



SKUPINOVÁ MOBILITA: 6º Gymnasio Kavalas, Kavala, Řecko

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PROJEKT: Our Planet, Our Responsibility: Learning from the Earth's Ecosystems for a

Sustainable Future

REPORT: GROUP MOBILITY OF PUPILS KAVALA, GREECE WEDNESDAY 27th NOVEMBER 2024

Amélie Königová 9.C

Wednesday 27th November 2024 - morning

Antient theatre of Philippi

On Wednesday morning we started our educational visit to interesting places near Kavala. The first one was the **Antient Theatre of Philippi** which was about half an hour by bus from Kavala.

The theatre of Philippi, located in

northeastern Greece, is one of the best-preserved Roman structures in the country. Built around AD 100, it could hold up to 5,000 spectators and hosted a variety of events such as gladiator fights, animal hunts, and theatrical performances. The structure, carved into a hillside, provided

excellent acoustics and stunning views of the surrounding landscape.



Philippi, originally founded by Philip II of Macedonia, rose to prominence under Roman rule. It became the site of the famous Battle of Philippi in 42 BC, and the theatre was built shortly afterwards as part of the city's Roman expansion. While the theatre is primarily known for entertainment, it also has

religious significance. The Apostle Paul visited Philippi around 50 CE, making it one of the first European cities to be introduced to Christianity, though there's no direct link between the theatre and early Christian practices.

This historic theatre in Philippi was really lovely. There were a lot of steps, which made it difficult in the morning, but I had a great time and took some lovely pictures. Even if I didn't listen much, I still learned a lot. The theatre can accommodate over 3,000 people and is more than 3,000 years old. The **ancient town of Philippi**, which was near this theatre, was extremely prosperous due to the gold-mining period in









the mountain nearby. This gold was found by the residents of this community. They developed into a city and became wellknown and prosperous.

Today, the theatre is a popular archaeological site and part of the UNESCO World Herit age-listed city of Philippi.

Unfortunately, I no longer remember the many stories Nefeli's father

told me about this place. Unfortunately, I was rather intrigued by this discussion that we had with her father about this ancient city. I had the impression that I had visited this ancient town back when it was still alive. My favourite part about it was how bright everything was, just like the homes in Kavala, and this theatre was no exception. I had a great time at this theatre; the light stones just added a Greek touch. Particularly with my friend Gábi, with whom I had a lot of fun and took a lot of pictures.

Traditional Food in Greece: a Taste of the Mediterranean

Greek cuisine is an integral part of the country's culture and history, shaped by its geography, climate, and ancient traditions. The diet is based on simple, high-quality ingredients like olive oil, fresh vegetables, seafood, and meats such as lamb and chicken. The focus on fresh, flavourful food, often made with local herbs and olive oil, reflects the essence of Greek hospitality and the importance of communal meals.





Moussaka - a famous Greek casserole, moussaka is made with layers of eggplant, minced meat (usually lamb or beef), and creamy béchamel sauce. It's a comforting and hearty dish often served at family gatherings.

Souvlaki - is a popular street food consisting of small pieces of grilled meat, typically pork or chicken, served in pita bread with tomatoes, onions, and tzatziki sauce. It's a quick, flavourful meal enjoyed by locals and visitors alike.

Gyros - similar to souvlaki, gyros is made from meat cooked on a vertical rotisserie. The meat is shaved and served in pita bread, typically with the same fresh toppings as souvlaki.

Dolmades - these are grape leaves stuffed with rice, pine nuts, and herbs. They are often served as an appetizer with a side of yogurt, reflecting Greece's love for simple, plant-based dishes.

Spanakopita - a savoury spinach pie made with phyllo dough, filled with spinach, feta cheese, and herbs. This dish is a popular snack or light meal, enjoyed with a glass of ouzo.









Greek Salad (Horiatiki) - a traditional Greek salad features tomatoes, cucumbers, onions, olives, and a large block of feta cheese, drizzled with olive oil and seasoned with oregano. It's a refreshing side dish that pairs well with any main course.

Baklava - a sweet dessert made of layered phyllo dough, crushed nuts, and syrup. Baklava is a beloved Greek treat, crispy, sticky, and indulgent.

Food in Greece is more than just a meal; it's a **celebration** of community and hospitality. Meals are often shared with

family and friends, and guests are typically offered generous portions to show respect. The concept of the friendship to a stranger emphasizes warmth and generosity through food.

Olive oil is the cornerstone of Greek cooking. Greece produces some of the world's best olive oil, which is used in nearly every dish—from salads to meats to desserts. It adds richness and flavour, embodying the essence of Mediterranean cuisine.





Greek food is a reflection of the country's culture, history, and love for fresh,

simple ingredients. From moussaka to baklava, the flavours are diverse and vibrant, with a focus on sharing and community. Greek cuisine celebrates life, bringing people together over a delicious meal, and offering a taste of the Mediterranean lifestyle.

The cuisine was excellent. I didn't enjoy some of the local meals, but I tried the stuffed tomatoes and peppers with rice, which

I found to be rather bad. However, it counts that I tried. We were eating lunch at a traditional Greek restaurant one day. The dish was too greasy for my taste, but it didn't appear much that different from Czech cuisine. I did, however, enjoy it. Even though gyros is also sold in the Czech Republic, I truly appreciated them when her mother ordered them for us when we were at Nefeli's house.



There is nothing like this. They also used olives in their homemade pizza. Their garden olives were unique, even though I don't normally like olives. I had a great time. **I'd think their food is excellent**, despite the fact that it is very similar to Czech cuisine; **they utilize a lot more herbs and spices**. Regardless of the ingredients they utilize, I truly liked the food because I'm a person who likes to try new things. I had a lot of great food.

