



# CHRISTMAS NEWSLETTER

## 2020 P5A



### Christmas around the world

#### Lithuania

Lithuanians celebrate Christmas on Christmas Eve. They eat twelve dishes with no meat.



#### Ireland

Their Santa is called Daddy December. It is considered unlucky to put up your Christmas decorations before the 8<sup>th</sup> December.



#### Australia

Australians often have a BBQ for Christmas dinner. Santa goes surfing and the reindeers join in!



### Marshmallow Snowmen

What you need : marshmallows, cupcake wrapper, Skittles, icing and a skewer stick.

1. Put exactly three marshmallows on the skewer stick.
2. Next get a small cupcake wrapper for the hat and put it on the top marshmallow, upside down.
3. Now put icing on the buttons and stick them on the bottom two marshmallows.
4. Use the icing to draw the eyes, mouth and nose on the top marshmallow.



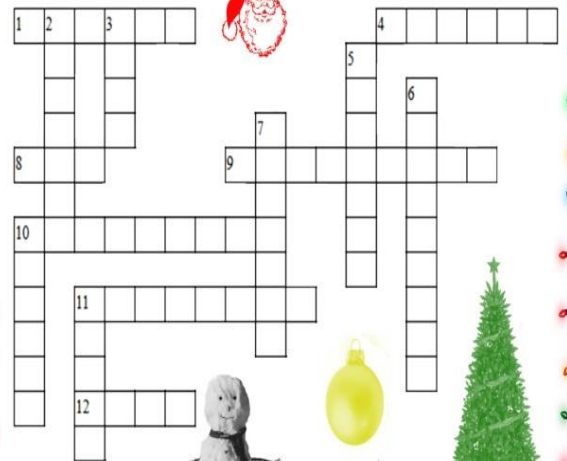
### Christmas Pranks

1. Give someone fake money!
2. Wrap a huge present and put 1p in it!
3. Wrap a normal present for someone and put zip ties around it!
4. Put a brussels sprout in a Ferrero Rocher chocolate wrapper!
5. Wrap someone's room with wrapping paper!



### Christmas crossword! 😊

## MERRY CHRISTMAS Santa's Crossword



#### ACROSS

1. Famous snowman
4. What Santa travels in
8. Makes toys for Santa
9. Used to decorate a Christmas tree
10. December 25
11. Hung by the chimney with care
12. What presents are left under

#### DOWN

2. Reindeer with a shiny red nose
3. Covers the ground on a white Christmas
5. Santa comes down this
6. Red and White hooked shaped candy
7. Left under the tree Christmas morning
10. Left out for Santa
11. Jolly toy maker

## P5A Favourite Christmas Songs

- \*Do They Know It's Christmas
- \*All I Want For Christmas Is You
- \*We Wish You A Merry Christmas
- \*Holly Jolly Christmas
- \*Santa Claus Is Coming To Town
- \*Jingle Bell Rocks
- \*Silent Night
- \*Feliz Navidad
- \*12 Days Of Christmas
- \*White Christmas
- \*Fairy Tale Of New York
- \*Last Christmas
- \*Rudolph The Red Nose Reindeer

Merry Christmas

### LOCKDOWN CHRISTMAS

This year will be hard at Christmas so here are some ideas.

- \*Santa cookie letters.
- \*Finish the Christmas songs.
- \*Make Santa's workshop.
- \*Play pass the parcel, coal or gift.
- \*Christmas nail art.
- \*Make Christmas hair clips.
- \*Make Christmas hot chocolate.
- \*Christmas tie dye.
- \*Snowmen hands.

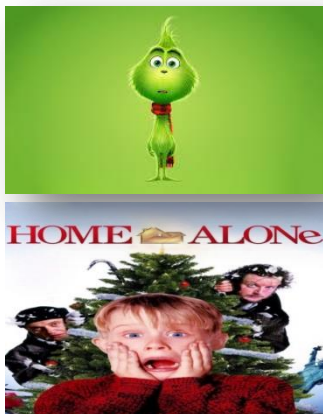


### P5A Favourite Movies

Top 9 Christmas films

1. Grinch
2. The Elf
3. The Christmas Chronicles
4. Miracle on 34th Street
5. Home Alone
6. Home Alone 2
7. Daddy's Home
8. Father Christmas
9. The Holiday

We highly recommend these Movies!



### Gingerbread House

#### Step 1

First cut out in thin cardboard: a side wall, 4 1/2 x 8 inches; an end wall, 4 1/2x5 inches; a triangular gable, 4 1/2x3x3 inches; and a roof rectangle, 4 1/2x9 inches. Tape the rectangular end wall piece to the triangular gable piece: match the long side of the triangle, 4 1/2 inches, to one of the 4 1/2 inch sides of the end wall.

#### Step 2

In a large bowl, cream butter and sugar until light and fluffy. Stir in lemon zest, lemon juice, and molasses. Gradually beat in 2 eggs. Sift the flour, baking powder, and spices together; stir into creamed mixture. Wrap dough in parchment paper, and refrigerate for 1 hour.

#### Step 3

Turn out dough onto a lightly floured surface. Divide into 6 portions, 2 slightly larger than the others. On a lightly floured surface, roll out the 4 smaller pieces to approximately the size of the side wall and the end wall with gable templates; cut out two of each. Roll out remaining dough, and cut into two rectangular roof pieces. Transfer gingerbread onto greased baking trays.

#### Step 4

In a preheated 375 degree F (190 degrees C) oven, bake gingerbread for 10 minutes, or until crisp. When removing from the oven, leave the gingerbread on the baking trays for a few minutes to set, then transfer to wire racks. Leave out overnight to harden.

#### Step 5

In a large bowl, lightly whisk 2 egg whites. Gradually beat in approximately 5 cups confectioners' sugar. The icing should be smooth and stand in firm peaks. Spread or pipe a 9 inch line of icing onto a cake board, and press in one of the side walls so that it sticks firmly and stands upright. If necessary, spread or pipe a little extra icing along either side to help support it. Take an end wall and ice both the side edges. Spread or pipe a line of icing on the board at a right angle to the first wall, and press the end wall into position. Repeat this process with the other two walls until they are all in position. Leave the walls to harden together for at least two hours before putting on the roof. Spread or pipe a thick layer of icing on top of all the walls, and fix the roof pieces in position; the roof should overlap the walls to make the eaves. Pipe or spread a little icing along the crest of the roof to hold the two pieces firmly together. Leave overnight to set firmly.

#### Step 6

When ready to decorate, make the remaining icing. In a large bowl, lightly whisk 4 egg whites, and mix in remaining confectioners' sugar as before. Use this to make snow on the roof, and to stick various candies for decoration. Finish with a fine dusting of sifted confectioners' sugar.



#### Ingredients

3/4 cup butter  
3/4 cup packed light brown sugar  
1 teaspoon lemon zest  
1 1/2 tablespoons lemon juice  
1/2 cup molasses  
2 eggs  
3 cups all-purpose flour  
2 teaspoons baking powder  
1 tablespoon ground ginger  
2 teaspoons ground allspice  
6 egg whites  
4 (16 ounce) packages confectioners' sugar, sifted



## Merry Christmas Word Search

Search for the words going up, down, left and right.



tinsel presents

sack

Santa

lights

tree

Rudolph

sleigh

glitter

Christmas

angel

twinkle

stocking

star

