

Easter 2024

Hexham Middle News

The student voice of Hexham Middle School

1.What do rabbits say before they eat ?

Lettuce pray

2.How does the easter bunny stay fit?

Eggs-cercise

3.What kind of music do rabbits like?

Hip hop

4.Why shouldn't you tell a easter egg a

joke?

It will crack up

5.What kind of ending of a book does a

bunny like ?

A hoppy ending



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It's Easter time....., and so, I will tell you what you could do, in real life, and at the end, video-games!

The classic

P A I N T SOME EGGS! Also , there is a twist , a fun game you could do, is egg jarping , Which is where you hit eggs into each other, and find the champion egg!! Or you do the classic... A good old EGG HUNT!!

EASTER IN BLOCKS

AKA minecraft. Here's 2 things you could do in this block game:

1.Have this thing called an easter egg hunt by using different coloured dyes and enjoy exploring your village(?) for these hidden in chests.

2.build a HUGE easter egg for anyone to go to.you could use Wool or the less Burnable option, concrete.

Easter egg cheesecake @bbcgoodfood

Ingredients

vegetable oil, for the tin
200g digestive biscuits
80g unsalted butter, melted
250g chocolate mini eggs or leftover Easter eggs
400g full-fat soft cheese
150g icing sugar
1 tsp vanilla bean paste
400g double cream

Method

STEP 1

Oil a 20cm deep springform cake tin and line with baking parchment. Tip the digestive biscuits into a food bag or the bowl of a food processor and crush or blitz to a fine crumb. Mix with the melted butter, then press into the base of the prepared cake tin and chill for 30 mins.

STEP 2

Roughly chop half the chocolate mini eggs. Beat the soft cheese with the icing sugar and vanilla until just combined using an electric whisk. Clean the beaters, then beat the double cream to stiff peaks in a separate bowl. Gently fold the whipped cream into the soft cheese mixture along with the chopped chocolate mini eggs. Spoon the cheesecake mixture over the biscuit base, then smooth the surface with a palette knife or spatula. Chill overnight.

STEP 3

The next day, carefully release the cheesecake from the tin (you may need to run a cutlery knife around the edge to loosen it) and top with the remaining whole chocolate mini eggs to decorate.

Classic hot cross buns @BBC goodfood

Ingredients

250ml whole milk
50g unsalted butter, cut into cubes
500g strong white bread flour, plus 140g for the crosses and extra for dusting
½ tsp ground cinnamon
85g golden caster sugar
7g sachet fast-action dried yeast
2 eggs, beaten
vegetable or sunflower oil, for the bowl
100g mixed dried fruit
50g mixed citrus peel
2 tbsp apricot jam

Method

STEP 1

Warm the milk in a small saucepan over a low heat until steaming. Remove from the heat, add the butter and swirl the pan until the butter has melted and the milk has cooled slightly.

STEP 2

Mix the 500g flour, the cinnamon, sugar, yeast and 1 tsp salt together in a large bowl. Pour in the warm milk mixture and half the beaten egg, and combine with a wooden spoon until the mixture starts to clump together. Tip out onto a floured work surface and knead until smooth and elastic, about 10 mins – the dough should bounce back when pressed with a finger. Transfer to an oiled bowl, cover with a tea towel and leave to prove in a warm place for about 2 hrs, or until doubled in size.

STEP 3

Dust your largest baking tray with flour. Tip the dough back out onto the work surface and knead in the dried fruit and mixed peel until evenly distributed. Roll the dough into a long sausage shape and cut into 12 equal pieces along its length (they should weigh about 85g each). Roll each piece into a tight, smooth ball, then arrange on the floured tray, leaving a small gap between each ball. Cover loosely with a clean tea towel and leave to prove in a warm place for 1 hr, or until almost doubled in size again – the buns should be just touching.

STEP 4

Heat the oven to 180C/160C fan/ gas 4 and brush the buns with the remaining beaten egg. Mix the 140g flour with enough water to make a smooth, thick paste, then spoon this into a piping bag fitted with a small round nozzle (or use a sandwich bag and snip off one corner). Pipe crosses over the buns, then bake for 25 mins until deep golden brown and cooked through.

STEP 5

Mix the jam with 1-2 tsp hot water to loosen it a little, then brush this over the buns. Cool for 10 mins on the tray, then serve warm or toast and spread with butter. Will keep in an airtight container for three days or frozen for up to two months.

Ingredients

140g light brown soft sugar

100g self-raising flour

50g cocoa powder

1 tsp baking powder

2 large eggs

135 ml vegetable oil

4 tbsp milk

For the decorations

300g icing sugar

150g unsalted butter, softened

2 tbsp milk

250g ready-rolled white fondant icing

orange, yellow, pink and black gel food colourings

2 tbsp cocoa powder

white mini marshmallows (check the label if vegetarian)

Method

STEP 1

Heat the oven to 180C/160C fan/gas 4. Tip the brown sugar, flour, cocoa, baking powder and a pinch of salt into a large bowl. Whisk the eggs, oil and milk in a jug. Slowly pour the wet ingredients into the dry, whisking until smooth. Line a 12-hole cupcake tin with paper cases. Divide the mixture between them, then bake for 20 mins until risen. Leave to cool in the tin.

STEP 2

Meanwhile, make the icing. Beat the icing sugar and butter with an electric whisk until pale and fluffy. Whisk in some of the milk to loosen to a pipeable consistency, if needed.

STEP 3

For the chick decoration, colour a small piece of fondant orange using a drop of food colouring gel and another small piece black. Colour a few tablespoons of the icing yellow and spoon into a piping bag fitted with a large round nozzle. Pipe a yellow blob in the centre of the cupcake and a smaller one on top. Roll the black fondant into two small balls and place them as eyes. Roll a little cone of orange fondant for the beak. For each foot, roll three small, longer pieces and pinch them together at one end. Push the feet beneath the body, hiding the pinch.

STEP 4

For the bunny, beat the cocoa and 1 tbsp milk into a few tablespoons of the icing. Spread over the cupcake. Spoon a few tablespoons of the plain icing into a piping bag fitted with a large round nozzle and pipe a small blob on top. Stick a mini marshmallow on top of that for a tail. For the feet, shape two small pieces of white fondant into ovals and press down to flatten. Colour a small piece of fondant pink and form two balls and six smaller ones. Press the balls into the flattened ovals in a paw pattern. Place the feet on either side of the rabbit's bottom.

STEP 5

To make the sheep, colour a piece of fondant black and shape a small piece into an oval. Use a skewer to press nostrils into the bottom end. Pinch two smaller pieces into ears and stick them on using a little water. Roll two small balls of white fondant and two smaller black balls to make eyes.

Cover the cake with a layer of plain icing and fix the face in the middle. Surround with mini marshmallows for the woolly coat.

Mini egg rocky road

Ingredients

- 75g unsalted butter, chopped
- 200g dark, milk and/or white chocolate, chopped
- 1 tbsp runny honey
- 5 plain digestive biscuits (or your favourite biscuit), roughly crushed
- 50g salted almonds
- 80g Mini Eggs

Method

Put the butter, chocolate and honey in a small microwaveable bowl and melt in 30-second bursts, stirring between each, until smooth and uniform. Leave to cool slightly.

Set aside a small handful of almonds and an equal amount of Mini Eggs to decorate, then roughly chop or crush the rest and stir those into the chocolate mixture with the biscuits.

Line a small baking dish with baking paper and pour the mixture into it, giving it a light tap to level out the mixture. Decorate the top with the reserved almonds and Mini Eggs, pushing them into the chocolate slightly.

Leave to cool for 20 minutes at room temperature, then put in the fridge for an hour to set. Lift the paper and chocolate out of the dish, then use a sharp knife dipped in hot water to cut into bars. Keep in an airtight container for up to 3 days

(All recipes have been copied by bbc good food)

Easter Jokes

What do you get when you cross a bunny and an oyster together?

The oyster bunny !

What sport is the Easter bunny best at?

Basketball!

What do you call a Transformer bunny?

Hop-timus prime!

Knock, knock! Who's there? Bacon. Bacon who? Bacon some Easter cookies in there? Google

"Knock, knock." "Who's there?" "You." "You who?" "Yoo-hoo!"

Time to hop over to the egg hunt!"

What do you call a mischievous egg? A practical yolker!

Why was the Easter Bunny so good at basketball?

Because he had a great hop shot!!!

UEFA EURO 2024

England's men's football team will be going all out to win their first major trophy since the 1966 World Cup. After falling to France in Qatar 2022, Harry Kane, who made headlines across the world after joining FC Bayern Munich in the Summer Transfer window last year, and his band of merry men will travel to Kane's second home, Germany. In Group C, England have been drawn against Slovenia, Serbia and Denmark, and their campaign kicks off when they play Serbia on June 16.

Klopp's Farewell Tour

The football world was shocked to hear that Liverpool's manager of over eight years, Jurgen Klopp, would leave the club and the Premier League at the end of the season. However, he still has a lot ahead of him. His team were determined to win him a trophy in his final year. And, thanks to an extra-time header from Virgil van Dijk, the Carabao Cup was won. They are also on course to win the Europa League and FA Cup, but they only have a 35% chance of winning the Premier League. It's still all to play for.

Snooker World Championship

Last year, Belgium's Luca Brecel became only the fourth non-English player to win the Snooker World Championship, defeating Mark Selby 18-15 in the final despite Selby making a 147 break. Once again, 32 players will compete in a knockout tournament in which they will have to win ten frames, then thirteen twice, then seventeen, and eighteen in the final, which "The Rocket" Ronnie O'Sullivan will be looking to win for a record eighth time.

The Masters

This year, the world's biggest golf tournament celebrates 90 years of eagles, birdies and the occasional hole-in-one, and its winner's green jacket turns 87 on April 8. However, defending champion Jon Rahm won't be playing, as he switched to the LIV Golf tour, which prevents players from competing in events organised by the PGA, such as the Ryder Cup and The Open. One player who will have his eye on the trophy is Northern Ireland's Rory McIlroy, who is ranked Number Two in the world at time of writing.

From Suzuka to Shanghai

In the Saudi Arabian Grand Prix on March 9, 18-year-old Oliver Bearman became the youngest driver to compete in a Formula 1 race, standing in for Ferrari's Carlos Sainz. In April, two more action-packed races take up every other Sunday, continuing this year's F1 season. The first of these races takes place at the Suzuka Circuit in Japan on April 7, a home race for Visa Cash App RB's Yuki Tsunoda, and on April 21, the 20 drivers make their way to the Shanghai International Circuit in China, a home race for Sauber's Zhou Guanyu.

FORD CASTLE!

About:

Ford Castle is an exciting residential centre where you can come and sleep, eat and hopefully defeat the challenges ahead!

Where: Ford, Berwick-upon-Tweed TD15 2PX

When: 4th March -6th March

Activities!

- 1.Archery
- 2.Archery Tag
- 3.Vertical challenge
- 4.Survivor
- 5.Trapeze
- 6.Problem solving

Time table:

1st day !	2nd day!	3rd day!
Arrive at school	Breakfast	Breakfast
Travel	2x activity	2x activity
Lunch (pack lunch)	lunch	lunch
2x activity	2x activity	Travel
Dinner	Dinner	Home
1x activity		
Bed	1x activity	
	Bed	

Ford Castle was an exciting place with so many different activities which were amazing. We loved the zip wire, trapeze, vertical challenge especially and the food was great! It was really cold outside but the dorms were great fun.

Ford Castle in my opinion is a 8/10!

Easter Facts!

The Easter Bunny legend began in Germany.

The holiday was named after the Anglo-Saxon goddess, Eostre.

More than 1.5 million Cadbury Creme eggs are produced every year.

The act of painting eggs originates from a Ukraine tradition.

The world's largest Easter Egg weighs in at 5000 lbs.

Pretzels used to be associated with Easter.

The UK first chocolate was produced in Bristol in 1873.

In Germany, it is illegal to dance on Good Friday.

Easter is celebrated on the Sunday after the full moon following March 21st.

In 2007, an Easter egg sold for £9 million.

Easter is celebrated all around the world and the tradition is that people give easter eggs to people or have an egg hunt. Some people make easter cakes and cupcakes or cookies as well! People get all worked up and excited just like on christmas or on your birthday. All the shops stock up on eggs and mini eggs for Easter and some people do stalls on the walls or set up a stall with a table and sell their cookies, cakes and cupcakes there too! It is a very big celebration and it is very popular with kids and adults. Some people deliver eggs to neighbours by drone or remote controlled car! Those people like a bit of fun!

Other people paint boiled eggs and have competitions for who paints the best egg. The creative people in those competitions make jokes like painting their egg as Egg Sheeran or something like that. Some people will dress up for Easter as like an egg or the Easter bunny. Google

Easter quiz

1. What imaginary animal comes and delivers chocolate eggs in your garden?

- A. The Easter penguin
- B. The kind fish
- C. The Easter bunny
- D. Your parents

2. Why is it celebrated?

- A. Because everybody loves chocolate
- B. Jesus comes back to life
- C. Jesus died for us

3. What colour were the first Easter eggs?

- A red
- B blue
- C yellow
- D purple

4. What are the traditional flowers for Easter?

- A. Roses
- B. Daffodils
- c. Tulips

5. Easter takes place on the same day every year. True or false?

- A. true
- B. false

6. Is Easter on the 22nd of March?

- A. Yes
- B. No

7. What meal do you have for lunch on Easter?

- A. Rabbit
- B. Omelette
- Roast dinner
- Anything

8. You get presents. True or False

- A False
- B True

9. Do people get 1 week of school off for Easter?

- A. No
- B. Yes

10. How many chocolate bunnies are produced for Easter?

- A 108,397
- B. 90 million
- C. 456 million

Answers

C

C

C

B

True

B

C

C

C

B