

# The Christmas Gazette!

A Very Special Gazette Edition!

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**December Edition 2015** 

# Christmas Bauble Art Competition Winners!!!!

3rd Class: Eda Hayes



4th Class:Laura Southern



5th Class: Aidan Williams





# Top 10 Perfect Christmas Presents for Moms & Dads!

by Adam & Clara

#### Mommy's:

10. Nice Cosy socks

- 9. Memory foam slippers from Amazon
- 8. A good book
- 7. A nice candle
- 6. A big hug (the cheapest)
- 5. A nice mug
- 4. A very pretty homemade card
- 3. A beauty salon voucher
- 2. A set of your paintings
- 1. Chanel No. 5 Perfume

#### Daddy's:

- 10. A pair of pyjamas
- 9. A good book
- 8. A good night's sleep (idea courtesy of Mr. Moore!)
- 7. A cinema voucher
- 6. A big hug
- 5 A homemade card
- 4. A bottle of nice aftershave
- 3. A folder or a desk ornament, something personal
- 2. Family photo
- 1. A leather wallet

### **Christmas Poem!**

by Seth



Christmas time,
For family to come.
It's the time of year,
When you're near everyone.

Christmas time
Won't let you mourn,
It's the time of year when
Jesus Christ was born.

Christmas time
With Christmas stars above,
Filling all the hearts
With love.

Christmas time
It's the time for new beginnings,
For the upcoming year,
So let's be jolly and full of
cheer!!

Pointless Piece of Research of the Month...!
by Molly

Did you know...ants never sleep!!! Amazing! How do they do it?!

6th Class: Fia Robertson



Well done to all of our entrants, your designs were just beautiful! The winners were chosen by Mrs. O'Mahony, while the Runners Up were chosen by the Gazette newsteam. We had a very hard job, as there were lots of excellent entries!

## Here are the Super Runners Up:

3rd Class: Alessia Coppola



4th Class: Arronnya Khan



# Country Corner

by Molly & Adam

This week.....Denmark!



<u>Capital</u>: Copenhagen <u>Population</u>: 5,627,235 <u>Currency</u>: Danish krone <u>Highest mountain</u>: Yding skovhoj

Longest river: Guidnea river Attractions: The little mermaid statue, Lego Land and the national aquarium

5th Class: Harvey Hogan



6th Class: Ella McCarthy



### Molly's Recipe Corner Christmas Spiced Cookies



#### Ingredients:

2 teaspoons of cinnamon  $\frac{1}{2}$  teaspoon of ground ginger  $\frac{1}{2}$  teaspoon of mix spice 175 grams of butter 6 tablespoons of honey 300 grams of plain flour Star shaped cookie cutters

#### <u>Method:</u>

- 1: Put all the dry ingredients in a food processor
- 2. Cut the the butter into small cubes and add to the mixture
- 3. Add the honey and blend it until it looks like a dough
- 4. Wrap the mixture in cling film and leave in the fridge for 30 minutes
- 5. After 15 minutes set the oven for 180c.
- 6. After 30 minutes take the dough out of the fridge and roll it out until it's 5mm thick.
- 7. Cut the cookies out of the dough with your cutters and put them on a greased tray into the oven for 10 minutes
- 8. Take them out when they ar browned up nicely. Allow them to cool and then ice them and sprinkle some cinnamon on top! Yummy!