

Hello

Hawley

#4

* PICTURE PAGE *



SNOW SWEET SNOW. IT SEEMS LIKE
FOREVER SINCE WE HAVE HAD ANY.
LET'S HOPE THERE WILL BE MORE!



THIS SUNRISE IS SO BEAUTIFUL! THE
WAY IT'S RAYS SHINE ON THE CLOUDS
LOOK SO PICTURESQUE AND IDYLIC.



WHENEVER I AM ON A WALK, I ALWAYS
LOOK UP AT THE TREES AND THE WAY
THE SKY SHINES THROUGH. IT IS SO
BEAUTIFUL. MAYBE YOU SHOULD TRY IT.

German city makes sleep pods for the homeless

A German-base team are trying to tackle the big issue of homelessness by creating sleep pods for the homeless. The team consists of six business people from ulm. They have expert knowledge in designing and developing products. They first came up with the idea in 2018. The pods were tested last winter. However, they needed some minor changes.

The pods which are known as ulster nests, are made from wood and steel and are both windproof and

waterproof. They are designed to fit two people and are protected against the elements like frost, rain and humidity.

However the creators have stressed that the pods are not an alternative to staying in proper overnight

accommodation, especially as the city can reach very low temperatures. The pods have solar panels and enough room to fit belongings and a furry friend!



Kamala Harris the first black female vice president of the United States

Who is Kamala Harris and where did she grow up?

Well Kamala was born in Oakland, California, her mother was Indian and her father was Jamaican. They were both immigrants. They later divorced and she lived with her mother who was a cancer researcher and a civil rights activist.

Kamala's Indian heritage played a big part in her life and she visited India with her mother but still Kamala's mother made sure that she and her sister were proud of Oakland's black culture.



She later studied law at Howard University, famous for its historically black history. In 2003, Ms Harris became the district attorney of San Francisco and then became California's attorney general. She was the first black person to serve the position.

What does Kamala stand for?

In 2019, Kamala launched a campaign to become the democratic party's nominee for president but she lost that race to Joe Biden. However, she was chosen by Mr Biden to be vice president and running mate in the US 2020 election.

What is so extraordinary about Kamala is that she is the first in all of America's presidential history to be a female black vice president of the USA.

"I may be the first woman in this office- but I am not the last" Kamala Harris

RECIPE

Bernese plait bread (Züpfе)



Preparation time: **40 minutes**

Rising time: **2 hours**

Baking time: **40 minutes**

Cuisine: **Swiss, from Bern**

Keeping time: **yeast bread is best eaten fresh**

332 calories (per 100g)

Makes one very large loaf

Ingredients

- 1 kg strong white flour
- 1 tbsp salt
- 1 cube of yeast (about 42g), crumbled. Dried yeast is also fine - check packet instructions for the amount of flour you are using
- 1 tbsp sugar
- 500 ml milk, lukewarm
- 140 butter, soft, in pieces
- 1 small egg, beaten
- 3 tbsp single cream

Method

1. **Sift the flour** and salt into a bowl and make a well in the centre.
2. **Pour yeast mixture** (yeast, sugar and milk) into the well, sprinkle a small amount of flour on top and leave until the liquid froths. This will take about 10 minutes. After that, stir the liquid into the rest of the flour.
3. **Add butter** to the bowl and mix in well with the tips of your fingers so that there are no chunks of butter left. Turn out your mixture onto a clean surface, bash it about and knead vigorously for about 10 minutes to make a soft, smooth dough. You will have to knead far more than you think. If the dough sticks to the surface, sprinkle a small amount of flour onto it. When ready, put the dough back in the bowl, cover with a damp cloth and leave it at

room temperature for approximately 1 ½ hours until the dough has doubled in size.

4. **Mix 1 tablespoon** of cream with the beaten egg, cover and chill. Put 2 tablespoons of cream in a small bowl.
5. **Divide the dough in half** (once risen) and shape each half into a roll approximately 70 cm long, thinning slightly towards the ends. Lay one roll crosswise over the other on the work surface and fold the end of the bottom roll of dough (blue) from the top right to the bottom left.



Take the ends of the other roll (white) and fold them from the top left to the bottom right and from the bottom right to the top left:



Fold the end of the other roll (blue) from the top right to the bottom left. Fold the opposite end of the roll from the bottom left to the top right. Fold the ends of the other roll (white) from the top left to the bottom right and from the bottom

right to the top left. Continue in this way.



6. Transfer the plait to a baking sheet lined with baking parchment, brush it with cream and leave it to rise for about 30 minutes, then glaze the plait with the egg-cream mixture.
7. Bake the plait for about 40 minutes on the bottom shelf of an oven preheated to 200 °C. After 40 minutes, remove it from the oven and leave it to cool on a wire rack. PLEASE BE CAREFUL! OVENS ARE HOT!

Tips

To make plaiting easier: halve the dough before kneading. After kneading, leave to rise in 2 halves.

To make 2 plaits: make the rolls 50cm long instead of 70cm long and reduce the baking time by about 5 minutes.

MANY OF THESE STEPS WILL BE DIFFICULT SO YOU MIGHT WANT YOUR ADULT AROUND WHILE DOING THEM.

REMEMBER, OVENS ARE DANGEROUS SO YOU WILL **DEFINITELY** WANT ADULT SUPERVISION WHILE PUTTING IN AND TAKING OUT YOUR BREAD FROM THE OVEN.

If the plaiting gets hard, you can look up videos of how to do it.

How to:

Grow a pineapple on your windowsill



Total time (to plant): **30 minutes**

Please note: It is not **guaranteed** that you will get pineapples, though if you provide the **correct growing conditions**, your plant **may** produce fruit. You must **be patient**- it takes **3 years** (or more) for the plant to mature enough to grow pineapples. Even if no fruit grows, you will still have a **very cool plant**.

You will need:

- A pineapple (with a healthy green rosette of leaves)
- Multi purpose, peat-free compost
- Horticultural grit (small stones or gravel will do)
- 20cm diameter pot
- Knife

Method

1. **Cut off the rosette** about 2 cm from the top of the fruit with the knife. BE **CAREFUL**- KNIVES ARE **SHARP**! Why don't you make yourself a healthy pineapple snack while you work as you don't need the actual fruit anymore?
2. **Trim off** all the fleshy fruit and cut around the base of the rosette, leaving the central core surrounded by leaves like this:
3. **Gently peel** single leaves from around the core to show a length of stem. The roots will grow from here.
4. **Cut the base** of the stem neatly, just below the leaf scars, getting rid of all white stem tissue.
5. **Fill the pot** with your compost mixed with horticultural grit, then plant the pineapple rosette in the middle of the compost, firming more compost around it. Try not to spill anything on the floor!
6. **Water the plant** well and allow the pot to drain. Put the pot in a heated propagator (ask your parent what this is) or in a warm, bright spot indoors until roots start to grow. New leaves will soon grow in the centre of the rosette. Once roots start growing from the base of the pot, transfer your pineapple to a bigger pot. Keep it somewhere like a conservatory, greenhouse or a windowsill and continue feeding and watering regularly, repotting if required. You never know, in 3 years time you might start eating home grown pineapples!



Tips

Many of these steps will be a little difficult and knives are **sharp** so make sure you **always** have a parent around.

PUZZLE PAGE

Languages

U	S	A	D	I	E	T	R	U	S	S	I	A	N
N	S	D	I	F	S	W	A	D	S	D	N	A	S
C	P	A	H	A	B	E	N	G	A	L	I	I	W
M	N	O	R	H	W	R	S	R	A	B	B	I	A
E	A	A	R	D	I	A	A	C	D	E	R	I	H
W	A	S	W	T	N	N	T	O	R	R	E	C	I
M	F	H	S	A	U	N	D	I	A	L	S	I	L
A	R	R	E	H	B	G	A	I	S	R	I	B	I
N	I	M	W	C	I	N	U	W	I	I	Z	A	H
D	K	N	H	T	R	S	D	E	E	I	I	R	A
A	A	C	R	U	S	C	A	I	S	R	I	A	I
R	A	K	A	D	B	S	A	G	P	E	B	F	N
I	N	N	D	B	U	I	P	S	I	E	G	E	U
N	S	A	I	U	A	I	M	R	C	Z	E	C	H

SWAHILI
 SIBERIAN
 HINDI
 HEBREW
 AFRIKAANS
 BENGALI
 CZECH
 RUSSIAN
 DUTCH
 PORTUGUESE
 ARABIC
 MANDARIN

	3	4	
4			2
1			3
	2	1	

EASY

		3		1	
5	6		3	2	
	5	4	2		3
2		6	4	5	
	1	2		4	5
	4		1		

MEDIUM

5	3			7				
6			1	9	5			
	9	8					6	
8				6				3
4			8		3			1
7				2				6
	6					2	8	
			4	1	9			5
				8			7	9

HARD

GUESS WHO?

I am a famous wizard.

I am very old. I am in a much-loved book series.

I have a scar in the shape of the London underground on my leg.

GUESS WHO?

I am an orphan. I live in a horrible workhouse. I am in a book set in the Victorian times. I was invented by a very famous man. The name of the book is my name.

GUESS WHO?

I am as tall as four grown men. I am small compared to my horrible companions. I hate snozzcumbers. I am in a book about a little girl. I have met the queen.

Cool facts

A crocodile can not stick its tongue out.

Like fingerprints, everyone's tongue prints are different.

Slugs have four noses.

Almonds are part of the peach family.

A cat has 32 muscles in each ear.

Less than 5% of the world's oceans have been explored.

Snails can sleep for up to 3 years.

Nobody knows how many stars are in space.

Death valley in California is the hottest place in the world.

Around 50% of the US lies beneath the ocean.

Space is completely silent.

Arts and Craft

DIY GIANT DREAM CATCHERS



You will need:

- A small hoola-hoop
- Coloured wool
- Pom-poms, beads, feathers and other things for decorations
- Ribbon

INSTRUCTIONS:

1. Firstly, choose a piece of coloured wool. Take one end of it and pin it to the inside of the hoola-hoop. This part is the most difficult, so take care! Stretch the wool and loop it over the other side of the hoop. Do this until you have created a kind of wool-spider-web, as shown above. Repeat with other colours.
2. Thread some beads on excess wool and tie them underneath your hoop. You could do the same with pompoms, feathers, and much more! Be creative!
3. Once you have four or five tassels underneath your hoop, you can attach it to a wall. Tadaa! Your dream-catcher is ready! Sleep tight....



ANIMAL FACT FILE

Siberian Tiger



Type: Mammal

Diet: Carnivore

Size: 10.75 feet

Weight: 660 pounds

Scientific name: *Panthera tigris altaica*

Habitat: Snow, birch and boreal forests

Status: Endangered

Where do they live? Siberian tigers mostly live in Russia's birch forests, but they can be found in China and North Korea.

What do they eat? Siberian tigers eat wild boars, sika deer, red deer, badgers, raccoon dogs and (very rarely) bears!

How long do they live for? Siberian tigers live for 16-18 years.

How long do they sleep for? Siberian tigers will sleep for 16-20 hours a day!

Do they live in families? Siberian tigers are solitary animals. Tiger cubs will live with their mother for 2 years before separating with her.

Do they look like other tigers? Siberian tigers have orange-red fur with black stripes across their bodies and cream or white underbellies. However, their fur is thicker and more dense than other tigers' and they also have stouter bodies.

Why are they endangered? Siberian tigers are endangered because of deforestation and poaching. They are also illegally hunted for their fur and for their body parts that are used for traditional medicines.

DID YOU KNOW?

Siberian tigers are the biggest type of tiger?

Siberian tigers are good swimmers and actually like the water?

While hunting, Siberian tigers can run up to 50 miles per hour?