

# The English Village Roundup

Kang Chiao International School



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International Department, Hsinchu Campus

## Grade 1 & 2 Decorating Christmas Cookies



## Grade 3 & 4 Baking Christmas Cookies



## Grade 5 & 6 Making a Gingerbread House



## Decorating Christmas Cookies

### 裝飾聖誕餅乾

December was a month full of cheerful Christmas celebrations at Kang Chiao Hsinchu campus. The same was true in English Village, which was brightened up by our students' lively laughter and smiles.

During this special month, the grade 1 and 2 students came to English Village to decorate their own one-of-a-kind Christmas cookies with marshmallows and icing. The teacher first introduced the process and the necessary ingredients of making icing and then, it was time for the kids to show their creativity!

The hearts of the students were filled with excitement and joy while looking at their beautifully decorated cookies!

十二月，校園內充溢著耶誕氣氛，英語村也因為孩子們的歡笑聲，更顯生氣蓬勃。

一、二年級的主題為「聖誕餅乾裝飾」，孩子利用糖霜和棉花糖點綴屬於自己獨一無二的餅乾。操作前，老師向大家介紹糖霜的製作過程以及所需材料，接下來就是孩子們大顯身手、發揮創意的時刻。裝飾完畢等待糖霜凝固後，孩子們滿意地看著自己的作品，內心滿是興奮及喜悅呢！





## Baking Cookies for Christmas

### 耶誕餅乾

How to make cookies? What ingredients do we need to bake cookies?

In December, our third and fourth graders had the opportunity to bake some delicious Christmas cookies. Students rolled up their sleeves, washed their hands and followed the recipe instructions. They carefully mixed the flour, butter, eggs, sugar, and baking powder together and successfully formed the smooth dough. Next, they cut the dough with cookie cutters and arranged it on a baking tray – It's time to bake!

After ten minutes of baking, the students were overjoyed by the fragrant butter cookies they had made.

烤餅乾的步驟是什麼呢？需要哪些材料呢？

本月，三、四年級來到英語村烘焙耶誕餅乾，孩子們捲起袖子、洗淨雙手，跟著食譜將麵粉、奶油、雞蛋、糖和泡打粉混合並攪拌。麵團成形後，使用餅乾壓模，在麵團上按壓出各種形狀，並放進烤箱烘烤。

十分鐘後，充滿奶油香的餅乾出爐了，孩子們對成品很是滿意呢！







## Making a Gingerbread House

### 製作薑餅屋

Making a gingerbread house is not as difficult as it might seem. According to the fifth and sixth graders, a decent gingerbread house can be made if you follow the steps and spread the icing properly.

The most important step is to build a strong, sturdy base when making a gingerbread house — and the best way to do that is with a balanced structure. The students ensured that the walls could support the roof by spreading as much icing as they could, while at the same time being patient and letting the icing dry.

All the students gained a sense of accomplishment when they finished making and decorating their gingerbread houses!

對五、六年級的孩子來說，製作薑餅屋並不難，只要照著指示，適當、適時地於餅乾縫隙擠上糖霜，便能做出好看的薑餅屋。

製作薑餅屋最重要的步驟就是建造堅固、平穩的基底，和確認四周的牆壁能支撐屋頂。孩子將糖霜填滿餅乾間所有的縫隙，成功做出穩固的基底，再耐心等待糖霜凝固，確定薑餅屋的屋頂完全固定。

完成組裝和裝飾自己的薑餅屋後，每個孩子都非常有成就感呢！

