



LCS News

Christmas 2020

EDITION 2

C'est quoi un chien ?

*Écrit par
Pénélope
& Justine*

Qu'est-ce qu'un chien ?

Un chien est un animal domestique que les hommes adopte, c'est donc leur animal de compagnie. Il en a beaucoup de types différents comme: des pugs, des bulldogs, des poodles, des golden retriever, german Shepherd et comme le chien de Justine, le Samoyède qui s'appelle "STORM". La photo ci-dessous récapitule les différents types de chiens.



La nourriture, les jouets, le temps de marche pour les chiens :

La nourriture de chien est spécifique à l'âge et le type du chien.

Si le chien est sur un régime, c'est mieux d'acheter Hills Dall Science.

Les jouets de chiens sont coûteux mais il est possible d'en fabriquer. Les chiens aiment beaucoup les jouets. Ce qu'ils aiment le plus c'est de passer du temps avec leur maître.

Le temps de marche est différent pour tous les chiens, il varie entre 1h ou 1h30 mais les chiens qui n'ont pas assez marché peuvent devenir pénibles.

Voici quelques photos de jouet et nourriture pour chien :



Mon super chien s'appelle 'Storm' et c'est une femelle Samoyède. Elle a 4 ans. Les Samoyèdes sont super intelligents. Storm aime voir des nouvelles personnes et aller se promener. Elle n'a pas de régime alimentaire spécial.



Echidna puggle rescued

By Mathilde

Taronga Wildlife Hospital senior keeper Sarah Male is looking after a pint-sized echidna puggle, she said it was rescued by people enjoying an afternoon on their balcony on the NSW Central Coast.

The story is that a couple of people were enjoying a nice calm afternoon, when they heard a giant thump and saw the little puggle. He had scratches and pecks all over him.



The Young short-beaked echidna is thought to have been snatched from its burrow by a hungry bird of prey, before being dropped about 4m to the ground.

Look for native animals when you're driving! We must preserve Australia's wildlife.



This is an echidna! So cute!

Sydney airport updates

By Katherine & Nelson



NSW Health sadly announced that a female traveller aboard the Jetstar flight was infected.

"A woman in her 30s who tested positive for COVID-19 was a passenger on this flight. She is in isolation and contact tracing is underway." A spokesperson for Jetstar said the airline was working with NSW Health to follow up the necessary contact tracing procedures.



Sydney Airport boss says Australians could travel internationally sooner than expected

The head of Australia's biggest airport has said when he expects international borders to reopen and which destinations people will first start flying to.

And it could be sooner than expected.

Sydney Airport Chief Executive Officer Geoff Culbert said the transport staff were excited about welcoming the first planeload of passengers on Friday.

"We're expecting 200 passengers on the first flight from New Zealand.

"We haven't seen international travellers to Sydney in months that haven't had to quarantine."



Sydney Airport's Mr Culbert also said the reopening of interstate borders would also be expected soon as there is an increasing demand for travel. The airport was operating at just three per cent capacity and is now at seven per cent capacity. Mr Culbert said that we would see the airport back to 17 per cent full.

International travel

Passengers are now able to travel from New Zealand to New South Wales quarantine-free if: They have been in New Zealand for 14 days or more and have not been a designated hotspot, and if they are travelling to Australia on a quarantine-free flight.

Australian Troops Kill Afghan People

By Anaïs

13 special Australian forces soldiers unlawfully murdered 39 Afghan people; civilians and prisoners.

In hearing this, the Prime Minister; Scott Morrison and the top military commander have apologised to Afghanistan even though they have said that this killing is unforgivable. These troops from the Special Air Service could face prosecution for the murders.



According to Nine Entertainment newspapers,

two soldiers had been sacked already while the other 11 soldiers had two weeks to respond to the notices. Apparently, there have been witnesses for the murder of a man in fields.

They are still in search of the soldiers to prosecute them for their unforgivable crimes.

Donald Trump peut-il encore gagner ?

Écrit par Nelson



Comment a-t-il fait pour être élu il y a 4 ans ?

Donald Trump a réussi à convaincre la population après Barack Obama, le premier président de couleur.

Qui sont ses supporters ?

Donald Trump va aller chercher des supporters dans les campagnes, où Barack Obama n'est pas très soutenu.



Qu'avait-il promis ?

Il promet de défendre les hommes blancs, conserver les armes et veut que rien ne change. Il ne veut pas discuter avec les ennemis des USA. En 2020, son programme n'a pas changé.

Qu'est-ce qui pourrait le stopper ?

Le coronavirus ! Les Etats-Unis sont très touchés avec beaucoup de malades et Donald Trump ne prend pas l'épidémie au sérieux et la situation devient de plus en plus grave.

Quel candidat est le mieux placé ?

On ne sait pas vraiment mais dans les sondages, Joe Biden est en tête.



Maya Gabeira wins the world record for largest wave surfed by a woman

By Ava & Lili

Maya a Brazilian pro-surfer was really determined to surf a 73.5-foot wave, which would mean she would break her record from 2018 and could be called "The female who surfed the largest wave".



She surfed the wave during [WSL Nazaré Tow Surfing] contest. Maya said "I am usually not a competitive person but on the day I was very in the zone", and continued "when I let go of the rope, I had a feeling it could be the one but I wasn't sure. The speed was very high, but the noise that the wave made when it broke made me realize that this was probably the biggest wave I'd ever ridden."

Though Gabeira completed the incredible

accomplishment on February 11, 2020, her record wasn't announced by the Guinness World Records until September 10, 2020 because the [WSL Nazaré Tow Surfing] officials had to first figure out whether it was Maya or her competitor, Justine Dupont, who had ridden the largest wave. The findings that revealed Gabeira's 73.5-foot monster was two feet higher than Dupont's wave, which earned her WSL's 2020 women's XXL Biggest Wave Award. It was also 3.5 feet higher than the 70-foot wave ridden by the 2020 men's XXL wave surfed by a man.

The 33-year-old believes her achievement may be a turning point in the perception of the ability of women surfers. "Our sport is very male-dominated, with the performances on the male side which is often much stronger than ours as females". So to conclude this year with a woman who surfed the biggest, tallest wave of the year is quite extraordinary.

Un gratte-ciel sous-marin trouvé à la Grande Barrière de Corail

*Écrit par
Katherine*

Lors de la cartographie du fond de la mer autour de l'Australie, les chercheurs ont trouvé une gigantesque tour de corail sous-marine, près de la Grande Barrière de Corail. Les scientifiques qui l'ont découvert faisaient un voyage d'un an à bord du navire de recherche Falkor. Ils travaillaient à cartographier le fond marin autour de l'Australie. Les scientifiques ont utilisé une machine sous-marine appelée SuBastian pour les aider à développer des cartes 3D.

Vers la fin d'octobre, l'équipe est tombée sur la tour. Elle est connue sous le nom de «récif détaché», car sa structure n'est pas attachée à la Grande Barrière de Corail, mais s'élève d'elle-même du fond marin. En bas, la tour mesure près de 1,6 km de large. Mais à partir de là, elle devient beaucoup plus étroite, s'élevant à 500 mètres et s'arrêtant à seulement 40 mètres sous la surface de l'océan. La tour est l'une des huit tours

similaires situées près de la péninsule du Cap York, dans le nord de l'Australie. Les sept autres tours ont été découvertes dans les années 1880. « C'est un grand récif à ne pas connaître », a déclaré Tom Bridge, un scientifique de l'université James Cook qui a dirigé le voyage. « Ce qu'il met en évidence, c'est à quel point nous en savons peu sur une grande partie de l'océan, même la Grande Barrière de Corail. » Il a souligné que la Grande Barrière de Corail est plus grande que de nombreux pays européens.

Dans l'ensemble, la Grande Barrière de Corail est en danger. Des études récentes ont montré qu'environ la moitié de ses coraux sont morts au cours des 25 dernières années, en partie à cause de la hausse des températures des océans due à la crise climatique. Mais les scientifiques disent que la tour de corail récemment découverte ne montre aucun signe de dommage. La nouvelle tour de corail sera probablement étudiée attentivement par les scientifiques au cours des prochaines années, afin d'en savoir plus sur la vie animale qu'elle abrite.

Nine-Year-Old Kenyan Boy Builds Hand Sanitizing Station To Help Fight COVID-19

By Dina



Corona is a very dangerous virus that kills millions of people all over the world, especially the old and health-compromised people. Most people have hand sanitizer to protect themselves, but in villages like Mukuwa in Western Kenya, most people cannot afford it. This is why a young boy called Stephen Wamukota decided to make a hand sanitizer station to help.

After the government announced that there was coronavirus, that's when young Stephen decided to make this. His family was very proud when they saw this and especially when he asked his dad if he could give

him a few coins so that he could make this invention in metal, so the whole world could use it!

The invention went viral when James (his dad) posted a photo on Facebook. In early June 2020, the country's leader, President Uhuru Kenyatta, bestowed the nine-year-old with the Uzalendo Award. The newly-created presidential honour is designed to acknowledge civilians who are making significant contributions towards the nation's fight against COVID-19.

"I had bought some pieces of wood to make a window frame, but when I came back home after work one day, I found that Stephen had made the machine," his father, James, told the BBC. "The concept was his, and I helped tighten the machine. I'm very proud." James credits Stephen's building skills to the village school's curriculum, which teaches children to assemble and construct items from a very young age.

Most people think that COVID-19 is just a harmless disease, but it's not. This virus killed more than 10,000 people all over the world. Millions of scientists are trying to find a cure to COVID-19 and it's not only them. Though thrilled at the unexpected fame and success, Stephen has not stopped there. The young boy has already built another hand washing machine and

plans on adding several more, so that his village, which has no reported cases of the infectious disease, can remain how it is.

C'est qui les Beatles ?

Écrit par Diane,
Pauline & Dina

Les Beatles sont un groupe de musiciens qui font du rock. Ils sont très populaires depuis 1960 et même maintenant ils sont très connus. Ils ont connu leur plus grand succès de 1960 à 1970 à l'époque de mes grands-parents.



Mais malheureusement John Lennon, le leader est décédé le 8 décembre 1980 et George Harrison est mort d'un cancer du poumon. Paul et Ringo sont encore vivants et ça c'est super!

Les Beatles sont de vrais musiciens, ils préfèrent la musique plus que l'école, pas comme tous les enfants. Ils se sont réunis à Liverpool une ville très pauvre au Royaume Uni. John et Paul l'ont formé un premier groupe en 1957, mais c'est en 1960 qu'il prend le nom : un mélange de bittel

et de Beat un nom anglais pour le 4 rythme.

Peu de temps après ils sont sur les disques, les magazines la radio, partout... Pendant leurs concerts, les spectateurs hurlent "mon amoureux, mon amoureux". Leurs fans les adorent.

David Blaine Goes On a Balloon Ride

By
Aurora
& Mathilde



On Wednesday, the 5th of September, David Blaine the famous magician flew with the help of 52 (yes 52), beautiful, colourful, magnificent, enormous helium balloons. He and his balloons flew up to 7,62 metres (25,000 feet!) above Arizona's Great Basin Desert. After getting as high as he wanted, he plunged down to earth with a parachute. "It's like magic, it feels like I'm floating in the air," Blaine said.

This is not at all the first time that David Blaine has defied everything that is humanly possible. Once he got shocked by jolts of electricity for three days (WHAT?!), living inside a block of ice for more than one hour and staying in a small box suspended over the River Thames for 44 days, with no food and only 4.5 litres of water!

He needed to become a certified hot air balloonist and skydiver and he also needed to practice jumping 500 times before doing the real thing. David Blaine is either a madman or an immortal alien.

We both hope that one day we might be as brave as him.

Disappearance of a Star

By Blythe
& Emeline

In a galaxy about 75 million light-years away (that is a long way away by the way) day in 2009, a star has gone missing!!! Scientists looked at the latest observations and realised they couldn't find supernova (the type of star we're talking about).

The star is so hot that it glows crystal blue, and it shines a couple million times brighter than the star we know best, our sun. Even as stars go, it's massive. Astronomers (space

scientists) have studied it for nearly two decades (twenty years).

One team of astronomers think that the “star” according to their own study is not a star at all. They think, according to this group, telescopes have been observing, all this time, the light of a long-lived supernova interacting with cosmic material around it.

Huge find in Egypt’s “city of the dead”

By Revana & Lili



Archaeologists have unearthed 100 Ancient Egyptian painted coffins and 40 precious statues at the Saqqara necropolis* near Cairo, Egypt. Some of which have mummies inside, have been sealed and buried for about 2500 years.

Experts opened a coffin in front of visiting journalists, revealing a wrapped and well decorated mummy inside. After that they X-rayed the mummy to see how well the human remains had been preserved inside. A lot of the

coffins have been dated to a period of around 320BC to about 30BC. Others are said to date to the Late Period of 664-332BC.

The latest discoveries bring the total number of sealed coffins to 140, that have been revealed at Saqqara since September this year. Egypt’s tourism and antiquities minister Khaled el-Anany declared another announcement about a big discovery from the Saqqara necropolis. The mummies and their coffins will be studied by experienced experts.



Saint Nicholas By Emeline



What it is in Hungaria?

In Hungry St Nicolas is the brother of Santa Claus he comes the 6th of December only if you clean your shoes back in the 1900 St Nicolas was giving fruit and treats to poor people. The way it worked is that you had to clean your shoes (PROPERLY) and leave it in front or outside of you front door and wait for à hold night and the next morning here we are some yummy treat will be waiting for you in you clean shoe!



St Nicholas Mythe:

It is believed that Nicholas was born in Patara, near Myra in modern-day Turkey. Much admired for his piety and kindness, St. Nicholas became the subject of many legends. It is said that he gave away all of his inherited wealth and traveled the countryside helping the poor and sick.

What I think St. Nicholas would love?

I think that if you work hard on cleaning your shoes you make a card for him you are going to get one of the most fantastic treats ever!!!

Santa gets special permission to travel at Christmas

By Dina

Santa Clause has special Permission to make his way to Australia! How? By magic of course! You didn't think he'd take a plane did you?

Well of course now that there's covid-19 no one can take the plane or move to other countries. Most people are happy but some families are not letting their kids go to see santa. The coronavirus pandemic is changing people's lives and most kids aren't allowed to see Santa.



Prime Minister Scott Morrison has confirmed that no matter what happens to Australia's national and state borders between now and Christmas it would not impact Santa's movements.

"Santa gets to move wherever he likes, and certainly at Christmas," Mr Morrison said.

Most people strongly disagree with this idea but Scott Morrison has already confirmed Santa's Flight.

After a difficult year of school closures, lockdowns and cancelled birthday parties, children can rest easy ahead of the Christmas holiday season.

Qld Health shared a video message from Santa on social media, reassuring children that he had been given a special global exemption from pandemic-related restrictions to travel the world.

Despite Santa's "magical powers" allowing him to "travel the world safely without transmitting COVID-19" Mr Hazzard has still set out some ground rules.



Santa Claus
123 El Road
North Pole
3900

Exemption under Public Health (COVID-19 Air Transportation Quarantine) Order 2020

Dear Mr Claus,

After a challenging year, it is very important that you are able bring joy to the millions of children who live in New South Wales this Christmas.

I understand you have significant magical powers which allow you to travel the world safely, without transmitting COVID-19. As a result, I, Brad Hazzard, Minister for Health and Medical Research, hereby declare an exemption for the following essential workers to enter New South Wales:

1. Santa Claus;
2. None (I understand commonly referred to as "Rudolph", "Dasher", "Dancer", "Prancer", "Blitzen", "Comet", "Cupid", "Donner" and "Blitzen") and
3. Any others required to assist with delivery of presents;

Santa Claus, under this exemption, you and your reindeer and elves do not need to complete the 14-day isolation in hotel quarantine when you enter New South Wales.

I am aware you have safely delivered presents to children in Australia during previous pandemics and as a result I am confident you will take the necessary precautions to keep our community safe. Accordingly, this exemption will include the following provisions:

- All presents will be delivered after bedtime to minimise contact;
- You and your elves maintain 1.5 metres physical distancing should you encounter others;
- If you are unwell, you get a COVID-19 test and isolate right away;
- You and your elves must wash your hands regularly and carry hand sanitiser;
- Wear a mask if you or your elves are ever unable to maintain physical distancing.

I will provide this letter to relevant authorities such as NSW Police to ensure you are able to travel freely and safely across our state.

Yours sincerely,

Brad Hazzard MP
Minister for Health and Medical Research

Dated: 16 November 2020



NSW Health

NSW Ministry of Health
1 Riverside Place, 21 Esplanade NSW 2100
Locked Mail Bag 961, 20 Esplanade NSW 2100
Tel: (02) 951 9800 Fax: (02) 951 9801
www.health.nsw.gov.au

La magie de Noël

Écrit par
Pauline & Diane

La magie de Noël :

A Noël, vous rêvez certainement de chants et de tonnes de cadeaux avec le sapin décoré. Noël ce n'est pas que les cadeaux c'est aussi l'importance de retrouver ta famille autour d'un grand buffet.

Pour Noël, tout le monde a envie de faire plaisir aux personnes qu'ils aiment, c'est ça la magie.



Le retour de la lumière :

Nous décorons la ville avec des lumières scintillantes dans le ciel comme des petites lucioles.

Noël c'est fêter le retour de la lumière alors ils décorent leur maison avec de belles décorations. Les enfants attendent pleins de cadeaux pour Noël mais pour les Chrétiens, c'est la célébration la naissance de Jésus.

Pour Noël, le principal c'est de faire plaisir aux autres. On peut aider les personnes pauvres en leur offrant un jouet.

Le 22 décembre 1914 on était en pleine guerre et nous avons décidé de faire une pause afin de célébrer Noël ensemble, en paix et non pas en guerre.

On vous souhaite un joyeux Noël !!! 🎄🎁🎄🎁

Christmas poem

By Emeline & Blythe



One Christmas, Santa woke up
 He needed his Christmas Coffee
 "Quick, get me a cup
 I have to deliver something
 so Chop chop,
 or I'll be late!
 And get me a plate of my
 Special Christmas cake!"
 So the elves worked as fast
 As they could,
 But the cooking elves had to
 cut Some Oak for their
 famous Oak Desert.



"Oh No, Oh No here comes
 the mad Santa alert!"
 Good morning Mrs. Claus,
 What a lovely day to see you
 outdoors!"

Shouted Santa as he RUSHED
 by.

Bûche de Noël au chocolat- framboises !

Écrit par Dina
& Mathilde



(pic:source:<https://www.cuisineactuelle.fr/recettes/buche-chocolat-framboises-202101#>)

Ingrédients:

Pour 10 personnes



- 250g de framboises (gelées ou pas)
- 213g de chocolat blanc
- 125 g Chocolat noir pour le glaçage
- 150 g Farine
- 150 g Sucre en poudre
- 6,5 Oeufs
- 2,5 cl Crème liquide
- Vermicel de chocolat (pour le petit plus)

Étapes de préparation

1. Mélangez le sucre en poudre avec 1 oeuf entier et 4 jaunes.
2. Ajoutez la farine et mélangez.
3. Battez 4 blancs en neige et mélangez-les délicatement à la préparation d'avant à l'aide d'une spatule.
4. Chauffer le four à 180 C.



5. Recouvrez une plaque de papier de cuisson et répartissez-y la pâte et répartissez-y la pâte.
6. Enfournez 10 min.
7. Démoulez le biscuit sur un torchon propre et roulez-le délicatement sur lui-même, avec le torchon.
8. Mettez les framboises à cuire doucement dans une casserole avec 1 cuil. à soupe d'eau puis écrasez-les à la fourchette
9. Faites fondre le chocolat blanc au bain-marie et ajoutez-le aux framboises.
10. Placez le mélange au congélateur pour qu'il fige légèrement.

11. Déroulez le biscuit et garnissez-le avec la préparation aux framboises.
12. Enroulez le biscuit sur lui-même.
13. Préparez le glaçage en faisant fondre le chocolat noir avec la crème liquide. Étalez le mélange sur la buche.
14. Coupez les entames et gardez au réfrigérateur jusqu'au moment de servir.

Et pour la dernière étape :

15. DEGUSTER ! 😊



Snowman Doughnut Sticks

By Ava



Ingrédients

- 18 mini doughnuts
- 1 cup (150) icing sugar

- 1/3 cup vanilla frosting
- Jelly beans, choc chips, lolly straps, to decorate.

Methode

1. Dust doughnuts in icing sugar to create a frosted appearance.
2. Thread three doughnuts onto each bamboo skewer.
3. Use frosting to stick choc chips for eyes, an orange jelly bean for a carrot, nose, and coloured jelly beans for buttons.
4. Cut lolly straps into short strips. Tie around 'necks' to create scarves.

Tips : Use bamboo skewers

Gâteau à la crème glacée Ferrero Rocher

Écrit par Juliette

Ingrédients:

- 2 packs de ferrero rocher de 200 g
- 2 litres de glace à la vanille, ramollie
- ½ tasse de tartinaud au chocolat et aux noisettes
- ¼ tasse de lait
- Sauce au chocolat (pour servir)



Méthode:

Étape 1: Préparez le moule à pain en le tapissant d'une pellicule de plastique lui permettant de dépasser les côtés.

Étape 2: Coupez la moitié des rochers ferrero en deux. Réservez le reste pour plus tard. Mettre la glace dans un bol puis incorporer les rochers ferrero hachés. Versez le mélange de glace dans la casserole tapissée. Lissez la surface avec le dos d'une cuillère jusqu'à ce qu'elle soit plate. Couvrez-le de papier d'aluminium puis placez-le au réfrigérateur pendant 6 heures ou jusqu'à ce qu'il soit complètement pris.

Étape 3: Dans une petite casserole à feu doux, mélanger la pâte à tartiner au chocolat et le lait. Remuer constamment pendant 3 à 5 minutes ou jusqu'à ce que le mélange soit lisse et que la tartinaud soit complètement fondue. Retirer du feu.

Étape 4: Déplacez la crème glacée sur une assiette de service, arrosez de sauce au chocolat et décorez du reste du ferrero rocher. Remettre au congélateur jusqu'au moment de servir.

Cupcakes givrés arbre de Noël

Écrit par Dina

Ingrédients pour les cupcakes (24 personnes):

- 250g de beurre, non salé, ramolli
- 2 cuillères à soupe de pâte de gousse de vanille
- 1 2/3 tasse (250 g) de farine tout usage
- 1 cuillère à café de levure chimique
- 1 tasse (220 g) de sucre en poudre
- 3 gros œufs
- ½ tasse (125 ml) de crème sure
- ½ tasse (125 ml) de lait



ÉTAPE 1:

Préchauffer le four à 160 ° C et garnir un mini moule à muffins de mini moules à cupcakes.

ÉTAPE 2:

Placer tous les ingrédients dans un batteur sur socle muni d'une palette et mélanger à vitesse moyenne jusqu'à ce qu'ils soient bien incorporés et que le mélange soit de couleur claire.

ÉTAPE 3:

Répartir la pâte uniformément entre les moules à cupcakes et cuire au four pendant 12 à 15 minutes ou jusqu'à ce que le dessus du cupcake rebondisse lorsqu'il est légèrement pressé. Laisser refroidir complètement

Crème au beurre:

- 3 tasses (450 g) de sucre glace
- 250g de beurre non salé, ramolli
- ½ tasse (125 ml) de crème, réfrigérée
- 1 cuillère à café de pâte de gousse de vanille biologique
- Colorant alimentaire vert

Décorer:

- Dr Oetker Glamour & Sparkle Sprinkles
- Glaçage prêt à rouler jaune Dr. Oetker
- Dr. Oetker écrivant des glaçons brillants (rouge)

ÉTAPE 1

Battez le beurre jusqu'à ce qu'il soit pâle et crémeux, puis ajoutez le sucre glace quelques cuillères à soupe à la fois. Une fois que tout le sucre glace est ajouté, battre jusqu'à consistance lisse et claire. Ajouter la pâte de gousse de vanille et la crème et fouetter jusqu'à ce que la crème au beurre soit pulpeuse et épaisse. Ajouter le colorant alimentaire vert et mélanger jusqu'à ce que vous atteignez la teinte désirée.

ÉTAPE 2

Pétrir une petite quantité de glaçage jaune prêt à rouler et rouler à environ 2 mm d'épaisseur. Utilisez un mini emporte-pièce pour couper les petites étoiles et laissez sécher. Si vous n'avez pas de mini coupe-étoile, coupez à main levée avec un petit couteau bien aiguisé.

ÉTAPE 3

Monter une poche à douille avec une pointe de passepoil en étoile fermée. En partant de l'extérieur, appliquez doucement de la crème au beurre autour du cupcake et remontez sur elle-même deux fois et demie pour créer la forme d'un arbre. Garnir

d'une étoile et utiliser du glaçage pour créer des guirlandes. Terminez avec des boules d'argent de Glamour & Sparkle Mix.

DEGUSTER !!!



Chocolate Yule Log

By Nelson
(inspired by Ricardo)

PREPARATION: 30 MIN

COOKING: 12 MIN

CHILLING: 1 H

SERVINGS: 8

INGREDIENTS**Ganache**

- 3/4 cup (180 ml) 35% cream
- 180 g semisweet chocolate, coarsely chopped
- 2 tablespoons (30 ml) orange liqueur (optional)

Cake

- 1 cup (250 ml) flour
- 1 teaspoon (5 ml) baking powder
- 4 eggs
- 1 cup (250 ml) sugar
- 2 teaspoons (10 ml) vanilla extract

- 3 tablespoons (45 ml) melted butter, at room temperature

Frosting

- 2 cups (500 ml) icing sugar
- 1/4 cup (60 ml) cocoa powder
- 1 cup (250 ml) unsalted butter, softened
- 1 to 2 tablespoons (15 to 30 ml) 35% cream

PREPARATION**Ganache**

1. In a small saucepan, heat the cream over low heat until it begins to simmer. Remove from the heat. Add the chopped chocolate and stir until the chocolate has melted.
2. Cool in the refrigerator for about 1 hour. Do not let it set completely.
3. Beat with an electric mixer until it is spreadable.

Cake

4. Preheat the oven to 190 °C (375 °F).
5. Butter a 38 x 25-cm (15 x 10-inch) baking sheet and line with buttered parchment paper. Let the paper hang over each side for easy unmoulding.
6. In a bowl, sift the flour with the baking powder. Set aside.
7. In another bowl, beat the eggs with an electric mixer, gradually adding the

sugar. Add the vanilla extract. Beat until the mixture thickens and turn pale yellow, about 5 minutes.

8. Thoroughly fold the dry ingredients in the egg mixture. Fold in the butter.

9. Spread the batter into the baking sheet, smoothing the top. Bake in the middle of the oven for about 12 minutes or until a toothpick inserted in the centre of the cake comes out clean.

10. Right out of the oven, sprinkle a sheet of parchment paper with sugar and unmould the cake onto it. Remove the parchment paper that was used when baking. Roll the cake in the paper (from the narrow side) along its length. Allow to cool.

Frosting

11. In a bowl, sift the icing sugar with the cocoa powder. Set aside.

12. In another bowl, cream the butter with an electric mixer until light and fluffy. Gradually add the icing sugar mixture and finish with the cream. Set aside.

13. Unroll the cake. Spread the ganache over the entire surface of the cake. Roll the cake. Cut one end of the log at a diagonal from nothing to 2.5-cm.

NOTE

For a chocolate mocha log, replace 25 ml of the cocoa powder in the frosting with the same amount of instant coffee dissolved in 25 ml of boiling water. Add it at the same time as the cream.

Healthy Ginger Bread Cookies

By Ava

Ingredients:



- 1 cup + 6 tbsp (165g) white whole wheat flour (measured like this)
- ¾ tsp cornstarch
- ¼ tsp baking powder
- 1 ½ tsp ground ginger
- ¼ tsp ground cinnamon
- ⅛ tsp ground nutmeg
- ⅛ tsp ground cloves
- ¼ tsp salt
- 2 tbsp (28g) unsalted butter or coconut oil, melted and cooled slightly
- 1 large egg, room temperature
- 1 ½ tsp vanilla extract
- ¼ cup (60mL) molasses
- 1 tsp vanilla crème stevia

Preparation:

1. To prepare the cookies, whisk together the flour, cornstarch, baking powder, ginger, cinnamon, nutmeg, cloves, and salt in a medium bowl. In a separate bowl, whisk together the butter, egg, and vanilla extract. Stir in the molasses and vanilla crème stevia. Add in the flour mixture, stirring just until incorporated. Transfer the dough to the center of a large sheet of plastic wrap, and shape into a rectangle. Cover the top with another large sheet of plastic wrap. Chill the dough for at least 1 hour.
2. Preheat the oven to 325°F, and line two baking sheets.
3. Leaving the cookie dough between the sheets of plastic wrap, roll it out until it's thick. Lightly flour your cookie cutter, and press it into the dough, making sure each shape lies as close to the other cookies as possible to minimize unused dough. Peel the unused dough away from the shapes, and place them onto the prepared baking sheets. Reroll the unused dough, and repeat.
4. Bake the cut out cookie dough at 325°F for 8-10 minutes. Cool on the baking sheet for 5 minutes before turning out onto a wire rack to cool completely.

- To prepare the icing, stir together the confectioner's style stevia and milk in a small bowl. Spoon into a zip-topped bag, and snip off the corner. Pipe onto the cooled cookies.

Christmas cupcakes recipe

By Penelope

INGREDIENTS

- 125g butter
- 100g (1/2 cup, firmly packed) brown sugar
- 1 teaspoon finely grated orange rind
- 2 eggs
- 500g dried mixed fruit
- 60g (1/2 cup) chopped walnuts
- 80ml (1/3 cup) fresh orange juice
- 75g (1/2 cup) plain flour, sifted
- 75g (1/2 cup) self raising flour, sifted
- 1/2 teaspoon mixed spice
- 250g Orchard White Icing
- 10 drops green food colouring
- 36 red Nestle Smarties or Mars M&M'S

METHOD

Step 1 : Preheat the oven to 170°C. Line twelve 80ml

(1/3-cup) capacity muffin pans with cases. Use an electric beater to beat the butter, sugar and orange rind in a bowl until pale and creamy. Add the eggs, 1 at a time, beating well after each addition.

Step 2: Stir in the dried fruit, walnuts and orange juice. Stir in the combined flour and mixed spice. Spoon into the lined pans and smooth the surfaces.

Step 3: Bake for 30 minutes or until cupcakes are firm to touch. Set aside in the pans for 5 minutes to cool before transferring to a wire rack to cool completely.

Step 4: Knead the icing following packet directions. Roll out on a sheet of non-stick baking paper until 3mm thick. Use a round 7cm pastry cutter to cut 12 discs from icing. Place on the cupcakes.

Step 5: Bring leftover icing together. Flatten slightly. Wearing gloves to avoid staining your hands, add food colouring and knead until well combined. Roll out on a sheet of non-stick baking paper until 3mm thick. Use a pastry cutter or a small sharp knife to cut 24 small diamond shapes from the icing. Arrange on cupcakes to make leaves. Roll remaining icing into small balls and use to attach Smarties or M&M'S to the cupcakes to make berries.

Reindeer Cupcakes



Ingredients

Chocolate cake:

- 1 box devil's food cake mix
- 3 eggs
- 1/2 C. oil
- 2 tsp. vanilla extract
- 1 C. milk or buttermilk
- 1/2 of sour cream

Chocolate frosting:

- 1 C. butter
- 1/3 C. unsweetened cocoa powder
- 2-3 C. powdered sugar
- 2 Tbsp. milk

PRETZELS, FOR ANTLERS
NILLA WAFERS, FOR MUZZLES
BROWN M&M'S FOR NOSES
(SOME RED FOR RUDOLPH)
WHITE MINT M&M'S FOR EYES

Instructions:

1. Preheat the oven to 350 degrees and line pans with cupcake liners.
2. Sift cake mix into a small bowl and set aside.
3. In a large bowl, combine eggs, oil, vanilla extract, milk and sour cream until smooth.
4. Stir in cake mix.
5. Fill cupcake liners 3/4 full and bake for 16-20 minutes or until an inserted knife comes out clean.
6. Let cool.
7. Chocolate frosting: Beat butter. Add cocoa powder, 2 C. powdered sugar and milk. Slowly add more powdered sugar until you reach your desired consistency.
8. Prep reindeer "faces" by using frosting to stick brown M&M's on Nilla Wafers (some red for Rudolph's if you want). Melt down a few chocolate chips, put in a small plastic bag, snip off the tip to make a mini piping bag and "dot" little eyeballs on the white M&M's to make eyes.
9. Frost cupcakes.
10. (See photos below) Place Nilla wafers with M&M's on cupcakes, then place pretzels above. Use a little frosting to tick on 2 eyes and there you go!

Reindeer Sandwiches: A Fun Christmas Recipe for Kids



Here's a list of the ingredients you'll need and a super easy list of instructions. This recipe makes three reindeer sandwiches. You'll need:

- 6 slices of bread
- heart shaped cookie cutter
- Peanut butter or butter
- Jelly
- 6 pretzels
- 6 mini chocolate chips
- 3 red M&M's

To make:

1. Use heart shaped cookie cutter to cut out six heart shapes from the bread.

2. Spread peanut butter or butter on three of the heart shapes.
3. Spread jelly on the remaining three heart shapes.
4. Stick a slice of peanut butter or butter and a slice of jelly shaped bread together.
5. Repeat for all pieces of bread.
6. Place a pretzel on both sides of the top of the heart as antlers.
7. Add two chocolate chips as eyes.
8. Add one M&M candy as a nose.

And that's it! Now you can enjoy a nice sandwich for our lunch!

Christmas jokes

By Anais
& Revana

How does Christmas Day end?
With the letter Y!

What goes "Oh, Oh, Oh"?
Santa walking backwards!

What do monkeys sing at
Christmas? Jungle bells!

What happens if you eat
Christmas decorations? You
get tinsel-it is.

Why did Santa's helper see
the doctor? Because he had a
low elf esteem!

What to do on Christmas in Sydney

By Anais
& Revana

- Do the bridge climb
- Take an indeginous walking tour of Dharawal National Park
- Go shopping on boxing day
- Pick juicy cherries

- See Sydney from the skies with Sydney HeliTours

Tu connais la blague de Noël qui fait peur ?
Attention tu vas avoir les boules.
(Bouuuuhhhh !)

Des blagues de Noël

Écrit par
Penelope

Questions :

Comment appelle-t-on un chat qui tombe dans les pots de peinture un 25 décembre ?

Un chat peint de Noël

Qu'est-ce qui a 34 jambes, 9 têtes et 2 bras ?

*Le Père Noël & ses rennes...
(Bah oui, c'était simple ! :)*

Comment fait-on entrer 2 Pères Noëls dans un réfrigérateur ?

*Impossible, il n'existe qu'un seul père Noël !
Tu le sais bien pourtant !*

Le papa de Jérôme lui demande ce qu'il a demandé au père Noël, et Jérôme répond : « Je lui ai demandé qu'il vienne plus souvent ».

Monsieur et Madame Duciel ont cinq enfants. Comment s'appellent-ils ?

*Betty, Baba, Noël, Quentin, Sandra
(réponse en chantant un air bien connu...)*

Pourquoi le Père Noël porte-t-il des bretelles noires ?

Pour tenir son pantalon ! (T'imagines la catastrophe sans ?)

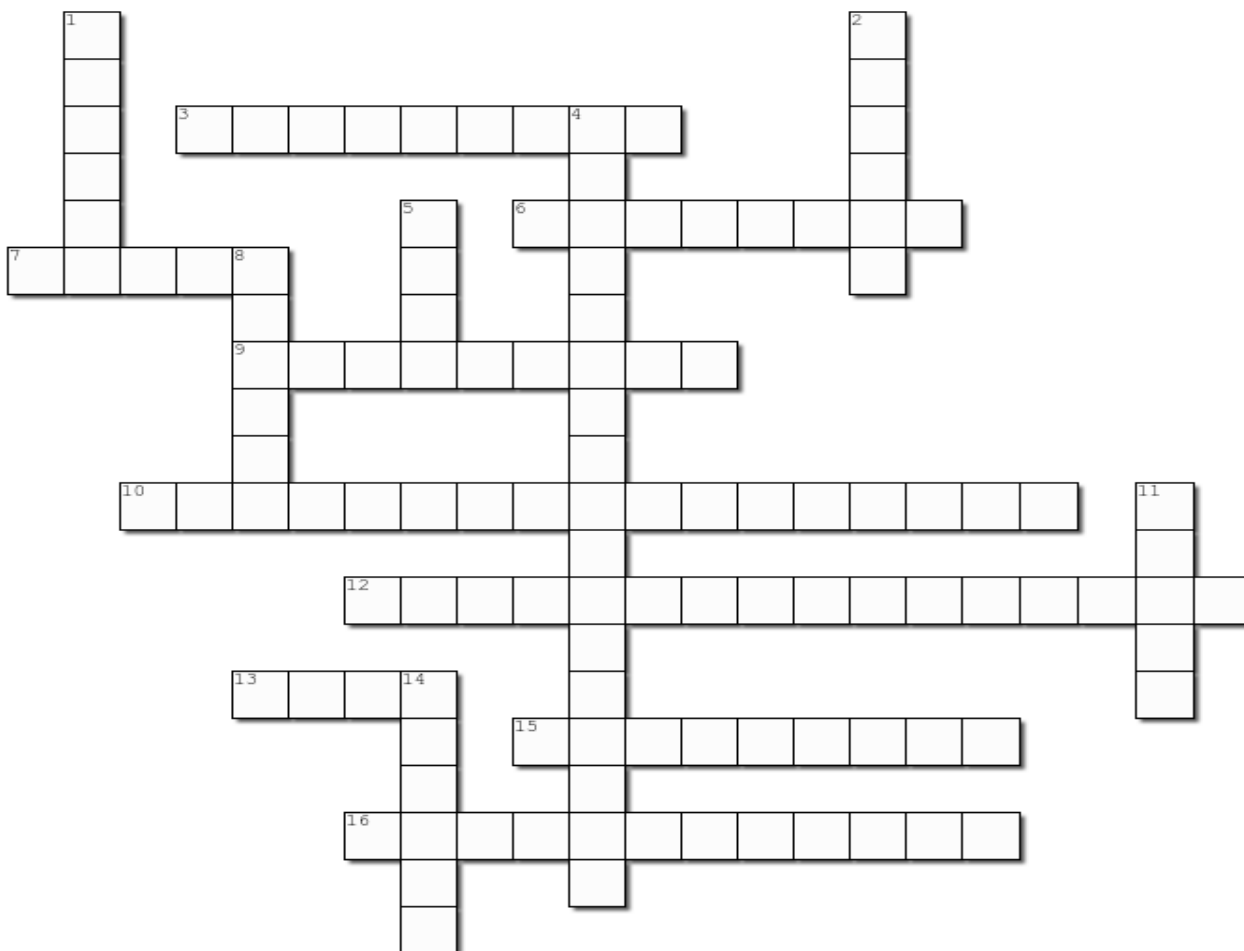
Que dit un sapin de Noël qui arrive en retard le soir du réveillon ?

Je vais encore me faire enguirlander !!!

CROSSWORDS

Name: _____

Australian Christmas



Created using the Crossword Maker on TheTeachersCorner.net

Down

1. layers of deliciousness
2. circlet of flowers
4. two words, the first 9 letters the second 7 letters starting with 'C' and finishing with 'R'
5. made by the sun
8. the season of sun
11. that weird guy that breaks into your house through the chimney
14. people you're stuck with at home

Across

3. land and water meets
6. homonym of right now in pluriel.
7. jingle ____, jingle ____, jingle all the way!
9. if you stand under it you must kiss
10. a classic Christmas dessert
12. the electrical murderer of heat
13. the snowboarding of the sea
15. a cool treat
16. spiced cookie, usually made in the shape of a man.

NOËL

R	N	O	M	F	R	E	N	N	E	S	L	S	A
N	S	N	N	A	E	X	L	N	O	R	E	O	N
N	L	A	O	M	N	D	U	E	E	V	C	C	E
I	E	M	I	I	H	I	H	A	L	U	E	I	S
E	O	W	T	L	D	S	U	O	E	F	R	A	E
S	N	O	I	L	E	E	L	G	U	D	B	V	E
P	R	N	D	E	O	I	O	R	U	X	A	A	N
R	H	S	A	C	H	A	N	T	S	M	X	C	I
I	R	A	R	U	E	N	E	A	E	N	M	A	M
T	I	N	T	X	B	O	N	B	O	N	S	N	E
I	C	A	L	E	N	D	R	I	E	R	E	C	H
E	S	N	J	O	Y	E	U	X	E	E	R	E	C
L	D	B	E	G	I	E	N	N	H	E	I	S	O
H	P	L	O	D	U	R	E	L	F	E	S	O	N

CALENDRIER
 ELFES
 NEIGE
 SNOWMAN
 CHEMINEE
 NOEL
 HOUX
 BONBONS
 FAMILLE
 RENNES
 CADEAUX
 CHANTS
 JOYEUX
 TRADITION
 ESPRIT
 RUDOLPH
 VACANCES
 GUI

Play this puzzle online at : <https://thewordsearch.com/puzzle/1653038/>

CHRISTMAS

G	P	R	E	S	E	N	T	S	C	S	H	A	E
I	Y	A	W	O	N	S	E	E	A	L	R	E	E
N	T	L	S	I	E	S	C	N	L	A	E	S	S
G	N	N	L	R	E	E	E	A	E	Y	I	A	A
E	O	Y	O	O	R	N	G	C	N	S	N	M	N
R	C	T	R	N	H	C	E	Y	D	O	D	T	T
B	R	S	A	R	E	N	E	D	E	W	E	S	A
R	C	S	C	A	A	S	E	N	R	N	E	I	I
E	H	H	S	G	L	R	E	A	I	E	R	R	R
A	S	E	N	H	E	R	N	C	R	L	S	H	N
D	E	O	T	L	I	G	H	T	S	I	R	C	R
M	V	S	N	O	I	T	A	R	O	C	E	D	N
A	L	A	G	N	I	K	C	O	T	S	E	N	S
N	E	E	I	A	V	A	L	A	T	L	T	R	L

GINGER BREAD MAN
 REINDEERS
 HOLLY
 LIGHTS
 PRESENTS
 SANTA
 DECORATIONS
 CHRISTMAS
 ELVES
 CANDY CANE
 CAROLS
 CALENDER
 STOCKING
 SNOW
 SLAY

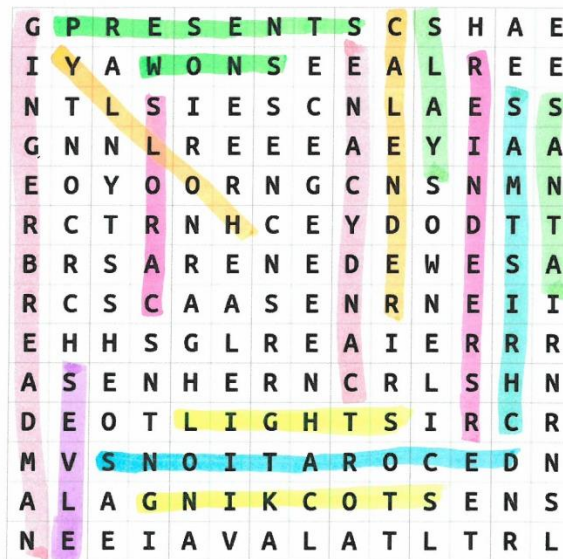
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RÉPONSES DES JEUX



- CALENDRIER
- ELFES
- NEIGE
- SNOWMAN
- CHEMINEE
- NOEL
- HOUX
- BONBONS
- FAMILLE
- RENNES
- CADEAUX
- CHANTS
- JOYEUX
- TRADITION
- ESPRIT
- RUDOLPH
- VACANCES
- GUI

Play this puzzle online at : <https://thewordsearch.com/puzzle/1653038>



- GINGER BREAD MAN
- REINDEERS
- HOLLY
- LIGHTS
- PRESENTS
- SANTA
- DECORATIONS
- CHRISTMAS
- ELVES
- CANDY CANE
- CAROLS
- CALENDER
- STOCKING
- SNOW
- SLAY

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Australian Christmas

