



日本語版

# LIFT



Life, Information, Fun, Times



On December 6, 1964 Rudolph the Red-Nosed Reindeer aired on television for the first time as a Christmas stop motion animated television special. The character was first created in 1939, as a Christmas promotional gimmick for a Chicago department store.



To appreciate the beauty of a snowflake it is necessary to stand outside in the cold.

- Aristotle

On December 11, 1913 the Mona Lisa was recovered, after having been stolen from the Louvre in 1911. It was found inside Italian waiter Vincenzo Peruggia's hotel room in Florence, who was then convicted to 14 months jailtime. The Mona Lisa was returned to the Louvre, where it remains today, behind bulletproof glass.

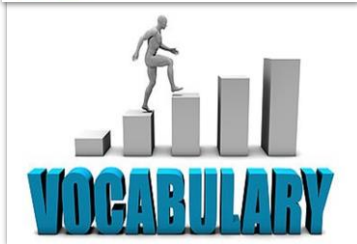


On December 22, 1882 Thomas Edison created the first string of Christmas tree lights. He had first created it in 1880, without intending it to be associated with Christmas. In 1882 Edison's employee showed it to reporters visiting his house in Manhattan but it wasn't until 1902 that department stores started selling it.

### `snow` in the languages of our teachers

 Eira	Welsh	 Neve	Portuguese
 Nieve	Spanish	 Thalj ثلج	Arabic
 Zăpadă	Romanian	 Neige	French
 Hó	Hungarian	 Kar	Turkish
 Nevicare	Italian	 Chir (snih)	Ukrainian
 Śnieg	Polish	 Чер (sneg)	Russian





### A snow job

*lying or flattery used to persuade someone*

A snow job was launched to convince the public of the need for the project.

### To have snow on the roof

*to have white hair due to aging*

The white snow on the roof doesn't stop my grandma from being adventurous.

### To be snowed under

*to be very busy or overwhelmed*

Becky is not coming to dinner because she is still snowed under at the office.

### A snowbird

*someone who leaves their home for warmer climate during winter months*

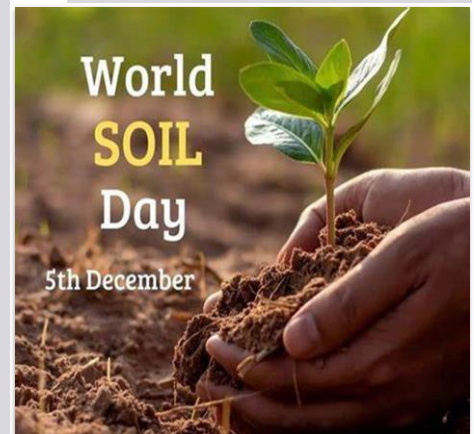
Becoming a snowbird is one advantage of being retired.

## December events



World Pear Day observance started on December 4, 2016 in the USA, as one of the largest pear producers in the world. The goal is to promote all varieties of this delicious fruit that has been around since 5.000 BC, as a much-desired commodity among the trading routes of the ancient world due to its long shelf life.

Each year, on December 5 World Soil Day highlights the importance of healthy soil and sustainable management of soil resources, with soil degradation as the main concern. The projects of the Food and Agriculture organization of the UN raise awareness regarding the fact that replacing 2 to 3 cm of damaged or lost soil takes up to 1000 years.



On December 10 Nobel Prize Day recognizes the annual award established by Alfred Nobel in his controversial 1895 will. Though his family opposed giving his money to the prize and even the prize awarders named in his will refused to obey his last wish, the first Nobel prize was finally awarded in 1901, and now, on the anniversary of his death a ceremony is held in Stockholm.

International Human Solidarity Day on December 20 celebrates the world's unity in diversity as well as raises awareness about the importance of solidarity as the foundation for sharing. On this day the UN encourages new initiatives for poverty eradication, reminding governments to respect their commitments to international agreements.





# Christmas desserts



## Stollen (Christollen)

Germany - Baked for the first time in **1545**, at the Council of Trent with flour, yeast, oil and water.



## Pavlova

Australia & New Zealand – named after Russian ballerina Anna Pavlova, who toured both countries in **1926**.



## Chocolate Babka

Poland - developed in the Jewish communities in Eastern Europe in the early **1920s** to use up excess *challah* dough.



## Butter tarts

Canada – common in pioneer Canadian cooking, the first butter tart recipe was published in a **1900** cookbook.



## Peppermint crisp tart

South Africa - invented in the **1960s**, layered with the country's most popular coconut biscuit, Tennis Biscuits.



## Ghraybeh

Middle East - earliest version of the recipe was published in a **10<sup>th</sup> century** cookbook, today existent with numerous spellings.



## Turrón de Jijona

Spain – The oldest existing recipe for this soft almond nougat can be found in a **16<sup>th</sup> century** Women's Handbook.



## Hungarian Beigli

Hungary – its origin dates back to **14<sup>th</sup> century** Central Europe and by 1830s made its way to Hungary where it became a Christmas staple.



## Strawberry Shortcake

Japan – In the **1920's**, pastry chef Fuji Rin'Emmon adapted the American version of this dessert to a softer, airier, less sweet version.



The 2023 drama, released on October 27, is based on Evan Hughes book by the same name. It is also loosely inspired by the true story surrounding the scandal of the American pharmaceutical company promoting a pain relief spray for cancer that included a highly addictive ingredient. In the movie we can see ambitious single mother Liza struggling to make ends meet while working as an exotic dancer and raising her epileptic teenage daughter. The opportunity to work in the lucrative industry of pain medication accidentally falls in her lap and her greed and desire to build a better life for her family make her blind to the realities and consequences of the drug she is marketing. The movie ends on a positive note, with Liza assuming responsibility and refocusing her life onto a more ethical path.



## Bananas Foster Baked French Toast



Combine 1 cup of brown sugar,  $\frac{1}{2}$  cup of melted butter and  $\frac{1}{2}$  cup of chopped pecans in a bowl. Spread this mixture into the bottom of a 23cm x 33cm dish, sprayed with cooking spray; place the sliced bananas on top (from 2 bananas). Arrange the French bread slices on top, fitting as many pieces as you can in a single layer.

In a bowl whisk together 6 eggs, 1 cup of milk, 1 tablespoon of vanilla and 1 teaspoon of cinnamon and pour the mixture over the bread slices.

Let it soak a little before baking it for 35 minutes at 180 C. When golden brown, remove from oven and invert onto a serving tray.

\*For an extra holiday taste, you can add rum or cloves to the egg mixture.

\* Serve with vanilla custard or vanilla ice-cream or a drizzle of condensed milk, to get that holiday sugar coma.

*Bon Appétit*