

St. Matthews

Interview with Keir Harper – Sports Council Chair

So Keir, what kind of sport clubs are happening in the school?

There are many clubs happening right now, including tennis, football and badminton.

And are there any tournaments that our school teams are participating in?

Over the years we are going to have Tag Rugby, Hockey, Football and cricket.

What's the difference between an A team and a B team?

The A team are meant to be better players at the sport they take part in, and the B team are usually not as good, however, they can sometimes the A team doesn't necessarily have the best players.

What's the one bit of advice that you'd give to somebody who'd like to try a new sport?

To just go for it because you never know what you can achieve.

What is the Sports Council, Keir?

The Sports Council is a group of children who help with sport events around the school and inter-class championships.

Thank you for your time, Keir. We much appreciate your time.



Featured in this edition:



Chameleons



Recipes for Californian Rolls



Books



Fashion Gurus



AE Sports



Jokes



The Dance World

Chameleons by Gabi Lemos

You've probably heard that a chameleon can change its colour to match its surroundings, but this isn't really true. Some chameleons change colours to hide themselves; others change colours based on how they're feeling. Chameleons have some of the most brilliant colours of any reptile. They can have orange, yellow, red, blue or green spots. Chameleons also have bumpy scales and a fringe on their bodies.

Chameleons live in Africa, Asia and southern Europeans Europe. The largest ones grow to almost 2 feet long. The smallest one is smaller than your thumb!

Chameleons have eyes that can swivel. They can also look at two different things at once.

The panther chameleon changes its colour to yellow or red when it's angry.

When a chameleon is cold, it will become darker in colour. Dark colours attract heat better than light ones.

Chameleons have a lightning-fast tongue. It flashes out to 26 times the length of its body to snatch insects. The tongue moves so fast that it is a blur.

Courtesy of sandiegozoo.org

Jokes By Nikola Abolina

Q. Which detective solved the mystery of the stolen sweets
A. Sherbet holmes

Q. What do Oompa-Loompas celebrate on the 31st October?
A. Marshmalloween

Courtesy to Roald Dahl's
Marvellous Joke Book

A Panther
Chameleon



A baby Ambilobe
Panther Chameleon



Books

I'd recommend *Diary of a Wimpy Kid* by Jeff Kinney because it is hilarious as said in *The Sunday Telegraph*! It shows lots of feelings and funny fragments. I recommend the whole series not only to boys over 9 but also to girls!

By Julia Zwolinska



Fashion Gurus: Interview with Julia Z

In this issue, we're interviewing Julia Z in year 6 because we think she has a sense of fashion.

So Julia, wln this issue, we're interviewing Julia Z in year 6 because we think she has a sense of fashion.hat is your favourite piece of clothing?

Well, I think it has to be a dark blue blouse with polka-dots.

What's your fave outfit?

My absolute favourite outfit would have to be casual lace-up low-top boots, dark blue jeans and of course, my much-loved navy blouse with white polka-dots.

As you know Giles Deacon is one of the designers show cased in London fashion week. What do you think about his dresses? Well, I think that Giles Deacon's dresses are ghastly and I think that they are more like unpleasant, expensive evening gowns.



This is Cara Delevingne at London fashion week wearing a Giles Deacon dress. She's in our, opinion the woman of the week.



This is another wonderful example of a dress.

THE Dance World with

Imran and Ivy!

This issue's dance is

Contemporary.

This is a picture Maddie Ziegler
doing one of her solos
which is contemporary



Maddie Ziegler is a champion dancer taught by the famous Abby lee Miller. Contemporary is slow jazz and some people refer it as modern. What you wear for Contemporary is just pretty loose, clothes and skin coloured jazz shoes so you can stretch and move.

THE BIG NEWSPAPER QUIZ COMPETITION!

Answer the following questions:

When was the playground equipment originally meant to open?

Which teacher left school?

When is the Spooky Disco?

In how many weeks will our next issue comes out?

What is the big school trip in year 6?

The first person to hand in their answers to Miss Hatcher's class will get one article in our newspaper.



CALIFORNIA ROLLS



INGREDIENTS

2 cups Japanese short or medium grain rice

2 1/2 cups cold water

5 Tbsp Sushi Vinegar

Ingredients for California

Rolls:

1/2 lb Imitation crab meat

1 Avocado, ripe but still firm

1/2 medium cucumber,
peeled and sliced into long
strips

Toasted Nori Seaweed

Toasted sesame seeds

A sushi rolling mat



Newspaper edited by
Flora, Havin, Nikola,
Zareena and Julia Z.

1. Wash the rice with cold water until the water runs clear. Drain well.
2. Put drained rice in a heavy sauce-pan and add 2 cups cold water. Cover tightly and set the pan over high heat and bring to a boil. Once it boils, reduce heat to medium and let cook covered until all the water is absorbed (7-8 min). Do not remove the cover to check, but listen for the bubbling to stop.
3. Once you hear a faint hissing sound, reduce the heat to very low and cook another 6 min. Remove from the heat and let stand 15 min covered. This is the basic white rice eaten with Japanese meals.
4. Transfer the hot rice to a large bowl and break it up to get rid of all the hot clumps.
5. Let the rice cool down a little. It should still be very warm when you stir in your sushi vinegar

Assembling your California Rolls:

1. Wrap your sushi matt in plastic wrap before using it (this makes it re-useable and you don't even have to wash
2. Fold the pieces of nori in half to split them.
3. Toast your sesame seeds over medium heat, stirring constantly until golden. Slice up your vegetables and crab meat.
4. Spread a generous handful of sushi rice onto the 1/2 sheet of nori. Use your WET FINGER TIPS (keep your hands wet to prevent sticking) to spread the rice evenly over the entire surface of the nori.
5. Flip the rice covered piece of nori over so the rice is facing down (this way, your rice will be on the outside). Place your fillings across the centre of your nori lengthwise (don't overfill or the roll won't seal).
6. Start rolling using your matt to firmly keep the roll in place. Apply some pressure to make a tight roll. If its not tight enough, it will be difficult to cut. Once the roll is complete, sprinkle the roll with toasted sesame seeds while it is still on the mat so you can turn it easily.
7. Run your sharp knife through a damp paper towel before slicing so the rice won't stick as much. Cut the roll in half, then line the two halves up and slice into even 1-inch rings. I have found that it slices easier when you slice

Photocopy this page if you want to try and make this recipe