English language project

Prepared Nikita Nikitenko and Misha Puchinin September 17 - International Gnome Day

•If you eat badly, Uncle Dwarf will bite off your ears!)



НУ И НУ! ВЫ РАЗОЧАРОВЫВАЕТЕ ПАРТИЮ

ПАРТИЯ ЗАБРАТЬ ОДНА МИСКА -ЖЕНА

Who are the gnomes. And where did they even come from?

• According to legend, dwarves are dwarfs who live in deep mountain caves in underground cities, wear long beards and are famous for being incredibly rich and skilled. They were the first to learn how to mine ores and smelt metals. They were the first to realize the power of gold and other precious stones. Dwarves are skilled craftsmen and can forge incredibly powerful and stylish artifacts, such as magic rings, swords, chain mail, etc. This is probably why they rightfully personify the strength of the earth and mountains. True, it must be admitted that with all the virtues of the gnomes, they are extremely selfish, touchy, unsociable and insidious.

They will never miss an opport mention of these amazing crea Paracelsus in the 16th century. Unfortun alchemist got the word "dwarf" from. Som the Greek "Gnosis", which mea ns knowled knowledge about the exact location Others are sure that the gnomes themselve revealing to him the secret of their existence was made in his book. Paracelsus des extremely reluctant to come into contact will be earth's firmament with incredible speed





Evidence of the existence n 2004, scientists excavatil red the remains of dwarf crea island of Flores in Indonesia reminiscent of miniature fair e characters. According to scientists creatures found were ts of Homo erectus - an erect man. Carefi descendant laboratory analysis remains in the e showed that the tiny b to an adult, only its growth is only about a meter. The bones had a ve m structure-and action tists concluded that a similar skeletal structure unknown population of creatures that once lived in caves on the island. Further oresentatives of seie computer analysis completely shocked the ut that a miniature tuman relative lived eighteen thousand 300

Recipe for pancakes with milk

ces

Salt - 1 pinch Sugar - 1 teaspo on Flour 300-400 grams etable oil - 2 thsp. spoor

Ingredients

Prepare all the necessary ingredients. to taste. Beat lig or less homogene

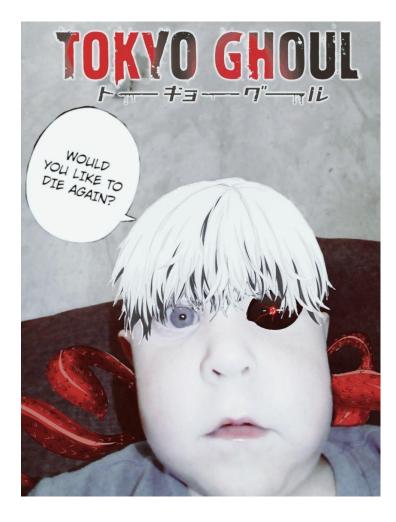
Then add a small amount of milk and stir again. Pour in the flour and mix it con mixture.

Now add the remaining milk (you can not pour all at one look at the consistency and only then add the rest if necessary). By preparing the dough in my way, you will achieve a completely homogeneous consistency and there will be not a single lump in the dough. The dough should turn out to be similar in consistency to thick kefir, but more viscous. By ne way, in order not to grease the pan with oil every time, you can add oil directly to the dough (but if you have a good non-stick pan, you won't need oil any Let the dough rest for 10-15 minutes. Then heat the pan and grease it with a small amount of vegetable oil (only for the first pancake, you don't need to do this afterwards). Pour half a scoop of batter into the pan and spread over the bottom. Bake the pancake for about a minute on one side. Then t the pancake over with a wide wooden spatula and hold hot pan for another half a minute.

Break the eggs into a deep bowl, add a pinch of salt and s h a hand whisk until the eggs are more

pletely into the milk an

Thank you for your attention!





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