

In Italy food is a big part of culture. Italian food is acknowledged in all the world and Italy is considered as the homeland of the food.

Italians are very jealous of their traditions. If you only think of changing a typical meal, they'll scold you.

For example, one of the most rooted meals in Italy is pasta, I think that with pizza, pasta is the emblem of Italian cuisine, and it's for this reason that there is such a variety of recipes that I do not even know them.

The pasta that I prefer is Norma which comes from the south of Italy, precisely from Sicily.

This meal is a bit different from others, because it needs the use of eggplants that are a local product, also if it's used all over Italy for its incredible taste.

If I had to choose the best region of Italy, basing myself on food, I'd choose Sicily because thanks to the dominations of other populations like the Greeks and Arabs, we can say that in Sicily there is a syncretism which has brought Sicily to the top.

I'm not informed about Arab kitchen so I'm not sure about what they cook but I think ingredients like oranges, honey, yogurt are used in the Arab culture too.

I hope you will make me know the typical meals of your country and also I wish you enjoy our culture.

Bye bye,



Federico Melcarne – December 12 2018

LIBERATION DAY IN ITALY (Festa della Liberazione)

Liberation day is a national holiday in Italy that is annually celebrated on April 25. It marks the fall of Mussolini's Italian social Republic and the end of the Nazi occupation in Italy in 1945, towards the end of the second war.

Liberation day is a public holiday. It is a day off for general population, and schools and most businesses are closed.

Liberation day remembers Italians who fought against the Nazis and Mussolini's troops during World War.

The day honors those who served in the Italian Resistance.

Marching bands, music concerts, food festivals ,political rallies, and other public gatherings take place in many places in Italy.

The Italian flag is usually seen in parades to celebrate Liberation Day.

The song "Bella ciao is also played often around this time of the year, as it was sung by the Italian Resistance during the world war.



Alexandra Hoffman – December 15 2018

Hi everybody, I am here to talk to you about the Italian food: I've made a pretty accurate research of it, more specifically, I made up my mind to present you our traditional desserts and pastries!

In the Italian culture, there are a lot of desserts and pastries which have developed through centuries and even now some of them have remained the same since that time.

Many different areas of Italy have their own recipes for cooking the same dish, maybe because of their tradition or their customs.

An example of a dessert which has different names in different regions is "le chiacchiere", a nordic dessert typically eaten on the Mardi Gras' Period, whose name means "chitchat"... in other regions it is called also "sfrappole" or "donzelle". Those are no more that fried puff pastry with an delicate and crunchy flavour.

An another dessert derived from the northern Italy are "baci di dama"(kiss of dame), fancy cookies obtained from preparing a mixture of almonds and the delicious gianduja's cream. Rumors has it that their name is a metaphor of the kiss between two pieces of dough reunited by the sweetness of the gianduja's cream.

Furthermore, with regard to the south culture desserts, Sicily and Naples are second to none.

Sicily can she glory in being the creator of "cannoli siciliani", which consists of tube-shaped shells of fried pastry dough filled with a creamy filling usually containing ricotta; and "la cassata", which consists of round sponge cake moistened with fruit juices or liqueur and layered with ricotta cheese and candied fruit.

Naples, instead, is famous for its "babà", one of the most well-known dessert with a basis of rum of the Neapolitan culture. It can be served with cream, with the custard or even simple, without adding anything.

About the festivities, we have the "panettone" and "pandoro" for Christmas and "colomba" for Easter.

Panettone is a dry, cake-like bread and is made with raisins and dried fruit, and sometimes nuts and currants. It can be eaten with wine, coffee, or tea. It definitely can't miss at the Italian's dinner table.

Pandoro, instead, is the same cake, but it is a "light" dessert because of his simplicity of being without any raisins and dried fruit. It is generally served with powdered sugar on it.

The colomba is another type of bread typically baked in a pan shaped like a bird and it's often prepared with candied citrus or citrus zest and almonds.

Anyway, I hope I have all straightened out about what do we eat in Italy when we desire something sweet and during the festivities.

What about your food traditions? What are your specialities? I'm am very curious and I would be very glad to know it!!

See you soon



Mrs. Feryal Haddad – La Salle, Amman, December 19, 2018

La Salle Amman welcomes our new friends from Liceo Virgilio Rome, it's a wonderful opportunity to share together our mutual experience in different aspects of life, to get to know each other's cultures and interests. La Salle students are so energized to share and engage. Wish you all the success.

Leen Nanaah

December 29, 2018

La Salle Amman from air

Hello everyone, I'm Leen, a student at La Salle school Amman, I'm very thrilled to be a part of this project. I will be glad to give some pieces of information about our school and share a few pictures. The school provides a variety of academic and athletic activities. We have a big soccer field where several soccer tournaments take place annually between our school soccer club and other clubs from different schools. Our school has a soccer, basketball and volleyball club.

Moreover, at the beginning of May, a poetry night takes place in our school theatre where students from all classes who are interested choose a poem they like which could be in Arabic, English or French and have to memorize it and read it out loud in front of their parents, teachers, and some famous Jordanian poets who attend the event. Students can also dress up according to the theme of the poem and are each handed an award along with their teachers at the end of the event for their outstanding efforts and performance.

Personally, I am very delirious about learning more about Italy and we can't wait to share more with all of you! I hope you all have a great day!





Mrs. Feryal Haddad

Dear students,

After the Christmas and New Year vacation ended up

I wish each one of you more progress and success in all aspects of your life

Thanks all For the notable interaction in the page

However , let us boost the energy and share our experiences as Well as the national occasions in our two beloved countries.

Lets go for it guys

There is a lot to share !!

Lucrezia Saletti – December 30, 2018

Hi, I'm Lucrezia! I would like to talk you about the drama genre in Italian cinema...

So drama is a cinematographic "macro-genre" (a genre that incorporates very different kind of movies). Its definition is complex since it hasn't got some specific characteristics. It is really various and presents lots of sub genres. To introduce it we can say that it opposes to the comedy representing the reality in a more serious way; it aims to stimulate in the spectator a thinking through the strong presence of feelings and emotions, where who watches can identify in.

To explain how this genre was born and developed in the Italian cinema culture it's necessary to get back to the origins of modern cinema:

In fact, cinema was officially invented in 1895, by the French Lumière brothers. The invention arrived in Italy a few time later and spread really fast: it was a cinema silent, simple, amusing, and really successful! It started to develop so fast, but was immediately stopped by the First World War. Then, in 30th, with the introduction of the sound, it started to evolve again, under the fascist regime.

During these times, in Italy there was the so called "cinema of the white telephones": this name is due to the presence of white telephones in the movies, which were like a status symbol, contrasted by the Black Telephones, less valuable and used by the working class. So, in this cinema the main characters were the rich bourgeoisies, the atmosphere was happy, the events shown were frivolous and representative of a wellness and a progress that weren't real! ((Or at least, deserved only to an elite)); This is was because of the censorship, because of the fascist dictatorship that wanted to give a twisted image of the reality, showing a society composed by bourgeoisies whose biggest problem is unreturned love. This wasn't real. This was fake, this was just a cover to don't show how things really were: Italy, during that times, was poor, uneducated, devastated by the war, tired, people where sad and scared.

They needed a change, they needed someone to talk about their problems, to give them importance, to give them an identity: and so now, right after the end of fascism, we start taking about NEOREALISM. Neorealism is a film movement characterized by stories whose main characters belong to the working class, the actors aren't professional and the movies are directed in open spaces, in the streets, amongst the normal people, presenting their problems, showing how reality really was, and so denouncing it. (neorealism)

Neorealism has so a humanistic and politic vision of the reality, that will influence the cinema and the culture of the whole world. For Italy it represents the first signal of a desire of change after the dark years of the fascism and of the war.

The most representative films of this movement are:

- Ladri di biciclette, Umberto D (De Sica)
- Roma città aperta, Paisà (Rossellini)
- Ossessione (Luchino Visconti)

As time goes by, the situation in Italy started to normalize and recover from al the social problems caused by the war. It was 50th. The society started changing, developing and evolving, it was no more just about poor and uneducated people; and so with the changing of the society also the social engagement of directors start to change: they are no more interested in telling stories of the working class and of the problems that concerns them; they prefer to interpret in a critical way the society who's changing: a richer Italy living more complex problems where there's less humanity and sympathy.

The major representatives of this new style are:

Federico Fellini, whose style is visionary and dreamlike, moving from the poetry (La strada and Le notti di Cabiria) , to the psychoanalysis (Otto e mezzo), to "La dolce vita", his most famous film (curiosity: from this film comes also the word: "paparazzo", a photographer who takes pictures of the stars, spying them and trying to catch their most private moments. "paparazzo" was the name of a character in the movie, who did in fact the job of the paparazzo)

On the other hand there's Michelangelo Antonioni, who investigates about the alienation and human relationships in the modern society with the "trilogy on modernity and its discontents":(l'Avventura, la Notte, l'Eclisse)

The kind of movies they make don't belong anymore to neorealism, they go beyond it, developing and extending its themes.

Around 1960 new directors start telling history through movies, here we point out two different personalities:

Francesco Rosi who directed "Salvatore Giuliano", where starting by telling a story of crime beat in Sicily goes down in the mysteries telling of a political power who makes alliance with the mafia. Then in "le mani sulla città" he illustrates the property speculation an political corruption in Naples. In "il caso

Mattei" he illustrates the mysterious death of Enrico Mattei, president of the Eni.

Elio Petri instead has an approach more expressionistic and grotesque, he uses allegories and metaphors, he also often inspires to the writer Leonardo Sciascia . His most important films are: "indagini su un cittadino al di sopra di ogni sospetto" (about the schizophrenia of the institutions), "la classe operaia va in paradiso", (about the class struggle and the alienation of the blue collar), "todo modo" (a strong and metaphysical critic to the Christian Democracy party that foreshadows, three years before it happens, the assassination of Aldo Moro, president of DC)(

Other historical/social drama movies more recent are:

-La vita è Bella, (1997)directed by Benigni. This movie talk about a story of a Jewish Italian family deported in a nazi concentration camp.

-La grande bellezza (2013) directed by Paolo Sorrentino. The movie is a fresco of contemporary italian decadence in Fellini style; Sorrentino directed also "Il Divo" about Giulio Andreotti, one of the most important italian politicians , filmed in a grotesque style that reminds the movies of Petri.

-Dogman inspired by a true crime event known (in Roman dialect) as the"canaro" killing (2018), directed by Matteo Garrone.

--Sulla mia pelle (2018) by Alessio Cremonini. This is a denunciation against the murder of the young pusher Stefano Cucchi. The murderers were some intolerant policemen who hit him to death during his detention and the institutions tried to hide everything.

When someone thinks about a drama movie it comes naturally to think about something sad and tearful... which is right, but it's not just this.

Drama cinema is a cinema who studies the society to defend it or to criticize it, that analyzes the deeper feelings of human beings and puts them on screen.

Nowadays cinema is the greatest and immediate way to send a message, to speak unselectively to everybody, and maybe, to change something.

I would love to know something more about you! What kind of films do you like the most? I advise you to watch some of the films I mentioned!

Bye bye





Fares Abu Mariam – January 19, 2019

Jordan is situated geographically in Southwest Asia, south of Syria, west of Iraq, northwest of Saudi Arabia and east of Palestine and the West Bank; politically, the area has also been referred to in the West as the Middle or Near East.

And by the way, I am Fares 😊



Hello everyone, I'll be taking about the most beautiful and historical places around Jordan.

Petra: Always known to local Bedouins, and first described by a Westerner in the 1800s, Petra's geological and elaborate rock-cut architecture has made this site a national symbol of the country and an obvious contender to Wonders of the World lists. The city, today Jordan's leading tourist attraction, was once the capital of the ancient Nabataeans, nestled in a secluded valley and carved out of the sides of rose-colored mountain walls. After walking through a narrow gorge, some 1km long, rocks give way to an opening revealing the biggest attraction here, the don't of the Treasury, or Al Kazneh. Past numerous tombs, an amphitheater and a steep uphill walk is an equally impressive don't, the Monastery, scenically perched above the site.

Jerash: Some 50km north of the capital Amman, Jerash is home to the ruins of the ancient Roman city of Gerasa. Surrounded by green mountains and valleys, these ruins are some of the best preserved among the region's collection of ten Roman cities, and are a testimony to the fine and great scale of Roman urban planning. Among the top attractions are the monumental Hadrian's Arch (built to celebrate a visit by the emperor himself), two amphitheaters, the temple of Artemis, and the vast oval forum, almost completely encircled by high standing columns.

Madaba: A collection of Byzantine and Omayyad-era mosaics have lent this small, culturally diverse market town its claim-to-fame and the moniker of City of Maps. Of particular importance is the Madaba Map, a 16mX5m floor mosaic housed in the Orthodox Basilica of St. George depicting the oldest surviving map of the Holy Land with Jerusalem at its center. The major attractions are best explored on foot, easily accessible to visitors with the opening of an Archaeological Park.

Wadi Rum: Wadi Rum: the impressive red desert landscape, rich in rock formations, which more often than not has found its way on to the big screen, perhaps most famously as the romantic backdrop to David Lean's epic "Lawrence of Arabia". Unsurprisingly due to the striking red sands, it is also filmmakers' favorite spot to emulate the surface on planet Mars, which a movie called "The Martian" was screened there.. Wadi

Rum, also known as The Valley of the Moon, is an unspoiled natural wonder traced by millions of years of changing weather conditions and erosion. Sunsets here are especially colorful and best enjoyed after an off-road drive through the heart of the desert, and a night spent in black tents as guests of semi-nomadic Bedouins.

Umm Qais: The town of Umm Qais, situated in the extreme north-west of Jordan and close to borders of Syria and Palestine, holds within its territory the ruins of the ancient town of Gedara. A visit to the site is more than worth it if you're missing some green landscapes in this generally dry country. At some 400m above sea level, views from this hilltop stretch towards the sea of Tiberias, and the idyllic, albeit militarily occupied by neighboring Israel, Golan Heights in Syria.

The Dead Sea: The Dead Sea is an attraction in itself. Driving down an arid landscape to the lowest point on the earth's surface, reaching the salt crusted coast, and then slowly making your way to the

Sea's highly buoyant waters is an experience unlike any other. Apart from a number of adjacent local spas, straying some kilometers further takes one to a number of worthy attractions including the historic Mount Nebo from which to enjoy panoramic views, and the excavated remains of Bethany Beyond the Jordan on the Jordan River, believed to be Christ's baptism site mentioned in the New Testament.

Aqaba: At the country's very south, this modern harbor city enjoys a remarkable and strategic coastal location overlooking the Gulf of Aqaba and enclosed by a line of desert hills. Though it boasts a rich history, including the remains of what is possibly the world's oldest church, the archaeological ruins here are less impressive than those found elsewhere in Jordan. Its main asset lies in the warm waters of the Red Sea itself, dotted with sandy beaches and with seas rich in marine life and colorful reefs, making it a major snorkeling, diving and water sports resort.

There are many other places but these are the main that reflect the history of Jordan and most visited by tourists. Here are some photos







Karim Al Haj Ahmad, January 19th 2019

Hey! I'm Karim, a student at La Salle School Amman, I'm going to talk about Jordanian local dishes.

Mansaf

Jordan's most famous traditional dish and a nationally celebrated pride is mansaf. It is enlightening to know that Jordanians go back to solid Bedouin roots, from which the concept of mansaf has seen life. The very fatty dish consists of rice stirred with heavy domestic margarine, cooked separately from the thick yogurt essence, and is stirred until boiled. Big lumps of meat are added to the yogurt to cook until it's well-done. Bedouins would use camel or sheep meat, but nowadays, some use calf meat, and others substitute it with chicken, but Jordanians would make teasing jokes about the later, for as the famous Jordanian saying goes: "Chicken mansaf won't satisfy a true Jordanian."

Maqluba

Translating to the "turned over" dish, this particular food is more interesting to watch being cooked than eaten. The ingredients are nothing out of the ordinary: rice, potatoes, chicken, and aubergine or cauliflower, all stirred in a big pot. When the cooking is done comes the magical moment; children would gather to watch the Jordanian mother flip the huge pot over a flat plate and then remove it, revealing what looks like a neat cake of rice and chicken. Maqluba is delicious with olive-soaked salad or cold fresh yogurt on the side.

Musakhan

Musakhan is another dish orchestrated with both the genuine Jordanian and Palestinian tastebuds. It is yet another odd-looking food which the kind people of Palestine cannot keep only for themselves. Upon first look, Musakhan would look like a rather incomprehensible pile of bread. It is basically nothing more than taboon bread, soaked in olive oil and decorated with heaps of onions and sour spices with out-of-the-oven chicken on the side. At last, when you dare to take the first bite, the hideous vision will melt away into sweet and sour goodness in your mouth.

Very excited to meet you all.

Mansaf VS Pizza = Mansafizza!



Christine W.Amareen, February 12, 2019

Hello everybody, I am Christine Amareen and don't will be talking about the holidays here im Amman, Jordan.

First of all, I would like to start talking about Christmas. Everybody celebrates Christmas in their way and I'm going to talk about mine. But what makes the celebrations amazing is that everybody celebrates this holiday despite having different religions.

The celebrations begins early December when we start preparing the decorations and sweets that are served on Christmas eve. We usually gather at the eldest member of the family house because spending time with family is considered one of the most important values here in Jordan.

Where ever you go around in Amman you will find houses decorated in red and green lights. The best part of Christmas eve is when Santa Claus comes with his elfs to give out the presents.

Scouts here in Jordan offer to visit houses on Christmas eve while wearing costumes to make the 27hildren the happiest on Earth! And they also play Christmas carols on music instruments.

The most amazing and fun thing is the Boulevard! The boulevard is located in Abdali in Amman where they decorate it in Christmas lights and decorations and they build this giant Christmas tree where everyone gathers around to take a picture of or to listen to the Christmas carols that are being heard by the beautiful voices of adolescents.

Also, near the airport road you can find a beautiful Christmas Village that opens only for 3 days but it has the most delicious beverages and different kinds of food and games as well.

Moreover, whatever Church you go to you will find a Christmas bazar which will include people selling different kinds of things on their own tables to support the church.

The celebrations don't end here, they continue down to the lowest point on earth, the Dead Sea. Families get invited to fancy hotels to see their Christmas tree lighting while having drinks on the beach.

Christmas day for Jordanians, regardless of their religion, is always about peace, love and understanding.





A video of our Christmas at Amman

<https://www.facebook.com/christine.amareen/videos/pcb.645889452511131/2291127950920426/?type=3&theater&ifg=1>

Dina Massad - February 15, 2019

Hello everyone! My name is **Dina Massad**, I am a junior at De La Salle College. I am ecstatic for being a part of this exciting project. Today I am going to talk about something special and vital to us Jordanians and particularly to Muslims. Each year, there is a special holy month in which Muslims are required to fast in, which is called Ramadan. We are obliged to stop ingesting food or drinks for about 12-14 hours per day for a whole month. Nighttime is our favorite time of the day, it's when fasting time is over (at 7:30-8:00) and people are in a hurry to fill their empty bellies at Iftar. Speaking of which, there are many unique desserts that are only eaten in Ramadan. The most important one is called 'Qatayef', which is especially craved and eaten by everyone. Qatayef consists of a special circular dough that can be filled with cheese, nuts, chocolate or cream. You might question the goal of fasting. The main aim for this whole act is for us to feel for the poor, who do not have easy access for food or drinks. Moreover, we are encouraged to help the less fortunate by providing them with necessities such as food, clothes or money. The month of Ramadan reflects on the warmth and welcoming culture of Jordan. It's a great opportunity to gather with families and have a feast together. People all around will wish each other a happy Ramadan by saying "Ramadan Kareem" and they are able to maintain their high spirits despite being tired, thirsty, and hungry. Ramadan is remarkable not only for Muslims, but for all Jordanians in general, regardless of their religion. Here are some pictures below showing the decorations that are put during Ramadan and the dessert that I mentioned above.





“Green Book” Movie: Knocking Down the Walls of Prejudice

The film Green Book is actually one of the best movies I’ve seen lately. Even if it is based on a true story, I must admit I had never heard of Dr. Don Shirley: his story of being a black musician who is going to travel through many places in the 1960s really touched me, and it is reasonable that he would hire a Tony “type” to be, in a sense, his protector. Although I’ve read about racism in the US back then, this film really showed the difficulties and the abuses that an African-American faced in even attempting to climb the social ladder. I think this movie is not just about racism. It is also about the importance of fitting in and feeling, in a way, accepted, about finding your joy in life and about unexpected friendship. It may be set in the 1960s but it is still very relevant today because Green Book manages to teach very valuable lessons that you thought you already knew, showing a different point of view, while being incredibly entertaining. In fact, in my opinion, they found the perfect balance between drama and comedy/humour.

It takes on many important themes through a simple, lovely story and imbues it with so many moral values.

In addition, I must say that the acting was extremely good. The chemistry between the two main actors is so natural and the performances from the two are just excellent! Overall, I can say that this movie is enjoyable and relevant to watch. Valeria Ponzi, 3M



Class 3M meets the Israeli-Palestinian NGO “Road to Recovery” at Liceo Virgilio, Rome

On March 11th we met two representatives of “Road to Recovery”, an NGO volunteering organization that takes ill Palestinians, mostly children, from Gaza and other areas of Palestine, where there are no hospitals, to Israeli hospital facilities.

The organization also provides meals for the patients, acquires medical equipment that the hospitals don't have and organizes recreational activities for the patients and their families.

The volunteers are mostly Israelis, but the organization is apolitical and driven solely by humanitarian interests.

Despite their on-going efforts to recruit other volunteers they are still having difficulties assigning volunteers to transport patients from Gaza because of the growing demand by patients from Gaza due to the armed conflicts with Israel.

Roads to Recovery is part of a bigger organization named Seeds of Peace or Salamet.com, which provides the patients with all of the services that they can't get otherwise, organizing fun-days for hospitalized children and visiting patients who nobody visits due to political permits.

In my opinion the existence of such organizations is fundamental. I admire the volunteers and the founders of these NGO organizations for helping who's in need and for not caring about any profits. From my point of view these initiatives are effective but if there were more volunteers, their efficiency would be hundreds of times better.



A picture made by a child taken care of by Road to Recovery Volunteers like Yael, Israeli, and Rima, Arab-Israeli, whom we met on March 11th, 2019

May 9th

From Mrs. Feryal Haddad, a very interesting video about Jordan

Raami Manaja, born to a Bedouin father and New Zealand mother, spent his first years in a cave, went to high school in New Zealand, studied electrical engineering in Australia and finally returned to the ancient Nabatean city of Petra.

Saleh Mosa has spent his life in the desert of Wadi Rum. The son of a Bedouin camel trader, he now guides tourists through the lands of his ancestors, giving them a taste of life as a Bedouin. wadirumtours.com/

Both Bedouin of Jordan, Raami and Saleh share their thoughts on being a Bedouin in Jordan.

Link:

<https://www.facebook.com/shireen.haddad.12/videos/1326770720806592/?q=mediterranean%20project%20-%20virgilio%20rome%20-%20la%20salle%20jordan&epa=FILTERS>

May 10th

From Mrs. Feryal Haddad (teacher):

Good morning friends

I proudly share with you a short movie of few sites of our magical and lovely Jordan

Enjoy watching it.



<https://www.facebook.com/shireen.haddad.12/videos/1327383647411966/>

Basil Makhamreh

May 19th

Hello everyone, my name is Basil Makhamreh. I'm going to talk about the Easter celebrations in Jordan. The Christians of Jordan decided to unify their biggest two holidays, Easter and Christmas, so that all of their churches can celebrate together. Christmas is celebrated at the 25th of December with the western churches while Easter is celebrated according to the eastern calendar.

The holy week starts with the Holy Thursday where the Latin, Orthodox and roman Catholic churches do their prayers each in their churches.

On the morning of The Good Friday, all the apostolic churches of the Fuheis city join to relive the 14 stations of the cross in a beautiful parade full of prayers that starts from the churches (since they are next to each other) and ends in a close cemetery where laypeople visit their lost ones.

In The Good Friday's night. Each church carries out the funeral of the Christ in their own customs as shown in the pictures below. The right side shows how latin christians carry out the funeral and the left side are the orthodox.

In the Holy Saturday, Priests receive the sacred light that comes from the holy sepulcher in Jerusalem and take it to their own churches. At midnight a mass is made, and Christians celebrate the resurrection of Jesus and end their fasting by having colored eggs which is one of the symbols of Easter.

On Easter day, Jordanian Christians prefer to spend the day with their family while having Mansaf for lunch. And on the evening, relatives and neighbors start exchanging visits while preaching the resurrection of Jesus.

The first video is a short footage from the good friday this year. here is a link for the whole footage: <https://youtu.be/iVoCOXDBkP8>

The second video shows how the holy light is received in the airport and the third video shows how priests take the light to their churches.

<https://www.facebook.com/basil.makhamreh/videos/pcb.698144383952304/10213759036106659/?type=3&theater&ifg=1>

