

Date: Thu, 28 Nov 1996 08:38:20 -1850
From: Ben Oliver <guest1@unleyhs.schools.sa.edu.au>
Reply-To: guest1@unleyhs.schools.sa.edu.au

Hi Sagar,

Last night our teacher told us that we have to get a Christmas recipe for you to send to you. So I searched around and found a fairly basic recipe called White Christmas, and this is how you make it

- 1 cup of Castor Sugar
- 4oz of copha (melted)
- half a cup of icing sugar
- half a cup of powdered milk
- half a cup of mixed dried fruit
- half a cup of rice bubbles

Stir ingredients together until all mixed through and lay it across a greased tray about 1.5cm thick. Put in the fridge for a couple of hours until it's set.

It's probably not a good idea to make this Sagar as I don't think it tastes very nice!!

From Ben Oliver.

SUBJECT: Christmas, Australian style
DATE: 09:45 28-Nov-96
DATE_READ: 09:47 28-Nov-96
Date: Thu, 28 Nov 1996 08:46:53 -1851
From: Mei French <guest1@unleyhs.schools.sa.edu.au>
Reply-To: guest1@unleyhs.schools.sa.edu.au

Hi Jeff,

It was good to hear from you. Thanks for telling me about Thanksgiving. Of course, we don't celebrate it in Australia, but I'll tell you about how we celebrate our biggest holiday, which is Christmas. This is part of a test the teacher has set us, but I'll try to make it interesting.

Over here, Christmas is in the middle of summer, but many people have traditional hot meals. My family usually has a hot roast: a ham or turkey, potatoes and vegetables done in our kettle barbecue. We have this for our midday meal and for tea we usually have very little, because dinner is so big.

We don't usually have guests for Christmas dinner. All our relatives live in other states. This year, however, we are going to Victoria to celebrate with my grandparents and uncles and aunts. There will be about 7 families, which means we will need a lot of food. I didn't tell you what we have for dessert. Sometimes we have a pudding, but my father

often makes Icecream Fruit Cake, which is nice when it's hot. This is the recipe:

You need:

- 1.5 pints vanilla icecream
- 3 oz currants
- 3 oz raisins
- 3 oz sultanas

3 oz chopped mixed peel
2 oz glace cherries
2 oz shredded flaked almonds
fruit juice, sherry or rum

What to do:

Allow the icecream to soften a little.

Soak the fruits, peel, cherries and almonds in a little fruit juice or spirit to plump them.

Beat the marinated fruits into the icecream.

Put into a container and freeze overnight.

This icecream is even nicer if you serve it with butterscotch sauce.

I hope you can use it.

Christmas is part of the longest school holiday in Australia. The holiday starts around the

20th of December and ends early February. After these holidays, we go to the next grade

in school.

Have a great Thanksgiving, I'll send more soon.

From Mei French.

SUBJECT: Christmas Australian style

DATE: 09:47 28-Nov-96

DATE_READ: 09:48 28-Nov-96

Date: Thu, 28 Nov 1996 08:46:31 -1850

From: Mark Hollands <guest1@unleyhs.schools.sa.edu.au>

Reply-To: guest1@unleyhs.schools.sa.edu.au

Hi Erik,

Because Australia is in the southern hemisphere Christmas is celebrated in the heat of summer. Many of the recipes used in Australia are different to ones you are used to because of this. My family doesn't make a huge deal about Christmas, the limit of our decorations is usually limited to a Christmas tree. On Christmas day my family goes around to my cousins house to have Christmas lunch. It is usually a fun time and we eat nice foods like chicken and turkey (not everything is different in Australia). My mother usually makes a recipe called Christmas Chocolate Biscuits it is included here.

Christmas Chocolate Biscuits

Preparation Time-15 mins

Cooking Time-10 mins

Makes about 30

Ingredients

125g butter

100g dark chocolate roughly chopped

1 cup brown sugar

2 eggs, lightly beaten

1 cup plain flour

1/2 cup cocoa powder

1/2 cup roughly chopped unsalted, roasted macadamia nuts

1/3 cup sultanas
100g white chocolate roughly chopped
100g milk chocolate roughly chopped

Instructions

1. Preheat oven to moderately hot 210 C. Brush oven trays with melted butter or oil. Melt butter in small pan, add dark chocolate, stir over low heat until melted. Transfer to large bowl.
2. Add sugar and eggs, stir until combined. Add sifted flour and cocoa, nuts, sultanas, white and milk chocolate, stir until combined.
3. Drop tab10 mins or until just set. Transfer biscuits to wire rack to cool.

Note: Store biscuits in an airtight container for up to a week.

Biscuits can be frozen for up to 2 months.

I hear that thanks giving is coming up for you in the US so have a good time.

Bye

Mark Hollands

SUBJECT: Christmas, Australian Style.

DATE: 09:49 28-Nov-96

DATE_READ: 09:50 28-Nov-96

Date: Wed, 27 Nov 1996 20:48:51 -1851

From: Anne Thomas <guest1@unleyhs.schools.sa.edu.au>

Reply-To: guest1@unleyhs.schools.sa.edu.au

Dear Tab,

How are you going? Today I have to write to you a recipe that we use at Christmas. I don't make anything at Christmas so I found this recipe in one of the cooking books at home. I chose this recipe because I like eating Christmas cake, I was going to ring up my Nanna for her recipe for her yummy Christmas pudding, but she wasn't home last night.

Tui's Rich Christmas Cake.

Ingredients.

2 1/2 cups of raisins
1 1/2 cups of sultanas
1/2 cup of galce cherries
1/2 cup of chopped mixed peel
1/2 cup of flour
250g butter
1 1/2 cups of soft brown sugar
2 tablespoons of treacle
4 eggs
2 teaspoons of grated orange rind
2 teaspoons of grated lemon rind
1 teaspoon of vanilla essence
1 3/4 cups of flour
1/2 teaspoon mixed spice
1/2 teaspoon of ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1/4 teaspoon baking soda

2 to 3 tablespoons of brandy

Method:

Line the sides and bottom of a 23cm round cake tin with 3 layers of newspaper, 1 layer of brown paper and 1 layer of baking paper. Mix raisins, sultanas, cherries and mixed peel together. Mix through first measure of flour. Melt butter, brown sugar and treacle together in a saucepan large enough to mix all the ingredients. remove from heat and cool. Add eggs and beat well with a wooden spoon. Mix in orange and lemon rinds and vanilla essence. Sift flour, mixed spice, cinnamon, nutmeg, ginger and baking soda into the saucepan and mix until all combined. Spoon into the prepared tin. Smooth the surface and sprinkle lightly with water. This keeps the top level. Bake at 150 degrees Celsius for 1 1/2 hours. Lower the temperatures down to 130 degrees Celsius and cook for a further 2 to 2 1/2 hours or until a skewer comes out clean when tested. Allow cake to cool in tin. Pour the brandy over the cake.

Happy thanksgiving.
Seya
Anne.

Date: Thu, 28 Nov 1996 08:49:52 -1851
From: niccy dutton <guest1@unleyhs.schools.sa.edu.au>
Reply-To: guest1@unleyhs.schools.sa.edu.au
Dear Bharath,

How are you ? Today we have to write you a recipe but I don't have anything Aussie for Christmas except wine , champagne , juice and beer . So I asked my wonderful sister about a recipe and she told me this one for spanish chicken .
You will need :

1 cup plain flour
1 kg chicken fillets
mixed spices / seasonings
1 tablespoon butter

Directions :

Cut chicken into small pieces , preferably strips , then in a plastic bag mix the seasonings and flour together then place the chicken in the bag and shake so flour mix is covering chicken . then you need to heat up a fry pan and melt the butter . When the butter is hot , place chicken in pan and keep it on medium heat . When the chicken is brown and the covering is crispy turn it over and repeat . Turn off the heat and serve with a fresh salad .

I hope you enjoyed that . happy thanksgiving .
See ya later ! Niccy Dutton

Date: Thu, 28 Nov 1996 08:52:37 -1850
From: Adam Pascoe <guest1@unleyhs.schools.sa.edu.au>
Reply-To: guest1@unleyhs.schools.sa.edu.au

When Christmas comes around I would have a choice of either going down to a friends place and having a lunch, or going to my grandparents place and having a lunch there and then going to my unties place and have christmas dinner there and then i would go home. Before I go to lunch, I would have to wait for mum to get out of bed and for dad to arrive as he doesn't live with us. Then we would open the presents that we were given. Here is a recipe that my family enjoys to have at christmas time. We like to make on the day because you can eat them hot with melted butter in the middle.
Happy thanks Giving

GINGER CARDAMOM MUFFINS YOU NEED:

- 2 cups of flour
- 1 teaspoon of baking soda
- 1 cup of caster sugar
- 2 teaspoons of ground ginger
- 1 teaspoon of cardamom, optional

- 2 heaped tablespoons of golden syrup
- 100 grams of butter
- 2 eggs
- 1 cup of milk

METHOD:-In a large bowl mix all of the dry ingredients together Warm up the butter and the golden syrup until the butter is melted and the syrup is warm. Add the eggs and milk when the butter and golden syrup have slightly cooled.
Beat all of the liquid ingredients together well. Stick into 12 medium size muffin trays, and then stick it into gem irons. The gem irons should be at a temperature of about 200c until it is hot. Bake the muffins for about 2-3 minutes, or until cooked.

Date: Thu, 28 Nov 1996 08:49:32 -1850
From: james <lnord@unleyhs.schools.sa.edu.au>
Reply-To: lnord@unleyhs.schools.sa.edu.au

Hello Jeremy

In Australia we celebrate Christmas every year.
My normal Christmas day begins by wakeing up at about 7:30 in the morning I walk around the house until everybody else has woken up then we open some of the presents. By this time its about 8:00 our breakfast is all ways something big there is everything from bacon to croissants steak and fruit a combination of my 4 sisters and 1 brother are their because we have a differnt dad or mum not all of them can come they hafta vist their other perents aswell. We eat breakfast and then have another big meal at lunch this is our biggest meal we have a turky and a leg of ham and lots of other stuff. more presents are given and we sit around and talk then its time for dinner this is normaly just lunch all over again

a recipy we use at cristmas I probably don't know except the turkey
you crab a turkey and put it in the oven thats it.
p.s. have a good thanks giving holiday.

Date: Thu, 28 Nov 1996 09:00:11 -1850
From: "craig.w" <guest1@unleyhs.schools.sa.edu.au>
Reply-To: guest1@unleyhs.schools.sa.edu.au

To Nadim,

I'm supposed to have a nice christmas recipe for you but i completely forgot. I could give you the only recipe I know but you're sure to know it as well.....pancakes! 1 cup of flour 1 cup of milk and 2 eggs. just beat together and cook one at a time in frypan. You can use anything for topping. Ice cream or cream and maple syrup, honey and bananas, (you can even cook them with sliced banana added in the batch) another could be sugar and lemon juice. Enjoy! About X-mas. Usually we have a roast pork and pudding with the WHOLE family. Opening presents is the best part! We visit friends and so on. Any way I must go now. Catcha later.

--

Regards

Date: Thu, 28 Nov 1996 09:08:15 -1850
From: Belinda Johnston <guest1@unleyhs.schools.sa.edu.au>
Reply-To: guest1@unleyhs.schools.sa.edu.au

Dear Elizabeth,

Hi! How are you today? For todays double lesson we have to do a test and a part of that test is to send you a recipe that we might use for Christmas. So I am going to give you the recipe for Anzac biscuits.

ANZAC BISCUITS

INGREDIENTS- 2 cups rolled oats

2 cups plain flour
2 cups sugar
1 1/2 cups coconut
2 tablespoons golden syrup
250g (8oz) butter
3 tablespoons bicarbonate of soda
4 tablespoons boiling water

METHOD- 1.Set oven temperature at 160°c/325°f

- 2.Mix oats,flour,sugar and coconut in bowl
- 3.Melt butter and golden syrup
- 4.Mix bicarbonate soda and boiling water together and add to butter mixture
- 5.Add to dry ingredients and mix
- 6.Place in small balls on greased tray
- 7.Bake for approximately 20 minutes

Makes 60- 70 biscuits

Well that is all that I have to do for the recipe. On Christmas day we all wake up and get our presents from mum and dad. At lunch time we usually celebrate it with my dad's side of the family, in someone's backyard with a big lunch. At dinner time we celebrate it with mum's side of the family and have a big tea.

I'd better go now. BYE!

From Belinda. P.S Happy thanks giving!

Date: Thu, 28 Nov 1996 09:13:35 -1850
From: Ben Oliver <guest1@unleyhs.schools.sa.edu.au>
Reply-To: guest1@unleyhs.schools.sa.edu.au

Hello again Sagar,

I've been searching around the internet about Chicago on city net and found some interesting things, but I've got some questions for you.....

- 1) What is the story about your school logo?
- 2) Approximately how many students attend your school?
- 3) Do you like your principal, Dr James.S.Ferguson?
- 4) I noticed it is very cold there, how do you cope with the cold and do you like the cold weather?
- 5) Have you been to Lincoln Park Zoo, What's it like?
- 6) Do you like the Chicago White Sox, if so who is your Favourite player?

Well that's about all for now hope to hear from you soon.

Ben Oliver.

Date: Thu, 28 Nov 1996 09:09:09 -1850
From: Rebecca Colman <guest1@unleyhs.schools.sa.edu.au>
Reply-To: guest1@unleyhs.schools.sa.edu.au

To Imad,

Hi! How

are you? In today's lesson we are writing a recipe that we use at Christmas, as Christmas is nearly here and the things we do at Xmas time with family etc. I am sending you a recipe of Christmas gingerbread.

CHRISTMAS GINGERBREAD

YOU WILL NEED- 125g (4oz) butter

1/2 cup sugar

1 egg-yolk

2 cups plain flour

1 teaspoon bicarbonate soda

3 teaspoons ground ginger

2 1/2 tablespoons golden syrup

assorted sweets

METHOD- 1. Warm golden syrup first, stand in in heatproof dish of hot water until syrup warms and softens. Cream butter and sugar until creamy, add egg-yolk, beat well. Gradually sift dry ingredients and warm syrup, mix well.

2. Knead mixture lightly, roll out to 3mm(1/8in) thickness on lightly floured board.

3. Cut out christmas shapes eg. stars, xmas trees. Lightly grease oven tray. Bake in moderate oven for 15 minutes; cool on trays. When cold, decorate with coloured sweets.

MAKES ABOUT 20

Well, that's all of it. Now about my christmas celebrations. Well for xmas my family puts up the old xmas tree and decorates it with what ever we have got. Then it's time to put up the reef on the front door.

On the eve of xmas I'm all excited (even though I know what I'm getting) and can't sleep very well. Then the morning light shines through my room and I know it's time to get up and opens the presents together and then we're off to my cousins house for xmas day.

Well thats all I have time for today and will write to you soon ,

Rebecca

P.S. HAPPY THANKS GIVING.

FROM: ***guest1@unley

SUBJECT: Christmas, Australian Style

DATE: 10:16 28-Nov-96

DATE_READ: 10:17 28-Nov-96

Date: Thu, 28 Nov 1996 09:11:54 -1851

From: Adam Pascoe <guest1@unleyhigh.schools.sa.edu.au>

Reply-To: guest1@unleyhigh.schools.sa.edu.au

Hi Lizz,

How's it going? Today we doing some sort of assignment and first of all we have to write down a recipe that we have at Christmas. Well here goes.

QUICK APPLE TARTS.

2 sheets prepared puff pastry.

2 apples cored and thinly sliced.

2 table teaspoons apricot jam.

Cut 8 circles from the pastry.

Place the pastry on an oven tray. Arrange apples over pastry.

Bake in hot oven for ten minutes or until golden and puffed.

Brush the apples with apricot jam and return to oven for a further 3 minutes or

until tops have caramelised.
Serve dusted with icing sugar and ice cream.

Well that's the recepie for Apple Tarts which Is suppose to be a Christmas recepie that I always have at Christmas (but I've really only had them once before which was no where near Christmas time. It was the only recipe I could find).

Now I have to tell you about my family Christmas custome s. We don't really have any cusomes but we do have some things we keep on doing every year.

We get a Christmas tree about a month early and put decorations on it and all the presents under the tree about a week before Christmas. Most years some of our relatives come arond for Christmas lunch after everyone has unrapped their presents in the morning. For lunch we have a turkey and any whatever else we want and for dessert we have a Christmas pudding. Well that is all the customs we have so bye.

MICHAEL HANSEN!

FROM: ***guest1@unley
SUBJECT: Aussie Xmas
DATE: 10:24 28-Nov-96
DATE_READ: 10:25 28-Nov-96
Date: Thu, 28 Nov 1996 09:31:55 -1851
From: Samantha Peters <guest1@unleyhs.schools.sa.edu.au>
Reply-To: guest1@unleyhs.schools.sa.edu.au

Hi Jason,

My teacher asked us to search around for a simple Christmas recipe. But I didn't get one so I will just give you a recipe that my mum makes at Christmas time.
(It doesn't have a name.)

2 apples
3 dried appricots

Small handful of sultanas
1 small banana
3 dates

With the two apples cut the core out and cut a line 1mm deep around the apples (to expand when in the oven).

Then mash up the banana and cut the fruits into small pieces. You then stuff the 2 apples with the fruits.

Put onto a tray and leave it in the oven for 40 minutes at 180 degrees.

If you want you can add cream once it cools down abit.

Samantha

FROM: ***guest1@unley
SUBJECT: Chicago Questions
DATE: 10:25 28-Nov-96
DATE_READ: 10:26 28-Nov-96
Date: Thu, 28 Nov 1996 09:24:36 -1850

From: Matthew Brown <guest1@unleyhs.schools.sa.edu.au>
Reply-To: guest1@unleyhs.schools.sa.edu.au

Me again Steven,

I

'm still doing this (dumb) test. I've now been instructed to ask you firstly a few questions about your school and then a few questions about Chicago in general.

Firstly, about your school (we've just been looking on your schools web site) what is the difference between Hinsdale Central and Hinsdale South? Secondly, what's the deal with the Hinsdale Central logo and is that a devil? What's your principal Dr Fergfuson like?

Now for some general questions. Have you ever been to the Lincoln Memorial? Have you ever seen Michael Jordan play before and luck last I've heard it's very cold over there do you like the cold?

M

att.
FROM: ***guest1@unly.
SUBJECT: Questions
DATE: 10:27 28-Nov-96
DATE_READ: 10:27 28-Nov-96
Date: Thu, 28 Nov 1996 09:25:30 -1850
From: Matt pedler <guest1@unlys.schools.sa.edu.au>
Reply-To: guest1@unly.schools.sa.edu.au

Hi Tony,

Me again this time I have to ask some questions about your school and Chicago so here go's.

1. Do you like hinsdale central high school?
2. Do you hate your teachers?
3. What are your favorite subjects?
4. About how many people live in Chicago?
5. Do you like living in Chicago?
6. Do fast food resturants rule the streets?

Write back soon from Matt Pedler

FROM: ***guest1@unley
SUBJECT: Sarah Minnes
DATE: 10:27 28-Nov-96
DATE_READ: 10:28 28-Nov-96
Date: Thu, 28 Nov 1996 09:27:31 -1850
From: Sarah Minnes <guest1@unleyhs.schools.sa.edu.au>
Reply-To: guest1@unleyhs.schools.sa.edu.au

Glaze lemon short breads.
-2table spoons rice flour
-1/3 cup icing sugar
-2 cups plane flour
-250g butter
-1 teaspoon grated lemon rind

-2 teaspoons lemon juice (approximately)

Lemon glaze

-1 cup icing sugar

-1/2 teaspoon grated lemon rind

-1/4 cup lemon juice

Lightly grease lamington pan. Sift dry ingredients into bowl, rub in butter, stir, in rind, and enough juice to make ingredients cling together. Turn dough onto lightly floured surface, knead lightly until smooth, put the dough in to the pan bake moderately slow oven for about 40 minute or until lightly browned.

After cooked leave on a rack to cool. dip biscuits in glaze leave to set.

Lemon glaze.

Combine sifted icing sugar, rind and juice in bowl; beat until well combined.

Dear Chris,

Hi ,hope you like my Christmas recipe

Lots of love

Sarah Mines

FROM: ***guest1@unley

SUBJECT: Chicago

DATE: 10:28 28-Nov-96

DATE_READ: 10:29 28-Nov-96

Date: Thu, 28 Nov 1996 09:29:50 -1851

From: Mei French <guest1@unleyhs.schools.sa.edu.au>

Reply-To: guest1@unleyhs.schools.sa.edu.au

Hi Jeff,

I'm back and I'm going to ask you some questions.

What are freshmen, sophomores and juniors?

What foreign languages are available at your school? Which do you learn?

Could you please tell me about your yearbook? Ours is about the size of an exercise

book and contains photos and students' work.

Is there something most tourists do when they go to Chicago?

What is Chicago's public transport system like?

Why is Chicago called the Windy City? Tell me about the weather.

How does your milk come: in cartons, plastic bottles, glass bottles? What size are they?

Please send me some answers, from Mei.

FROM: ***guest1@unley

SUBJECT: Christmas, Australian style

DATE: 10:29 28-Nov-96

DATE_READ: 10:30 28-Nov-96

Date: Thu, 28 Nov 1996 09:29:13 -1850

From: Matthew Brown <guest1@unleyhs.schools.sa.edu.au>

Reply-To: guest1@unleyhs.schools.sa.edu.au

To Steven,

we're having a k

ind of test today on how to e-mail correctly.

It's all pretty basic so I should do quite well. According to the sheet,

we have to put in some kind of recipe fro something we eat at Christmas. I'm sure this will really excite you but it's worth five marks so here we go.

BRANDY CUSTARD

You Need:

	1 cup of milk
	1 tablespoon of
cornflour	
	1 egg
	1 tablespoon of
sugar, or to taste	
	1 tablespoon of
brandy, or to taste	

Methed: Blend 1 tablespoon of milk with cornflour. Heat remaining milk in a saucepan over a high heat. Add blended cornflour and cook for 1 minute. Allow to cool. Add egg mixture and stir until custard coats the back of a wooden spoon. Stir in brandy.

We have brandy custard over christmas pudding.

Some other customs

we have at Christmas are- For Christmas day we have a roas turkey with apple sauce. Sometimes for Christmas Eve we have a seafood platter (prawns, lobster, scallops etc). On Christmas day the deal is we get up and open all the presents from our immediate family, then we head over to my Dad's parents house and exchange gifts and then to my Mum's parents where we have lunch and exchange our last lot of gifts for the day. Well there you have it. Is this the same kind of thing you'd do for Christmas?

I know have to show that I can send this message correctly, so you'd better get this one or it means that I've stuffed something up, and I'll loose marks. Anyway I'll speak to you later.

Matt

P.S. Happy Thanksgiving!!

FROM: ***guest1@unly.
SUBJECT: christmas australian style
DATE: 10:33 28-Nov-96
DATE_READ: 21:04 01-Dec-96
Date: Thu, 28 Nov 1996 09:30:35 -1850
From: Matt pedler <guest1@unlys.schools.sa.edu.au>
Reply-To: guest1@unly.schools.sa.edu.au

Hi Tony,

Our teacher has told us to write a letter about christmas.
I'm supposed to put in a recipe but I forgot to bring one to school
but anyway some customs my family do would be going on a holiday
somewhere in Australia and having a large christmas lunch with
Turkey, chicken and roast beef.
We also have salads and what ever else might be suited to the occasion,
apart from the fact that christmas over here is in summer and it can
get quite hot most people still have a hot roast of some sort.
from Matt.Pedler

FROM: ***guest1@unley
SUBJECT: xmas
DATE: 11:04 28-Nov-96
DATE_READ: 21:04 01-Dec-96
Date: Thu, 28 Nov 1996 08:45:14 -1850
From: niccy dutton <guest1@unleyhs.schools.sa.edu.au>
Reply-To: guest1@unleyhs.schools.sa.edu.au

Dear Haneef ,

How is it all going ? Today we have to write you a recipe
but I don't
have anything Aussie for Christmas except wine , champagne , juice and beer . S
o I
asked my wonderful sister about a recipe and she told me this one for spanish c
hicken .

You will need :

- 1 cup plain flour
- 1 kg chicken fillets
- mixed spices / seasonings
- 1 tablespoon butter

Directions :

Cut chicken into small pieces , preferably strips , then in a plastic bag mix the
seasonings and flour together then place the chicken in the bag and shake so flour mix is
covering chicken . then you need to heat up a fry pan and melt the butter . Wh
en the
butter is hot , place chicken in pan and keep it on medium heat . When the chick
en is
brown and the covering is crispy turn it over and repeat . Turn off the heat an
d serve with
a fresh salad .

I hope you enjoyed that . happy thanksgiving .
See ya later ! Niccy Dutton

FROM: ***guest1@unly.
SUBJECT: Christmas Australian Style
DATE: 11:04 28-Nov-96
DATE_READ: 21:04 01-Dec-96
Date: Thu, 28 Nov 1996 08:42:43 -1850
From: Matt pedler <guest1@unlys.schools.sa.edu.au>
Reply-To: guest1@unly.schools.sa.edu.au

Hi Tony,

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get quite hot most people still have a hot roast of some sort.
from Matt.Pedler

FROM: ***guest1@unley
SUBJECT: Christmas, Australian style
DATE: 11:21 28-Nov-96
DATE_READ: 21:04 01-Dec-96
Date: Thu, 28 Nov 1996 09:06:47 -1851
From: Matthew Brown <guest1@unleyhs.schools.sa.edu.au>
Reply-To: guest1@unleyhs.schools.sa.edu.au

To Steven,
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ind of test today on how to e-mail correctly.
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Christmas?

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Matt

P.S. Happy Thanksgiving!!

FROM: ***guest1@unley
SUBJECT: Christmas
DATE: 11:39 28-Nov-96
DATE_READ: 21:04 01-Dec-96
Date: Thu, 28 Nov 1996 10:04:07 -1850
From: Richard Milde <guest1@unleyhs.schools.sa.edu.au>
Reply-To: guest1@unleyhs.schools.sa.edu.au

To Brian,

our teacher told us we have to write about my familys Christmas customs, so I guess I have to. On Christmas day we (my younger brother and I) open the presents from our mum and dad. Our relatives come over for lunch, usually a barbeque, and we get presents from them. Then for tea (supper) our family goes to an uncle/aunties house, also for a barbeque. The next day my parents, brother, uncles, aunts, cousins grandparents, and of course me, go to a holiday house by the sea which is a 1 hour drive away. Theres 14 people in the same house, which is usually lots of fun.

From Richard.

FROM: ***guest1@unley
SUBJECT: xmas
DATE: 11:40 28-Nov-96
DATE_READ: 21:04 01-Dec-96
Date: Thu, 28 Nov 1996 09:03:44 -1851
From: kate ringwood <guest1@unleyhs.schools.sa.edu.au>
Reply-To: guest1@unleyhs.schools.sa.edu.au

Dear Charlie,

As it is

nearly Christmas, we are going to tell you about our Christmas customs and send you a recipe that we might use at Christmas.

On Chris

tmas eve we usually have a party or go to one. These parties go to the early hours fo the morning. I have a brother who is 8 yrs old and he still believes in Father Christmas, so when we get home, we put out some beer for the big bloke and and some grass and carrots for the reindeers.

On Christmas morning my little brother and sister

get up very early, as all little kids do, and first of all find out what father christmas brought for them. Then they wait until everyone is up (more like when they have woken everyone else up) and we go to the Christmas tree and unwrap all the other presents.

Then we have croissants and fresh fruit (mangoes, Passionfruit etc) and muslie for breakfast.

By now my mum and dad are starting to prepare the main meal we have which is lunch. Me and my brothers and sister go for a swim in our pool if it is hot.

We have lunch of Turkey, leg ham, vegetables , and a variety of sauces to accompany all this.

We have a big desert of Christmas pudding, custard, crams, Ice cream, and a bowl of summer berries.

By now we are stuffed and we have a quiet afternoon, just spending it around the pool. At night time we go to our friends house and have another party and get home exhausted at about 2.00am.

Well, th

at is the way my christmas goes. What do you do for Christmas?

Here is a recipe:

BRANDY SNAPS

Ingredients:

3 tablespoons golden syrup
3 oz butter
1/3 cup brown sugar
1/2 cup plain flour
2 teaspoons ground ginger

METHOD

- 1.Place butter , syrup and brown sugar in a pan and stir over low heat until melted; remove from heat. Add flour ginger and mix together well.
- 2.Drop mixture on to a tray which is lightly greased. Allow room for spreading. Bake 3 at a time only.
- 3.Bake in a moderate oven 5 mins. Remove from oven, allow to cool on trays 1 min and with a knife, lift lightly off tray.
- 4.Roll immediatlyaround the handle of a woodern spoon, allow to frim and cool on the handle.
- 5.Spoon or pipe whipped cream into hollow at each end of brandy snap.

From Kate

SUBJECT: "Cristmas, Australian style."

DATE: 11:58 28-Nov-96

DATE_READ: 21:04 01-Dec-96

Date: Thu, 28 Nov 1996 09:06:02 -1850

From: Dion Levo <guest1@unleyhs.schools.ea.edu.au>

Reply-To: guest1@unleyhs.schools.ea.edu.au

Hi Nick,

Today I am writing to you about x-mas, my family and their customs when it comes to x-mas. Normally my family and I try to make savory things so we don't get too fat over the holidays. Mum has just bought a new muffin cook book with some christmas recipes in it. Here is a recipe to x-mas mince meat muffins.

- 1 and three quarters of a cup of self raising flour
- three quarters of a cup of caster sugar
- one half of a table spoon of salt
- 2 eggs
- one half of a cup of sour cream
- half a cup of milk
- half a table spoon of rum, whisky or brandy
- a half a cup of x-mas mincemeat(fruit)

put the first three ingredients into a bowl. In another bowl mix the eggs, sour cream, milk and spirit of your choice. With out over mixing add the liquids to the dry mixture. Coat 12 muffin pans with none stick spray and half fill the pans. using a wet spoon make an indentation on the top of each. Then in the hole put one to two teaspoons of mincemeat. Cover the meat with a bit of the mixture trying to enclose the mincemeat. Bake at 200' C for about 12-15 mins or until golden brown.

My family dosen't do much for x-mas, just the normal send people presents a get together with the relatives on x-mas day. Every 2 years my family and I go to NSW or Queensland at x-mas time. Hope you enjoy thanks-giving, from Dion.

SUBJECT: Christmas Australian style
DATE: 11:58 28-Nov-96
DATE_READ: 21:04 01-Dec-96
Date: Thu, 28 Nov 1996 09:13:58 -1851
From: John Koutsikas <guest1@unleyhs.schools.sa.edu.au>
Reply-To: guest1@unleyhs.schools.sa.edu.au

Dear Chris,

today I am going to write about how my family celebrate Christmas. When the Christmas season begins, we bring out the good old Christmas Tree from the shed and set it up. We also bring out the reath and hang it on the front door of our house. On Christmas day we all get ready and meet at my Grandparents house for lunch. When we get there you can smell the lamb cooking out on the street. When we go inside there are platers of greek food and salads on the breakfast bar. Here is a recipe for a greek sweet.

TSOUREKI
eggs

self raising flour
milk
sugar

Beat the eggs, add s.r.f, milk, sugar. Stir until it becomes a dough.
Nead it, fold it into a shape, put it in the oven at 200 degrees for one
and a half hours. Done

Happy Thanks Giving and Merry Christmas.

John

FROM: ***guest1@unley
SUBJECT: xmass australian style
DATE: 11:59 28-Nov-96
DATE_READ: 21:04 01-Dec-96
Date: Thu, 28 Nov 1996 09:12:07 -1850
From: jono vanwyk <guest1@unleyhs.schools.sa.edu.au>
Reply-To: guest1@unleyhs.schools.sa.edu.au

To Rich,

Today we have to type out a Christmas recipe and we are
getting marked on it, it is like a test.

At Christmas we have a lunch with all of our family members.

We have a very big turkey with lots and lots of salads and all of those
sort of things. Then we all sit down in the lounge room and give one another
presents, and once we have done all of that we normally all go
to sleep because we are so tired after eating and talking to one and
another. But I like to go and use all of my new things.

CHRISTMAS SHAPE BISCUITS

You will need;

1 cup plain flour
2 tablespoons butter
1/2 cup brown sugar
2 tablespoons golden syrup
1 teaspoon ginger

Mix all the ingredients together in a bowl.

Form the dough into a ball and place in the
refrigerator for 1/2 hour.

Rollout to a thickness of approx 1/2 cm.

Now The Fun Begins!

Cut out of cardboard-Christmas tree, bells, an angel, candles,
Father Christmas.....even Australian animals such as:-Koalas, Kangaroos and
wombats. Anything that tickles your brain!

Place the cut-out on the dough and cut around them. Put on a greased oven tray and
cook in the oven at 375 degrees for 15-20 minutes or until a light brown colour.

To make the biscuits more fun to eat, paint eyes, mouth, bells, etc, on with icing sugar mixed
with a little boiling water and colouring.

SUBJECT: Christmas, Australian style
DATE: 11:59 28-Nov-96
DATE_READ: 21:04 01-Dec-96
Date: Thu, 28 Nov 1996 08:39:59 -1851
From: Matthew Brown <guest1@unleyhs.schools.sa.edu.au>
Reply-To: guest1@unleyhs.schools.sa.edu.au

To Steven,

we're having a
kind of test today on how to e-mail correctly.
It's all pretty basic so I should do quite well. According to the sheet,
we have to put in some kind of recipe for something we eat at Christmas.
I'm sure this will really excite you but it's worth five marks so here
we go.

BRANDY CUSTARD

You Need:

1 cup of milk
1 tablespoon of cornflour
1 egg
1 tablespoon of sugar, or to taste
1 tablespoon of brandy, or to taste

Method: Blend 1 tablespoon of milk with cornflour. Heat remaining milk
in a saucepan over a high heat. Add blended cornflour and cook for 1
minute. Allow to cool. Add egg mixture and stir until custard coats the
back of a wooden spoon. Stir in brandy. We have brandy custard over Christmas pudding.

Some other customs

we have at Christmas are- For Christmas day we have a roast turkey with
apple sauce. Sometimes for Christmas Eve we have a seafood platter
(prawns, lobster, scallops etc). On Christmas day the deal is we get up
and open all the presents from our immediate family, then we head over
to my Dad's parents house and exchange gifts and then to my Mum's
parents where we have lunch and exchange our last lot of gifts for the
day. Well there you have it. Is this the same kind of thing you'd do for
Christmas?

I now have to show that I can send this message correctly, so
you'd better get this one or it means that I've stuffed something up,
and I'll lose marks. Anyway I'll speak to you later.

Matt P.S. Happy Thanksgiving!
