



Spain

By Katie Campos

Why I chose Spain?

My name is Katie Campos, and I am a student at Montgomery College, majoring in Digital Media and Web Technology.

I chose Spain because of its vibrant culture, rich history, unique architecture, and artistic traditions. I have always thought that Spain is an interesting and beautiful country, and I've always wanted to visit so learning more about it throughout the project was interesting.

Image Correction

The purpose of this assignment was to use Photoshop to take old, damaged photos and restore them. I chose to restore the image of a house in Barcelona, Spain. I straightened, cropped, and corrected any damage including tears, dust and marks.

Before



After

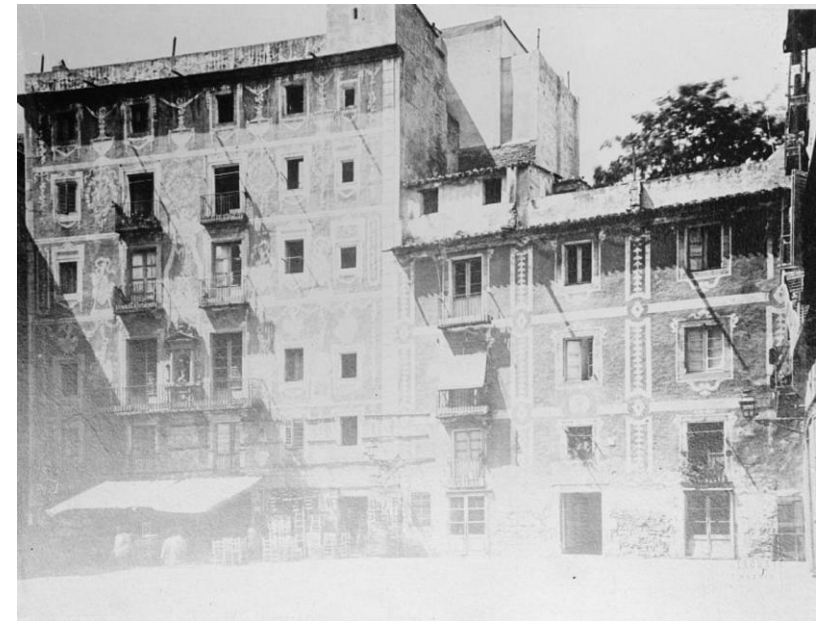


Image Colorization

The purpose of this assignment was to utilize Photoshop to add color to a black and white image. I had to first make our original image black and white, then use the tools provided to color the image. I chose to use an image of Spanish Souvenir Flamenco Dancers.

Before



After





Raster Drawing

The purpose of this assignment was to utilize Photoshop to illustrate a landmark or place within Spain. I chose to illustrate a street in Zuheros, which is a mountain village located in the province of Cordoba, Spain. We used various techniques and tools, such as, guides, new layers, and background colors.



Text Masking

The purpose of this assignment was to insert images relating to Spain on Photoshop. I had to find 1 background image and 4 images that would work within each letter of the country name. I had to mask, text, apply filters and effects and use different types of fonts.

Web Design using HTML

The purpose of this assignment was to create two linked HTML pages for a website relating to Spain on Adobe Dreamweaver. I chose to focus on traditional Spain desserts and food, specifically, flan and pallea. I added my Spain banner, an image and details explaining both.

SPAIN

Traditional Spain Desserts



Flan

Arguably the most popular classic Spanish dessert, flan is also one of the most versatile. One of these desserts is without a doubt the Spanish flan. This recipe became popular because of its simplicity, it requires few ingredients, and the result is a dessert that everyone loves. Indeed, there are numerous variations of the rich, gelatinous dessert which incorporate eggs, cheese, coconut, and vanilla. The classic Spanish flan, however, is made with a creamy vanilla egg custard, topped with a sticky caramel sauce.

The best thing about homemade flan is that it does not have rare or expensive ingredients. The basic ingredients include eggs, condensed milk, whole milk, and sugar, which are mixed together in a metal mold and cooked in a baño-maria (water bath). Whatever recipe you choose to follow, though, this classic dish is best enjoyed with a freshly brewed cup of coffee.

[Spain Meals](#)

SPAIN

Traditional Spain Meal



Pallea

In the Valencia region, they claim you can eat a different rice dish every day of the year, but let's stick with the most traditional version for now. Ingredients for paella Valenciana include chicken or rabbit, saffron, runner beans and butter beans. But the all-important element is the rice, ideally the bomba or Calasparra varieties grown on Spain's east coast, which are particularly good for absorbing all the flavours.

The name comes from the pan used to cook it, the paellera, which is flat, round, and has two handles. Paella is a symbol of family and is often eaten together around a table. Paella is regarded as one of the community's identifying symbols. It is one of the best-known dishes in Spanish cuisine. As a dish, it may have ancient roots, but in its modern form, it is traced back to the mid-19th century, in the rural area around the Albufera lagoon adjacent to the city of Valencia, on the Mediterranean coast of Spain.

[Spain Desserts](#)

SPAIN

Festival: La Tomatina

La Tomatina is a food fight festival held on the last Wednesday of August each year in the town of Bunol near to Valencia in Spain. Thousands upon thousands of people make their way from all corners of the world to fight in this 'World's Biggest Food Fight' where more than one hundred metric tons of over-ripe tomatoes are thrown in the streets.

Since 2013 official ticketing has been in place limiting the number of participants to just 20,000 lucky people.

There is limited accommodation for people who come to La Tomatina, so many people take the easier option of staying in nearby Valencia just 38km to Bunol by bus or train. In preparation for the dirty mess that will ensue, shopkeepers use huge plastic covers on their storefronts to protect them from the carnage.



The tomato fight has been a strong tradition

in Bunol since 1944 or 1945. It was enjoyed so much that it was repeated for years. The holiday was banned during the Spanish State period under Francisco Franco for having no religious significance but returned in the 1970s after his demise. The festival is in honor of the town's patron saints, Luis Bertran

and the Mare de Deu dels Desamparados, the title of the Virgin Mary. A few trucks haul the bounty of tomatoes into the center of the town, Plaza del Pueblo.



The tomatoes come from Extremadura, where they are less expensive. Technically the festival

does not begin until one brave soul has climbed to the top of a two-story high, greased-up wooden pole and reached the coveted ham at the top. In practice this process takes a long time and the festival starts despite no one reaching the meaty prize. The signal for the beginning of the fight is firing of water cannons, and the chaos begins. Once it begins, the battle is every man for himself.

After one hour the fight ends. At this point, no more tomatoes can be thrown. The cleaning process involves the use of fire trucks to spray down the streets, with water provided from a Roman aqueduct. The authorities seem more concerned with cleaning the town than cleaning the visitors, so some people find water at the Bunol River to wash themselves, although some kind residents will hose passers-by down. Once the tomato pulp is flushed, the ground is clean due to the acidity of the tomato.

InDesign Flyer

The purpose of this assignment was to create a flyer on InDesign. It had to pertain to a topic relating to Spain with two columns, images and the Spain banner. We learned about using the text, line and frame tool, as well as placing images or text, and opacity. I chose to focus on La Tomatina, which is a popular festival in Spain.



Illustrator Logo

The purpose of this assignment was to create any type of logo on Illustrator. We used different drawing and line tools as well as path and text tools. I chose to create a logo for Bull Fighting, which is very popular in Spain. I used the Spain colors so that it could better reflect my chosen country.

Illustrator Recipe

The purpose of this assignment was to use Illustrator to create a recipe relating to Spain. We used shape, drawing, path, text and effect tools. I chose to illustrate the recipe for Flan, a popular dessert in Spain.

Authentic Spanish Flan

Ingredients:



4 Eggs



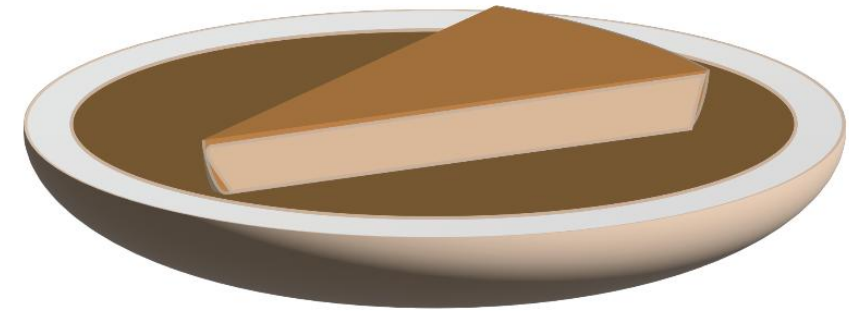
2 cups whole Milk



2 teaspoons Vanilla extract



1 1/2 cups granulated Sugar



Put the sugar into a saucepan and heat over medium-low, stirring until it turns into a golden brown syrup.

Place your ramekins on a baking tray and surround them with hot water and pour the caramel into the ramekins.

Crack the eggs into a mixing bowl, add the sugar, milk, and vanilla. Mix and pour into the ramekins.

Cover with foil and put in the oven. Bake for about 40 minutes then put them in the fridge overnight.

Remove the foil and run a butter knife around the edge of the mold. Flip carefully onto a serving plate and enjoy!