HOLY FAMILY SENIOR SCHOOL





Introduction:

Hello and welcome to the Holy Family Senior School newsletter.
We are so excited to show you what we have done since our last newsletter!

News

We have been doing a lot of activities lately so here are a few of them:

- H20 Show (car wash)
- Rugby (6th Class)
- Rugby (4th Class)
- Volleyball Tournament
- Tree Planting
- Spelling Bee
- Glen Daily Exercises
- Carol Singing
- Bake sale raised
 €1,584.22

Mark your Calendar

Dec 11 National Children's Day

Dec 12 Gingerbread House Day

Dec 18 Bake Cookies Day

Dec 13 Ice Cream Day

Dec 21 Winter Solstice

Dec 25 Christmas Day

Dec 30 Bacon Day

Jan 1 New Year's Day

Jan 4 Spaghetti Day

What is Advent?

Advent is a Christian season of preparation for the Nativity of Christ at Christmas. Many kids have Advent Calendars that give them 24 or 25 doors to open each day until Christmas. Most Advent Calendars have chocolates behind each door.

Ms. O' Keefe's class made an Advent display in the foyer. Also on display is an Advent Wreath. The Advent Wreath is a wreath which represents God's never ending love. The wreath has five candles; 3 purple, 1 pink and 1 white. The candles represent:

Week 1: HOPE (purple)
Week 2: PEACE (purple)

Week 3: JOY (pink)

Week 4: LOVE (purple)

The white candle, lit on Christmas Day, represents Jesus being born.

December through the years:

- On December 1st 1135, England's
 King Henry I passed away. He had
 fallen ill seven days earlier after
 eating too many lampreys. He was
 66 and had ruled England for 35
 years.
- On December 6th 1921, Ireland's 26 southern states were granted independence from Britain, becoming the Irish Free State. Ulster in the North remains part of the UK.
- On December 11th 1936 Britain's King Edward VIII (8th) renounced the throne in a radio broadcast to the nation. After the broadcast he boarded a ship to join the twice-divorced Mrs Wallis Simpson in France.

Student Interview: Caitlin Fitzpatrick

How did you feel when you won? "I felt so grateful and the experience was amazing!"

How did you feel when you scored the winning point? "I hadn't realized that I did until my dad told me, but when I did find out I was overjoyed.

Was anyone at the match to support you? "Other than my classmates and friends that I have in Holy Family, my parents were there to support me."

Would you like to speak about your coaches? "My coaches were so helpful and supportive throughout the whole experience and pushed us towards our best."

Student Interview: Oisín Reddin

How did you feel when you saved the final shot at the last minute? "I felt amazing and relieved that we did not have to go to extra time."

What did you feel during the finals? "I felt slightly pressured and very nervous."

Teacher Interview: Mr. Walsh

Did you play for a club when you were younger? I hurled and played football for Portlaoise and Laois.

What school did you go to?

Did you play a school sport? If you did who was your coach? I played hurling and football and my coaches were Mr. Scully and Mr. Mulligan.

Scoil Bhride/CBS Portlaoise.

Did you rather hurling or football? Hurling because I enjoyed playing it.

Would you rather play a game on a sunny day or rainy day? On a sunny day because I was small and quick and dry ground suited me better.

Finals Day in O' Moore Park



MEET THE STUDENT COUNCIL:

Amanda Galli; Ms Dooley

Eni Kovaci; Mr Miller

Blessing Olaniyi; Ms Moloney Leah O' Sullivan; Ms Feighery

Noah Finn; Mr. Lynch

Abbie Holmes; Ms. Gleeson Jamie Kavanagh; Ms O' Keeffe Hauwa Lawal Usman; Mr. Walsh

Keziah Harris: Mr. O'Shea

Judith Nkechi Osondu; Ms. Wallace

Eva Kelly; Mr Finn

Siomha Grundy; Mr Malone Carrie Gorman; Ms Redmond

Kara Powders; Ms Duff

Gingerbread Stained Glass Biscuits

Ingredients: Prep: 40 mins

175g dark soft brown sugar Cook: 5 mins - 6 mins. 85g golden syrup Easy: Makes 30

100g unsalted butter 2-3 tsp ground ginger

350g plain flour, plus extra to dust

1 tsp bicarbonate of soda 1 large egg, lightly beaten

White icing, to decorate

Clear fruit-flavoured boiled sweets (don't use sweets with a soft centre)

You will need: star or snowflake cutters

Method:

STEP 1: Heat the sugar, golden syrup and butter in a pan until melted. Mix the ginger and flour in a large bowl and make a well in the centre. Add the bicarbonate of soda to the melted mixture and stir - it will fizz a little - then pour into the flour mixture with the egg. Stir to combine. The mix will be soft but will firm up as it cools.

STEP 2: Scoop the mixture into a box or fridge bag and chill for at least 1 hr until firm enough to roll out. The dough can be kept in the fridge for up to a week or frozen for three months.

STEP 3: Heat oven to 170C/190C fan gas 5. Turn the dough out onto a lightly floured surface and cut in half. Briefly knead the first piece, then roll it on a lightly floured surface to 2mm thick. Cut into shapes with snowflake or star cutters about 12 cm across, then transfer to lined baking sheets leaving a little room for them to spread. Cut a window out of each biscuit using another cutter about 6 cm across, then add a sweet to the centre.

STEP 4: If the sweets are large, chop them up first - you'll have to judge by the size of the hole. (Don't be tempted to add too much or it will spill over the edge.) If you plan to hang the biscuits, make a small hole in the top of each one using the end of a piping nozzle (the hole will close up a little so make sure it's big enough). Repeat with remaining dough.

STEP 5: Bake in batches for 5-6 mins or until they darken slightly and the sweets have melted. If the holes have closed up, remake them while the biscuits are warm. Leave to cool and harden up completely before moving them. Don't forget to bake the parts you've cut out too! You can decorate the biscuits further by using white piped icing.

Christmas Jokes and Riddles

- 1. What do you get if you eat Christmas decorations?
- 2. What does an elf learn in school?
- 3. Why is it so cold at Christmas?
- 4. How do elves respond when Santa takes attendance?
- 5. Knock Knock! Who's there?
 Alaksa! Alaska who?
 Alask-again, what do you want for Christmas?

Answers:

1. Tinsil-itis! 2. The elf-abet! 3. Because it's in DecemBrrrr 4. Present!