Mapwork.

**Use your atlas to help you fill in the gaps.**



1. The capital of Spain is \_\_\_\_\_\_\_\_\_\_\_\_. Find its location and mark it on the map with a star.
2. Spain is bordered by \_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_.
3. Show the location of the Pyrenees Mountains on the map using the colour green.
4. Label the countries Portugal, France, Morocco and Algeria on the map
5. Label the Mediterranean Sea and the Bay of Biscay.
6. Draw the River Ebro in the correct position.
7. Name three cities in Spain. \_\_\_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
8. Shade Portugal in red and Spain in yellow.

**Spanish Festivals.** 

Spain is known for its many festivals.

We learned about The Valencia Tomato Fight Festival, also known as ‘\_\_\_\_\_\_\_\_\_\_’ held in a town called \_\_\_\_\_\_\_ in Valencia. Imagine you have travelled to see this festival. Draw a picture of what you can see.

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Spain is also known for its bull fighting and bull running. The most famous bull running festival takes place in a town called P\_\_\_\_\_\_\_\_. This happens each J\_\_\_\_\_. Imagine you are standing on the streets of Pamplona watching the bull running. Draw a picture of what you might see.

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**Spanish Foods.**

**Read the following clues & unscramble the letters to name these Spanish foods.**

A soup made of raw vegetables and served cold, usually with a tomato base, originating in the southern Spanish region of Andalusia.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **OAGHCZPA**

A Spanish dish of rice, saffron, chicken, seafood, etc., cooked and served in a large shallow pan.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **LAPELA**

A sweet Spanish snack consisting of a strip of fried dough dusted with sugar or cinnamon

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **HSOCURR**

A spicy Spanish pork sausage.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **HROICOZ**

A dish native to Spain, often served as a tapa in bars. It typically consists of white potatoes that have been cut into irregular shapes of about 2 centimetres, then fried in oil and served warm with a sauce such as a spicy tomato sauce or an aioli.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**TPASTAS VBARSA**