

My Christmas



activity booklet

1. Are you ready to have a proper British Christmas? Watch the video about the differences between an American and a British Christmas and circle the right answers.



Click on the picture to watch the video: <https://youtu.be/v2W3QR9WXdahttps>

True or False?

1. In England, they send letters to Father Christmas by tossing them in the fire.
2. American children hang stockings around the bed.
3. Christmas crackers are biscuits British people usually eat at Christmas.
4. You can find Christmas hats inside the Christmas crackers.
5. British people don't eat turkey at Christmas.
6. The Christmas pudding is a traditional British cake made with dried fruits and alcohol.
7. The Queen used to give a speech at Christmas.
8. Boxing Day is the day before Christmas day.
9. Pantomime are plays for kids based on fairy tales.
10. Keeping the Christmas tree more than twelve days after Christmas is considered bad luck.





I. Match the words with the corresponding pictures.

a/presents ; b/a turkey ; c/ gingerbread ; d/a wreath ; e/ a Christmas cracker ; f/Christmas carols ; g/a reindeer;
 h/mistletoe; i/a stocking



1.



2.



3.



4.



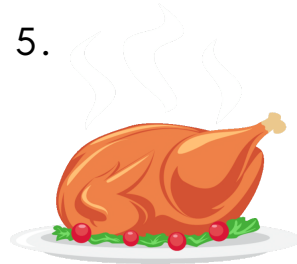
5.



6.



7.



8.



9.



II. Find out Santa's secret messages.

a.I have a message for you! Can you crack the code?

_	e	_	_	y	_	_	r	_	_	_	_	a	_	a	_	_
w	k	u	u	y	p	h	u	b	s	i	w	a	s	a	o	q
_	a	_	_	_	_	e	_	_	e	a	_	!				
h	a	r	r	y	o	k	e		y	k	a	u	!			

b.I have another message in phonetics. Can you read it?

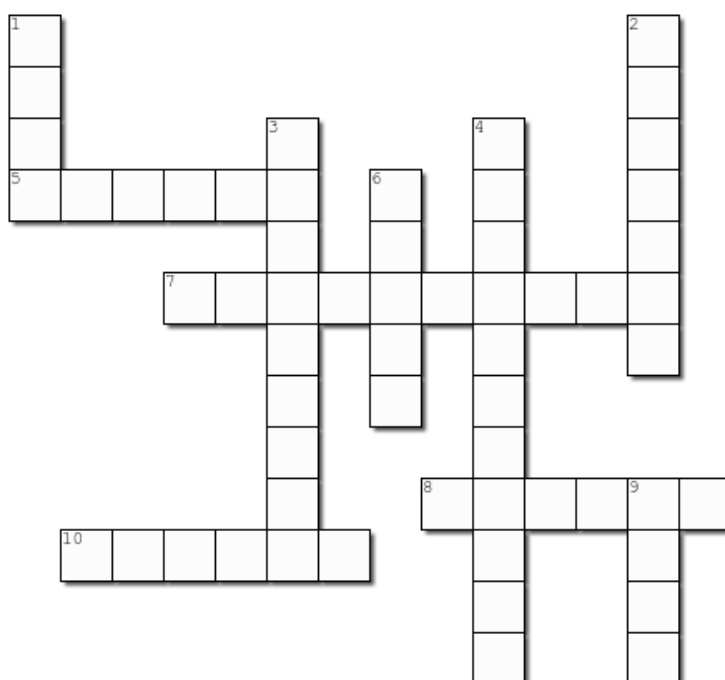
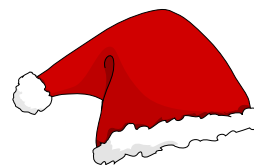
ai 'əʊnli ɡɪv 'preznts tuː naɪs 'tʃɪldrən



A Christmas crossword



III. Complete the Christmas crossword below.



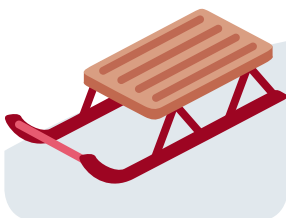
Created using the Crossword Maker on TheTeachersCorner.net

Across

- 5. A circular band of flowers, foliage, or any ornamental work, for adorning the head or for any decorative purpose
- 7. Something used for decorating
- 8. A light vehicle on runners, usually open and generally horse-drawn, used for transporting people over snow
- 10. A large North American bird of the pheasant family

Down

- 1. Frozen water in the form of white flakes
- 2. A wreath of flowers, leaves, or other material hung on something
- 3. A food made from cacao, often sweetened and flavored
- 4. A white-bearded, plump, red-suited, grandfatherly man, originally St. Nicholas, who brings gifts to children at Christmas
- 6. A Christmas song
- 9. Something given to another freely and without payment in return, as to honor a person or an occasion





Santa Claus is coming to town

a. Listen to the song and complete the lyrics.



Click on the picture to listen to the song
https://www.youtube.com/watch?v=R8CBoVc_OMI

You better watch out
You better not ____,
Better not pout,
I'm telling you ____:
Santa Claus is comin' to ____.

He's making a ____
And checking it twice,
Gonna find out
Who's ____ and ____
Santa Claus is comin' to town.

He ----you when you're sleepin',
He _____ when you're awake,
He knows if you've been bad or good,
So be good for goodness sake.

You better watch out,
You better not ____,
Better not pout,
I'm telling you ____:
Santa Claus is comin' to ____.

b. Match the rhyming words.

In what words can you find?:

- | | | | |
|----------|---|---|----------|
| 1. Out | ● | ● | a. sake |
| 2. nice | ● | ● | b. pout |
| 3. awake | ● | ● | c. twice |

/ ei /:

/ ai /:

/ au /:



A Christmas recipe



And now...it's time to eat!

Learn how to bake delicious gingerbread!



Ingredients

100g salted butter
3 tbsp golden syrup
100g dark muscovado sugar
½ tsp bicarbonate of soda
1 tbsp ground ginger
1 tsp ground cinnamon
225g plain flour
50g icing sugar

Copy the link in your adress bar to watch the video!

<https://www.bbcgoodfood.com/recipes/ultimate-easy-gingerbread>

Method

STEP 1. *Heat the butter, syrup and sugar together in a small pan until melted, stirring occasionally. Set aside to cool slightly.*

STEP 2. *Mix together the bicarb, ginger, cinnamon and flour in a large bowl. Pour in the buttery syrup mixture and stir to combine, then use your hands to bring together to form a dough. Add up to 1 tbsp of milk to combine if needed. The dough will be soft at this point, but it'll firm up in the fridge.*

STEP 3. *Put the dough on a sheet of baking parchment, shape into a rectangle, and lay another sheet of parchment on top of it. Roll the dough out to a thickness of ½cm. Transfer to a baking sheet to keep it flat, leaving the parchment in place, then chill in the fridge for 1 hr.*

STEP 4. *Heat the oven to 190C/170C fan/gas 5 and line a large baking sheet with more baking parchment. Remove the dough from the fridge and cut out shapes using a cookie cutter.*

STEP 5. *Place the shapes, spread apart, on the lined baking sheet, and bake for 10-12 mins. (Depending on the size of the cutters you use, they might need a few minutes more or less cooking in the oven). Leave to cool completely on the baking sheet.*

STEP 6. *Meanwhile, mix the icing sugar with 1-2 tbsp water – you want to create a consistency that's thick and pipeable, and not too thin or it will run. Decorate the cooled biscuits with the icing using a piping bag with a thin nozzle.*

Source: <https://www.bbcgoodfood.com/recipes/ultimate-easy-gingerbread>



New Year's Resolutions

This Year I will....

<input type="checkbox"/>	
<input type="checkbox"/>	
<input type="checkbox"/>	
<input type="checkbox"/>	
<input type="checkbox"/>	

This Year I won't....

<input type="checkbox"/>	
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<input type="checkbox"/>	
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MERRY
CHRISTMAS
AND
HAPPY
NEW YEAR