

# International Culture Norway



# INFORMATION

Location(位置): Northern Europe (北歐)

Population(人口): 5.4 million (5,400,000)

Capital(首都): Oslo (奧斯陸)

Official Language(官方語言): Norwegian (挪威語)

Religion(宗教): mainly Christians(基督教)

紅色格內的字  
詞 可以按下去  
查看 讀音!



Flag of Norway



National flower:  
**Heather**帚石楠



**Oslo**奧斯陸



National animal:  
**Moose**(駝鹿)

# VIEWS

## Reine 雷訥

-It located on Lofoten (羅弗敦群島).

-Allers (the largest weekly magazine in Norway) selected Reine as the most beautiful village in Norway in the late 1970s.

-You can enjoy in the **awesome**(令人驚嘆的) landscapes(風景), beautiful mountain, and breathtaking(美得驚人的)cottages(小屋)in Reine.



## Viking Ship Museum 維京海盜船博物館

-It located in Oslo.

-Viking longships(長船) were powerful naval(海軍) weapons(武器) in their time and were **highly valued**(極具價值的) possessions(財產).

-This Museum **exhibits**(展出) two of the best **preserved**(保存) Viking ships from the 9th century(九世紀: 801年1月1日至900年12月31日)

# CLOTHES



Bunad (布納德)

-It is a **traditional**(傳統的) **rural**(鄉村的)clothes In Norway.

-It has become a **tradition**(傳統) for parents to give their children a bunad as a confirmation(堅振聖事) gift.

堅振聖事 (Confirmation) :一種基督教的儀式。



-Nowadays, bunad become a **status symbol**(身份象徵).

-The price of bunad is depends on(取決於) **design**, **material**(物料), **embroidery**(刺繡), gold, silver and **accessories**(飾品).

# NORWEGIAN FOOD

## Fårikål



- Fårikål literally (字面上) means “mutton(羊肉) in cabbage (捲心菜)”.
- Fårikål is a hearty stew(燉湯).
- A popular(熱門) dish in cold winter.

## Lutefisk



- It is made from aged stockfish(鱈魚乾).
- It is gelatinous (膠狀的) in texture(質感).
- It is traditionally served with potatoes, peas(豌豆), melted(融化的) butter and fried bacon(煙肉).

## Finnbiff



It usually use the steak(肉扒) or the back of the reindeer(鹿).

It made with sauteed (炒的)reindeer meat, served with sauce(醬汁) in stew(燉的)form.

# 自學練習

<https://kahoot.it/challenge/00600952>

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