

# St Matthews

## The Summer Extravaganza!

On the 17<sup>th</sup> July, the Summer Extravaganza will be held after school, and this time it will be better than ever! There will be stalls ran by the Year 5s and 6s, with events such as Lucky Dip, Face Painting, Tattoos and Snacks. One of the most successful games is always the Wet Sponge game, where you aim to throw a wet sponge at Mr. Davies, and sometimes Mr. Wellington and Mr. Collard!

Year 5's Assembly: (What it was all about.)

This Play was about the Spartans and Athenians who were Tribes in the Ancient Greek times. They didn't like each other. The Play leads you through the fights and wars they were in. Not forgetting the Persians! And after all of that, they acted out the story the Wooden Horse of Troy. We hope you enjoyed the play!



## What's Inside?

- Book review!
- Fashion icons!
- And much more!
- Recipes

## Jokes

What is cat's favourite colour?

How do you make a sausage roll?

What do you call a pig that can do Karate?

**So in this article I will be doing some jokes, so please put what you think the answer to the joke is in the green Newspaper folders on paper and say which joke you're answering.**

**By Nikola Abolina**

### Festival clothes

Hi, and welcome to this issues article on fashion, today as you see, are focus is on festival clothes, accessories and make-up. Festival clothes are clothes that you wear at music festivals such as *Glastonbury*, outdoor concerts and fairs like the strawberry fair.

But first let's look at festival outfits, my style advice for girls is to wear long flowy skirts or loose trousers, t-shirts that come up to your belly button or slogan t-shirts and let's not forget tank tops with fringes at the hem and sandals.

Now for the boys advice, large baggy slogan t-shirts, and trousers, skinny jeans and the all-important low top lace up canvas shoes.

I will now be doing accessories such as, LARGE sunhats, fake tattoos and chunky jewellery.

For girls, feather earrings, colourful hair braids and hair accessories such as neon bows, pastel rose clips and bright hair-scrunchies are also awesome festival accessories. For boys and men, fake gold and silver bangles, chain necklaces and colourful beanies are brilliant.

## Newspaper editor leaves

*Sad news guys but I have to announce that one of the editors had their last day on 29<sup>th</sup> June. We will miss them very much and hope she will have a nice time where they are.*

**Pictures of the month: summer holidays!**



**TV time!**



**Family time!**



**Luxury time!**

# Fashions Icons

## Coco Chanel

Coco Chanel was a French fashion designer and head of the Chanel brand.

Chanel was the one who freed women from “corseted silhouette” and started the area of sportive, casual chic styles as a feminine standard!



**A corset**

Column by Julia Zwolinska

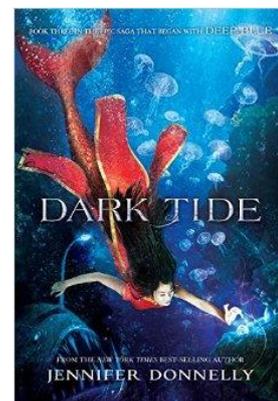
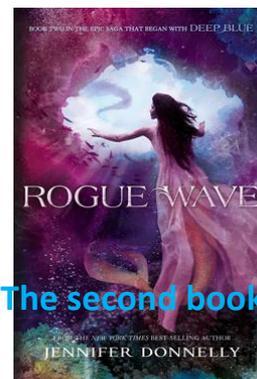
## The Waterfire Saga

*The Waterfire Saga* by Jennifer Donnelly is an adventure story but it has lots of tragedies in it.

Personally I think it is a fantastic story since it is a mixture of drama, fantasy and adventure plus you get into all the scenes pretty quickly ,also you get all these feelings streaming out of you, like when the character is sad you start to cry and you always cheer them on somehow !

The third book *The Dark Tide* is coming soon!

Column by Julia Zwolińska



**The third book coming soon**

# Custard and Rhubarb Cake

## Ingredients

Custard	Rhubarb	Cake
275ml double cream	400g rhubarb	250g butter, softened,
3 egg yolks	50g caster sugar	150g custard
1 tsp vanilla extract		250g self-raising flour
1 tsp corn flour		1/2 tsp baking powder
25g caster sugar		4 eggs
		1 tsp vanilla extract

So, to start, you need to prepare the rhubarb element of the cake by heating the oven to 180 degrees (fan). Rinse the rhubarb and cut it into finger sized pieces. Lay them in a shallow oven proof dish.

Cover with foil and pop in the oven to roast. After 15 minutes remove the dish from the oven, have a peek and a little shake and pop it back in for another 5 minutes. You're aiming for the rhubarb to be tender (but not a mushy pulp) and the juices to be syrupy. If it's not quite there yet, just put it back in the oven and check every 5 minutes until you're happy that the rhubarb is cooked. Then set it aside to cool.

Place the vanilla extract in a small saucepan, with the cream. Heat gently until it's just below simmering point.

Whilst the cream is heating, you can whisk the egg yolks, corn flour and sugar together in a bowl.

Once your cream is ready, remove the vanilla pod (if using) and gradually add the cream to your egg yolk mixture in a steady stream, whisking constantly. When all of the cream has been added and it's well mixed, pour the whole lot back into the saucepan and return to the hob over a gentle heat. You need to stir it constantly to make sure none of it gets stuck to the bottom of the pan. You can use a rubber spatula or a whisk at this stage. It will start to thicken gradually, if it begins to look a little lumpy, don't panic! Just get whisking and it will soon become thick and smooth.

When you're happy with the consistency of your custard (it should be thick enough to coat the back of a spoon without running straight off), pour it into a bowl and cover the surface with cling film so that it doesn't form a skin. Once the rhubarb and custard have cooled, you are ready for the cake making. This may all feel a bit long winded but bear with it...I promise that it's worth every single second of prep!

Grease and line a 20cm (or 23cm) loose-bottomed cake tin and heat the oven to 160 degrees (fan).

Save 3 tbsp. of the 150g custard in a separate bowl for later. Put the rest of the custard in a large bowl with the butter, flour, baking powder, eggs, vanilla and sugar and beat until creamy and smooth.

Spoon 1/3 of the cake mix into the tin, add 1/3 of the rhubarb, then dot with another 1/3 of the cake mix and spread it out as well as you can. Top with another 1/3 of the rhubarb, then spoon over the remaining cake mix, don't worry about being too neat about it. Scatter the rest of the rhubarb over the batter, then drip the reserved custard on top...

The original recipe said to bake it for 40 mins until risen and golden, then to cover the tin with foil and bake it for 15-20 mins more. Mine took quite a bit longer than this and after testing it by inserting a skewer into the middle (when it's ready the skewer will come out clean) I actually cooked it for a further 30 minutes (so 1 hour 30 mins in total). After the initial hour of cooking, you need to use your judgement...just remember, if the skewer doesn't come out clean, it isn't ready, so just pop it back in for 5 minutes or so at a time and then check again. Bear in mind that the cooking time also varies depending on the size of the tin you use...a 20cm tin will need slightly longer than a 23cm tin. However, you can be safe in the knowledge that when it is ready it's going to look and smell fantastic...

*written by Eve Morrison and Flora Palfrey*

Photocopy this page!

By Havin, Flora, Julia Z. and Zareena