



Booklet

Our school was named after Michel Rodange

1827: - born in Waldbillig on the 3rd January

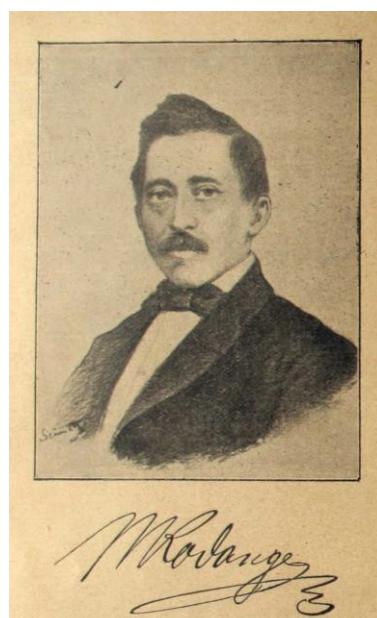
1847: - becomes a primary teacher in Steinsel 1854: - marries Magdalena Leysen

- has ten children

1872: - publishes his main work: "The Renert"

(He spent many years on writing it.)

1876: - dies in Luxembourg - Clausen, a suburb of the city, on the 27th August at the age of 49 years



De Renert – Renert the Fox

Translation of the two first stanzas from Luxembourgish into English:

Et war esou ëm d'Païschten,
't stung Alles an der Bléi,
an d'Villecher di sangen hir
Lidder spéit a fréi.

Du rifft de Léiw, de Kinnek,
all Déier op e Fest
am Gréngewald zesummen,
an 't koumen all séng Best.

At the time of Pentecost,
the whole nature was blooming,
and all the birds were singing
their songs from dawn to dusk.

Upon this, the Lion King called
all and any animals to gather in
the green forest for a feast, and
all his best ones came.

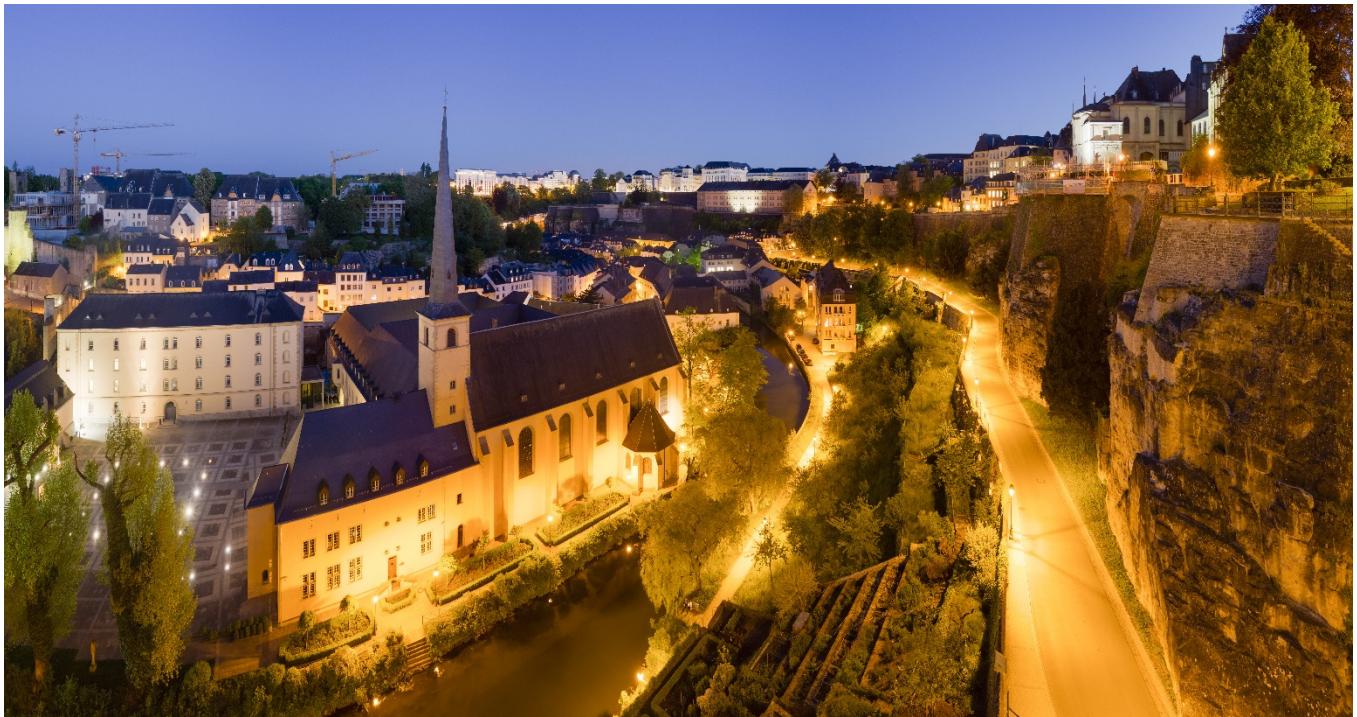
This is Luxembourg

Until 2004 and the arrival of Malta, the Grand Duchy of Luxembourg was the smallest member state of the European Union. The greatest distance from the north to the south of the country is 82 km, and from the west to the east it is 57 km.

The ties that bind Luxembourg to the European Union are much stronger and much older than might be imagined. Luxembourg's attachment to a futures union with its neighbouring countries dates back to the 1950s. The Grand Duchy demonstrated its great interest at the time when Robert Schuman, French Minister of Foreign Affairs, suggested in 1950 that the production of German and French coal and steel should be placed under a common high authority, independent of governments and capable of imposing its decisions.

Luxembourg is a constitutional monarchy in the European tradition. So, the destiny of the Grand Duchy of Luxembourg was linked to that of the Nassau dynasty right from the start (Congress of Vienna; 1815). Serving as a patrimonial compensation for that family, it was linked to the kingdom of the Netherlands through a personal union, with William (1815 – 1840) as King and Grand Duke.





Our capital is the city of Luxembourg. It has a population of about 150.000. Visitors never fail to be surprised by the contrast between the modern upper city, perched on a rocky plateau, and the lower old towns, Grund “ the Bottom”, Clausen, Pfaffenthal. The European quarter has been spreading over the Kirchberg plateau since 1960s. The city of Luxembourg with its subterranean net of casemates , is one of the Unesco World Heritage sites.

Since 1984, “ Letzebuergesch” was declared the national language , without affecting the use of French and German. French remains the language of administration, justice and academic culture, but ceased to be the language of politics in favour of “ Letzebuergesch”. Being closer to our language, German remains the language of written communication , especially by the press and the church.

The Grand Duchy's demographic context is very particular. Since the beginning of the industrialisation around 1870, Luxembourg has witnessed strong population growth. This is largely due to continuous immigration since the end of the 19th century. Our population more than doubled in the space of a century; today it stands at about 520.000; 42 % have a migration background. Luxembourg is named the land of more than a hundred nationalities.



“The annual high points of Luxembourg are the Oktav, the Revue and the Fouer”, says a local comic. In fact, three times a year, custom compels Luxembourgers from the country to go on a pilgrimage to their capital, to the Oktav, for 8 days of prayer dedicated to our Lady, Consolatrix Afflictorum; to the Revue, a satirical revue of the political year; and to the Schueberfouer, the late summer funfair. There is always something to celebrate.

The Luxembourgers are not very numerous, yet their country is the European Union member state that has enjoyed the strongest demographic development in recent years. Luxembourgers have scarcity value, which might explain their reputation for affluence. Roughly, they might be described as “not numerous but affluent”.



Superjhemp, the most famous Luxembourgish Superhero.

Translation :

English :

- Hello !
- Good morning !
- Good afternoon !
- Good evening !
- Good night, sleep well !
- How are you ?
- Thank you !
- Bye !
- Could you repeat that, please ?

- Where is the bathroom ?
- I feel sick !
- My head is hurting terribly !
- My stomach is aching !
- I've got a toothache !
- Could you call a doctor ?
- Where is the next bus stop ?
- Where can I change money ?
- What does this mean ?
- I've lost my ID !

- I've missed the bus!
- This is too expensive !
- Do you serve breakfast ?
- May I have a coffee please ?

- Could I have a beer please ?
- Let's have a drink !

- Do you have a typical Luxembourg Wine ?
- This is tasty!
- Wa-pa-pa-pa-pa-pa-pow

Luxembourgish

- Moien !
- Moien / gudde Moien !
- Moien / gudde Mëttig !
- Moien / gudden Owend !
- Gutt Nuecht ! Schlof gutt !
- Wéi geet et ?
- Merci !
- Äddi !
- Kéint Dir dat widderhuelen, wann ech gelift ?
- Wou sinn d'Toiletten ?
- Et ass mer schlecht !
- Ech hu schecklech Kappwéi!
- Mäi Bauch deet wéi !
- Meng Zänn di wéi !
- Kéint Dir en Dokter ruffen ?
- Wou ass den nächste Busarrêt ?
- Wou kann ech hei Sue wiesselen?
- Wat heescht dat do?
- Ech hu meng Carte d'identité verluer !
- Ech hunn den Bus verpasst !
- Dat do ass ze deier!
- Kann een hei och zu Moies iessen ?
- Kéint ech e Kaffi kréien, wann ech gelift ?
- Een Humpen, wann ech gelift!
- Komm mir drénken een zesummen!
- Hutt Dir en typesch lëtzebuerger Wäin ?
- Dat do schmaacht mir gutt!
- Wa-pa-pa-pa-pa-pa-pow

Bouneschlupp, a traditional dish

Translated from the original recipe from Lea LINSTER* famous Luxembourgish cook

For 4 people:

500g green beans

1 big carrot

1 onion

3-4 big potatoes

2 sausages

salt and pepper

50cl of milk

25cl of sour cream

2L of water

1 big piece of butter

Wash the beans and cut them into pieces. Wash and cut the rest of the vegetables (without the potatoes). Put the vegetables without the beans into a big cooking pot and fry shortly. Add the water and bring it to boil. Add the beans and the sausages. Let it boil on low heat for one hour. Peel the potatoes and cut them into small pieces. After one hour, take the sausages out of the soup and cut them into circles. After this, you put the sausages and the potatoes back to the soup. Let the soup cook for fifteen minutes more. Taste it and add milk to the soup. After boiling it up, add the sour cream. The ‘Bouneschlupp’ is traditionally served with ‘Gromperekichelcher’ (hash browns) or pancakes.



Now, *gudden Appetit!* / Enjoy it and have a nice meal.

RESTAURANTS

Dear friends : this list is limited and highly subjective!

So, if you have any questions or look for another kind of restaurant, please ask Claire!

Luxembourg-City Center	
Beet (1) 32, place Guillaume 26 20 13 75	Vegetarian restaurant. Veggie burgers, slads, soups, and falafels, with French fries. Vegan plates. Design and purist decoration.
Bodega (2) 5a, rue du Curé 22 25 53	The entire Iberian Peninsula is represented in this Portuguese restaurant , in the decor and in the cooking.
Les Copains d'abord (3) 24, rue de l'Eau 26 29 02 73	In a typical building of the Old town, with vaulted cellar. French cuisine with lancha plates to share, sausage, cheese,etc.
Onesto Pizzeria Ristorante (4) 11, rue du Nord 22 38 18	On a picturesque paved street, this Italian restaurant has been serving great pizzas and other Italian dishes for years. The mural paintings make it as charming inside as outside.
Star of Asia (5) 19, rue des Capucins 47 12 40	For years now the Star of Asia has been tempting fans of Indian cuisine with its delicate, subtle and flavoursome dishes.
Thai Celadon (6) Luxembourg 1, rue du Nord 47 49 34	In a neo-colonial Asiatic setting, with white panelling and fine porcelain, diners enjoy refined and exotic Thai cuisine .
<i>More restaurants: All over and around the Place d'Armes (8)</i>	



LUXEMBOURG-Clausen	
Mousel's Cantine (9) 46, montée de Clausen 47 01 98	In the heart of Clausen's 'see and be seen' district, fans of Luxembourgish cuisine meet at an address that does things the old way. Home brewed Mousel beer.
Big Beer Company (10) 12, rives de Clausen 26 20 10 17	Start off with a glass of Clausel beer, filtered or not, then continue with rotisserie specials like gorgeously browned chicken.
Dal Notaro (11) 149, rue de la Tour Jacob 42 30 70	Authentic Italian cuisine and large wine list. Pizza and pasta.
IKKI (12) 2, rives de Clausen 49 69 40	Beautifully presented sushi and delicious and inventive fare like tuna filled with foie gras and lobster raviolis. The wine list is ingenious.
Maybe Not Bob's (13) 6, rives de Clausen 26 20 02 46	Are you hungry enough to handle the XL burger? It's a whole pound of meat, 500 grams of beef on a bun. Burgers, spare ribs, salads and more are served in an American-style ambiance.



GOOD TO KNOW

Police: 113

Fire: 112

Accidents: 112

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