

INTERNATIONAL TOURISM

The Department of Intercultural Communication and International Tourism

December, 2023



What's new?

The Belarusian Chamber of Commerce and Industry's Gomel section arranged "Business Days in Gomel" on December 7-8. This major event included a discussion on the current problem of interregional tourism growth.

The session "Tourism as a factor of economic development of territories: experience, problems, trends, and prospects" was attended by students from our department. Modern tourism trends in the Russian Federation and the Republic of Belarus were brought up for discussion, with an emphasis on the demands of contemporary travelers. The speakers' presentations featured novel products and travel itineraries that will support the growth of small and medium-sized enterprises and draw funding for local tourism.

At the business forum, representatives of the tourism industries from Krasnodar Krai, Bryansk, Smolensk, Komi Republic, and St. Petersburg met. Tovkach Evgenia, Pokamestova Daria, Ovchinnikov Timofey, and Tsaryova Anastasia assisted in welcoming and registering foreign delegations.



Traditional Christmas Dishes Around the World

Christmas is nearly approaching. Aside from giving gifts or memorable gift experiences, everyone is also excited about the Christmas food!

Italy

Christmas eve usually is a day of fasting for Italian Christians. Though sometimes fish and seafood is served on Christmas Eve.

Lunch on *Natale*, Christmas Day, is a big family affair and a big feast with an abundance of dishes. Many family members cook together and prepare not only delicious *antipasti*, pre-dinner snacks, but also a large variety of dishes including *lasagna* or *ravioli pasta*, baked chicken, braised beef, stuffed veal rolls or roast pork. And then don't forget the delicious desserts.

Italian *panettone* is a fluffy sweet treat! The sweet bread or yeast cake is traditionally enjoyed already from the last few weeks leading up to Christmas. There are several kinds of *panettone*, some are made with raisins and dried fruits while others are plain. And some are even filled with chocolate!



Germany

The Christmas holiday celebrations start in Germany on Christmas Eve, when the families traditionally gather around the Christmas tree, exchange gifts and unwrap the presents. After the first social part of the festivities comes a simple dinner. Many families traditionally eat simple dishes such as sausages and potato salad on Christmas Eve. German Christmas desserts include *Stollen*, a yeast cake log with raisins as well as Christmas biscuits such as the *Zimtsterne* (cinnamon star biscuits) shown in the image



Finland

The traditional Christmas dinner in Finland is eaten on the 24 December, Christmas Eve. The Finnish Christmas meal includes beetroot salad and Christmas ham, salmon and herring and a variety of vegetable casseroles. Traditionally, *pipari* (gingerbread cookies), rice pudding, a kind of porridge, and *joulutorttu* (star-shaped plum tarts) are served as sweet treats.



Poland

The Christmas Eve Supper is called *Wigilia* in Poland. This day is a day of fasting that ends when the supper is served in the evening. Traditionally, first *oplatek*, a wafer, is broken and shared amongst the family members. After dinner families usually sing Christmas carols. The Christmas Eve Supper includes the traditional 12 dishes. However, meat is not included in any of the dishes. Among the most popular dishes are *Kutia* (grain dish), jellied fish, carp, *barszcz* (a deep red beetroot soup), *gołabki* (stuffed cabbage rolls) and *pierogi* (filled dumplings).



South Africa

In South Africa, Christmas is during summer time, so the traditional Christmas meal is shared as lunch with families and friends while having a *braai*, which means barbecue! There is also some common Christmas foods as ham. Pomegranates are ripe at Christmas and what better way to decorate a delicious meal with these tasty red pomegranate kernels.



Russia

In many Russian homes, the dinner on Christmas Eve is still meatless as this day falls during fasting period of the Orthodox Christians. Often a dish called *Sochivo* is eaten. This dish includes wheat kernels, honey, poppy seeds and nuts or dried berries. This dish is similar to the Ukrainian dish *Kutya* and the Polish dish *Kutia*. Some Russians eat a fish jelly, called *aspic*, and those who eat meat enjoy roasted or stuffed goose or pork.



France

The *bûche de Noël*, the Christmas log, is a special Christmas treat the whole family looks out for. This soft sponge cake is folded like a role and filled with whipped cream or chocolate cream and often decorated with Christmas ornaments.



To be continued

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