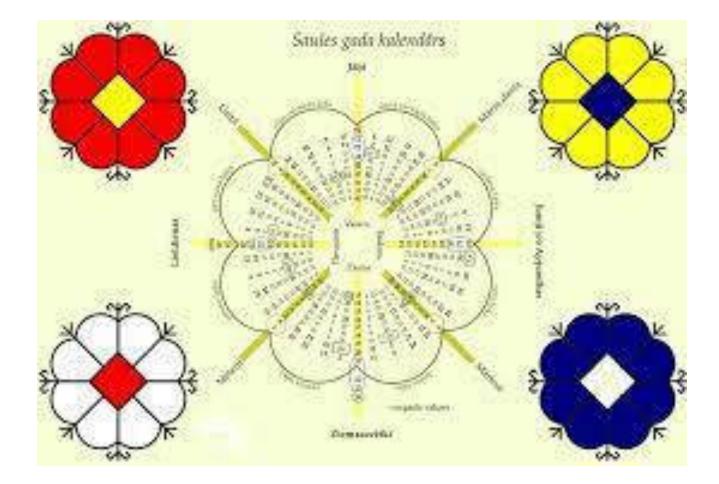


LATVIAN NATIONAL DISHES

Latviešu nacionālie ēdieni "WE! - about us, for us and not only for us "









Easter







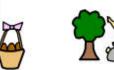
Easter

In the spring, nature wakes up. At Easter, the eggs are painted in the bark of onions. In spring, we boil soup from nettles, it is very healthy.



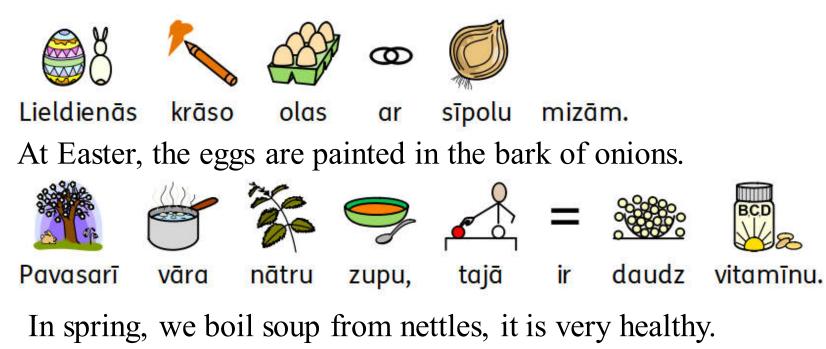
Pavasaris



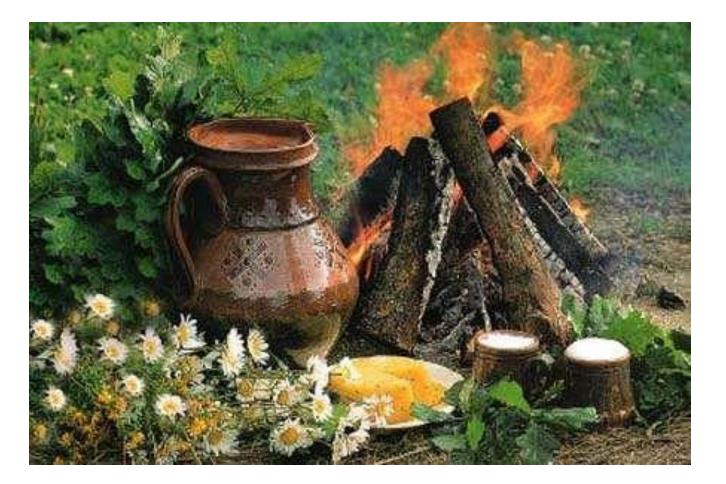




Pavasarī daba mostās. In the spring, all nature wakes up.







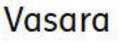




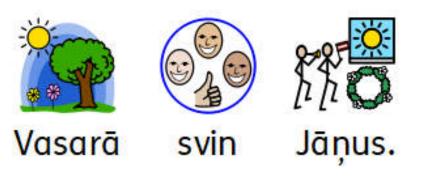


Midsummer we celebrate in summer, when the day is the longest, the night - the shortest. At the summer people eat cumin cheese and drink beer. The cheese is made from cottage cheese, milk, eggs and cumin. Beer is made from malt, hops and water. Our ancesters made beer themselves at home, but now we buy it in a store.





Summer



In summer we celebrate Midsummer.



In the summer people eat cumin cheese and drink beer.

Cumin cheese



















Autumn

In the autumn we harvest vegitables and wheat, it's time to slaughter roosters and geese. Bread and a variety of vegetable dishes are served on the table. The Latvians love shatted cabbage.



Rudens

Autumn

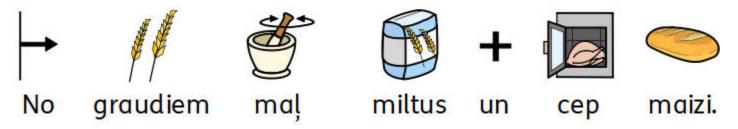




Rudenī dārzos

novāc ražu.

In the autumn we harvest the plants.



From wheat we make flour and bake bread.

















Winter

In Latvia, the national dish for Christmas are peas with bacon. Latvians bake pies and gingerbread at Christmas time. In the New Year's Eve, Latvians usually serve twelve dishes.



In the New Year's Eve, we serve twelve dishes on the table.







"WE! - about us, for us and not only for us "

