

I. C. VIA CAROTENUTO 30 PROGETTO SALUS PER SCHOLAM

CLASSE 5°D

SECONDA SETTIMANA

R. LA CROCIERA



INGLESE

Christmas

My favourite day of the year

LOOK AND READ

Dear Sally,

I want to tell you about the favourite day of the year. It's in December. It's Christmas. On Christmas the children make up cards and send my brother. Some say it's only five. Then we go to the living room and look at the gifts under the Christmas tree but we don't open them. We open them when all the family is in the living room and my grandparents arrive. My uncle and brother usually get lots of toys and new clothes.

My Aunt Christmas, which is half past twelve. Traditionally we have a Christmas dinner next to each other on the table, when we eat the roasts and talk a colourful wreath. You eat the turkey and a pig. My mother always cooks a big roast turkey with gravy and vegetable. There's roasted the usually make sprouts, Brussels sprouts and peas. We usually have a Christmas's Christmas pudding. It's a dessert. It's a rich mix of dried fruits such as raisins, nuts, figs and brandy and is decorated with silver. It's delicious!

What is your favourite day of the year?
Write the name _____

Now choose the questions:


1) What time is it?
A. Seven o'clock. It's in the year 2010.
B. One o'clock. It's in the year 2010.
C. The middle of the month.
D. The Christmas tree is in the kitchen.

2) What are they doing?
A. They are generally going together and talking.
B. The mother is cooking.
C. The son is cooking.
D. They are sitting down in the living room.

3) When do they open the gifts?
A. They open them when they go to bed.
B. They open them when they get up.
C. They open them in the evening.
D. They open them when the family and the grandparents are in the living room.

4) What do they eat next to the table?
A. They eat a turkey.
B. They eat a pig.
C. They eat a rabbit.
D. They eat a chicken.

5) Which season is the favourite food?
A. Turkey and potatoes.
B. Christmas pudding.
C. Sprouts and peas.
D. Turkey and peas.




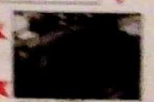







Christmas in Great Britain

Watch the video about Christmas, and complete the text with words in the box.

writing letters, spending time together, watching television, preparing the Christmas dinner, shopping

In December, children in Britain have up a NEW WRITING.
They open a door every day between the first of December and the 26th of December. British people write Christmas cARDS to their friends and family.
They write a MESSY CHRISTMAS MESSAGE.
Lots of people make the TV in December.
Children hang up their Christmas cARDS by the fireplace of their beds. In every house there is a Christmas tREE.
On Christmas Day British people open their PRESENTS and have a big Christmas dinner in the afternoon with their WHOLE FAMILY.
It's a family holiday. Happy Christmas to you!

2) What are they writing under the pictures?

 DINNER	 TURKEY	 TREE
 LETTERS	 TELEVISION	 SHOPPING
 PUDDING	 TREE	 PRESENTS

CS Scansionato con CamScanner

My favourite day of the year

LOOK AND READ

Dear Sally,
I want to tell you about my favourite day of the year. It's in December. It's Christmas. On Christmas Day I always wake up early and I call my brother Tommy. He's only five. Then we go to the living room and look at the gifts under the Christmas tree but we don't open them. We open them when all the family is in the living room and my grandparents arrive. Me and my brother usually get lot of toys and new clothes.

We have Christmas lunch at half past twelve. Traditionally we put a Christmas cracker next to each plate on the table. When we pull the crackers out falls a colourful party crown, or a small toy and a joke. My mummy always cooks a big roast turkey with gravy and roast potatoes. They're fantastic! She usually makes carrots, brussel sprouts and peas. My favourite food at Christmas is Christmas pudding. It's a dessert. It is a rich mix of dried fruits such as raisins, nuts, flour and brandy and is round and dark brown. It's delicious!

What's your favourite day of the year?
Write me soon.

Susan

Now answer the questions:

1) CIRCLE True or False

- a. Susan favourite day of the year is in December
- b. She wakes up late on Christmas morning
- c. She wakes up her parents
- d. The Christmas tree is in the kitchen

TRUE
TRUE
TRUE
TRUE

FALSE
FALSE
FALSE
FALSE

2) READ AND CIRCLE

- a. Susan generally gets clothes and toys / sweets
- b. The mother cooks pasta / turkey
- c. The eat also salad / carrots, peas and brussel sprouts
- d. Susan favourite dessert is Christmas cake / pudding

3) When do they open the gifts?

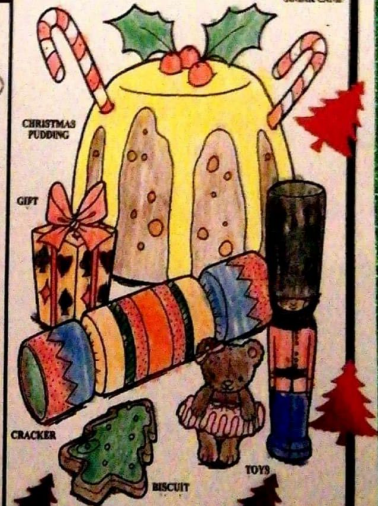
- a. they open them when they go to bed
- b. they open them when they get up
- c. they open them in the evening
- d. they open them when the family and the grandparents are in the living room

4) What do they put next to the plate?

- a. they put a cracker
- b. they put a candle
- c. they put a vase
- d. they put a ribbon

5) What's Susan's favourite food?

- a. Turkey and potatoes
- b. Christmas pudding
- c. carrots and peas
- d. turkey and gravy



Video Exercise : Christmas in Britain

<https://www.youtube.com/watch?v=YzSj3EaYyJc>

Christmas in Great Britain

Watch the video about Christmas and complete the test with words in the bank

pudding-turkey cards- Advent Calendar - mince pies- vegetables
tree merryChristmas- happiness-gift

In December, children in Britain have an ADVENT CALENDAR

They open a door every day between the first of December and the 24th of December. British people write Christmas CARDS to their friends and family.

They write « MERRY CHRISTMAS and HAPPY NEW YEAR ».

Lots of people make MINCE PIES in December.

Children hang up their Christmas SOCKS by the fireplace or by their beds. In every house there is a Christmas TREE.

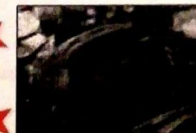
On Christmas Day British People open their PRESENTS and have a big Christmas dinner in the afternoon with TURKEY, VEGETABLES and Christmas PUDDING.

It's a family holiday. Happy Christmas to you!

2) What are they ? write under the pictures



PUDDING



TURKEY



BISCUITS



SOCKS



CHRISTMAS TREE



CARDS



PRESENTS

Christmas pudding

- | | |
|---|---|
| • 1 pound mixed dried fruit | • 450 g frutta secca mista |
| • 1 ounce candied peel finely chopped | • 25 g di scorza candita sminuzzata finemente |
| • 1 small apple (cooked, peeled and finely chopped) | • 1 mela piccola cotta, pelata e tritata finemente |
| • 1 tablespoon orange zest | • 1 cucchiaino da tavola di scorza d'arancia |
| • ½ tablespoon lemon zest | • ½ cucchiaino da tavola di scorza di limone |
| • 2 tablespoons orange juice | • 2 cucchiaini da tavola di succo di arancia |
| • 1 tablespoon lemon juice | • 1 cucchiaino da tavola di succo di limone |
| • 4 tablespoons brandy (plus a little extra for soaking at the end) | • 4 cucchiaini da tavola di brandy (più un piccolo extra per la bagna finale) |
| • 2 ounces flour (sifted) | • 55 g di farina setacciata |
| • 1 teaspoon mixed spice | • 1 cucchiaino da tè di spezie miste (cannella, noce moscata, chiodi di garofano, ginger) |
| • 1 ½ teaspoon cinnamon | • 1 ½ cucchiaini da tè di cannella |
| • 4 ounces suet | • 110 g di strutto |
| • 4 ounces brown sugar | • 110 g di zucchero di canna |
| • 4 ounces bread crumbs | • 110 g di pangrattato |
| • 1 ounce almonds (whole, shelled, roughly chopped) | • 25 g di mandorle intere, sguosciate e tritate grossolanamente |
| • 2 large eggs (fresh) | • 2 uova grandi fresche |

Ecco nei dettagli come si prepara il Christmas pudding:

Gather the ingredients. Lightly butter a pudding basin. Place the dried fruits, candied peel, apple, orange, and lemon juice into a mixing bowl. Add the brandy and stir.

Mescolare gli ingredienti. Imburrare leggermente uno stampo. Mettere la frutta secca, la scorza candita, la mela, l'arancia e il succo di limone in una terrina. Aggiungere il brandy e

Cover the bowl with a towel and leave to marinate for a couple of hours.

Stir the flour, mixed spice, and cinnamon together in a large mixing bowl. Add the suet, sugar, lemon and orange zest, breadcrumbs, nuts and stir again until all the ingredients are well mixed. Add the marinated dried fruits and stir again.

Beat the eggs in a bowl then stir quickly into the dry ingredients. The mixture should have a soft consistency.

Now it's time to gather the family for Christmas pudding tradition of taking turns in stirring, making a wish and adding a few coins.

Spoon the mixture into the pudding basin, gently pressing the mixture down with a spoon. Cover with a double layer of greaseproof paper or baking parchment, then a layer of aluminum foil and tie securely with string wrapping the string around the basin. This will form a handle which will be useful when removing the pudding from the steamer.

Place the pudding over a saucepan of simmering water and steam the pudding for 7 hours. Make sure you check the water level frequently, so it never boils dry. The pudding should be a dark brown color when cooked.

Remove the pudding from the steamer, cool completely. Remove the paper, prick the pudding with a skewer and pour in a little extra brandy. Cover with fresh greaseproof paper and re-tie with string.

Store in a cool, dry place until Christmas day.

Remember: decorate with holly!

mescolare bene. Coprire la ciotola con un asciugamano e lasciare marinare per un paio d'ore.

Mescolare la farina, le spezie e la cannella in una ciotola. Aggiungere lo strutto, lo zucchero, le scorze di limone e arancia, il pangrattato, le mandorle e mescolare fino a che tutti gli ingredienti non saranno ben amalgamati. Aggiungere la frutta secca marinata e mescolare di nuovo.

Sbattere le uova in una ciotola e aggiungerle velocemente agli ingredienti secchi. Il composto dovrà avere una consistenza soffice.

Adesso è il momento di riunire la famiglia per la tradizione del Christmas pudding di mescolarlo a turno, esprimere un desiderio e aggiungere all'impasto una moneta.

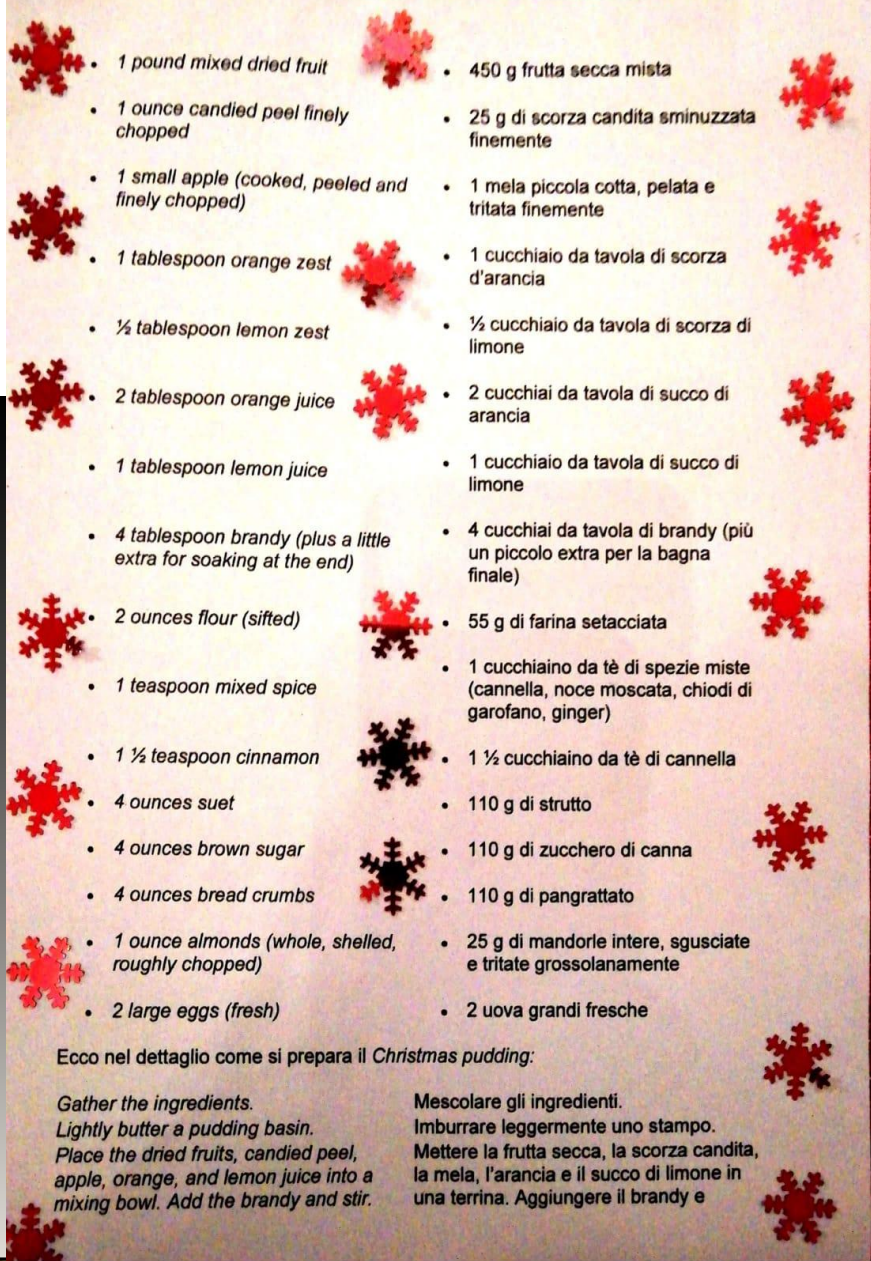
Versa il composto nello stampo, schiacciandolo delicatamente con un cucchiaino. Coprire con un doppio strato di carta oleata o carta da forno, poi con uno strato di alluminio e lega il tutto con uno spago avvolgendo attorno allo stampo.

Mettere il budino sopra una casseruola contenente acqua bollente e cuocerlo a vapore per 7 ore. Assicurati di controllare costantemente il livello dell'acqua, così da non farlo seccare troppo. Il budino, una volta cotto, dovrà avere un colore marrone scuro.

Rimuovere il budino dal pirottino e far raffreddare completamente. Rimuovere la carta e bucare il pudding con uno stecchino, aggiungere extra brandy. Coprire con nuovi strati di carta e rilegare con lo spago.

Conservare in luogo fresco e asciutto fino a Natale.

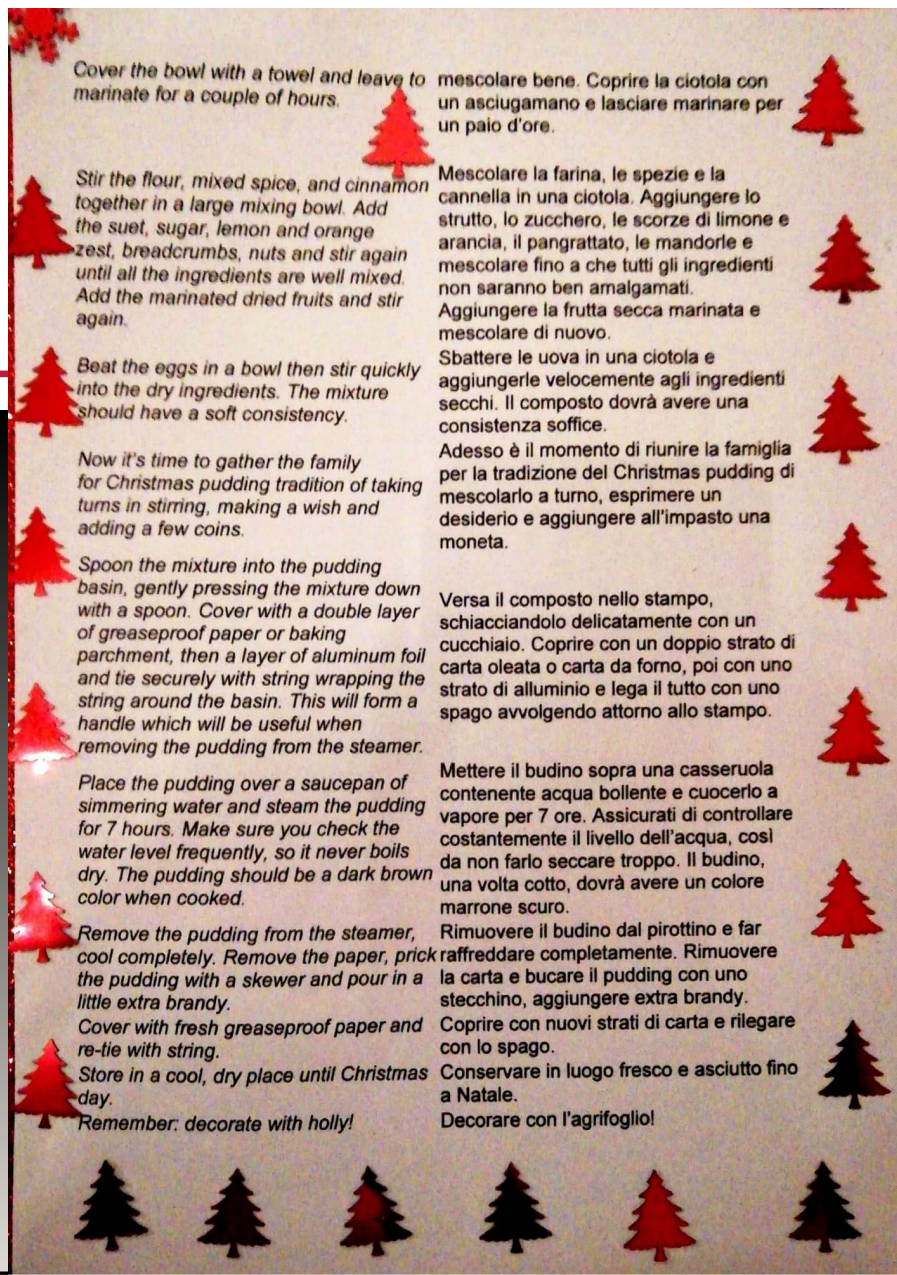
Decorare con l'agrifoglio!



• 1 pound mixed dried fruit	• 450 g frutta secca mista
• 1 ounce candied peel finely chopped	• 25 g di scorza candita sminuzzata finemente
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