

School № 40 Today



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in
issue



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Easter



Easter is the most important holiday in the Christian world. In Belarus, it had been celebrated since the Middle Ages. Easter or Vialikdzień (in Belarusian) literally means a big or great day. Easter in Belarus is a moveable feast – every year it can fall between 22 March and 25 April.

The date of Easter also depends on the full moon calendar (first Sunday after the full moon). Sometimes Belarusian Catholics and Orthodox celebrate on the same day, sometimes on two different. This year Catholic Easter is on the 17th of April, the Orthodox Easter is a week later, on the 24th.

The Great day is always preceded by a “clean week”. This is the week of spiritual preparations, cleaning and cooking. On Clean Thursday, people tried to finish all the chores and wash up before dawn to be healthy and clean all year. Every family boiled and painted eggs, the symbol of fertility and Easter holiday. They were usually painted with onion shells and decorated with ornaments.



In traditional stoves, women cooked bread called “vielikodnya bulki” (Easter buns) or “pirahi”. They were white, flavorless, crispy and with or without raisins. Buns, eggs and other food were taken to church for blessing on beautifully

decorated towels. Religious people went to churches. As at present, some might limit their cooking to boiled eggs. While some use onion shells, beet, turmeric and other natural colours, others paint their eggs with commercial substitutes. Easter buns can also be bought at any store.



Sundays breakfast (‘vielikodnaje razhaviennje’ literally means getting oneself stuffed) was a culmination and actual celebration of Christ’s resurrection. The feast started with boiled eggs and other blessed foods, including meat and salt, which were now allowed after a long period of fasting.

Children played egg-games, one of them is ‘bitki’. They hit each other’s egg from both sides, the one that remained untouched was a winner and its owner took the loser’s egg. Or they rolled eggs from a stilted piece of bark, the egg that hit those at the bottom allowed the lucky winner to grab the touched ones.



For some time people greeted each other with the words “Christ’s resurrected”, and saying “Indeed resurrected” in reply.

Happy Easter!!!



Mark Vitko, 10 “A”



"I don't have black jeans"



Not long ago I met my friends Dasha and Valeria from 10 "B" class. They were talking about something and laughing. They were very happy.

- What has happened? Why are you so happy?

- We took the second place in Grodno regional KVN competition!

- I even have no idea that such a team exists in our school. I wonder who has organized such a team.

- Olga Vasilievna Konetskaya.

- A teacher of English?

- Yes. This year Olga Vasilievna has come to our school and has changed our life for the better. She is not only a teacher of English but also an experienced coach of our quick-wits team "I don't have black jeans".

- What an unusual team name!

- I agree. You know, it was a funny story. We wanted to wear a black T-shirt and black jeans. But one of the boys said he didn't have any black jeans. So we decided it would be a really interesting team name. That's how it appeared.

- Was there any casting call for the team?

- In fact there was no casting call. Our classmate came to us and asked if we wanted to be in a team of quick-wits. We thought; "Why not.?"

- How is it to perform on the stage?

- First it was very difficult for me. I was

afraid to forget the words or to do something wrong. But after a few rehearsals I felt more confident. We discussed with Olga Vasilievna every moment when we were on the stage. Our coach taught us how to move, where to look, when to be serious and when to make a fool of yourself.

- Was it difficult to perform on the stage in front of hundreds of people?

- To tell the truth it's not as easy as it seems to be. It was the first time I performed on the stage and there was a little excitement. We have a very close-knit team. We encouraged each other. Besides there was a large support group in the hall. Even the headmaster of our school was there. It really helped us. Our excitement settled down and we did our best.



- What qualities should a person possess to play this game?

- He should have a sense of humour, be a talented actor and be ready to work, work and work.

- I wish you to become Champions of the Republic.

- Thank you.



Angelina Kuts, 10 "C"

Our achievements

People all over the world are fond of sports and games. Sport makes people healthy, keeps them fit, more organized and better disciplined.

There are many opportunities to go in for sports in our school. Our school has a gym, a sports ground, a football field, a swimming pool, and other sports facilities. There are many different sports groups: table tennis, swimming, athletics, football, volleyball and so on.

Our pupils are in good physical condition. They do their best to achieve great results. Almost every week our sportsmen bring diplomas and medals from different competitions.

Everyone should know the names of those who glorify our school:

- Vladislav Averichev, 10 A
- Aleksandr Luksho, 10 A
- Valery Balbatun, 10 A
- Maksim Kopat, 10 A
- Victoria Shabunko, 10 D
- Anna Gubaydulina, 10 D
- Maksim Prusak, 7 N
- Vladislav Pavlenia, 2 C

Here are only some of their achievements.

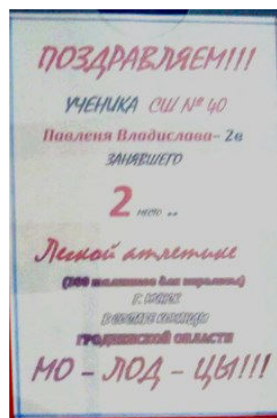
The second place in the regional competitions of the summer all - around "Defender of the fatherland"



Vladislav Averichev took the first place in the individual competition among young men aged 15-16 in the Grodno region.



The first place in regional all - around competitions "Health"



The second place at the republican athletics competitions

We are very proud of you. We wish you high results and beautiful victories!

Victoria Gulida, 10 "D"



A talented teacher



Teachers in our school are very talented and creative. They not only teach different subjects but also spend their free time with pupils, travel a lot and even write books.



Confucius said: "Choose a job you love, and you will never have to work a day in your life." Denis Pavlovich Tarasiuk has followed

this advice. He is a teacher of History who spends all his spare time in archives and works with documents for hours. As a result, he has written two books. The first book is about the history of our Grodno Zoo. And the second one has the title "Looking for the soul of my town". This book describes the time when Grodno was a part of the Russian Empire. Denis Pavlovich enjoys speaking not about the history of our town, but also about the museum located in the school.



- Denis Pavlovich, when was the museum opened?

- I must say that it's not a "museum". It is an exhibition room. And it was opened in December 2021.

- Why have you decided to open this exhibition room?

- I love my town. Being one of the most

ancient cities of Belarus, Grodno over its history served as a king's residence, the capital of the principality, the cultural and industrial center of the state. Grodno has preserved more historical monuments and sights than any other city in Belarus. I don't think pupils know a lot about historic past of our town. So we decided that such exhibition room will be very useful.

- Who can visit the exhibition room?

- All children and teachers who are interested in history can visit it. 670 pupils has already visited the exhibition room. The pupils of the 4th and the 6th form conduct the excursions.

- What can you tell us about the exhibition items? Where did you take them?

- They were brought from different places. For example, the core was brought from the place where Napoleon's army crossed the Berezina River.



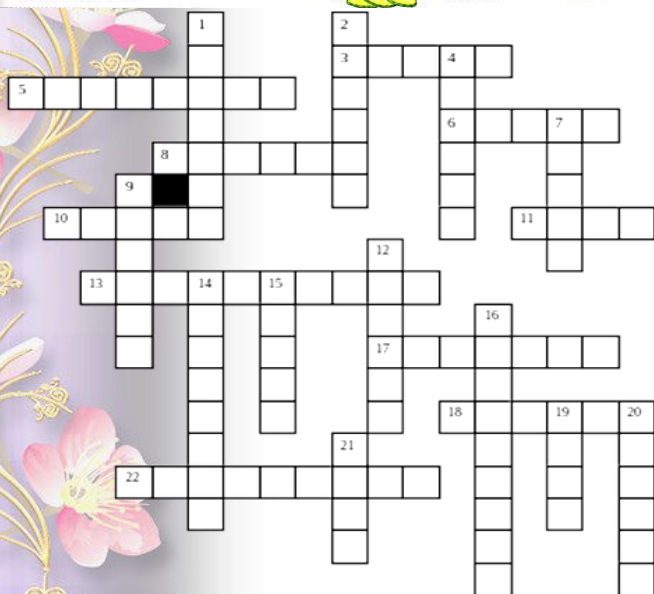
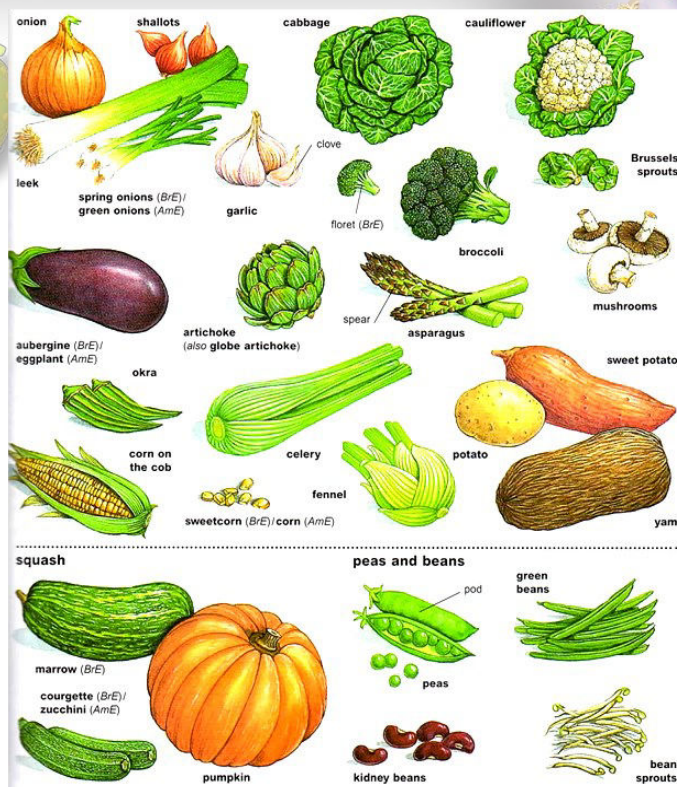
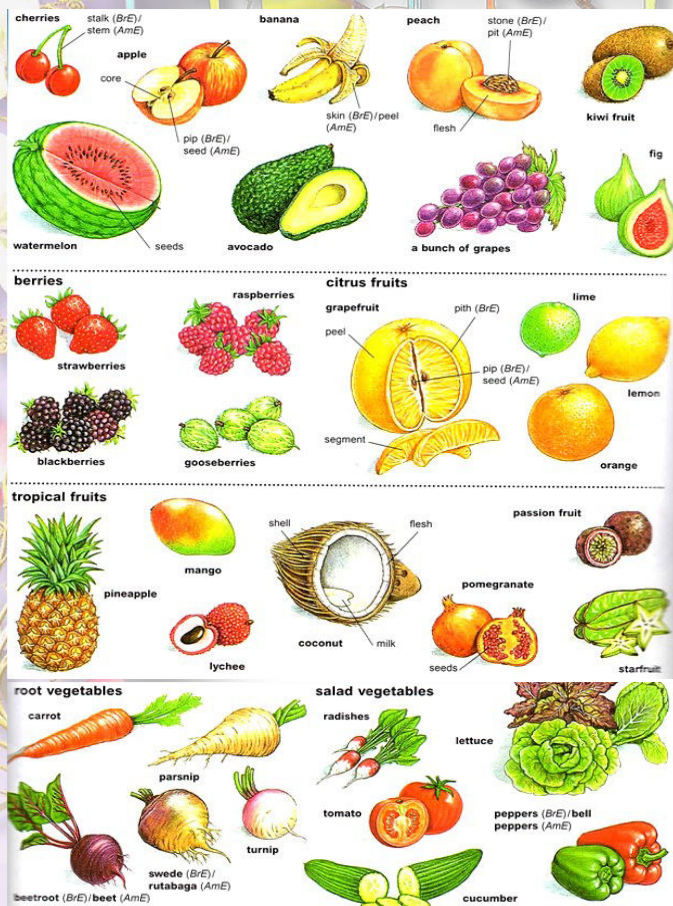
- And the last question is about the role of the exhibition room in the patriotic education.

- Everyone who visits the exhibition will know the history because to see it with your own eyes means to create a lifetime memory that studying and memorizing information will not. The experiences pupils may have in the room can shape who they are and who they will be.

- Thank you, Denis Pavlovich.

Vadim Kovalev, Alesya Khrapunova, 7 "K"

Fruit and Vegetables



Across:

3. A vegetable with a strong smell and flavour, made up of several layers surrounding each other tightly in a round shape, usually brown or red on the outside and white inside: I always cry when I'm chopping it.
5. A long, thin, pale green vegetable with dark green skin, usually eaten uncooked in salads.
6. A round fruit with firm, white flesh and a green, red, or yellow skin.
8. A long pointed orange root eaten as a vegetable.
10. A small round purple or pale green fruit that you can eat

or make into wine.

11. A tall plant grown for its whole yellow or white seeds which are eaten cooked, made into flour, or fed to animals.
13. A large, round or oval-shaped fruit with dark green skin, sweet pink flesh, and a lot of black seeds.
17. A small, round, soft fruit with a pale orange, furry skin.
18. A vegetable that is usually green, red, or yellow, has a rounded shape, and is hollow with seeds in the middle.
22. A fruit like a small orange with a loose skin.

Down:

1. A large round vegetable with large green, white, or purple leaves that can be eaten cooked or uncooked.
2. A round vegetable which grows underground and has white flesh with light brown, red, or pink skin.
4. A round sweet fruit that has a thick orange skin and an orange centre divided into many parts.
7. An oval fruit that has a thick, yellow skin and sour juice.
9. A long, curved fruit with a yellow skin and soft, sweet, white flesh inside.
12. A round, red, sharp-tasting fruit with a lot of seeds, eaten cooked or uncooked as a vegetable, for example in salads or sauces.
14. An oval, purple vegetable that is white inside and is usually eaten cooked.
15. An oval tropical fruit with a smooth skin, orange-yellow flesh, and a large, hard seed in the middle.
16. A large tropical fruit with a rough orange or brown skin and pointed leaves on top.
19. A sweet fruit with a lot of juice and a green skin that has a round base and is slightly pointed towards the stem.
20. A small vegetable, usually red or white and round or shaped like a finger, which grows underground and is usually eaten uncooked in salads.
21. An oval fruit with brown skin covered in hairs and bright green flesh.

Anastasiya Yankovskaya, 10 "A"

Cross Buns



Like so many countries and cultures, Britain has its own traditional foods to celebrate the Easter holiday. Hot cross buns are traditionally eaten warm with butter on Good Friday, but can also be part of the Easter Sunday feast. It is thought these buns represented the moon and the cross symbolized the moon's quarters.

Ingredients

BUNS:

- 3 teaspoons instant or rapid rise yeast (9 grams)
- 1/2 cup (110g) caster sugar
- 1 1/2 cups (375ml) milk, warm, full fat or low fat
- 4 1/4 cups (640g) bread flour (or plain / all purpose)
- 2 tsp cinnamon powder
- 2 tsp All Spice OR Mixed Spice
- 1/2 tsp salt
- 1 1/2 cups (210g) sultanas
- 1 - 2 oranges, zest only
- 50g / 3.5 tbsp unsalted butter, melted and cooled
- 1 egg, at room temperature

EXTRA FLOUR FOR DOUGH

- 1/4 cup (35g) Extra bread flour

CROSSES:

- 1/2 cup (75g) flour (any white flour)
- 5 tbsp water

GLAZE:

- 1 tbsp apricot jam
- 2 tsp water

Instructions

1. Place flour, yeast, sugar, all spice, cinnamon, and salt in a large bowl. Briefly mix with stand mixer fitted with a dough hook.
2. Add butter, milk, egg, sultanas and zest.
3. Mix until a smooth elastic dough forms.
4. Dough is kneaded enough when it's smooth and does not break when stretched.



RISE #1:

1. Leave dough in the bowl, cover with cling wrap and place in a warm, wind free place to rise until doubled in size. This will take anywhere between 30 minutes to 1 1/2 hours depending on how warm it is.



FORMING BALLS :

1. Line a 31.5 x 23.5 cm / 9 x 13" tray with baking paper with overhang.
2. Remove cling wrap and punch dough to deflate.
3. Dust work surface with flour, place dough on work surface, shape into a log - this will deflate the air. Cut into 12 equal pieces.

4. Take one piece and press down with palm, then use your fingers to gather into a ball, then roll the dough briefly to form a ball. This stretches the dough on one side and that's how I get a nice smooth surface.



5. Place the ball with the smooth side up on the tray. Repeat with remaining dough. Line them up 3 x 4.

RISE # 2:

1. Spray a piece of cling wrap lightly with oil (any), then loosely place over the tray.
2. Return tray to warm place and leave 30 - 45 minutes, until the dough has risen by about 75% (less than double in size).
3. Partway through Rise #2, preheat oven to 180°C/350°F (all oven types).



CROSSES:

Mix flour and water until a thick runny paste forms. Spoon into a round 3 mm piping bag or small ziplock bag then snip corner. Remove the cling wrap and pipe crosses onto the buns. Go slow so it hugs the curves.



BAKING/GLAZE:

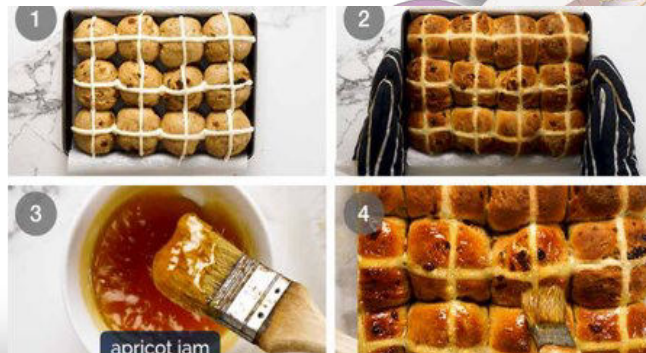
Bake for 22 minutes, or until the surface is a deep golden brown. The surface colour is the best test for this recipe.



Meanwhile, place jam and water in a bowl, microwave for 30 seconds. Mix to combine.

Remove buns from oven. Use overhang to lift buns onto a cooling rack.

Brush with jam mixture while warm. Allow to cool to warm before serving.



Aleksandra Kot, 10 "C"