

St. Bede's Catholic
Junior School
Newspaper



December 2019
2nd Edition



Francesca Henry—Editor

Mille Hardman—Editor



Daniel Kelly—Pets

Mia Banks—Features



Harry Woods—Health

Olivia Fitzpatrick—Animals



Sophie Taylor—History

Bella Kingsley—Craft



Eva Smith—Illustration

Brooke Vidamour—Researcher

Guest reporter—Mia Matthews



BOOK WORM HEAVEN by Mia Banks



Name: The Girl Who Saved Christmas

Author: Matt Haig

About it: I have not read this but will be this December and you could too. Don't tell me the end!

Age: 7+

In school library: No

How many stars would you give it? Let me know!



Name: Murder Series

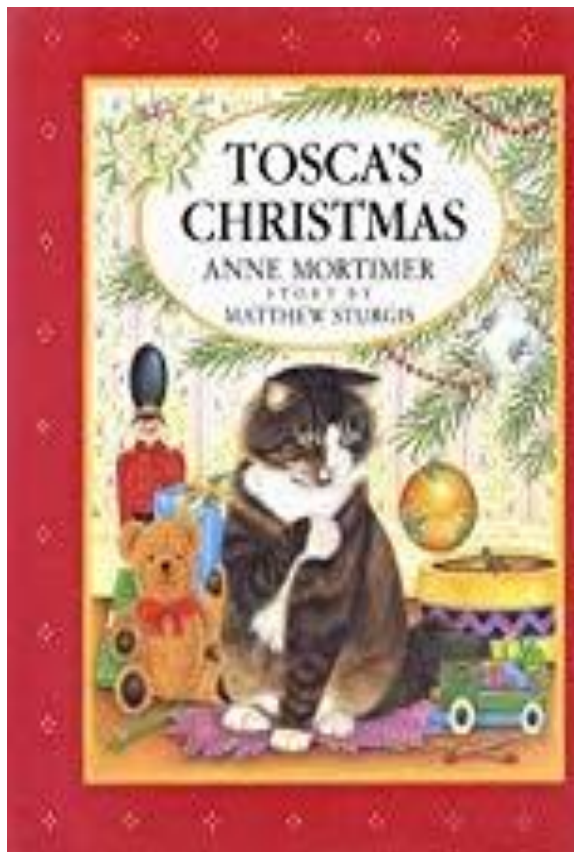
Author: Robin Stevens

About it: Amazing! All about different murders. Can you solve the case?

Age: 10+

In school library: Some





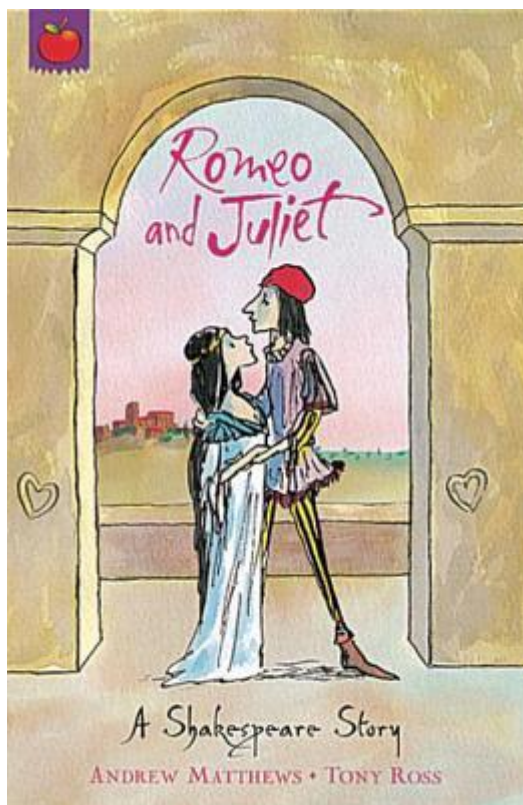
Name: Tosca's Christmas

Author: Anne Mortimer

About it: Whilst everyone is getting ready for Christmas day, Tosca the cat feels left out and has one wish to have a present of his own. Will his wish come true?

Age: 6+

In school library: No



Name: Romeo and Juliet

Author: William Shakespeare

About it: The original love story that involves family disagreements. Will Romeo and Juliet end up together?

Age: Short version 7+

Original version: 10+

In school library: Yes





Christmas Music for the Festive Season

By Francesca Henry



Hello St. Bede's! As you know, Christmas time is dawning upon us and when we think of Christmas we think of lights, presents, movies, hot chocolate, snow and what else...music! Music is important to everyone for different reasons. We all have different favourite artists and songs but no matter what - everyone enjoys Christmas music.

So, in this article we will show you the top ten Christmas hits over the years. Here they are:

1. 'White Christmas' by Bing Crosby
2. 'All I Want for Christmas Is You' by Mariah Carey (most played in 2018)
3. 'Star' by Mariah Carey
4. 'Winter Wonderland' by Bing Crosby
5. 'Santa Tell Me' by Ariana Grande

6. 'Silver Bells' by Michael Bublé
7. 'Sleigh Ride' by Chicago
8. 'I Wish It Could Be Christmas Everyday' Wizzard
9. 'Holly Jolly Christmas' by Michael Bublé
10. 'Wonderful Christmas Time' by Paul McCartney

These songs will fill your home with joy and make you feel warm and cuddly as you watch all those Christmas films. Once you've put up your tree, make sure to check out these songs and see what you think. Maybe you will listen to them as you put your decorations. No matter when you listen to them, they will always be a great music playlist to make you feel festive.

From everyone at St.Bede's,

Merry Christmas!

CRAZY CHRISTMAS CELEBRATIONS!

By Bella Kingsley

What is a Christmas tradition?

A Christmas tradition is something that you do every year. So let's not waste any more time and get on to the wonders of Christmas traditions!

The first Christmas tradition is leaving milk and either a mince pie or biscuits or even a carrot out for Father Christmas on Christmas Eve. I'm sure you all do this and don't think that much of it but I'm sure that is a Christmas tradition we all do!

Do you enjoy putting up your beautiful evergreen Christmas tree? Decorating it with tinsel, baubles and that fake snow that gets everywhere? Well, this is a tradition too! Now that you have got the gist of the Christmas traditions, let's get on to some unusual and definitely weird traditions.

German Traditions

In Germany, they celebrate by putting a pickle on their Christmas tree. Why do they do this? Well, that's because they believe that this is a gift for Saint Nicholas!

Caracas Traditions

In Caracas, the streets are shut off by 8pm to allow locals to roller skate to mass! They also invite skaters to tug on the end of long pieces of string tied by

children to their big toes that they dangle out of the window!

Traditions in Iceland

In Iceland, Christmas folklore depicts mountain-dwelling characters and monsters who come to town during Christmas. The Yule Cat is a huge and vicious cat who lurks about the snowy countryside during Christmastime and eats people who have not received any new clothes to wear before Christmas Eve!

Japanese Traditions

In Japan, Christmas is not celebrated as a national holiday but that doesn't stop people celebrating the festival. Santa Kurohsu (Santa Claus), is said to have eyes in the back of his head to keep an eye on naughty children. Also, Japanese Christmas cake is usually made up of sponge, whipped cream, and strawberries - yummy!



Christmas roller skating in Caracas

Dogmas!

By Daniel Kelly

Everybody loves Christmas, even your dog! This report will be about how to make your dog have the best Christmas ever. You may be thinking, what about Christmas Eve, or the Christmas tree?

Two things, put a gate around the Christmas tree and for Christmas Eve, maybe let them sleep in your bedroom that night just.

Presents for your dog

Wondering what to buy your dog for Christmas? I got you! You could get them a giant bone or even a Christmas toy. You could even maybe get them a Christmas jumper (only if they like it).

Christmas food for dogs

Looking for food for your dog at Christmas? In some pet shops, there are foods that are related to Christmas around this time, same as for toys. There are dog-friendly cookies, mince pies and gravy and probably a lot more! You could make a Christmas cracker and fill it with treats for your dog or you could make a dog friendly ginger bread man!

Here is a recipe for dog friendly gingerbread men. Enjoy!

Ingredients:

1 cup molasses (treacle)
4 tablespoons honey
1 cup water
 $\frac{1}{2}$ cup vegetable oil
6 cups plain flour
2 teaspoons baking soda
1 teaspoons cinnamon
1 teaspoon ground cloves
2 tablespoons chopped fresh ginger or one tsp. of dried powder ginger

Directions:

1. Preheat the oven to 350 degrees.
2. Next you will need two bowls, one medium, and one large. Combine the molasses, honey, water, and oil in the medium bowl.
3. In the large bowl, mix the flour, the baking soda, cinnamon, cloves, and ginger.
4. Then you will want to slowly add the dry ingredients to the wet ingredients. Make sure you combine them well.
5. Now, divide this dough in four balls, wrap each ball in plastic wrap and refrigerate for 3 - 5 hours, or you can freeze them for 1 - 2 hours (just don't let them get solid!)
6. After the dough is cold, lightly flour your surface and roll the dough out into about 1/4" thickness. Remember, the thicker you make it, the longer it will take to cook.
7. Now cut the dough out into fun shapes, such as Gingerbread men, with a cookie cutter. You can also forget

about shapes, and use a pizza cutter and make the cookies into squares and strips, depending on what you want to do.

8. Now for the baking! Bake for around 20 - 25 Minutes, until the cookies start to get brown. You can take one out and break it to see how crunchy it is. If you want it really crunchy, then you will want to bake them longer.

Optional!

You can ice these cookies if you would like!



FASHION THROUGH THE AGES

Stone Age

The first fashions started thousands of years ago, when people had to get through the cold without central heating. I know

Here we have a bear/ deer skin coat. Most prehistoric men and women adorned themselves in necklaces and bracelets made out of ivory (a type of bone) and animal teeth. People believed wearing these would keep the evil spirits away and give them



good luck.

How did they make clothes you may ask? Well, they sharpened a bone and used it as a needle.



As well as all this they had to wrap up to keep warm, which meant deer skin leggings. Followed by bear skin boots stuffed with hay to keep them warm through the harsh and cold winter.

imagine a world without radiators, just think of Christmas time... how cold. The only thing that could keep them warm is animal skin. A bit gross right, but they didn't really have much choice.

BRONZE AGE

Then around 4,500 years ago, some people discovered an amazing thing... how to make metal. They made all sorts of stuff like accessories and bracelets made out of bronze. Clothes were made out of wool.

Here is a Bronze Age necklace.

They also made belt buckles and bracelets made from shiny metal.

Have a merry Christmas!



FUN AND FESTIVE RECIPES

By Ruby-Mai Arrowsmith

Gorgeous gingerbread people

Preparation time:

30 mins to 1 hour

Cooking time:

10 to 30 mins

Makes 20

Dietary: Vegetarian

What you will need

350g/12oz plain flour, plus extra for rolling out

1 tsp bicarbonate of soda

2 tsp ground ginger

1 tsp ground cinnamon

125g/4½oz butter

175g/6oz light soft brown sugar

1 free-range egg

4 tbsp. golden syrup

writing icing (optional)

cake decorations (optional)

Method

1. Sift together the flour, bicarbonate of soda, ginger and cinnamon and pour into the bowl of a food processor. Add the butter and blend until the mix looks like breadcrumbs. Stir in the sugar.



2. Lightly beat the egg and golden syrup together, add to the food processor and pulse until the mixture clumps together. Tip the dough out, knead briefly until smooth,

wrap in cling film and leave to chill in the fridge for 15 minutes.

3. Preheat the oven to 180C/160C Fan/Gas 4. Line two baking trays with greaseproof paper.

4. Roll the dough out to a 0.5cm/ $\frac{1}{4}$ in thickness on a lightly floured surface. Using cutters, cut out the gingerbread people shapes and place on the baking tray, leaving a gap between them.

5. Bake for 12-15 minutes, or until lightly golden-brown. Leave on the tray for 10 minutes and then move to a wire rack to finish cooling. When cooled decorate with the writing icing and cake decorations (optional).

Snowman cake

Preparation time: 1 Hour

Cooking time : 30 mins

Serves 16

Dietary: Vegetarian

What you will need

225g unsalted butter, softened, plus extra for the tin

225g golden caster sugar

4 large eggs

1 tsp vanilla extract

225g self-raising flour

A splash of vanilla extract

For the buttercream

125g unsalted butter, softened

300g icing sugar, sieved

$\frac{1}{2}$ tsp vanilla extract

1 tbsp. milk

To decorate

icing sugar, for dusting

500g pack white fondant icing

ready-to-roll icing (we used a mixed pack green, blue, orange and black, or you can use white fondant icing mixed with food colouring)

1 tsp milk

Method

1.Preheat the oven to 180C/160C fan assisted/gas mark 4. Butter and line the bases of two round cake tins with baking parchment.

2.Mix together the butter and sugar with an electric whisk until pale and fluffy. Add the eggs, one at a time, and beat well, scraping down the sides of the bowl after each addition. Add the vanilla, flour, milk and a pinch of salt and blend until just combined, then evenly divide the mixture between the tins.

3. Bake in the centre of the oven for 25-30 mins, until a skewer inserted into the middle of each cake comes out clean. Cool the cakes in their tins for 10 mins, then turn out onto a wire rack and leave to cool completely.

4. To make the buttercream, put the butter in a large bowl and beat with an electric whisk until fluffy. Add the icing sugar 2-3 tbsps. at a time until it is all

incorporated, adding the vanilla and milk halfway through.

Sandwich the cakes together with a little of the buttercream and put on a board. Use the remaining buttercream to cover the sides and top of the cake. Chill for 30 mins.

5. To decorate, roll out the white fondant icing on a surface lightly dusted with icing sugar until large enough to cover the top and sides of the cake. Drape the fondant icing over the cake and carefully mould to fit. Trim off any excess, wrap and set aside.

6. Roll out the green icing and cut out a semi-circle, using the base of the cake tin as a guide; this will be the snowman's hat. Brush one side with a little water and stick on the cake. Cut a strip of green icing and make some markings to make it look like the band of a hat, then trim to the correct length and stick on.

7. To make the nose, shape a round, flat lump from the orange icing. Mark a smile by gently pressing the rim of a water glass into the fondant. Cut out two circles from the black icing for the eyes, then add a small circle of white icing (from the offcuts) to make the eyes appear to sparkle. To make the scarf, wrap a strip of the blue icing around the base of the cake, then use a knife to add cuts for the fringe. This will keep for up to a week in an



airtight container in a cool place.

MEDUSA MEETS SANTA

By Sophie Taylor

"Honestly," started Medusa's little girl,

Minnie "they *all* think I'm bad!

"It is *your* fault mum! You put the curse on yourself; you shouldn't have called that wrinkly man ugly, although he was pretty grotesque."

Minnie rolled over onto her bed and fiddled with her green, curly hair (she was so pretty; no she didn't have snakes for her hair, only because her mother was cursed to have snakes for hair).

"Hun, bad is good!" smirked Medusa fixing her sun shades -which stopped her turning others to stone- and chopping off snakes from her head to let out her lush, perfect hair: she looked young still.

"NO IT'S NOT MUM!" yelled Minnie jumping up on her feet stomping her foot on her pillow "IF BAD IS GOOD THEN WHY ARE THERE CRIME FIGHTERS EH?!"

"Hun, calm down. Tomorrow we're going stealing tomorrow at," Medusa was interrupted with a quiet groan from

Minnie," as I was saying, we're going to steal reindeers from Santa's grotto! How fabulous?!"

"S-Santa's GROTTO!?" yelled Minnie "I've never got a present off Santa before, maybe I'll get one this year, if he finds out I'm good!"

"Don't tell me you're going to be a little angel this winter, I didn't raise you to do that!" spat Medusa "Fine then, go to your little elves, I definitely won't mind, Minnie!"

When they set off to Santa's Grotto, Minnie jumped for JOY getting into Medusa's Vauxhall; she kept tapping the back of the driver's seat as if she was massaging a big troll (they do have a troll, it's in the boot of the car).

They got out the car and Minnie ran like the wind into the house, poor Medusa was left outside (with her plan failing).

"Hello, Mr. Santa! Ok, I have a few questions! Why did I not get any presents? Do you know my name? Am I on your good list? Oh, and, do you know my mum is outside stealing your reindeers?"

"Your mother is what?!" shouted Santa through his beard as he dashed off outside.

Wow I guess my mum is bad, if Santa is that worried!

Outside, you could hear Santa trying to persuade Medusa to let go of his reindeer

"No, please you'll let down the WHOLE WORLD!" cried Santa.

"Me!? It's your job to stop me, OLD MAN!" snarled Medusa.

Minnie looked around the snowy yard and found something of much interest:



A pretty little mirror!

Hmmmm. If I took my mother's glasses off and covered her eyes, maybe. Just maybe I could show her the mirror and uncover her eyes then....MY MOTHER WILL BE STONE!

And Minnie did just that!

"Well done Minnie, what a nice present for my sister- she loves her ornaments!" laughed Santa "We may just have to polish the stone! Huh, whadyaknow Medusa is a nice stone ornament!"

"Errr, I don't have any relatives so can I be your little helper?" asked Minnie "Why not? Make yourself at home!" said Santa. "Merry Christmas!"



DIY DECORATIONS

By Mia Matthews

These amazing snowman lights will make your Christmas even more magical whether they are hanging outside or on your Christmas tree.

Here's what you'll need:

Battery operated tea lights

A black Sharpie

Red ribbon (like this and this)

Red pipe cleaners

Red pom poms

Black felt

Orange Sharpie

Glue gun

1. Use the black Sharpie to draw a simple face onto the tea light.
2. Cut a piece of red pipe cleaner to approximately 9cm long.
3. Curve it around the tea light and then add a small line of hot glue on both ends to hold it in place. Don't glue it the entire way around because you'll need to be able to slide the ribbon under the pipe cleaner later.
4. Add a generous dab of hot glue where the ears would be and add the pom poms. Now your snowman has ear muffs!
5. Cut out a piece of ribbon to be approximately 12cm long. Then cross it over itself like a scarf and add a small dab of hot glue to hold it together.
6. Add a small line of glue to the back of the "scarf". Then glue it to the back of the tea light.
7. These tea light snowman ornaments are really easy to make and they look fantastic! Turn on the tea light and the "flame" becomes the snowman's carrot nose!
8. Cut a piece of the thinner red ribbon to be approximately 20cm long and then slide it under the pipe cleaner. Then tie a tiny knot in the ribbon to keep it together.
9. If you would like to add a top hat, cut out a hat shape from the black felt. Enjoy your decorations!



MAKE YOUR PETS FEEL HAPPY THIS CHRISTMAS

By Millie Hardman

Awwww! Pets are so cute! What could make them even cuter? CHRISTMAS COSTUMES!

Hope these tips help you and your pet enjoy Christmas!

Even though your pets will look even more adorable in costumes, you need to make sure that they like it. I'm sure you would not want nothing your pets feeling uncomfortable and scared at Christmas! Here are some tips on how to see if your pet likes costumes:

Signs they DO like costumes:

1 Sleeping - If your pet sleeps while they're in their costume, they probably like it. If they didn't feel comfortable in it, they wouldn't be able to sleep.

2 Sitting on your lap - If your pet feels relaxed, they'll sit on your lap. Once again, they would have to like the costume and think it's comfortable, to be able to settle down and not wriggle about.

Signs they DON'T like costumes:

1 - Walking backwards - your pet might start reversing. They do this to try and get out of the costume and might walk into things that they can't see.

2 - Falling over - your pet may start falling over sideways! They usually keep their legs straight and together because they feel tight and restricted.

3 - Rubbing themselves against the floor - Your pet might rub their head against the floor and roll around. They do this to try to get the costume off.

MERRY CHRISTMAS!

ARCTIC ANIMAL FACT FILE

by Olivia Fitzpatrick

Arctic Foxes

Arctic foxes live in the arctic in snowy parts like the mountains. In the summer they lose the colour of their fur which is white and it turns brown. Here is a picture of what they may look like with brown fur.



Arctic foxes are one of the iconic animals of the Arctic tundra. Their pure white coats camouflage them as they travel vast distances across this hostile environment in search of prey. Once killed for their fur, a hunting ban means that their populations are recovering, but climate change

threatens to alter their environment and is forcing them to compete with red foxes.



Polar Bears

Polar bears have black skin and although their fur appears white, it is actually transparent. Polar bears can reach speeds up to 40 kph (25 mph) on land and 10 kph (6mph) in water. Polar bears have 42



teeth. Scientists estimate that there are around 20,000 polar bears in the world.

Beluga Whales

It's pretty easy to recognise a Beluga when you see one, but did you know that the famous bump on their forehead isn't just a bump? Can you guess what it's for?



Puffins

A Puffin's beak (or bill) changes colour during the year. In winter, the beak has a dull grey colour, but in spring it turns an outrageous orange! Puffins are great flyers, flapping their wings up to 400 times a minute



and speeding through the air at up to 88km an hour. Wow! Puffins are nicknamed "sea parrots" - and sometimes "clowns of the sea"! Atlantic puffins have black and white feathers and a large parrot-like beak. They are small seabirds measuring around 25cm in length. Please read my next column in the New Year to learn lots of facts about wildlife.

Merry Christmas!