



# Artists

## and their work in the UK and Ukraine



### Warm-up

#### Discuss the following:

- ▶ Have you ever been to an art gallery or watched an art performance?
- ▶ If yes, which artists did you like and why and what did you gain from the experience? If not, would you like to?

A. Read the text and answer the questions that follow. Write P for Mariia Prymachenko, G for Eugenia Gapchinska, C for Paul Caulfield and F for Ian Hamilton Finlay.

## ART IN DIFFERENT SETTINGS – UKRAINE AND UK

Ukraine is a country rich in art of every imaginable kind with a history of intricate handicrafts and folk art including costumes, embroidery, ceramics, wood carving and weaving to avant-garde painters and exceptional dancers, such as Kateryna Kukhar. And yet, do Ukrainian artists have the global attention they deserve? Perhaps not.

Ukrainian folk artist Mariia Prymachenko born in 1908 never studied art and painted from her imagination and love of Ukrainian folk poetry. Although her joyful naive paintings, bursting with colour, gained worldwide recognition in the mid-1930s, Picasso, who marvelled at her work, admitted that she would have been more famous than him if she had lived in France.

Eugenia Gapchinska is a Ukrainian painter famous for her charming and joyful paintings. They usually depict childhood and family life. The influence of Ukrainian painting traditions and old Dutch and German art is evident in her style. This mix of styles is what makes her way of depicting 'happiness' unique. Eugenia believes that art has the power to heal and hopes that her paintings bring comfort to those who may need it. Indeed, they are loved by collectors and fans of contemporary art around the world. Eugenia's works are kept in private collections and museums in the USA, the UK, France, Germany and Japan.

Art in the UK is equally diverse. A British artist whose paintings have bold colours and a naive style like that of Mariia Prymachenko's is Paul Caulfield, who died in 2005. Caulfield, unlike Prymachenko, trained at art school, at the Chelsea School of Art and Royal College of Art in London. The images used in his paintings and screen prints were not taken from folk poetry or his imagination, but from everyday modern objects. Caulfield was asked to design the sets and costumes for Michael Corder's ballet *Party Game* for the Royal Ballet and designs for Sir Frederick Ashton's *Rhapsody*. Caulfield's set for *Party Game* impressed the audience so much that when they saw it they applauded even before the dancers had started to move.

Ian Hamilton Finlay (1925–2006), Scottish sculptor, graphic artist, poet and gardener, crossed boundaries between different art forms. Although his work is enjoyed in art galleries, he also created a garden near Edinburgh, called Little Sparta, which combines sculpture with poetry in beautiful woodland surroundings. That's Art for the mind and senses.

1. Whose place of residence may have limited their popularity?
2. Whose work has a style that looks quite simple?
3. Whose motivation to work is/was to reduce other people's suffering?
4. Whose work may be seen in diverse settings?
5. Who has been involved in theatrical productions?





## CULTURE TIME 3

**B. Match the words 1-7 highlighted in the text with their meanings a-g.**

1. intricate



a. simple, childlike

2. naive



b. existing or happening now

3. marvel at



c. with many small details

4. joyful



d. a limit or edge of something

5. evident



e. having or causing great happiness

6. contemporary

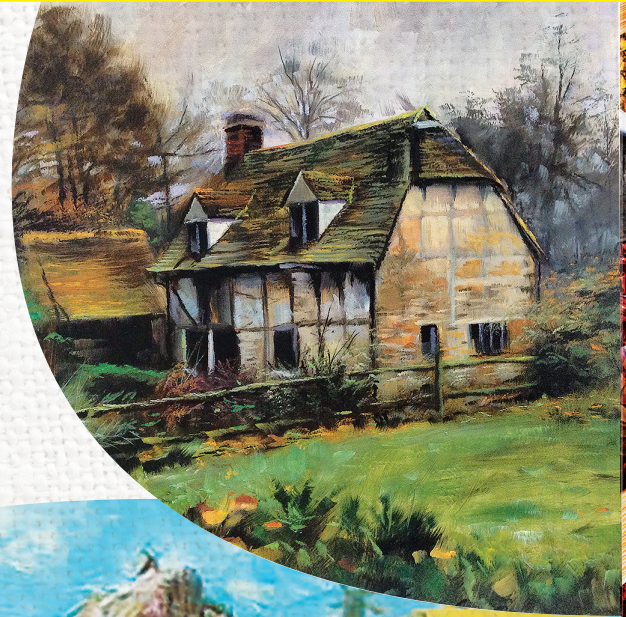


f. easily seen or understood

7. boundary



g. admire



**C. Discuss the following:**

- What do you think the purpose of making art is?
- Have you ever created a work of art? If so, what was your intention? And if not, what kind of art would you like to create?
- What is your favourite style or form of art, and why is it your favourite?



## CULTURE TIME 4



# National cuisine

## in Britain and Ukraine

**Warm-up**

**Discuss the following:**

- ▶ What Ukrainian dishes would you suggest that tourists visiting Ukraine should eat?
- ▶ Have you had the chance to try British food? If yes, what? If not, what would you like to try?





**A. Read the text and the statements 1-8. Write T for True, F for False or NM for Not Mentioned in the text.**



British cuisine has had many **diverse** influences over the centuries, just as Ukrainian cuisine has. In medieval times, the French and then the Normans, introduced spices such as cinnamon, ginger and pepper. The reason British cuisine is multicultural today though is mainly due to its former colonies. From China, the English learnt to drink lots of tea and from India, to cook curry dishes. The Italian and Greek populations pushed for fresher ingredients and the **substitution** of butter with olive oil.

Apart from its **multiethnic** influences though, British food also includes a lot of local produce and dishes. There has been a recent return, in some areas, to the tradition of hunting wild animals or birds, with catches ending up on the dinner table. There is also an environmental movement, 'farm-to-table', which encourages people to buy locally grown food. Furthermore, the island is surrounded by some of the richest fishing areas in the world and the world-renowned Aberdeen Angus breed is reared in Scotland for its beef. Many other British regions keep dairy cattle, producing famous cheeses, such as cheddar, and creams.

Clotted cream is found in the classic Devonshire cream tea, a light afternoon meal with scones, cream and strawberry jam. 'Tea time' is not just for drinking tea, with traditional afternoon teas featuring cakes and pastries or cucumber sandwiches. Something you might not know is that the popular sandwich is thought to have been invented by a British nobleman. It is said that John Montagu, the 4th Earl of Sandwich, didn't want to spend his time eating a proper meal. Instead, he would ask for pieces of meat between two slices of bread, and soon others were ordering 'the same as Sandwich!'

Other distinctive things about the British cuisine are the **loaded** breakfast and the rich history of local brewers that produce beers, and in Scotland, whisky. The national takeaway food is **undeniably** 'fish and chips'. Usually made with fresh cod dipped in flour, then in batter and deep fried, it is served with fresh potato chips and perhaps mushy peas, and in the past was wrapped in a white paper and then a sheet of newspaper. **How can you tell which side of the border you're on?** It's fish and chips with vinegar in England and with brown sauce in Scotland!

Just as borsch is a national dish in Ukraine, the British have created a variety of flavourful soups for their cold winter months. These include mushroom soup, cheese and onion soup, green pea and bacon soup, cream of celery soup and many more. Finally, the British are definitely fans of dessert - Victorian sponge, lemon drizzle, Chelsea bun, apple crumble, flapjacks, and the list goes on. A popular dessert made mostly with cream, is trifle. This sweet is made in layers and includes custard cream, fruit, sponge cake, jelly and whipped cream to top it off.

Ukrainian cuisine has had other influences, with Romanian, Polish, German and Turkish cuisine creating a diversity of flavours. Ukrainian food is imaginative and seasonal, with the obvious need to stay warm in the winter. The slow-cooked borsch is served with pampoushki (soft, garlic buns) and smetana (sour cream). Another classic Ukrainian dish which is very popular is the delicious Holubtsi, which is cooked cabbage leaves stuffed with rice, meat and vegetables. It is often cooked in tomato juice and sour cream. A traditional Ukrainian dessert is solozhenick, made of eggs and cream. There are different kinds of solozhenik, one is stuffed with jam and another with poppy seed. The cherry solozhenik is particularly enjoyed by those who like a sharp taste. Time to get cooking!

1. The British first learnt to use spices from doing business in Asia.
2. People from Southern European countries have introduced vegetable oil into British cooking.
3. Scotland produces good quality meat and cheese.
4. It is proven that the sandwich was created by the 4th Earl of Sandwich.
5. Fish and chips includes frozen fish and potatoes.
6. The ingredients of the trifle are placed on top of each other.
7. The influences on Ukrainian cuisine include those that influenced the UK.
8. Solozhenik is made differently according to region.

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**B. Match the words 1-5 highlighted in the text to the meanings a-g. There are two extra meanings which you will not use.**

- 1. diverse
- 2. substitution
- 3. multiethnic
- 4. loaded
- 5. undeniably

- a. made up of different races
- b. a mixture
- c. internationally known
- d. various, different
- e. the use of a person or thing instead of another
- f. full, rich
- g. certainly, without doubt

**C. In pairs, discuss the questions below and then organise the main ideas to write a short article about Ukrainian cuisine.**

- What has influenced modern Ukrainian cuisine?  
What is unique about it?
- Which local products are exported?
- Are there any similarities between Ukrainian cuisine and the cuisine of an English-speaking country?



**Full Blast Level B1+  
Culture time for Ukraine**

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