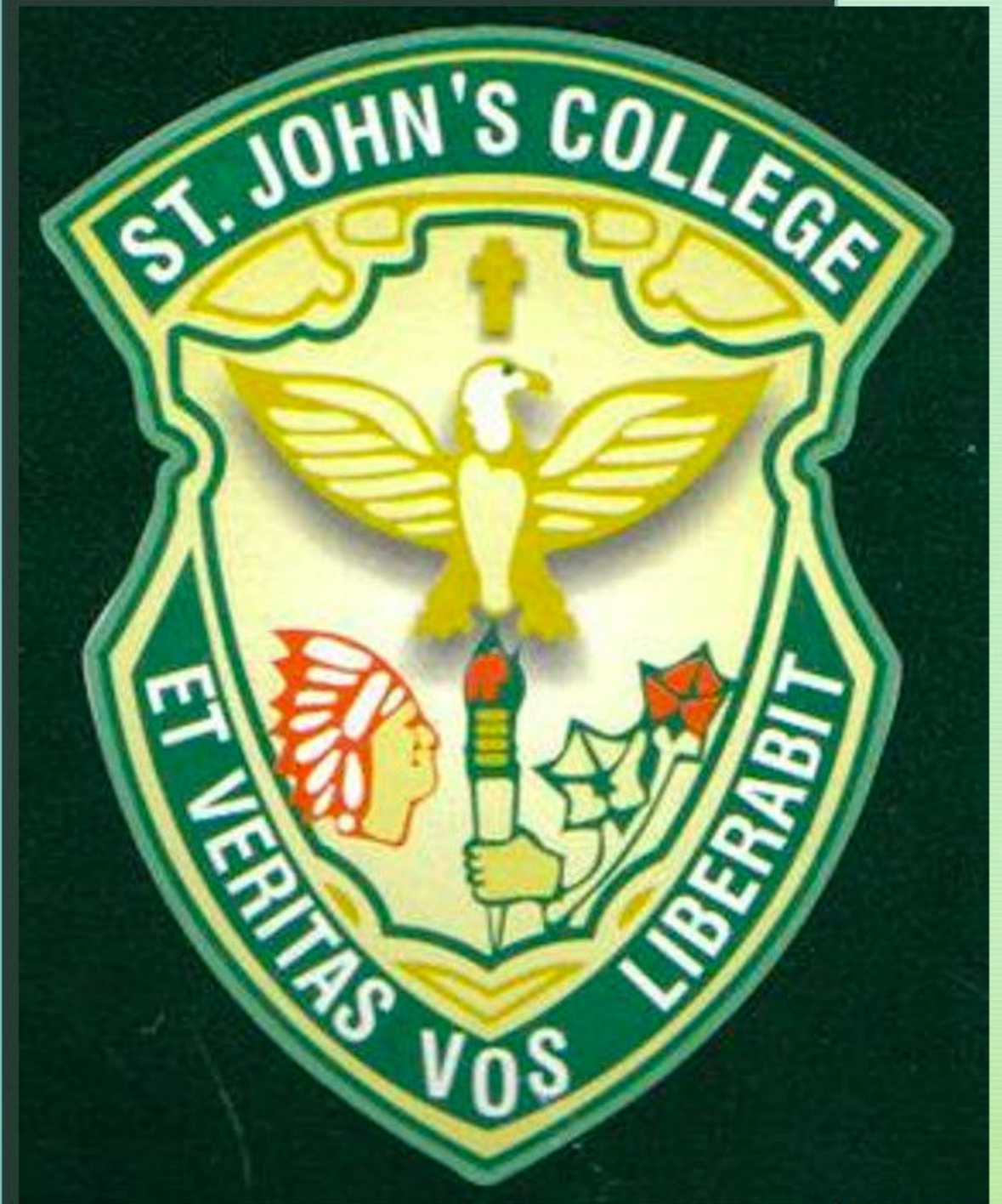




Merry Christmas!



SJC Gazette  
Christmas Edition  
2019



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What an exciting time to be here at St. John's College! There is a sense of great expectation for Christmas in the air. Along with this sense of expectation, there is also the spirit of generosity, fellowship, and joy. After the shock of early darkness and cold that comes with November, it is amazing to see how the Season of Advent provides a little spring in our collective steps and causes our smiles to glow a little bit brighter. This good cheer permeates the Christmas edition of the SJC Gazette. Inside you will find excellent pieces on events that brought the SJC community together and reflect your generosity of the in caring for those less fortunate at this time of year. You can also read about different Christmas traditions, and recipes that you may be able to warm yourself up with over the Holiday Season. So, from us to you, in the immortal words of Clement Moore, "Happy Christmas to all and to all a good night."

Mr. Heida and Mr. Salciccioli

## Continued:

- INSTRUCTIONS:
- Preheat oven to 325 degrees Fahrenheit
- Combine the butter/margarine, the first 1/2 cup of the icing (confectioner's) sugar, the all-purpose flour, the ground coconut or almonds, and the vanilla in a large bowl. Mix with a spoon and then by hand until it holds together.
- Shape into 1 inch spheres and arrange on a non-greased baking sheet. Bake in the 325 degree oven for 20-25 minutes.
- As soon as the cookies have cooled to a safe level (so that you can hold them without burning your fingers) roll them in the remaining icing sugar so that they resemble snowballs! Enjoy!



# Snowball Cookies

By Grace Ratelband

## INGREDIENTS:

- Butter or margarine, softened- 1 cup
- Icing (confectioner's) sugar- 1/2 cup
- All-purpose flour- 2 and 1/4 cups
- Ground coconut or almonds- 1 cup
- Vanilla- 2 tsp
- Icing (confectioner's) sugar- 1/2 cup



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# Holiday Traditions

By Meagan and Makayla Cavin

Christmas is approaching soon, and we've noticed that everyone has special traditions that take place in their families during the holidays. Whether they're from different countries, religious backgrounds, or just do something unique and different with their families, here are some of the Christmas traditions we have collected from the students at Saint John's College.

"We are not allowed to see even the shape of presents until Christmas morning, where we have to close our eyes as we walk to the tree, and my siblings and I all open our eyes at the same time to observe what we got for Christmas.

-Pippa Hurlburt

"We make Joulutorttu, which is a Finnish Christmas pastry filled with prune, plum, or apple jam. We also go in the sauna, and often go skiing or snowblarding as well. Children in Finland believe in Joulupukki, which is the Finnish version of Santa Claus, who lives in Finland and brings presents.

-Alina Sippola

"My family is usually allowed to open one present on Christmas eve, which is usually pyjamas. The rest of the presents are opened up the following morning.

-Alyssa Kunkel

"When I lived in Syria we used to go to my Grandparent's house where my aunts, uncles, and cousins would be. We would eat kibbeh (كبة) which are like meat balls with brea around them. My cousins and I would get money from my aunt and we would go to the convenience store to buy candy. We would also play soccer outside and go to church the night before Christmas or Christmas day.

-Angela Yousef

"Before we eat on Christmas day we share a Christmas Oplatki, which is like a wafer you get at church, and we each break off a piece for our family members. We say a few words in Polish about how proud we are of each other. We also set an extra seat in case an unexpected guest arrives. We also go to Christmas mass at the Polish church.

-Natalie Mozdierz

## INSTRUCTIONS:

- Gather the ingredients.
- In a saucepan, heat the honey with 2 3/4 tablespoons/40 g of the water and the sugar until the mixture reaches 194 F (90 C) on a candy thermometer.
- Remove the saucepan from the heat and mix in the rye flour and salt using a hand mixer with a dough hook attachment (or pour the mixture into the bowl of a stand mixer with a dough hook attachment and knead the dough that way).
- Knead the dough thoroughly. Grease some plastic wrap with sunflower oil and cover the dough with the plastic wrap. Allow the dough to rest for one day at room temperature.
- The next day, preheat the oven to 340 F/170 C. Add the ground anise, the remaining 1 1/3 tablespoons/20 g of water, and baking powder to the dough and knead well.
- Rub a little of the sunflower oil into your hands and roll little balls, roughly the size of a marble.
- Place the balls into a round spring form cake tin. The cake tin may be densely packed, it doesn't matter if the *pepernoten* touch each other.
- Bake the *pepernoten* for 20 minutes in the preheated oven until golden brown. When you lightly press down on the cookies, they should bounce back a little.
- Take the tin from the oven, invert over a dish and separate the *pepernoten*. Allow to cool and keep in an airtight container.





# Pepernoten

By Kae Hart

## Dutch Honey Cookies

### INGREDIENTS:

- 1/2 cup/150 g honey
- 1/4 cup/60 g water
- 1/2 cup/100 g *bruine basterdsuiker* (see note below)
- 3 1/3 cup/300 g rye flour
- 1/2 teaspoon/3 g salt
- Sunflower oil (to grease)
- 1 1/2 tablespoons/12 g ground aniseed
- 1 tablespoon/10 g baking powder (sifted)

# The Angel Campaign

By Charlotte Rooney

- “How are we going to tell our kids that Santa isn’t coming this year?” This is a question that many families must ask each year. At St. Johns College we have an Angel Campaign that raises money to address this very special need in our community. During four weeks before the holidays, we collect money from our students and faculty each Friday. Each contribution helps us towards our goal. The money collected is used during a very special shopping trip in early December! The MIH and Leadership elves travel around the city of Brantford purchasing gifts to present to special families in need. Gifts include fun toys for kids as well as warm hats and mittens and grocery items. I was fortunate enough to be included on this shopping trip last year and the Christmas spirit was alive in all of us! All of the items we purchase are delivered directly to the families in need by our own St. Johns teachers. Our generosity and charity is greatly appreciated by all, something that is evident when we watch videos and read letters from the recipients of our gifts. At this special time of year, it is important to remember that a small gesture from someone who has enough can be life changing to someone who doesn’t. We continue to make an impact on our community, one gift at a time.





# ***SJC O.S.A.I.D. HOSTS AN EVENING OF AWARENESS AND HOLIDAY CHEER***

By Zoe Oliveira

BRANTFORD- This past Tuesday, SJC branch club O.S.A.I.D. held a Christmas movie night in the school cafeteria to fundraise money for the province wide O.S.A.I.D. organization.

O.S.A.I.D., Ontario Students Against Impaired Driving, is a provincial organization geared towards educating and empowering youth in the fight to instill safe driving habits in today's up and coming new drivers. As SJC O.S.A.I.D. club president Megan Wilkins said, "impaired driving affects many people in today's society...Our goal as a club is to make all students realize the responsibility that comes with driving in [the] hopes that [they] make good decisions and are educated on the matter."

Operating under this goal, O.S.A.I.D. club president, Megan Wilkins as well as other club members, felt as though the evening went off without a hitch; "this [was] the first major event O.S.A.I.D. has done and the turn out was [a great] success!" Both the Christmas movies played, Elf and Home Alone, as well as the complimentary popcorn and hot chocolate, were extreme crowd pleasers among attendees.



SJC Students attending the Christmas Movie Night

## **INSTRUCTIONS:**

- Cream butter+ brown sugar. Beat in molasses+ egg.
- Combine dry ingredients, add to the creamed mixture alternately with water. Cover + refrigerate 1 hour.
- On well floured surface, roll out dough to ½" thickness. Cut with cutter dipped in flour. Place 1" apart on cookie sheet.
- Bake at 350 for 9-11 minutes.
- Cool then decorate.





# Gingerbread Cutouts

By Charlotte Rooney

## INGREDIENTS:

- ½ cup butter softened
- ½ cup packed brown sugar
- ½ cup molasse
- 1 egg 1-2 tbsp cold water
- 3 cups all purpose flour
- 1 tsp baking soda
- 1 tsp ground ginger
- ½ tsp salt
- ¼ tsp cinnamon
- 1/8 tsp ground cloves

## Continued:

It was details such as this, in addition to many more undertaken behind the scenes, that O.S.A.I.D. club members spent weeks organizing and planning to ensure the evening's success. As a means of spreading awareness, both for the school club, and the organization, the Christmas moving night seemed like the perfect opportunity.



SJC O.S.A.I.D. club members enjoying the product of their hard work

The SJC club is hoping the success of this event will be the first of many and looks forward to seeing fellow classmates at future events. The group is always welcoming of new members and would love to hear their ideas at their weekly meetings, taking place every Tuesday, on junior and senior lunch, respectfully in Mr. Penner and Mr. Beaudin's classrooms. All proceeds from ticket and concession sales will be donated to the provincial O.S.A.I.D. organization.



# Le Club Français

By Kae Hart

On Friday, November 22, students filed in to Room 210 at both lunches for the first meeting of the French Club this school year. All were welcomed, and after croissants were handed out and introductions were made, Madame D'Eramo gave the floor to three senior French students and the presentations they prepared.

Aaliyah Sagrainsingh led the way with her biographical presentation of Celine Dion, a French singer who gained unimaginable success throughout her life and continues to stun listeners to this day. Aaliyah highlighted Celine's accomplishments, the star's current life, and the personal connection she has felt with her since childhood, all the while providing members of the Club with interesting and applicable facts in a fun, out-of-class experience.

Following Aaliyah's presentation, Stephanie Tripp gave an overview of last year's French trip to France. She complimented slides with her own photos from the voyage: pictures of the Eiffel Tower, the Mona Lisa, the Palace of Versailles, and the Notre Dame before its tragic fire. Stephanie provided a personal experience, bringing the French culture alive for the members of the Club and showing the juniors especially the beauty of the language.

Finally, Emma Iacurtti awed the students with a presentation about French desserts. She spoke on the life of Bruno Albouze, a famous French chef who began baking for restaurants at age fourteen, and explained the characteristics of classic French desserts such as Crème Brûlée, Dacquoise, Mousse, and Madeleines. To end the meeting, Emma played a video of her own baking methods, showing the members the process of making macarons and *beignes*.



## INGREDIENTS FOR SYRUP:

- 1 cup sugar
- 1 cup water

## INSTRUCTIONS:

- Boil the syrup for 10 minutes and when it cooled down, apply the syrup to the cake after baked.





# Sponge Cake

By Angela Yousef

## INGREDIENTS:

- 1 cup vegetable oil
- 1 cup coconut
- 1 tablespoon vanilla
- 1 tablespoon baking powder
- 1 cup flower
- 3 eggs
- 1 cup Greek yogurt
- 1 cup corn meal

## INSTRUCTIONS:

- Mix very well and then wipe the baking pan with some vegetable oil and put the mix in the oven for 10 minutes on top heat and 45 minutes on bottom heat, at a heat of 200 degrees Celsius.

# Continued:

The first meeting of the French Club is over, but there will be more. Interviews were conducted with Grade Nine French students to capture their reaction to their first meeting and provide recommendations for anyone else interested in joining the Club.

Monika Biernacki, un étudiant dans le neuvième année, a dit que sa première fois à le Club était un bon experience. Au debut, elle a expliqué, les mots en français était un petit peut déroutant, mais avec les explications de Madame D'Emaro et les lexique dans les presentations pour le vocab, elle a peut comprendre beaucoup de le langue. "C'est un moyen pour échappé le cantine bruyant," elle a dit. "Après le Club je suis plus intéressée dans le langue. J'ai hâte d'apporte mes amis dans le futur."

Faith Leclercq a approuvé que le Club était un experience de culture, amusement, et conversation. Elle a adoré le presentation de Aaliyah, parce que elle aime Celine Dion aussi. Faith a dit que le meilleur pièce du Club est que les étudiants parlent, pas seulement le prof. Les presentations de les étudiants dans le douzième année sont amusement, et ils montrent une idée de le culture français et les course français dans le futur. "Si tu est intéressé dans le langue, le Club est une idée excellent," Faith a dit.

If you would like further information about the French Club or hope to attend future meetings, stop by Room 210 to talk to Madame D'Eramo, and keep your eyes on the announcements! We hope to see you soon!



# Remembrance Day Poetry: *Ghosts of the Past*

By Kae Hart

I once knew a man with a papery  
face

And a hurt in his eyes 'neath thin  
lashes of lace.

He once stood with pride, his back  
straight as a mast

But now was weighed down by  
the ghosts of his past.

The ghost of a mother, who  
begged him and cried,

A sister whose fears left her  
frantic inside.

The ghost of a boy - a soldier, a  
friend

Torn up by barbed wire - a  
brother, an end.

The ghost of a sweetheart, the girl  
in his dreams

Who just couldn't last when he  
woke her with screams.

A mother, a brother, a lover, a life

And thousands and thousands  
who fell in the strife.

I never quite heard him, with so much to do

And life kept me busy, 'till he moved on,  
too.

I should have sat by him and lightened the  
weight,

And offered him peace when the grief was  
too great.

But I will remember, my promise will last:

A hero today, not a ghost of the past.



## INSTRUCTIONS:

- Mix together the yeast, 2 tablespoons of the sugar, and the milk. Let sit to make sure it bubbles.
- Sift flour and mix it with the remaining sugar, salt, cinnamon, egg yolks, and the yeast mixture.
- Knead the dough until it forms a ball. Add the butter or margarine. Knead some more, until the butter is well absorbed. Cover with a towel and let rise overnight in the refrigerator.
- Roll out the dough to a thickness of 1/8 inch.
- Cut out the dough into 24 rounds with a juice glass, or any object about 2 inches in diameter. Take 1/2 teaspoon of preserves and place in center of 12 rounds. Top with the other 12. Press down at edges, sealing with egg whites. Crimping with the thumb and second finger is best. Let rise for about 30 minutes.
- Heat 2 inches of oil to about 375°. Drop the doughnuts into the hot oil, about 5 at a time. Turn to brown on both sides. Drain on paper towels.
- Roll the doughnuts in sugar, poke holes for the jelly.





## *Israeli Sufganiyot*

By Meagan Cavin

A warm, jelly filled donut often eaten around Hanukkah and Christmas!

### INGREDIENTS:

- 1 scant tablespoon (1 package) dry yeast
- 4 tablespoons sugar
- 3/4 cup lukewarm milk or warm water\*
- 2 1/2 cups all-purpose flour
- Pinch of salt
- 1 teaspoon ground cinnamon
- 2 eggs, separated
- 2 tablespoons (1/4 stick) butter or pareve margarine, softened\*
- Apricot or strawberry preserves (any jelly or jam is fine)
- Sugar
- Vegetable or Canola oil for deep-frying

## *Holiday Recipes*

From the SJC Gazette Staff





# White Chocolate Candy Cane Cookies

By Zoe Oliveira

## INGREDIENTS:

- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- 1 cup brown sugar
- 2 teaspoons vanilla extract
- 2 eggs
- 3 cups all-purpose flour
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 2 teaspoons hot water
- 11 ounces white chocolate chips
- 5 candy canes

## INSTRUCTIONS:

- Place candy canes into ziploc bag. Use a rolling pin or something similar to crush the candy canes. Save for later.
- In a large mixing bowl, add softened butter, granulated sugar and brown sugar. Use a hand or stand mixer to beat until creamy and smooth.
- Add vanilla extract and eggs. Beat again.
- Add salt.
- In a separate bowl, dissolve baking soda in hot water and then add to dough. Use mixer to beat while slowly adding in flour.
- Fold in chocolate chips.
- Place dough in refrigerator for 30 minutes.
- Heat oven to 350 degrees.
- Use a cookie scoop to place dough onto baking sheet giving space between each to bake.
- Place crushed candy canes on top of each cookie. I like to just dip the top of each cookie dough ball into the bag of crushed candy canes and place back onto baking sheet.
- Bake 10-12 minutes.
- Cool on cooling rack.

*Enjoy!*

