

Erasmus +

Kurs językowy w Irlandii

7 lipca - 20 lipca 2025 roku

Łukasz Szmaja



Cork (*irl.* Corcaigh)



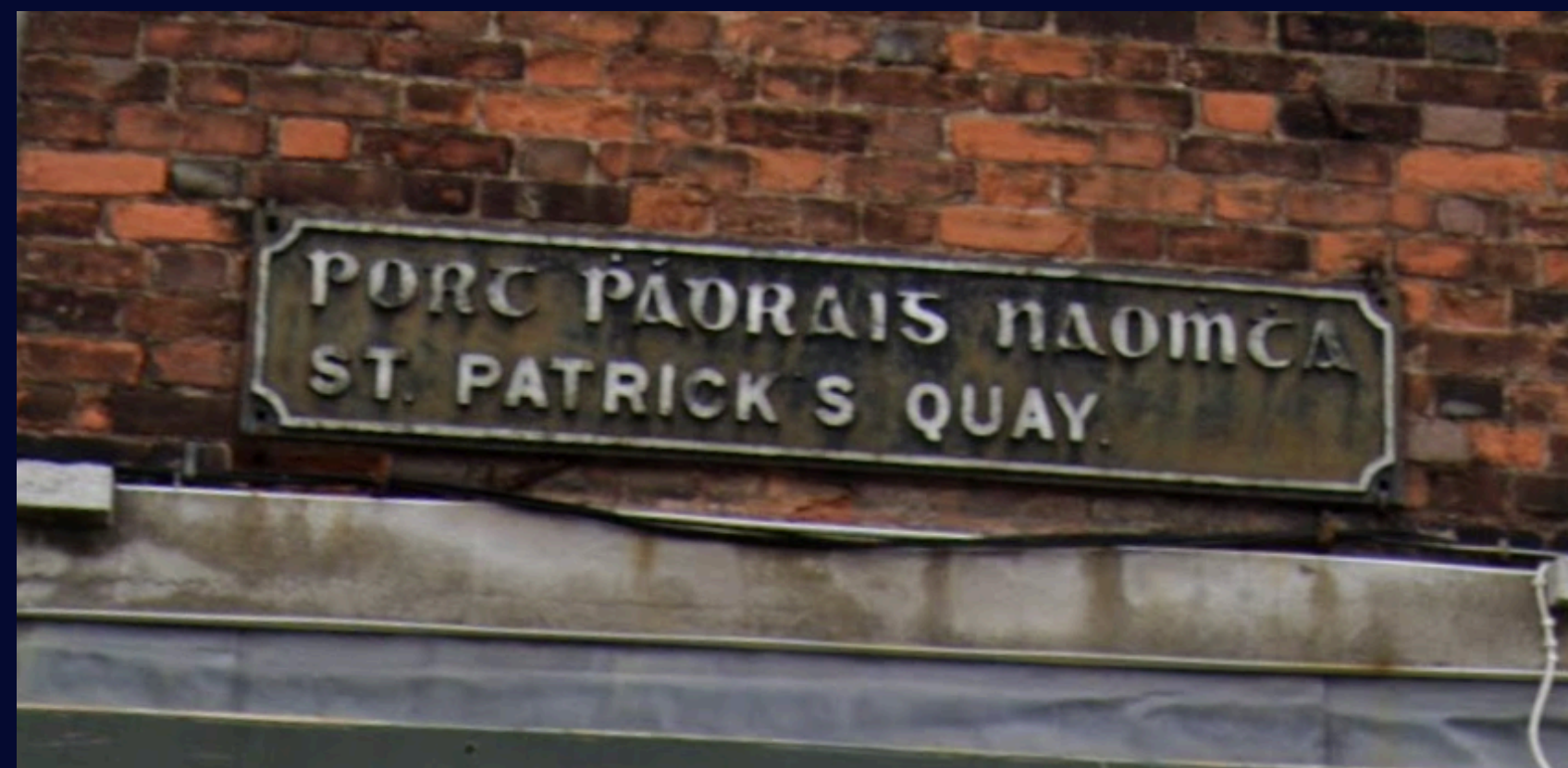
Przydomki miasta:

The Rebel City, Leaside, The Real Capital

Dewiza:

Statio Bene Fide Carinis

"Bezpieczna przystań dla statków"



The Wild Atlantic Way *irl.* Slí an Atlantaigh Fhiáin



Cork English College





INTENSIVE GENERAL ENGLISH COURSE



26 Hours per week



Average 6 - 8 pupils per class (maximum 12)



Certificate at end of Course

Zajęcia:

Od poniedziałku do piątku:

8:40-10:40 - wokół zagadnień gramatycznych

11:00-13:00 - speaking z zastosowaniem zagadnień omawianych na porannych zajęciach

od wtorku do czwartku:

14:00-16:00 - speaking na tematy szczegółowe, słownictwo

(np. ekologia, prawa człowieka, zjawiska międzynarodowe)





Bells Field

St Anne's Church, Shandon Eaglais Naomh Áine, An Seandún “Four-Faced Liar”



LONDON,
Printed by J. Fleisher, for Richard Marriot, and are
to be sold at his shop in St Dunstons Church yard
under the Dyall. 1651.



LA
**GEOMETRIE
PRATIQUE,**
CONTENANT

LA TRIGONOMETRIE THEORI-
QUE & Pratique, la LONGIME-
TRIE, la PLANIMETRIE, & la
STEREOMETRIE.

PAR DE NOUVELLES
Demonstrations tres-courtes & tres-faciles,
& de nouveaux abreges pour mesurer exa-
ctement les Plans & les Solides.

Par **M. OZANAM**, Professeur des
Mathematiques du Roy Tres-Christien.



A PARIS,
Chez **ESTIENNE MICHALLET,**

M. DC. XCIII.
Avec Privilege du Roy.

R. P.
**P. HIEREMIAE
DREXELII,**
E SOCIETATE IESV
OPERA OMNIA

ILLVSTRATA INDICIBVS MORALIBVS
Locorum S. Scripture, Capitalium Mysteriorum fidei, Rerum, &
Concionum quouis anni tempore habendarum;

CONGESTIS ET COMPOSITIS METHODO PRORSVS
alio Auctoribus inusitata: Sed Theologis, Parochis, Catechistis, Concionatoribus,
Pietati fovenda, Impietati amovenda, firmanda Fidei, extirpanda
Heresi, magis accommodata.

Studio ac labore R. P. PETRI DE VOS Schiedamensis
S. T. L. Lemice Augustiniani.



Printed 1641

LVGDVNI,
Sumptibus IOANNIS ANTONII HUGVETAN, patris & filij,
via Mercatoriâ, sub signo Spharæ.

M. DC. XLVII.

Cum Privilegio Regio & Approbatione.







Crawford Art Gallery

Cork Butter Museum

Músaem Ime Chorcaí



THE ORIGINS OF CORK BUTTER MARKET

In the 1720s legislation was introduced throughout Ireland to regulate the butter trade. Cork and other Irish corporations were now required to maintain weigh houses for weighing all butter offered for sale in their jurisdictions. All casks containing butter were also to be branded according to their weight. By the middle of the eighteenth century public weighmasters had been appointed in Cork to oversee these operations.

But in Cork the local butter merchants went one step further. In 1769 they entered into an arrangement with the weighmasters to supervise the weighing and grading of the butter. And in doing so they introduced a unique system of quality control which established an international reputation for Cork-branded butter. Henceforth, the different grades of Cork butter were assured by one of the most innovative and rigorously enforced systems of quality control then known in Europe.

Customers sending butter to Cork Exchange



This was the beginning of the world's largest butter market. Local expertise in packing the butter enabled this distinctive Cork product to be transported over considerable distances in all climates. Officers of the market were employed to inspect each empty cask before it was dispatched to the farmer which, upon its return, was further inspected to ensure that it had been satisfactorily packed. To ensure that casks bearing counterfeit Cork brands were not shipped out, additional inspectors patrolled the city's quaysides.

FIRST SECOND THIRD FOURTH FIFTH SIXTH
 | + # # # #
 Inspector's marks

HOW THE CORK BUTTER MARKET

Cork Butter Exchange



Every day in the 1820s and 1830s, thousands of butter makers made their way to the Cork Butter Exchange to sell their butter. The market was divided into sections for different grades of butter, and the exchange regulated the quality of the butter brought into the market.

To facilitate travellers from the Cork Butter Market, the market was divided into sections for different grades of butter, and the exchange regulated the quality of the butter brought into the market.



Cork Butter Market, 1820

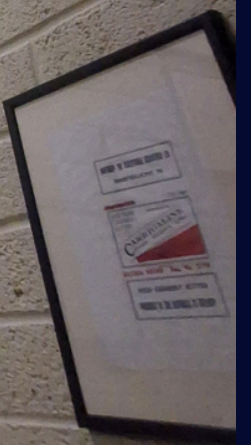


After the hot brewery of grain, cool and porous earthenware fermented the butter for churning day, when the hooped churn was set with plumping kettles and the busy scrubber echoed daintily on the seasoned wood. It stood then, purified, on the flagged kitchen floor.

Out came the four crocks, spilled their heavy lip of cream, their white insides, into the sterile churn. The staff, like a great whiskey-muddler fashioned in deal wood, was plunged in, the lid fitted. My mother took first turn, set up rhythms that slugged and thumped for hours. Arms ached. Hands blistered. Cheeks and clothes were spattered with flab.

Metal Skimming Pan
 The metal skimming pan was used to skim the cream off the butter. It was made of metal and had a long handle. The pan was used to skim the cream off the butter. It was made of metal and had a long handle.

Butter Spade
 The butter spade was used to lift the butter from the churn. It was made of wood and had a long handle.







Cork City Gaol

Priosún Chathair Chorcaí











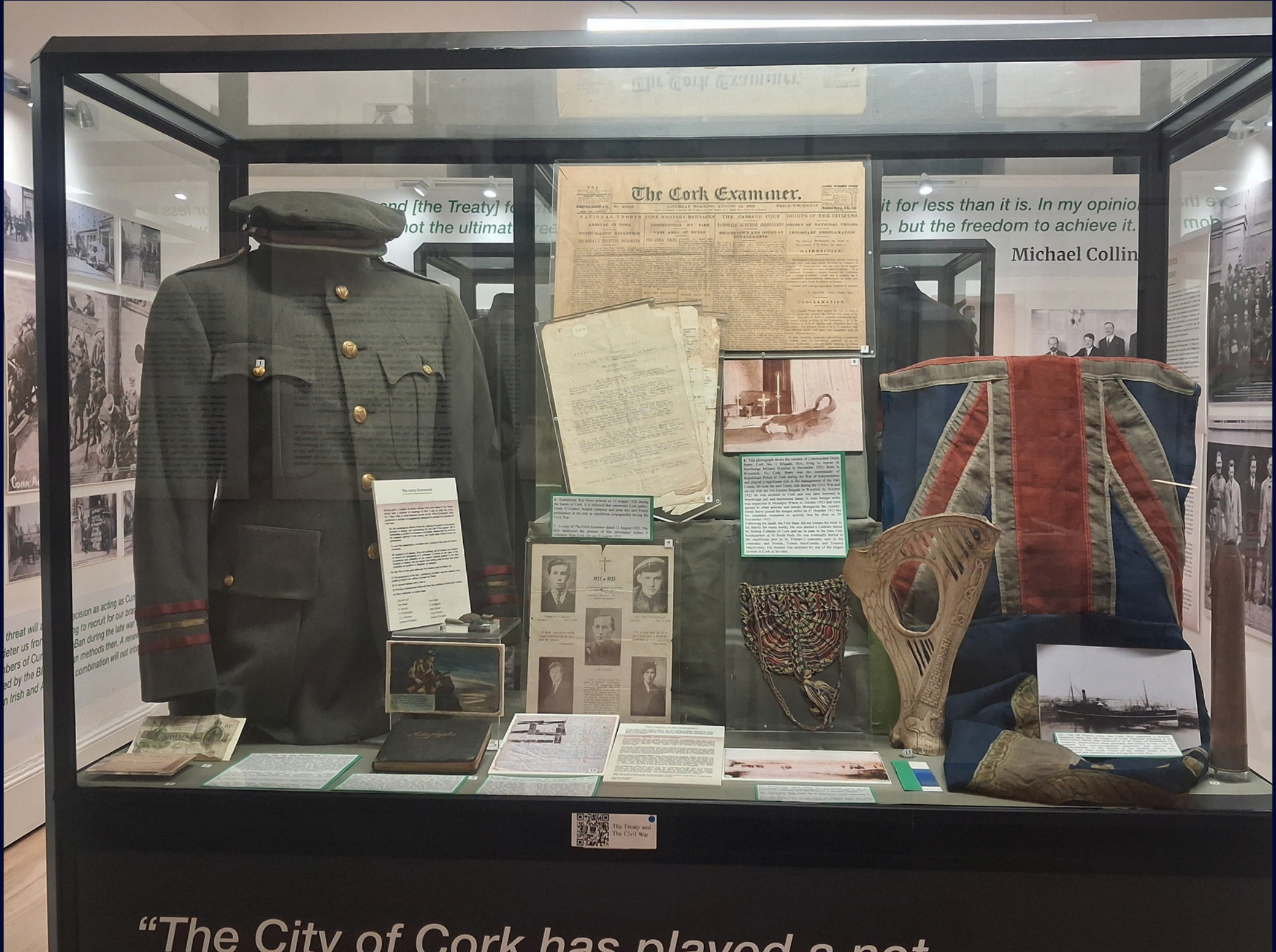


Cork Public Museum

Músaem Poiblí Chorcaí







"The City of Cork has played a part



Up the Rebels!





Dziękuję
za uwagę
:)