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## The Legend of Christmas and Saint Nicholas

The legend of Christmas is inseparable from the image of Father Christmas, but few people know that this figure was partly shaped by Coca-Cola. Before the 20th century, Father Christmas was depicted in various ways, sometimes thin, sometimes stern. However, in the 1930s, Coca-Cola launched a series of advertisements featuring a jolly, round Santa Claus dressed in red, embodying the warm spirit of the holidays. This character quickly gained popularity and became the classic model we know today.



As for Saint Nicholas, he is the historical figure behind the Christmas tradition. Born in the 4th century in Turkey, Saint Nicholas was a bishop known for his generosity towards children and the poor.

Over the centuries, his acts of charity and miracles inspired the legend of Father Christmas, particularly through the customs of Saint Nicholas in Europe.

So, while Saint Nicholas gave birth to the spirit of Christmas, Coca-Cola, through its advertising, helped to make the image of Father Christmas universal, joyful and recognisable throughout the world.



Emma.e, Louna, Louann

# Merry Christmas!



# Gingerbread Recipe

by Chloé, Lyia, and Emma B.

## Ingredient

-160g of flour

-50g of brown sugar

-1 sachet of yeast

-60g of milk

-2 teacups of cinnamon

-160g of honey

-60g of butter

- 1) Make melt your butter on mild fire. Out of fire add honey.
- 2) Sieve flour + ginger + the yeast. Add the sugar MIX !!!
- 3) Make a well add the mixing honey more butter MIX !
- 4) Pour the milk progressively.
- 5) Put butter and flour in your baking pan for your gingerbread and pour mixing in it.
- 6) Preheat your oven at 155°C for 1 hour for cooking
- 7) At the end keep in aluminium foil./



## Ingredients for 8 people :

- 500 g good quality dark chocolate
- 200 g unsalted butter
- 15 g vanilla sugar
- 160 g icing sugar
- 100 g cocoa powder
- 4 egg yolks



## Chocolate truffles

### Step 1:

Next, form small balls of dough by hand, roll them in cocoa powder, and place them on a plate.

### Step 2:

When the butter has melted into the chocolate, remove the dish from the heat, add the egg yolks, vanilla sugar (this adds crunch; if you want a smooth texture, add 10 g of powdered sugar and 1 drop of liquid vanilla) and powdered sugar. Mix well.

### Step 4:

Place the dough in the refrigerator for at least one hour to solidify.

### Step 5:

Next, form small balls of dough by hand, roll them in cocoa powder, and place them on a plate.

By Hugo Aïssa and Yaya

# Merry Christmas !!

Try to execute this Christmas's wordsearch

|   |   |   |   |   |   |   |   |   |   |   |
|---|---|---|---|---|---|---|---|---|---|---|
| Y | N | W | Q | U | I | I | N | L | C | M |
| K | T | R | E | E | S | A | N | T | A | H |
| V | R | S | S | T | A | R | I | B | F | A |
| S | G | S | T | O | C | K | I | N | G | T |
| X | C | A | N | D | Y | B | E | L | L | S |
| G | I | N | G | E | R | B | R | E | A | D |
| M | I | N | S | N | O | W | M | A | N | N |
| S | N | O | W | F | L | A | K | E | V | A |
| G | B | H | O | L | L | Y | Q | Q | F | F |
| A | U | W | C | H | I | M | N | E | Y | A |

## The words :

- Santa
- Chimney
- Snowflake
- Bells
- Stocking
- Gingerbread
- Holly
- Candy
- Tree
- Star
- Hat
- Snowman



## Vocabulary of Christmas

Candy = bonbon

Star = étoile

Hat = chapeau

Chimney = cheminée

Bells = les cloches

Santa Claus = Père Noël

Snowflake = flocon de neige

Gingerbread = pain d'épice

Holly = houx

Tree = arbre

Snowman = bonhomme de neige

Sled = luge

Christmas spirit = esprit de Noël

Christmas tree = sapin de Noël



# CHRISTMAS REINDEER CAKE



For this cake you need:

For the cake :

- 40z (100g) margarine or butter
- 40z (100g) caster sugar
- 40z (100g) self-raising flour
- 2 eggs

For the buttercream :

- 30z (75g) butter, softened
- 60z (150g) icing sugar
- 1/2 tsp vanilla extract
- 1 tbsp milk

To decorate :

- 20g butter
- 20g cocoa powder
- 35ml of hot water
- 180g of icing sugar
- Pretzels
- Red sugar-coated chocolates
- White fondant or writing icing
- Black writing icing



## MAKE THE CAKE :

1. Preheat the oven to 180°(170° fan) and line two 20cm sandwich tins with greaseproof paper.
2. Cream together the margarine and sugar in a mixing bowl until smooth.
3. Whisk the eggs in a separate bowl or jug, then pour into the mixture a little at a time , mixing it well (if using an electric mixer you can add the eggs straight into the mixture without pre-whisking ).
4. Sieve the flour into the mixture then fold into the wet ingredients.
5. Spoon the mixture evenly into the prepared cake tins and smooth the top.
6. Bake in a preheated oven for around 10 minutes.  
The cake is ready when you can lightly press the top and it bounces back.
7. Leave the cake to cool fully whilst you prepare the Buttercream.





# Xmas decorations



## Christmas crackers :

Now let's proceed to the next step

You need:  
 wrapping paper  
 glue  
 scissors  
 toilet paper tube  
 small toys, sweets...  
 decorative sticky tape  
 metallic thread

1st step : Cut the toilet paper tube in two.

Place the tubes in middle of the wrapping paper.

2nd step : Put a joke, some sweets and a little present inside the toilet paper tubes.

3rd step : Roll the wrapping paper around the toilet paper tubes. Stick carefully with glue.

4th step : Decorate with festive sticky tape. Tie the metallic thread at the end of each tube.

Your Christmas cracker is ready !



By mushrooms team

## Christmas Wordsearch

|   |   |   |   |   |   |   |   |   |   |
|---|---|---|---|---|---|---|---|---|---|
| M | R | G | S | I | V | K | B | E | R |
| A | E | L | F | T | U | B | E | Z | E |
| S | A | R | I | L | P | O | L | G | I |
| S | D | J | R | S | H | Y | L | U | N |
| T | N | C | A | Y | P | I | S | R | D |
| A | O | O | T | U | X | A | S | S | E |
| R | P | Y | W | R | O | M | U | U | E |
| C | H | L | S | M | O | E | A | L | R |
| D | Y | S | H | J | A | S | Y | S | Z |
| Q | F | J | I | D | B | N | U | N | E |
| L | P | R | E | S | E | N | T | S | O |
| K | S | U | N | D | S | I | L | B | D |



- Presents
- Merry Xmas
- Elf
- Bells
- Reindeer
- Star
- Snowman
- Toys



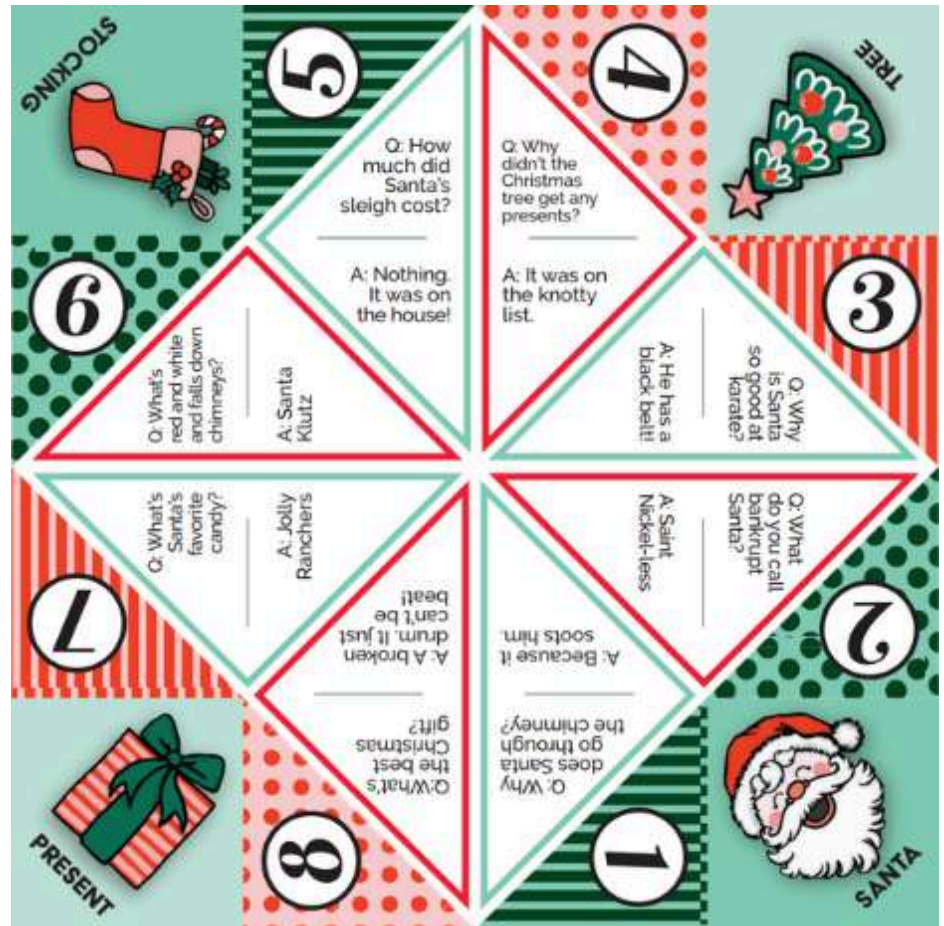
*Good luck and Merry Christmas !*





# Xmas decorations

## Christmas Cootie Catcher



### Christmas Cootie Catcher

Supplies :

Paper

Color Printer

Scissors

the document below

1. **Print** Joke Teller.

2. **Cut Out** : Cut around the outside edges of the joke teller.

3. **Fold** : Start by folding the cootie catcher in half both vertically and horizontally. Press to score and then unfold. This creates a crease at the center of the square. Then, with the printed side face down, line up each corner with the creased center point of the square and press to fold.

After all four corners have been folded into the center, flip the cootie catcher over and repeat this process of folding each corner into the center point.

Flip over again, and fold in half so you have two quares on each side. Slip your index finder and thumb into two of the flaps on either side.

**By mushrooms team**

