



Christmas Journal Autorský projekt České republiky

Termín: listopad 2012 – leden 2013

projekt třídy E 2.A



**Cílem projektu byla tvorba MEZINÁRODNÍCH
VÁNOČNÍCH NOVIN.**

Co všechno naše noviny obsahují?

- Články a obrázky
- Křížovky a osmisměrky
- Tradice a zvyky
- Koledy
- Rozhovory
- Jazykový koutek

Finální projekt je ke zhlédnutí na internetu:

<http://christmasjournal.webnode.cz>

Naše partnerské střední školy:

**Polsko, Chorvatsko, Švédsko, Litva, Rumunsko,
Slovensko, Portugalsko, Kypr**

Quick rum tuffles



raw materials:

2 kg hollow chocolate figures
1 liter of rum.

procedure

Take a hollow chocolate piece and bite her head (not butt)

Thus resulting in the hole and pour the rum now consume!!

And then that Christmas cookies takes a lot of time!

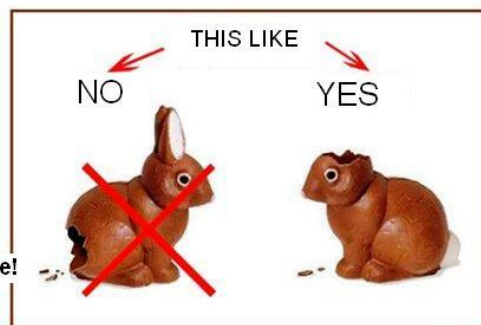
And I will keep my fists to make this candy managed...

Recipe can be cheaper:

Prepare truffles without chocolate and drink from a bottle of rum :D



When you select the correct dosage, you will feel that it is cleaned up for Christmas and they are nice people around and finally enjoy a holiday full of peace and tranquility :)



Created by Ondřej Linha

1. The Czech Republic

Potato salad

Ingredients

- 1 kg potatoes
- 2 onions
- 350 ml glass of pickled cucumbers
- 200 g of smoked meat
- 1 or 2 glass of mayonnaise
- 2 eggs
- 2 big carrots
- 1 can of peas
- 1 can of corn
- Salt and Peper



Procedure

We cook potatoes in pot with water and salt. We cook also carrots. Peas, corn, and cucumbers let drain. The eggs we must cook hard-boiled. Potatoes we let drain and peel skin. Onions, potatoes, eggs, carrots and smoked meat we cut into small cubes. We mix all the ingredients in big bowl. We can according to our taste with salt and pepper.



Written by Martin Mach

Christmas



Jokes

There are four stages of your life:

- You believe in Santa Claus
- You don't believe in Santa Claus
- You become Santa Claus
- You look like Santa Claus.

Author: Jakub Štěpanovský

How I spent the Christmas holidays.

This year's Christmas, I spent as usual in eastern Bohemia. After a long time there was snow at Christmas. On the 24th December I first decorated Christmas tree. After Christmas dinner we unwrapped the presents. Other days I visited our relatives and we watched fairytales on TV. On the 30th December, I went by train to Prague, where I spent New Year's Eve with my girlfriend.

This is our christmas tree.



This is a christmas tree on the Old Town Square.



Written by Mirek R.



Students' remarks about the project!

Our class started a new international project: **Christmas Journal**. We worked on Wednesdays. In this project there were many schools from many countries. For example: **Croatia, Sweden, Slovakia, Portugal, Cyprus and Poland**. This project was good.

Filip Musil E2.A

First we sent mails, where we introduced and presented our hobbies (sports...), our school and added a **profile photo** to our profiles in **Twinspace (eTwinning)**.

Ondřej Linha E2.A

We wrote about **Czech life and traditions at Christmas**. I with Marek, we made a crossword with English words with Christmas theme. Other students made recipes of traditional Czech Christmas meals. It was a very good project. English was very funny with this project.

I would like to do a project next year.

Kristián Kříž E2.A

We were chatting with schools from Croatia and Sweden and sent messages...

Petr Urban E2.A

Before Christmas we went to **Wenceslaw square** to make a video about Christmas markets in Prague. We were asking people about their opinion on Prague. We went to see **Astronomical Clock** named „Orloj“, it is one of the sights of Prague. We tried to show **the beauty of the Czech Republic** to the others.

Michal Polívka E2.A

We sent **Christmas sweets** to students from Croatia and they sent us chocolate.

Martin Kučera E2.A

I am proud of our project. It's a **funny way to learn English**. I liked that project.

Martin Mach E2.A

All class liked the project. We discussed the project during breakfast, because we liked it.

Radek Singer E2.A

2. Croatia

The traditional way of celebrating Christmas in Croatia depends on the region however there are many similarities across the country. We would like to share these with you.

Important thing is the planting of wheat seeds in a shallow bowl on the day of Sv Lucija (St Lucy), December 13, and by Christmas Eve the wheat grass is tall enough to be tied with a red, white and blue ribbon and placed on the table or on a window. Often, we put a candle in the middle of the bowl, because the light is sign of the human soul.

Christmas Eve also means attending Midnight Mass after a day of not eating meat. Instead that we prepare meals of fish and in the Dalmatian region it is popular fish 'bakalar', which is dried, salted cod fish. An unique Croatian Christmas decoration, the licitar heart is made of batter and decorated usually in red with white lines, and is now used in whole Croatia.

resents were typically brought to children on the day of Sv Nikola (St Nicholas) on the December 6, or in some other parts of Croatia it was St Lucy (December 13). But today it is more popular having Christmas tree and giving presents, they are also gived at St Nicholas. Christmas Day is mostly spent with family. On the night of Christmas, the Croatians prepare food such as stuffed cabbage (sarma), turkey with zagorje noodles (purica s mlincima), Dalmatian pot roast (pasticada), walnut roll (orahnjaca), poppy seed roll (makovnjaca), fritters (krompirači).



Christmas chocolate cake with cinnamon

Christmas is a time of family, smells and flavors. Every Christmas is remembered by cakes and joyful reunion around the table with plenty of food. Special smell that connects me to Christmas is the smell of cinnamon. I love this smell because it reminds me of my mother's chocolate cake.

The cake is very easy to prepare - the chopped chocolate into pieces and melt it in pairs, particularly mixed butter, sugar and vanilla sugar. Stir with 2 eggs, one at a time in the mixture add a melted chocolate, then the flour, baking powder and cinnamon. Mold for „kuglof“ must be smeared with grease and then mixture poured into it. After you bake for 1 hour, removed from the oven and let it rest for a few hours, and then serve on a tray and spilled powdered sugar on it.

The perfect smell of cinnamon will spread all over the house and change mood of the whole family. With a cake we almost always serve a cup of cooked wine to complement the Christmas atmosphere. This is Christmas for me, the smell of cinnamon with family.



3. Slovakia

Christmas Eve Cake

Ingredients

½ kg plain flour
¼ L milk
1 (42 g) Yeast
4 tbsp sugar
Pinch of salt
3 eggs
2 mugs of poppy seed, sugar, vanilla, milk
1 cup of plum jam
2 mugs of walnuts, sugar, vanilla, milk
½ kg cottage cheese, sugar, vanilla, raisins, eggs, pinch of cinnamon



Procedure

Knead smooth dough of flour, eggs, pinch of salt and yeast (prepared of yeast, milk, sugar and handful of flour). Let dough rest for an hour.

Outgrown dough divide to the four same parts and one small piece let to being used later. Knead every part again but separately. Put dough at baking pan spread with margarine at first. First part of dough spread with plum jam and sprinkle with ground poppy seed mixed with sugar, vanilla and drip on a little milk to make it juicy.

Cover it with the second dough. Spread it with crushed walnuts mixed with sugar, vanilla and with a few drops of milk like the first dough.

Cover it with the third dough. Spread it with cottage cheese mixed with yolks, sugar, vanilla and raisins. Stir gently in whipped whites.

Cover with the fourth part of dough.

Prepare thin rollers of dough left at the beginning to being used later. Place them on the top of cake to create shape of grid. Spread it with beaten yolk. Bake it in pre-heated oven for 50-60 minutes (180 °C).

Christmas Jokes

Q. What did Adam say on the day before Christmas?

A. It's Christmas Eve.



Son: Daddy, do you know which train has got the longest delays ever?

Father: Which one, honey?

Son: The one you promised me for the last Christmas ...

Our school Christmas traditions

The last day at school we usually have got an exhibition of hand-made works which are being created during all school year by our students of design. It is the exhibitions of so-called ikebana-decorations made by single classes which compete among each other.

Our pupils go to the exhibition room to vote for the nicest decoration. The most successful classes get presents – usually some delicious sweets. At the exhibition there are also hand-made scarfs, decorated glasses and vases, picture and jewellery. These things are made by our students who study design – you can just look at these things or buy them.

4. Portugal

Christmas Eve Cod – Portugal



Ingredients:

- 8 pieces of frozen cod loin
- 4 cloves of garlic
- 4dl olive oil
- 8 boiled eggs
- 12 potatoes boiled in their skins and then peeled
- 4 Portuguese kales with the outer leaves removed and blanched until tender

Preparation:

1. Thaw cod at room temperature.
2. Once thawed, simmer the cod in boiled water for approximately 15 minutes.
3. To make the sauce for the cod, peel the garlic cloves and cut them into thick slices. Heat the olive oil in a pan over medium heat. Once it is hot, add the sliced garlic letting it cook for a bit to release flavor. Then, remove the pan from the heat, and season the oil with salt and pepper.
4. Arrange the cod on a platter with the boiled eggs. In a second platter place the potatoes and cabbages. Pour the sauce into a sauce boat. Serve with cornbread.

Enjoy your meal ☺
Tatiana Lima

5. Sweden

Hello there!

Our names are Linn, Emil, Marcus and Lisa. We are 17 years old and we live in the Northern part of Sweden, in a little town called Boden. We study at the local upper secondary school called Björknäs gymnasiet. The program we are studying at is a science program and besides studying we like to hang out. 'Cause we're best friends!



This is our class!