

Świąteczna gazetka!

SP 17 Rzeszów

Christmas is coming! Bald ist Weihnachten!

GRUDZIEŃ 2020



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Christmas Gingerbread

During Christmas Eve there are plenty of cakes on our table.

But I always choose The Ginger Bread.

*Here is a recipe for the Ginger Bread my mum
does every Christmas!*

Ingredients:

Sugar 25 dkg

Honey 40 dkg

Butter 15 dkg

Ginger spices

Everything to be warmed up and mixed.

Next, 5 eggs, chocolate and dry plums to be added to the mixture above and mixed once again. The last elements to be added are: flour and baking powder. After mixing all - The Ginger Bread should be cooked 70 minutes. Merry Christmas!





Christmas decorations

As every year before Christmas, we decorate our house. Today I will show you how you can make a fragrant Christmas ball in a very simple way.

For this purpose, we need various ornaments: Christmas balls, chains and lights.

Fragrant orange

▫We will need:

- oranges, lemons, lime
- cloves , string or ribbon
- tools for cutting patterns into skins
- toothpick , scissors

Execution:



1. First, prick the peel of the fruit with a toothpick in which we will place the cloves - we can make a pattern first.

2. Put our cloves into ready-made punctures. You can place them quite close to each other, because it will give you a very aromatic and pleasant smell.



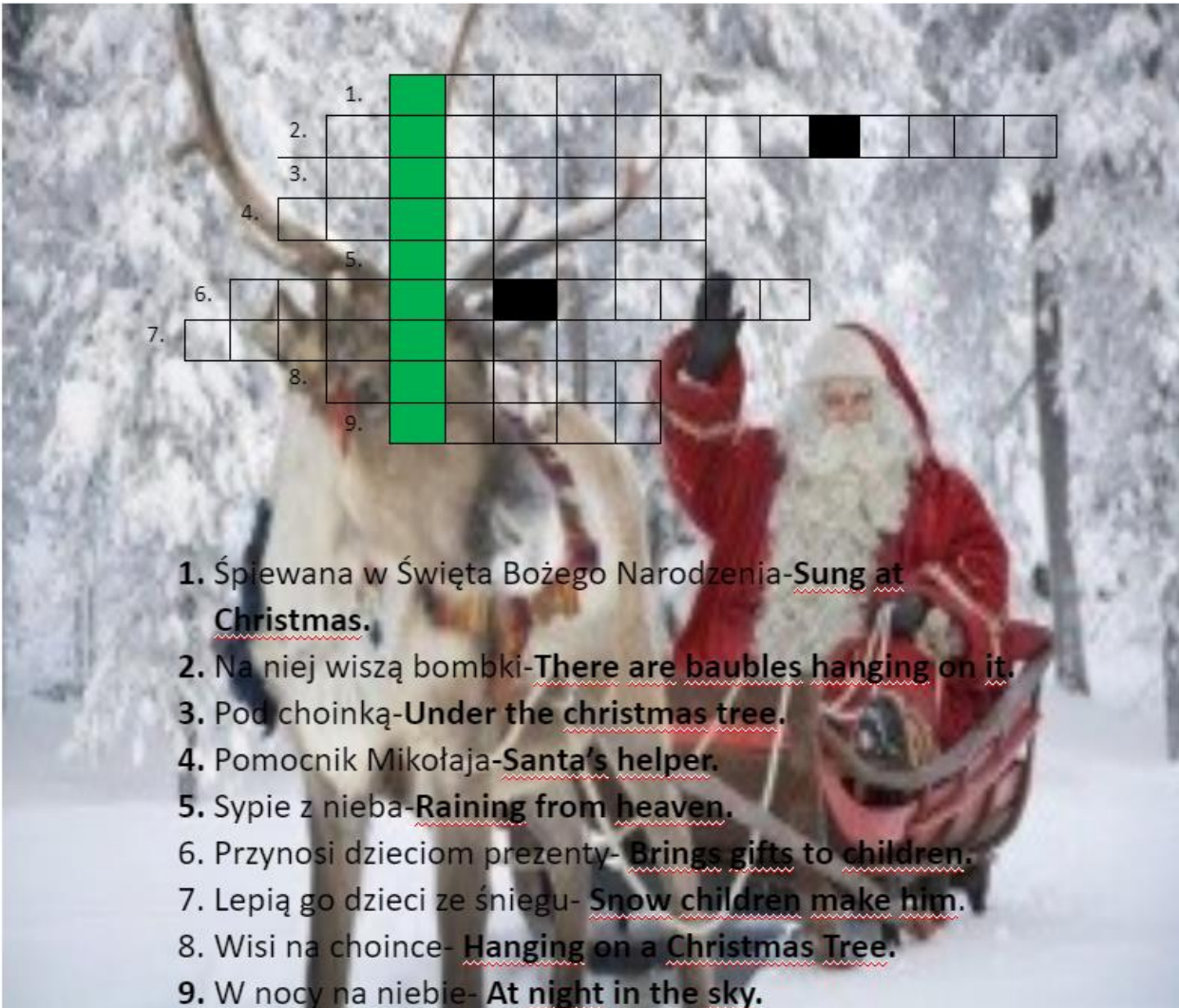
3. When our carnation bauble is ready, make a pendant. We stick a pin with a piece of string in the middle at the top of the orange and make a pendant.



This is how we create a fragrant orange!

Merry Christmas!

Fabian Tomaszek 4c



1. Śpiewana w Święta Bożego Narodzenia-Sung at Christmas.

2. Na niej wiszą bombki-There are baubles hanging on it.

3. Pod choinką-Under the christmas tree.

4. Pomocnik Mikołaja-Santa's helper.

5. Sypie z nieba-Raining from heaven.

6. Przynosi dzieciom prezenty- Brings gifts to children.

7. Lepią go dzieci ze śniegu- Snow children make him.

8. Wisi na choince- Hanging on a Christmas Tree.

9. W nocy na niebie- At night in the sky.

1. Śpiewana w Święta Bożego Narodzenia-**Sung at Christmas.**
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9. W nocy na niebie- **At night in the sky.**

Jan Szerlong

Christmas Pudding



Christmas pudding is a type of pudding traditionally served as part of the Christmas dinner in the UK, Ireland. Christmas pudding is a dark, sticky, and dense sponge, more like a fruitcake, made of mixed dried fruit, candied fruit peel, apple, and citrus zests. Brandy and spices provide a deep, complex flavor and signature dark color.

INGREDIENTS

- 50g blanched almonds
- 2 bramley cooking apples
- 250g butter
- 200g box candied peel
- 1 whole nutmeg
- 1kg raisins
- 140g plain flour
- 3 large eggs
- 100g light muscavado sugar, crumbled if it looks lumpy
- 2 tbsp brandy or cognac, plus extra to light the pudding
- 250g packet butter, taken straight from the fridge

METHOD

STEP 1

First chop the almonds. Peel, core and chop the cooking apples. Next chop the candied peel. Grate three quarters of the nutmeg.

STEP 2

Mix the almond, candied peel, raisins, flour, breadcrumbs, nutmeg, light muscovado sugar, eggs and apples.

STEP 3

Holding the butter in its wrapper, grate a quarter of it into the bowl, then stir everything together.

STEP 4

Brush two bowls with butter and then cover them with baking paper. Next Pack in the pudding mixture.

STEP 5

Now stand each bowl on a large sheet of foil and bring the edges up over the top, then put another sheet of foil over the top and bring it down underneath to make a double package.

STEP 6

Boil steam the puddings for 8 hrs, topping up with water as necessary. Remove from the pans and leave to cool overnight. When cold, discard the messy wrappings

STEP 7

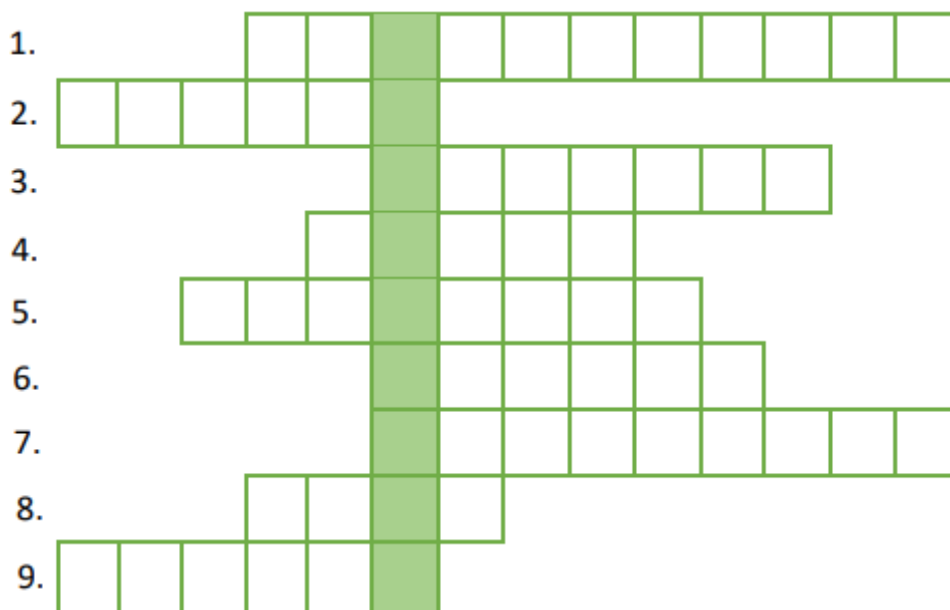
To make the brandy butter, cream the butter with the orange zest and icing sugar. Put in a small bowl, fork the top attractively and put in the fridge to set.

STEP 8

On Christmas Day, boil or oven steam for 1 hr. Unwrap and turn out.

Bon appétit

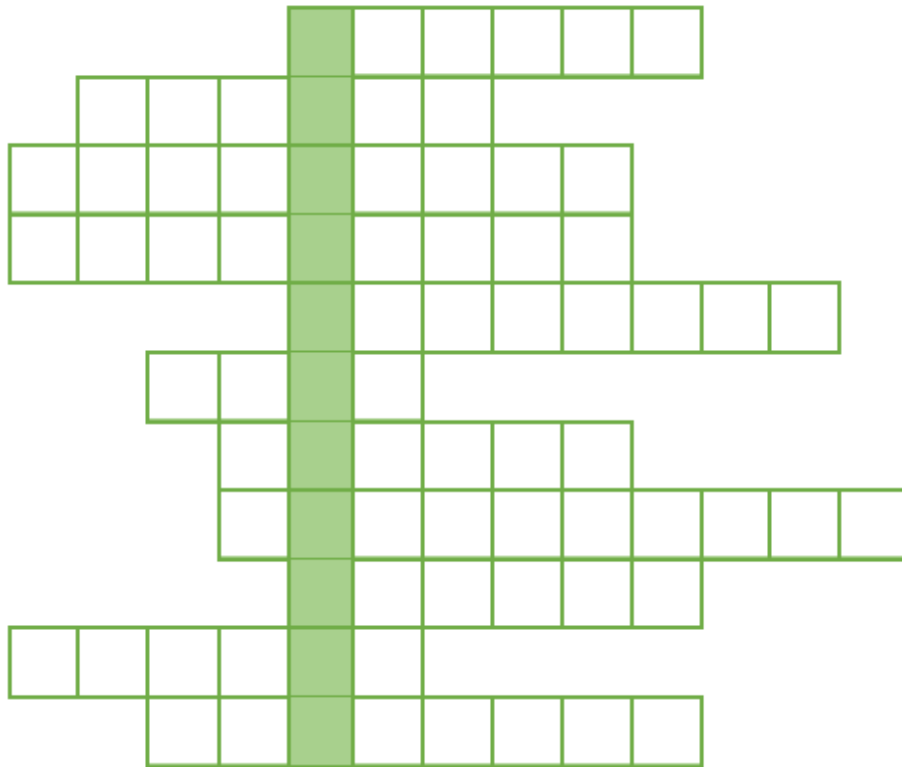
Christmas crossword



1. On the Christmas tree.
2. What does Santa Claus ride?
3. One of the Santa Claus' reindeer's name.
4. You give them during Christmas Eve.
5. What do we get under the Christmas tree.
6. The amount of dishes on a Christmas Eve table.
7. You kiss under it.
8. In the sky.
9. What do we sing during Christmas Eve.

Kamil Kuźma

Weihnachtskreuzworträtsel



1. In welcher Jahreszeit feiern wir Weihnachten?
2. Die Zeit, in der wir uns auf die Geburt von Jesus vorbereiten.
3. Womit fährt der Weihnachtsmann?
4. Was bekommen wir unter den Weihnachtsbaum?
5. Name im Zusammenhang mit dem 6. Dezember.
6. Am Himmel (der erste).
7. Es ist weiß und es gibt überall?
8. Wie hieß Marias Sohn?
9. Was machen wir mit der Oblate am Heiligen Abend?
10. Du küsst dich unter ihr.
11. Tiere vom Weihnachtsmann.

Kamil Kuźma


Kreuzworträtsel – Weihnachten




OPRACOWAŁ: JAKUB PYZIAK KL.4B




OPIEKUN: PANI MONIKA KATA




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12  6 

16  1  2  3 

5  6  7  8 

9  4  11 

13  14  15  10 

Liliana Młynarczyk



Classical Christmas Recipe

Liliana Młynarczyk k17c

Roast turkey with lemon and garlic

If you like crispy skin on your Christmas turkey you must try this recipe and make this dish really special.

• Ingredients

- 5 kg oven-ready turkey
- 1 onion halved
- 1 lemon
- 1 whole bulb of garlic
- 1 tbsp sea salt
- 1 tbsp thyme leaves
- 1 tbsp peppercorns
- 100 g butter
- 2 vegetable bullion cubes



Preparation

- Two days before you roast your turkey make the salt mix by grinding the salt with the thyme leaves and pepper in a spice grinder. Put the turkey in a roasting tin and push your fingers under the skin and separate it from the breast. Be careful and don't tear the skin.
- Season the turkey with the salt mix, inside and out and under the skin. Leave it in the fridge for two days.
- Put the butter, vegetable stock cubes and lemon juice into a bowl and mix thoroughly.
- Take the turkey out of the fridge one hour before cooking. Heat oven to 180 C. cooking time will be 40 mins per kg.
- Spread the butter under the skin, put the onion, lemon halves and garlic inside the turkey.
- Cover tin with foil and roast for the calculated cooking time. 30 mins before the end of cooking raise the temperature to 200 C. When the turkey is beautifully brown, remove from the oven and leave to rest for 1 hour. Save the juices from the tin to make gravy.

MERRY CHRISTMAS !!

SANTA CLAUS

by Sebastian Bethke, kl. 4b

Santa Claus is always smiling. He has a long white beard. He is dressed in a red jumpsuit and a red cap with a white tassel. He also has a black leather belt to hold his large belly. His shoes are warm and black.

Santa Claus lives at the North Pole. He gives gifts at night when all children are asleep. He puts the presents in a large red bag. His reindeer, which pull the sleigh, help him distribute the presents. Santa gets into houses through chimneys. He leaves gifts under the Christmas tree. All children love Santa Claus.



Alek Stopa 4b

Wortsuchrätsel zu Weihnachten - Wykreślanka na Boże Narodzenie																			
W	E	I	H	N	A	C	H	T	S	B	A	U	M	K	U	G	E	L	N
C	Q	W	E	R	W	E	I	H	N	A	C	H	T	S	M	A	N	N	T
H	B	R	A	U	C	H	Y	U	W	I	O	P	A	A	S	G	D	I	N
R	D	F	D	F	I	O	M	T	E	F	G	H	N	C	M	L	X	K	B
I	E	Q	V	V	F	R	I	S	I	N	K	X	N	J	W	O	S	O	H
S	E	W	E	I	H	N	A	C	H	T	S	G	E	B	Ä	C	K	L	G
T	N	T	N	O	C	F	S	A	N	O	H	L	N	E	K	K	G	A	E
T	U	U	T	A	H	G	I	H	A	D	A	A	Z	F	E	E	E	U	R
R	S	G	S	B	R	O	M	C	C	R	A	S	W	A	R	G	S	S	C
A	P	A	K	S	I	N	L	H	H	H	D	K	E	M	Z	N	C	L	H
D	V	A	A	K	S	M	D	Z	T	T	V	U	I	I	E	W	H	I	R
I	O	B	L	A	T	E	M	S	S	O	E	G	G	L	W	E	E	C	I
T	O	J	E	R	K	S	A	D	L	P	N	E	M	I	S	I	N	H	S
I	L	A	N	P	I	I	N	B	I	H	T	L	K	E	Z	H	K	T	T
O	K	I	D	F	N	A	D	V	E	N	T	S	K	R	A	N	Z	E	M
N	A	Z	E	E	D	E	E	O	D	S	K	A	Z	I	M	A	U	R	E
S	T	E	R	N	Z	S	L	T	E	N	G	L	E	I	N	C	T	K	T
Z	G	S	C	H	N	E	E	F	L	O	C	K	E	N	U	H	A	E	T
R	O	W	Y	S	R	O	S	I	N	E	T	S	G	B	S	T	N	T	E
K	W	E	I	H	N	A	C	H	T	S	K	R	I	P	P	E	N	T	H
K	R	I	P	P	E	N	S	P	I	E	L	Q	G	J	M	N	E	E	X

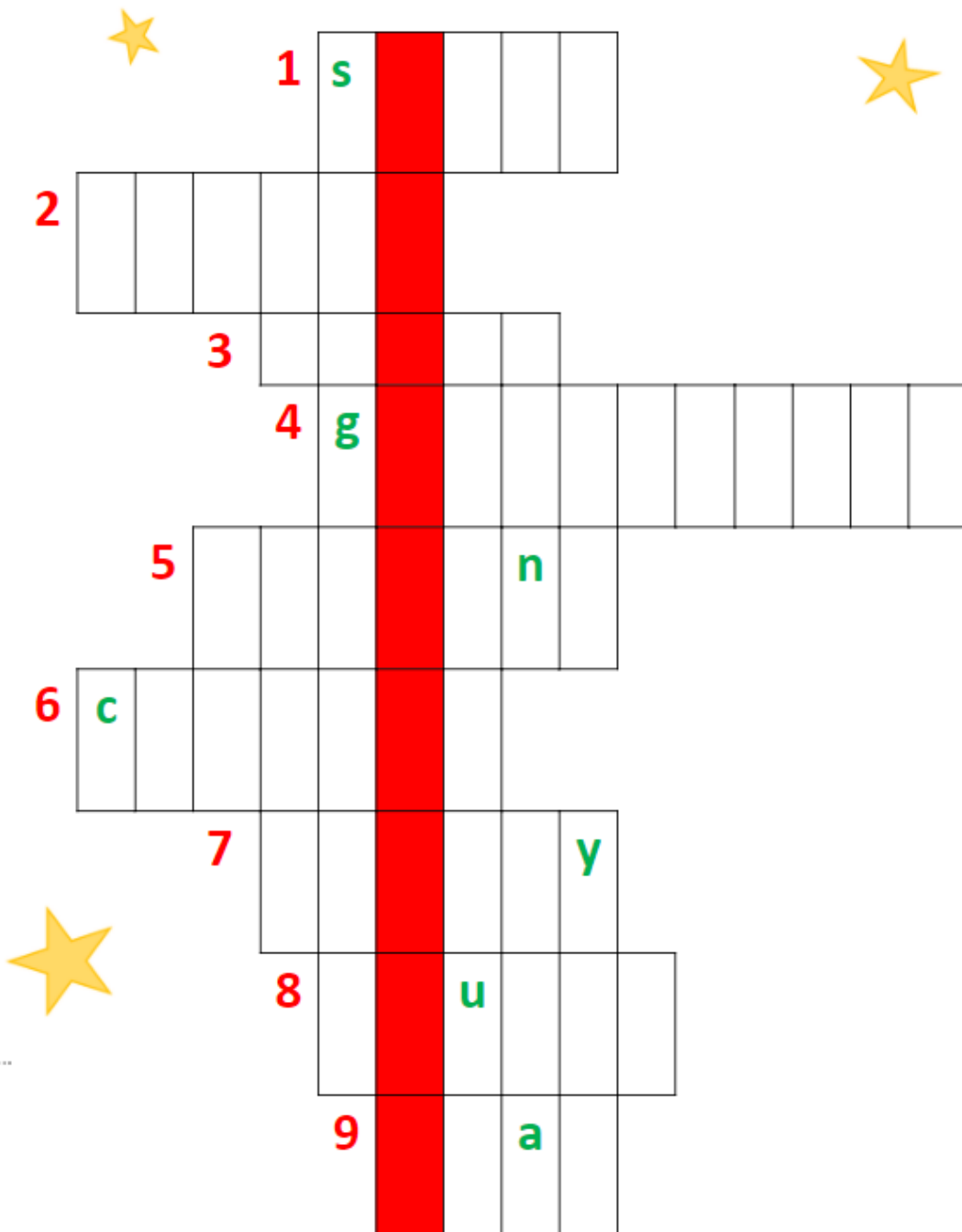
1 Der Adventskalender – kalendarz adwentowy	19 Die Christmette – pasterka
2 Die Oblate – opłatek	20 Das Englein – aniołek
3 Der Nikolaus – Mikołaj z 6 grudnia	21 Die Schneeflocken – płatki śniegu
4 Der Weihnachtsmann – Mikołaj, ze Świąt Bożego Narodzenia	22 Der Christ – chrześcijanin
5 Die Rute – różga	23 Die Weihnachtskrippe – szopka
6 Das Christkind – dzieciątko	24 Die Tradition – tradycja
7 Das Weihnachtsgebäck – wypieki świąteczne	25 Das Krippenspiel – jasełka
8 Das Weihnachtslied – koleda	26 Der Tannenzweig – gałązka jodły
9 Der Advent – adwent	27 Die Lichterkette – lampki choinkowe
10 Der Adventskranz – wieniec adwentowy	28 Die Glaskugel – bombka
11 Die Tanne – jodła	29 Die Nuss - orzech
12 Der Stern – gwiazda	30 Die Mandel - migdał
13 Die Weihnachtsbaumkugeln – bombki na choinkę	31 Das Holz - drzewo
14 Das Weihnachten – Boże Narodzenie	32 Die Rosine - rodzynka
15 Die Fichte – świerk	33 Der Brauch - zwyczaj
16 Die Glocke – dzwonek	34 Der Karpfen - karp
17 Das Fest – święto	35 Die Familie - rodzina
18 Die Kerze – świeczka	36 Das Geschenk - prezent

Fragen:

1. Sind unter dem Weihnachtsbaum?
2. Geht den Schornsteinhinauf?
3. Du verbringst Weihnachten mit ihr?
4. Es ist der 25. Dezember?
5. Wir backen es und dekorieren es?
6. Wir singen zu Weihnachten?
7. von Bethlehem?



Christmas crossword



- | | |
|---|---|
| 1. <u>you wear in around your neck in winter</u> | 6. <u>You drink it on christmas eve</u> |
| 2. <u>you eat in first on Christmas eve</u>
<u>tchem</u> | 7. <u>You spend Christmas with</u> |
| 3. <u>you sin git on Christmas eve</u>
<u>Christmas tree</u> | 8. <u>They hang on the</u> |
| 4. <u>You make it out of diffrent shapes</u> | 9. <u>..... Of Bethlehem</u> |
| 5. <u>you get it under the Christma tree</u> | |

Password:



Wiktoria Misiak 6B

Tymoteusz Żmuda 5c

Cinnamon smelling Christmas

When I think about Christmas I dream about the Christmas tree, gingerbread and apples with cinnamon... A day before Christmas Eve, we do them with my mum. So, I show you how to make it.

You need:



- five large gray rennet apples,
- six spoons of sugar,
- one spoon of lemon juice,
- half a glass of water,
- a teaspoon of lemon peel,
- two spoons of raisins,
- one glass of heavy cream,
- one and a half spoons of powdered sugar,
- a pinch of vanilla sugar.

We caramelize three spoons of sugar in a pot, adding a little bit of water. We peel apples, remove the seeds and divide apples into eights. We sprinkle them with cinnamon and lemon juice. We put them in a pot, stir, until they are equally covered with caramel. We add raisins and some water. We heat the apples until they are shiny. Finished! Now it is enough to take the fruit out and cool them in the fridge. Before they are on the table, decorate the apples with cream and powdered dark chocolate. Enjoy your meal.



Der Weihnachtsmarkt



Die Tradition der Weihnachtsmärkte in Deutschland reicht bis in das XV. Jahrhundert.

Jedes Jahr nach dem Totensonntag werden die Märkte eröffnet und enden am 23. Dezember - ein Tag vor dem Heiligabend.

Die Marktplätze sind wunderschön mit Tannen und Lichtern geschmückt.

Für jeden ist hier etwas dabei.

Anfangen von bunten Karussellen für kleine Kinder bis zu kulinarischen Genüssen und Glühweinständen für die Erwachsenen.

Der Duft von Waffeln und gebrannten Mandeln, Nelken und Orangen streift in die Luft.

Man kann viele traditionelle Gerichte kosten: Kartoffelpuffer, gegrillte Würstchen, Stollen, gebratene Gänse, Lebkuchen und andere Spezialitäten .

Viele Stände bieten handgemachte Werke wie Schmuck, Kerzen und Holzspielzeuge.

In dieser vorweihnachtlichen Zeit ist ein Weihnachtsmarktbesuch ein Muss für viele Menschen.

In gemütlicher Atmosphäre kann man sich gut auf das bevorstehende Weihnachtsfest einstellen.



Alek Stopa klasa 4a

Christmas drawing line - Wykreślanka świąteczna																			
F	D	H	G	N	R	V	Z	P	R	E	P	A	R	A	T	I	O	N	S
D	C	S	I	F	J	O	N	O	C	E	L	E	B	R	A	T	I	O	N
E	O	K	F	S	U	B	D	A	H	D	J	K	E	L	C	R	B	M	O
C	U	S	T	O	M	S	K	W	I	F	F	C	L	G	G	E	V	S	W
O	B	U	S	F	H	N	T	R	M	H	I	I	L	L	G	L	D	U	F
R	X	V	H	G	I	O	E	E	N	X	C	R	G	M	C	A	R	O	L
A	Z	M	I	F	D	W	X	A	E	B	J	W	B	K	L	T	Y	C	A
T	X	E	B	J	E	E	F	T	Y	P	H	C	S	E	D	I	G	H	K
E	L	V	L	I	A	R	C	H	A	I	N	S	L	W	C	V	Y	R	E
S	J	V	S	F	N	F	A	O	C	Z	T	B	I	A	W	E	S	I	C
D	F	K	A	R	G	V	J	K	R	M	U	V	G	U	E	S	T	S	E
U	G	I	N	G	E	R	B	R	E	A	D	D	H	O	S	L	X	T	O
M	E	T	O	V	L	I	I	O	B	D	T	H	T	G	R	F	Z	M	R
P	H	G	A	T	R	D	N	G	U	E	I	I	S	N	O	W	M	A	N
L	R	E	I	N	D	E	E	R	K	H	D	G	O	H	P	P	O	S	A
I	B	C	X	T	T	R	J	N	D	G	H	D	R	N	D	L	J	X	M
N	Z	B	Z	O	F	T	I	S	C	N	T	A	C	L	S	M	S	B	E
G	X	X	D	Y	I	R	J	W	S	A	N	T	A	C	L	A	U	S	N
S	G	M	I	S	T	L	E	T	O	E	R	A	F	R	V	I	H	D	T
G	E	V	E	R	G	R	E	E	N	O	K	P	R	E	I	S	T	W	S
M	I	S	T	A	R	E	R	E	Z	V	T	U	R	K	E	Y	S	A	P

1	decorations – dekoracje	19	guest – gość
2	angel - anioł	20	relatives – krewni, bliscy
3	customs – zwyczaje	21	celebration-święto, uroczystość
4	chains – łańcuchy	22	Santa Claus - Święty Mikołaj
5	lights – światła, światełka	23	elf – elf, chochlik
6	star - gwiazda	24	chimney – komin
7	trinket – ozdóbka, błyskotka	25	toys – zabawki
8	evergreen - roślina wiecznie zielona	26	Christmas – Boże Narodzenie
9	mistletoe – jemiola	27	bauble - bombka
10	snowflake – płatek śniegu	28	bell - dzwonek
11	snowman – bałwan	29	dumplings - pierogi
12	preparations – przygotowania	30	reindeer - renifer
13	carol – kolęda	31	rod -różga
14	decorate – ozdabiać, dekorować	32	turkey - indyk
15	wreath – wieniec	33	carp - karp
16	sleigh – sanie	34	fir - jodła
17	gingerbread – piernik	35	snow – śnieg
18	gift – podarunek, prezent	36	ornaments - ozdoby

MERRY CHRISTMAS

Ines Padiasek 7c

Here are ten things to make your Christmas more British:



Boxing Day

Boxing Day is after Christmas day and is a bank holiday in the UK. It is now a shopping day for British people but in the past, in that day, servants and tradesman received presents from their employers.



Stockings

Kids believe that Santa leaves presents in stockings which are hang by the fire on Christmas Eve. British children often hang stockings at the end of their bed. They hope they will be filled by Christmas morning. That would be a nice surprise to wake up to. It can be difficult for Santa Claus to fill them without waking the children .

Letters to Santa

British children also write letters to Santa Claus. But they do something more. They burn the letters in the fireplace so the ashes fly up the chimney and Santa can read the smoke.





Crackers

The cracker looks like a big sweet with treasures inside. It is a paper tube, covered in foil, twisted at both ends. Each person holds the cracker and pull at the same time. POP! The cracker makes a bit of a bang and the hidden treasures spill out. It is usually a joke which is read at the dinner table, a small trinket and a paper crown.



Wassail

Wassail means "good health" or to "be healthy". It is a traditional **Christmas** drink made of apple cider, cranberry juice, some spices and rum, it may also be made with wine. It was originally topped with a piece of bread to soak up the liquid.

Crown

At Christmas everyone can be a king. The paper crowns are made of paper and unfold into a crown. Children and adults put on the crown. It is a very colourful sight. The paper crown was added to the crackers in the 1900s and it is still a tradition to do that.



Christmas Meal

Christmas Meal is usually eaten at lunchtime or early afternoon on Christmas Day. It's usually roast turkey, roast vegetables and vegetables like carrots and peas or brussels sprouts. It's often served with cranberry sauce and bread sauce. Christmas Pudding is served for dessert, mince pies and chocolate are eaten too.



Tea

Christmas tea is also a tradition. It usually starts around 6pm. Mince pies or sausage rolls are very often served the tea party. PG Tips tea is highly recommended. This tea originated in the UK in the 1930s.



Royal Christmas Message

The Queen gives a speech on Christmas Day at 3pm in England. It is usually a chronicle of that year's most important events, focusing on the British Empire originally and later the Commonwealth of Nations, with the queen's own personal feelings on Christmas. The tradition of sending out a Christmas Message to the public began in 1932 with George V.

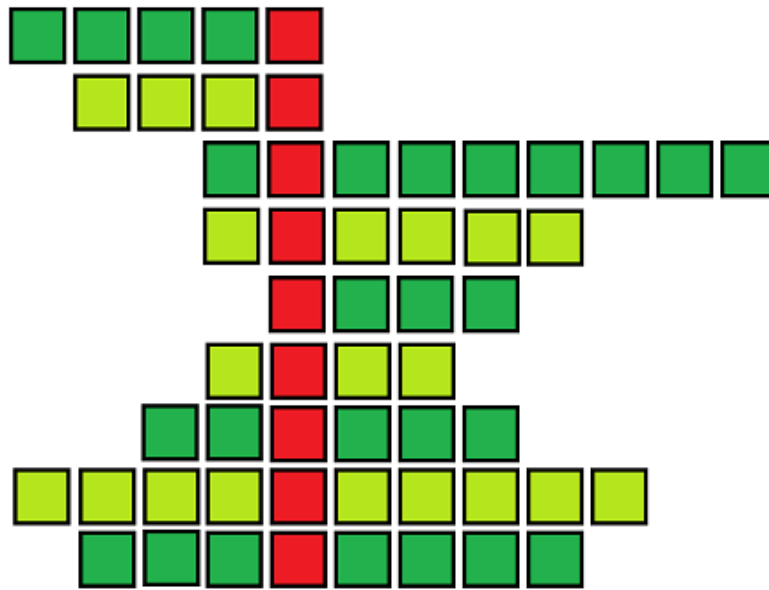


Christmas Cards

The tradition in the early 19th century, and developed with the growth of the national postal service. The British still send and receive fifty or even a hundred cards each Christmas although the growth of social media and email caused a decline in the number of sold cards. They often use these cards as a part of the Christmas decorations.



Róza Burghardt 5c



1. WE LISTEN TO IT ON A SPECIAL SUPPER.
2. LIVES IN WATER.
3. WE USE IT TO DECORATE OUR HAUSES AND TREES.
4. THOSE ARE TO ILLUMINATE THE TREEE.
5. MAKES WHITE COVER IN WINTER.
6. WHEN THE FIRST ON THE SKY.
7. MOM, DAD, DAUGHTER, SON, GRANDMA, GRANDPA.
8. FLIES THE SKY WEARING RED HAT.
9. WE FIND IT UNDER THE TREE.

Natan Porada 6d



Beetroot soup

by Natan Porada k1.6d

Components:

A pinch of salt, pepper and marjoram

1 900 ml of beetroot leaven

2 liters of water

Small beetroot 3 pcs

Bay leaf 4 pcs

Peppercorn 7 pcs

Allspice 5 pcs

Dried mushroom 15 pcs.

Onion 2 pcs

Celery 1 pcs

Parsley root 3 pcs


Carrot 5 pcs





Preparation:


Greens: wash carrots, parsley, celery, peel and cut into quarters. Roast 2 onions on the burner. Add chopped greens to a pot with cold water, pepper in grains, bay leaf, 2 onions, a few balls of allspice, dried mushrooms and 2 beetroots cut into halves. Turn on medium gas and cook, covered, for about 1.5 hours. Peel 1 small beetroot and grate it on a medium-mesh grater. As soon as the vegetable stock is boiled and the vegetables are soft, add the beetroot leaven. Pour about 900 ml of leaven. Add the previously grated beetroots. Thanks to them, our borscht will retain its intense and saturated red color. We add sugar and salt to taste. We also add marjoram. It is best to cool the borscht completely and put it in a cool place for at least 12 hours - it will take on even more intense color and distinctive flavor. Before serving, strain the borscht and serve it with dumplings.


CHRISTMAS CROSSWORD


1  1 M


2  2 B


3  3 M


4  4 M


5  5 T


6  6 D


7  7 C


8  8 C

9  9 C

10  10 P

11  11 S

12  12 C

13  13 M

1. The wise men from the East who brought gifts for the baby Jesus.
2. The small town in the Middle East believed to be the birthplace of Jesus Christ.
3. The mother of Jesus.
4. A gum used for perfume or incense, one of the gifts that the three wise men gave to Jesus.
5. A bird like a large chicken, traditionally eaten at Christmas.
6. Something that adds beauty; ornament.
7. A rich fruit cake covered with white icing, eaten at Christmas.
8. A greetings card that people send to friends and family at Christmas.
9. A religious song that people sing at Christmas.
10. A thing given to somebody as a gift.
11. An imaginary being who brings presents for children on the night before Christmas Day (also known as Father Christmas) - traditionally an old man with a red suit and white beard (Santa Claus may be based in part on the historical figure of Saint Nicholas).
12. An evergreen tree (often a spruce) that people decorate with lights and ornaments at Christmas.
13. The month leading up to Christmas.
14. A plant with white berries, traditionally used as a Christmas decoration.



14

Antonina Chryń klasa 4a

Christmas crossword





7



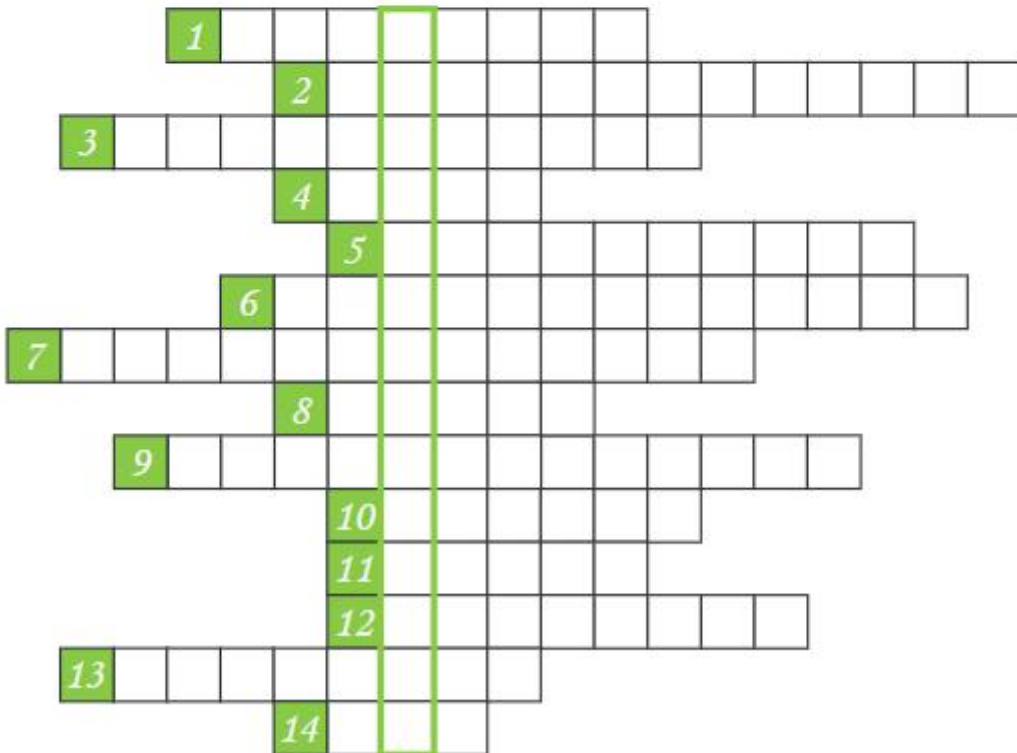
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6



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Password:

CHRISTMAS TRADITIONS IN POLAND

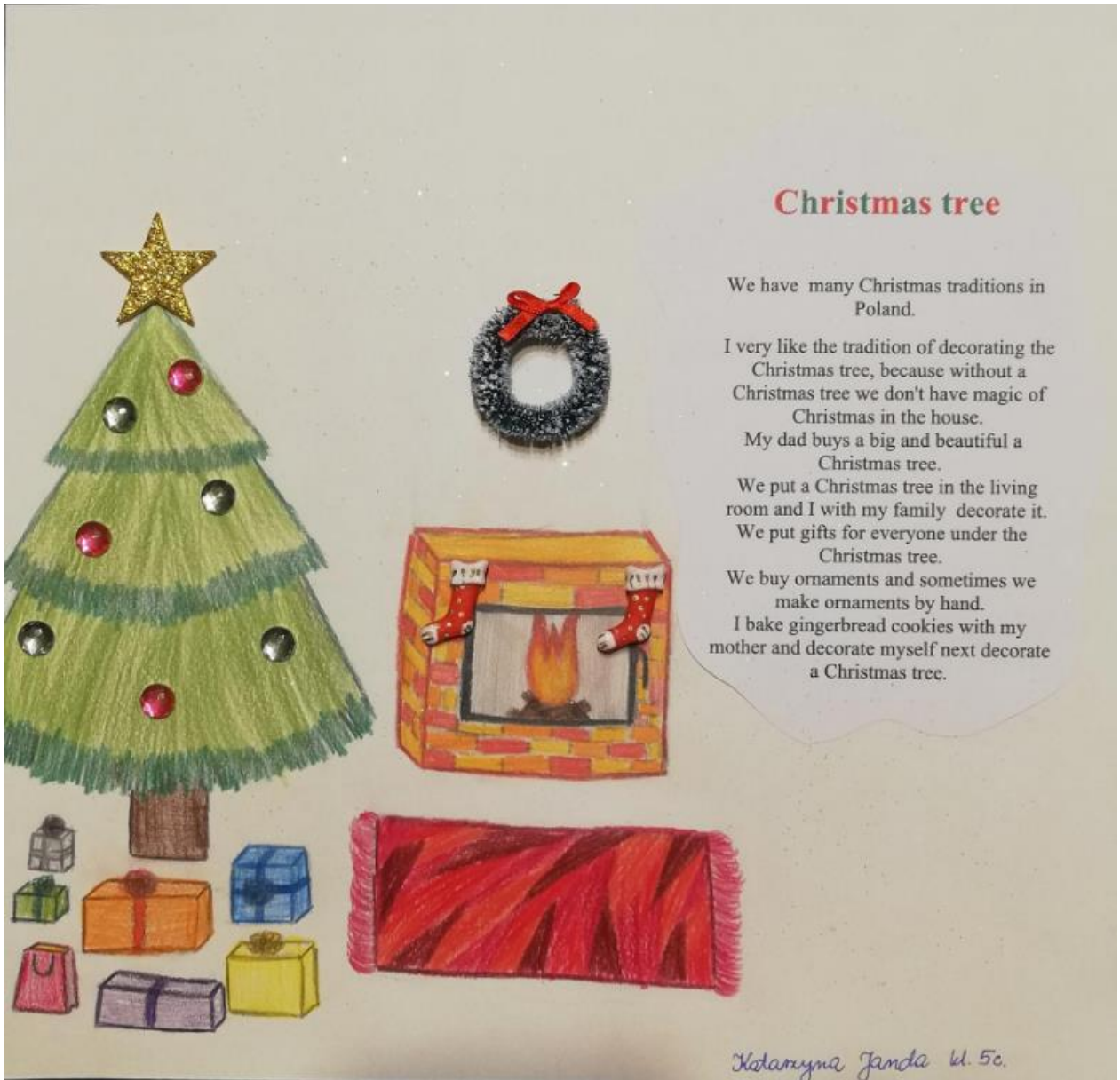
There are various and quite interesting Christmas traditions in Poland. To begin with, the most well-known custom is cooking twelve traditional Christmas Eve dishes. It is also important to place under the tablecloth some fresh hay. According to the tradition the hay symbolizes the birth of Jesus in the poverty. Moreover, people in Poland have an extra set of plates and an empty chair for an uninvited visitor.

What is worth mentioning this extra setting by the table is a symbol for the memory of the dead or absent next of kin. In addition, there is always a burning candle on a Christmas table, what is an invitation of the holy light of the new-born Savior to be present at every household. In addition, there is always



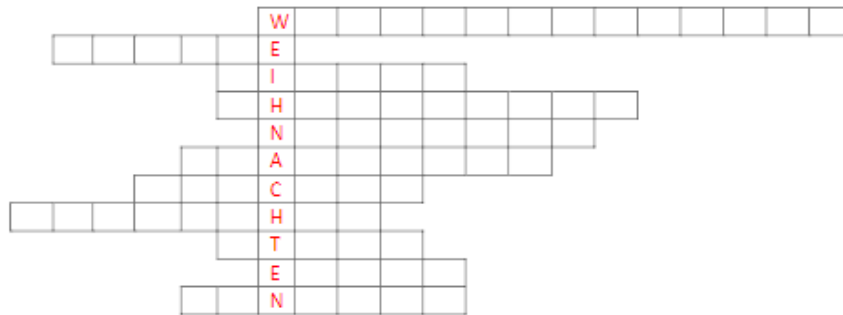
a burning candle on a Christmas table, what is an invitation of the holy light of the new-born Savior to be present at every household. There is a beautiful tradition of singing Christmas carols that starts from Christmas Eve day. The Christmas Eve is traditionally finished by a holy mass called "pasterka", which takes place always at midnight. Pasterka memorizes the arrival of three shepherds, who came as the first gave a tribute to the new born Jesus Christ. Overall, the rich and numerous Christmas traditions in Poland can make a great impression and unforgettable experience on every person.

Zuzanna Boroń VIII B

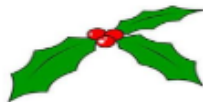


WEIHNACHTEN KREUZWORTRÄTSEL

INES PADIASEK 7d



1. Zum Beispiel "Stille Nacht, heilige Nacht"
2. dünne, aus einem Teig (aus Mehl und Wasser) gebackene Scheibe
- 3.



4. eine Symbolfigur des Weihnachtsfestes
- 5.



6. Glasdekoration für den Weihnachtsbaum
- 7.



8. sind gelegentlich unter den Namen Gewürzkuchen, Honigkuchen und Pfefferkuchen bekannt.
- 9.



10. meist mit Flügeln gedachtes, überirdisches Wesen
11. ein Tier – hat majestätisches Geweih, schlanke Beine, kompakten Rumpf und dicke Nase, lebt im Norden und mag den kalten Winter



Madzias Weihnachtsplätzchen

Zutaten:

- 4 Gläser Weizenmehl
- ein Teelöffel Backpulver
- ein Glas Puderzucker
- 2 Esslöffel Vanillezucker
- 4 Eigelb
- ein Korb Butter
- ein Prise Salz
- ein halbes Glas Pflanzenöl (nicht unbedingt)
- 1 kleine cremige Sahne 18%
- Eiweiß zum Schmieren von Keksen

Zubereitung:

1. Die abgekühlte Butter mit dem gesiebten Mehl hacken.
2. Fügen Sie den Rest aller Zutaten hinzu.
3. Zu einem glatten Teig kneten.

4. In 3 Teile teilen. In Folie einwickeln und im Kühlschrank 30 Minuten abkühlen lassen.
5. Bis zu einer Dicke von 3 mm ausrollen.
6. Verwenden Sie Formen verschiedener Formen, um die Kekse auszuschneiden.
7. Mit Eiweiß bestreichen.
8. 10 Minuten bei 180 Grad backen.
9. Nach dem Abkühlen mit Zuckerguss dekorieren.

Guten Apetit !



Grandma's Klara's borscht for Christmas Eve

Ingredients



- 8 beets - boiled and grated on large mesh
- butter - 2 tbsp
- a piece of celery
- 1 parsley root
- 1 small carrot
- 2-3 cloves of garlic
- 1 onion (finely chopped)
- 2 tablespoons of vinegar
- mushroom decoction (e.g. bolete mushrooms)
- 2-3 dried mushrooms
- salt, ground pepper
- a few peppercorns
- 2 bay leaves
- pickled beet juice

Preparation

Boil water, add the celery, parsley, carrots, whole garlic cloves and finely chopped onion.

After about 20 minutes, add the grated beetroot and add the vinegar to keep the beautiful colour of the soup.

Add spices, mushroom decoction and pickled beet juice.

Season to taste with salt and pepper, add butter.

Before serving, strain through a sieve.

Lenten borscht is served with dumplings stuffed with mushrooms.



Enjoy your meal.

Christmas is coming!

Prepare the best Christmas truffles!

You need (ingredients):

150 ml of sweet cream

5 dag of sugar

Vanilla

3 tablespoons of cocoa powder

2 bars of dark chocolate

12 decagrams of ground almonds

1 teaspoon of almond liqueur

Boil the cream with sugar and vanilla for a few minutes and mix at the same time.

Add 2 tablespoons of cocoa. Bring to a boil, remove from heat. After that add crushed chocolate and stir until dissolved. Add almonds and liqueur. Put in the fridge for a few hours. After taking it out, shape into balls and coat with cocoa.

Enjoy your Christmas!







CHRISTMAS VOCABULARY



Christmas Eve



a snowglobe



Christmas Day



The 3 Wise Men



26.12 Boxing Day



a Christmas tree



a fireplace



a candy cane



a turkey



candle



a wreath



a Christmas stocking



a baubles



a chimney



Santa Claus



a bow



bells



tinsel



holly



a wrapping paper



gingerbread man



card



a Christmas cracker



presents / gifts



a mistletoe



a snowman



a Christmas pudding



New Year's Eve



a reindeer

Christmas habits in the UK Liwia Staszkiwicz 5a

Everybody loves Christmas and children especially. British children start celebrating at the beginning of advent. They get advent calendars with little presents for 24 days. The British love Christmas decorations and you can see colourful lights, holly ivy, ribbons and wreaths on the doors and in the windows. In December people get busy with buying Christmas presents and making gingerbread cookies. British children do not get presents on 6th December but they have to wait till 24th December, Christmas Eve. Although the British do not celebrate 24th December but children leave their stockings by fireplace and a plate of cookies and a glass of milk for Santa who brings presents at night.



On Christmas Day children hurry to see what Santa has left for them. Unwrapping presents is wonderful fun! The highlight of the day is a special Christmas dinner: roast turkey with vegetables and cranberry sauce and there are always a lots of delicious cakes. The most important is Christmas pudding filled with dried fruit and nuts. Mince pies and Yule Log are important too.

Christmas crackers are also very exciting: they contain little trinkets and fireworks which explode when you open the cracker. The British queen always makes a TV speech on this day. Later people visit their families and sing carols.

26th December has got a funny name in the UK, Boxing Day. The name comes from boxes with gifts for the poor left in the churches. It's another day of family celebrations, carolling and relaxation. The next day is the beginning of business as usual and shoppers can enjoy the sales.



Yule Log



Christmas wreath



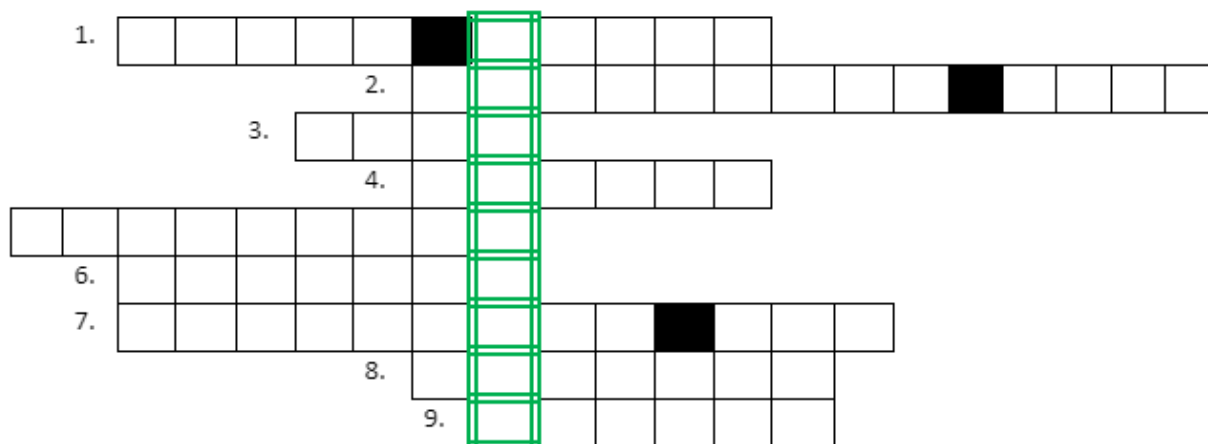
Christmas crackers



Gabriela Skalska klasa 7e

Christmas crossword

1. An old man who brings presents.
2. Under you find presents on Christmas.
3. Shines on the top of Christmas tree.
4. Season of the year.
5. Traditional Polish dish with cabbage and mushrooms.
6. You will find it under the Christmas tree or in the sock.
7. The night before Christmas.
8. Christmas tree decorations.
9. Santa Claus's vehicle.



Weihnachtslebkuchen



Zutaten:

250 Gramm Honig

250 Gramm Margarine

250 Gramm Zucker

3 Eigelb

2 ganze Eier

einen halben Löffel Backpulver

einen halben Sack Backpulver

einen halben Löffel Kakao

1 Lebkuchengewürz

1 Kilogramm Weizenmehl

Zubereitung:

1. Alle Zutaten in eine Schüssel gießen und mit dem Mixer mischen.
2. Dann nehmen Sie die Mischung auf den Tisch und arbeiten Sie mit den Händen. Der Teig sollte nicht an den Händen kleben bleiben.
3. Nehmen Sie einen Teil des Teigs und rollen Sie ihn bis zu einer Dicke von 0,5 cm aus.
4. Schneiden Sie die weihnachtlichen Lebkuchenformen in verschiedenen Förmchen aus.
5. Backblech mit Backpapier auslegen.
6. Ich lege die Lebkuchen auf ein Blech, halte sie auseinander, sie werden beim Backen wachsen.
7. Plätzchen in einem vorgewärmten Backofen bei 180 Grad 15 Minuten lang backen, bis sie goldbraun sind.

Antonina Chryń - Słowniczek świąteczny po niemiecku



Weihnachtsmann



Schneemann



Weihnachtsbaum



Heiliges Brot



Stern



Engel



Geschenk



Weihnachtskrippe



Drei Könige



Weihnachtskugeln



Rentier



Lebkuchen