

THE BALD JOURNAL

CHRISTMAS



Issue 1

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- The pictures in the Journal are from the site [pexels.com](https://www.pexels.com)
- The avatars are from the site [avatarmaker.com](https://www.avatarmaker.com)
- The lyrics are from the site [christmassongs.net](https://www.christmassongs.net)

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A letter from the editor

by Giota Sotirchou



Dear readers

Welcome to our “Bald Journal”. It’s an English language project by the pupils of E’ Class of the 38th Primary School of Larissa. It is an optional project and the pupils who participate have brought a statement of consent from their parents.

We had a lot of fun during its preparation. We started by deciding on its name – and you know sometimes just a letter can make all the difference!¹

The children were really enthusiastic about it and for this first Christmas Issue, we have recipes, song lyrics, ideas for crafts, information about customs, indeed something for everyone!

Enjoy your reading and have a

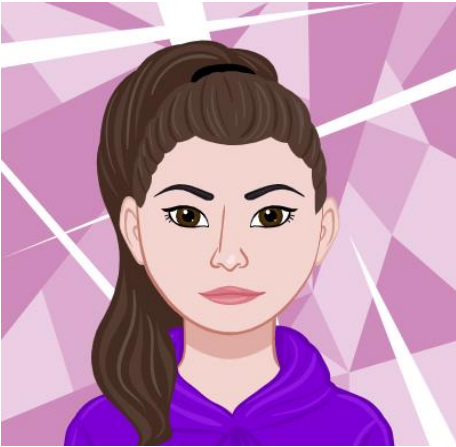
Merry Christmas and a Happy New Year!

¹ BOLD = ΤΟΛΜΗΡΟΣ

BALD = ΦΑΛΛΑΚΡΟΣ

“Christmas around the world”

by Alexandra



Poland

Christmas Eve, or like Polish people say the celebration of the Star. That day people prepare a special mela and sit with their family around the table, when the first star shows up in the sky. After that they sing the carols and they light up a lot of candles. In some houses, they boys dress up as the Three Wise Kings and they give presents.

Mexico

In Mexico people have a lot of fun! Celebrations start on December 16th with the representation of Joseph's and Mary's arrival in Bethlehem. After that the people gather in their houses, where there is always a manger somewhere and they celebrate. They have a different celebration at a different house every night until Christmas.

Hungary

In Hungary on Christmas Day, the Children dress up as the Three Wise Kings and they carry the manger from door to door asking for a small tip.

“Christmas Holidays in Canada, Australia and New Zealand”

by Apostolos



Canada

In Montreal every year there is a big parade with Santa Claus who is on a chariot and “flies” in front of the amazed eyes of the children.

There is a custom that children follow and they leave milk and cookies in front of the fireplace as a gift for Santa Claus.

Australia and New Zealand

It is summer time in Australia and New Zealand during Christmas time. That’s why carols talk about sun and not snow. A lot of people eat their Christmas dinner on the beach, but there are a lot of others who enjoy a traditional turkey meal.

“Jingle Bells” (Lyrics)

by Athanasios



*Jingle bells, jingle bells, jingle all the way!
O what fun it is to ride in a one-horse open sleigh
Jingle bells, jingle bells, jingle all the way!
O what fun it is to ride in a one-horse open sleigh*

*Dashing through the snow, in a one-horse open sleigh
Over the fields we go, laughing all the way;
Bells on bob-tail ring, making spirits bright
What fun it is to ride and sing a sleighing song tonight*

*Jingle bells, jingle bells, jingle all the way!
O what fun it is to ride in a one-horse open sleigh
Jingle bells, jingle bells, jingle all the way!
O what fun it is to ride in a one-horse open sleigh*

“Recipe for melomakarona”

by Bill



FOR THE SYRUP

- 500 grams water
- 800 grams sugar
- 150 grams honey
- 3 sticks of cinnamon
- 3 cloves
- 1 piece of orange

BLEND 1

- 400 grams orange juice
- 400 grams oil
- 50 grams sugar
- ½ teaspoon clove powder
- 2-3 cinnamon sticks
- ¼ teaspoon nutmeg powder
- 1 teaspoon bicarbonate soda

BLEND 2

- 1 kilo flour
- 200 grams semolina

“Recipe for kariokes”

by Eleni



Ingredients

250 grams margarine

4 eggs

3 tablespoons of cocoa

1 glass of icing sugar

1 cup of brandy

1 vanilla

500 grams of walnut kernels

450 grams petite beurre biscuits

Procedure

After beating the eggs with the margarine add all the ingredients and finally the biscuits. Shape the dough in sticks and after it freezes dip it in warm plain chocolate.

“Christmas in the United Kingdom”

by Ion



In the UK (or Great Britain), families often celebrate Christmas together, so they can watch each other open their presents!

Most families have a Christmas Tree (or maybe even two!) in their house for Christmas. The decorating of the tree is usually a family occasion, with everyone helping. Christmas Trees were first popularised the UK by Prince Albert, the husband of Queen Victoria. Prince Albert was German, and thought that it would be good to use one of his ways of celebrating Christmas in England. Holly, Ivy and Mistletoe are also sometimes used to decorate homes or other buildings.

Most villages, towns and cities are decorated with Christmas lights over Christmas. Often a famous person switches them on. The most famous Christmas lights in the UK are in Oxford Street in London. Every year they get bigger and better. Thousands of people go to watch the big 'switch on' around the beginning of November.

Source: WhyChristmas.com

"We Wish You a Merry Christmas" (Lyrics)

by Itsonly



*We wish you a merry Christmas
We wish you a merry Christmas
We wish you a merry Christmas
And a happy New Year.
Glad tidings we bring
To you and your kin,
Glad tidings for Christmas
And a happy New Year!*

*We want some figgy pudding
We want some figgy pudding
We want some figgy pudding
Please bring it right here!
Glad tidings we bring
To you and your kin,
Glad tidings for Christmas
And a happy New Year!*

“Recipe for Vassilopita”

by katerina



Ingredients

300 g butter (room temperature)

250 g icing sugar

1 tablespoon granulated sugar

7 g mahlab

2 g mastic

½ teaspoon nutmeg

2 tablespoons all purpose flour

orange zest of 1-2 oranges

1 g vanilla powder

4 eggs (room temperature)

75 g milk 3,5%

400 g all purpose flour

1 tablespoon baking powder

icing sugar

Procedure

Preheat oven at 180 degrees Celsius (fan).

In a mixer beat butter and icing sugar with the paddle attachment until the batter is light and fluffy.

Stop beating and scrape down the sides of the bowl.

Beat for another five minutes. While you are waiting add the remaining ingredients from the first mixture and beat them in a blender along with the tablespoon of sugar until they become powdery. When ready add the orange zest and mix.

Add this powdery mixture to the mixer and beat on low speed.

Add all the eggs.

Grease a round 25 cm springform baking pan and dust with flour.

Transfer the batter to the baking pan.

Bake for 45 – 50 minutes and MERRY CHRISTMAS!

“Christmas card idea”

By Konstantina



MATERIALS

*Brown Cardstock Paper
Green Glitter Pom Poms
Red Ribbon
Glue
Black Marker*

INSTRUCTIONS

- 1. Cut a letter-size cardstock paper into half and fold it from the middle.*
- 2. Trace a circle on folded cardstock. Glue pom-poms along the circle and let it dry if you're using regular school glue.*
- 3. Cut a piece of red ribbon and tie a bow.*
- 4. Glue the bow on the wreath as shown in the picture.*

Source: thejoysharing.com

“Recipe for chocolate cake”

by Maria – Eleni



INGREDIENTS

*35 g flour
35 g sugar
40 g cocoa
1 egg
30 ml mil
25 ml oil*

INSTRUCTIONS

- 1. Mix the flour, sugar and cocoa in the biggest cup you have.*
- 2. Add the egg and mix again.*
- 3. Add the milk and the oil and mix again.*
- 4. Put you cup in the centre of the microwave oven and cook for 4 – 5 minutes.*

It's very hot, so wait for a minute before you eat it. It's good with cream or ice-cream.

“Recipe for Christopsomo”²

by Panagiotis



600 g flour
300 g troureki flour
200 g whole grain flour
100 sheep yoghurt with skin
60 g fresh yeast
2 tablespoons of honey
1 ½ teaspoon of salt
100 g chopped walnuts
1 pinch of allspice
1 pinch of nutmeg
2 pinches of mastic powder
½ teaspoon mahalepi
700 ml lukewarm water

² There is no word in the English Language for the Greek «Χριστόψομο» because there is no recipe for it. So we simply write the Greek word with English letters (Editor’s note).

“French customs” by Persephone



In France on the day of the Epiphany they make a pie and hide a penny in the dough. Whoever finds the coin is called a king or queen.

This pie is called in French “Galette de Rois”.

The ingredients for it are the following:

400g ready-made puff pastry

2 tablespoons apricot jam

100g softened butter

100g caster sugar

1 lightly beaten egg

100g ground almond

2 tablespoons cognac

Source for the ingredients:

<https://www.bbcgoodfood.com/recipes/galette-des-rois>

“Silent Night” (Lyrics)

by Sweety



*Silent night, holy night.
All is calm, All is bright
Round yon Virgin Mother and Child
Holy Infant so Tender and mild,
Sleep in heavenly peace,
Sleep in heavenly peace.*

*Silent night, holy night.
Shepherds quake at the sight.
Glories stream from heaven afar;
Heavenly hosts sing Al-le-lu-ja.
Christ the Savior is born.
Christ the Savior is born.*