

YOU ARE INVITED TO OUR
SCHOOL MAGAZINE



16 NEWS

WINTER
2022



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MAGIC OF CHRISTMAS
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CHRISTMAS DISHES

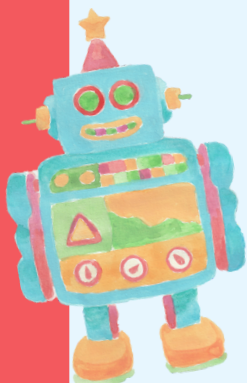
CHRISTMAS EVE PREPARATIONS

CHRISTMAS SCHOOL EVENTS





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AS YOU CAN SEE, THE 2ND EDITION OF THE SCHOOL NEWSPAPER WAS CREATED. THIS TIME IT IS WITH A CHRISTMAS THEME. YOU WILL LEARN FROM IT ABOUT CHRISTMAS TRADITIONS AND THE MOST POPULAR CHRISTMAS HITS. YOU WILL LEARN A FEW RECIPES TYPICAL FOR CHRISTMAS EVE.





In this issue:

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Magic of Christmas

CHRISTMAS EVE TAKES PLACE ON
DECEMBER 24 AND IS PROBABLY
ONE OF THE BEST NIGHTS OF THE
YEAR! CHRISTMAS HAS THE POWER
TO REUNITE FAMILIES AND
FRIENDS, WARM UP OUR HEARTS,
AND REMIND US THAT WE HAVE SO
MANY THINGS TO BE THANKFUL
FOR. SO PUT ON YOUR COZY PJS,
LIGHT UP YOUR FIREPLACE, CALL
YOUR LOVED ONES, AND TOP OFF
YOUR HOT COCOA WITH SOME
FLUFFY MARSHMALLOWS!

I'M DREAMING OF A



Merry Christmas!



When is Christmas Eve 2022?

CHRISTMAS EVE IS ON DECEMBER 24 AND MARKS THE CULMINATION OF THE ADVENT PERIOD BEFORE CHRISTMAS THAT STARTS ON THE FOURTH SUNDAY BEFORE CHRISTMAS EVE. MANY CHURCHES MARK THE END OF ADVENT WITH MIDNIGHT CHURCH SERVICES. DURING MODERN TIMES, IT IS POPULARLY CELEBRATED ON THE NIGHT BEFORE CHRISTMAS DAY.



Interview with a hygienist



- What is the state of health of children?

- Various, depends on the class. In the older better, in the younger worse.

- Do children take part in fluoridation?

- Yes, 90%

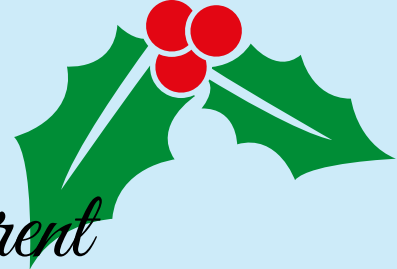
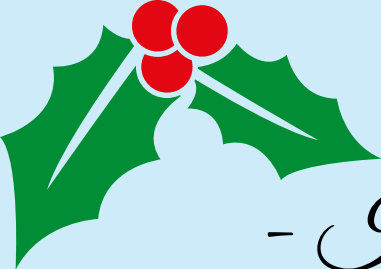
- Do children follow the rules of hygiene?

- I can say that 40% no

- Are you satisfied with your work and why?

- Yes, because I help children





- If you had to choose a different profession, what would it be like and why?

- Art classes, foreign language learning

- Why did you want to become a hygienist?

- Because I like working with people and thanks to what I do, I take care of the hygiene of others.

- What are the most common diseases today?

- Heart disease, digestive system diseases, inflammation



- What did you learn during your practice?

- Be more patient

- What was your biggest challenge at work?

- Removal of teeth when the mandible has fallen off the hinges.

Conclusion: Difficult extractions should be performed at the surgeon.





*Christmas
Dishes*



DUMPLINGS WITH CABBAGE AND MUSHROOMS



BEETROOT SOUP WITH RAVIOLIS



„BEETROOT SOUP WITH RAVIOLIS”

INGREDIENTS:

- 1 KILOGRAM BEETS
- 2 CARROTS
- 2 PARSLEYS
- HALF AN CELERY
- SALT, PEPPER
- MAGGI (CONDIMENT)
- 1 SLICE OF BREAD
- 5 PARTS OF GARLIC
- 1 SPOON OF SUGAR
- CONDIMENTS
- RAVIOLIS
- MUSHROOMS
- CABBAGE

DIRECTIONS:

FIRST, YOU HAVE TO PREPARE SPECIAL MIXTURE (BORSCH). IT'LL BE GOOD IF YOU DO THIS 3 OR 5 DAYS BEFORE THE CHRISTMAS EVE.

SO YOU HAVE TO WASH THE BEETS, PEEL AND CUT IT FOR FINE PLASTERS. AFTER THAT PUT THE BEETS IN JAR AND PUT THERE ALL PARTS OF GARLIC IN IT. THE FLOOD IT WARM WATER AND PUT 1 SLICE OF BREAD ON IT. AFTER THAT, PUT SMALL DISH TOWELS. AFTER FEW DAYS FROM JAR WILL BE SOURISH SMELL.

AT THE CHRISTMAS EVE FROM VEGETABLES COOK MIXTURE - VEGETABLES FLOOD 2 GLASS OF WATER, PUT THERE SOME CONDIMENTS WHICH ARE NEEDED TO COOKING SOUPS. COOK IT ABOUT HALF AN HOUR - THAT MIXTURE SHOULD BE ABOUT ONE GLASS. AFTER THAT THROW AWAY VEGETABLES AND ADD FOR THAT ACID OF BEETS (BORCH). ALL MIXTURE SEASON SOME CONDIMENTS. IT HAS TO BE SO STRONG TASTE -> BEETS & PEPPER TASTE, SO YOU SHOULD ADD FOR THAT MIXTURE A LOT OF PEPPER. AFTER THAT COOK BORSCH FOR FEW MINUTES. SERVE IT ON THE BEGINNING OF SUPPER WITH RAVIOLIS, MUSHROOMS AND A LITTLE OF CABBAGE. HAVE A NICE SOUP! IT'S DELICIOUS, I'M SURE.



*Dumplings with
cabbage and mushrooms*

Ingredients:

On cake:

*400 g flour
{gramme} flour*

1 egg

*3/5 glasses cold
water*

Salt

On stuffing

*750 T gramme
of potatoes*

*250 T gramme
of cottage cheese*

2 onions

1 clove of garlic

*2 spoons of
butter*


*1 spoon of oil
salt, pepper*






Manner of making:

Stuffing: Potatoes to peel and to cook in salted water. Onions to peel, to chop and to fry on butter together with crushed garlic. To connect with milled cottage cheese, rubbed with potatoes. To season to taste strongly to taste salt and with pepper.





I'M DREAMING OF A

Cake:

From flours, of vitelluses and waters and particles of salt to knead cake to produce it by about 5 minutes. Then thinly to pin, with large glass to cut out circles. On every from them to put after tea-spoon stuffing and exactly to stick together. To cook in large quantities salted of boiling water with particle of oil to moment till will sail out on top.

Bon Apetite!





CHRISTMAS SCHOOL EVENTS:

1ST SCHOOL ENGLISH CHRISTMAS
SONGS COMPETITION

SCHOOL CHRISTMAS
WORKSHOOPS FOR CHILDREN
WITH SPECIAL NEEDS

PUPIL'S CHRISTMAS PARADE
IN PABIANICE

CHRISTMAS CHARITY WORK
FOR HELPING CHILDREN

CHRISTMAS PERFORMANCE



*1st
School
English
Christmas
Songs
Competition*





Christmas School Workshops



Pupil's Christmas Parade





Christmas Charity Work





Christmas performance





Merry
Christmas
and
Happy
New Year!

