

**DECEMBER
EDITION**



OASIS
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SCHOOL



OIS/22-23/EDITORIAL COMMITTEE

'22-'23



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Wordsmith Team

Editor and Coordinator :

RUBY 10A, HAAIFA 10A

Designer of the Month :

HAAIFA 10A

Writers of the Month :

*AFIFA 9A, LAFIHA 9A, ANUSHA AS LEVEL, ARFA 10A,
ANAS 8C, ADITHI 9A*

Members of the Committee :

*GILLIAN, ARFA, AMMAR, LAFIHA, DANIYA, ANUSHA,
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Fifa World Cup

The Fifa World Cup is one of the world's most famous sporting events where countries fight for the prestigious trophy. With the 22nd edition of the world cup being hosted by Qatar, the world cup is already underway with a lot of controversy about the rules of the country. This edition (22nd) of the world cup is the most expensive of all of the editions. The price spent is estimated to be \$220 billion.

Numerous countries are against the rules of the Arabian country. Rules such as - prohibition of alcohol inside the stadium, appropriate dressing, no public display of affection and the most paramount ; no LGBTQ+ community allowed, going against these could result in punishments such as being imprisoned.

In 2010, Paul the octopus guessed 12 out of 14 matches correct while also predicting Spain as the winner of the world cup, 2010. This year an otter named Taiyo predicted Japan's win over Germany and it was correct. Toby Penguin, who resides in Dubai predicted Saudi Arabia's win over Argentina. However the favorites to win the world cup are Brazil with 29% chance of winning followed by Spain, France and England who have a 13% chance of winning, followed by Argentina having a 10% chance and Portugal who have a 8% chance.

With the controversy and debates about the rules and regulations set, we hope that tournaments take place smoothly without any regrets about being hosted by Qatar.



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Significance and History of Christmas

Christmas, celebrated on the 25th of December to commemorate the birth of Jesus of Nazareth, a spiritual figure whose teachings serve as the cornerstone of faith. Christmas is derived from "Christ's mass." "Saint Nicholas" is said to be "Santa Claus's" real name. He was generous and was known for offering presents to the less fortunate, he spent his life helping people.

Fun games during Christmas include "Secret Santa" where players are given a random player to whom they gift something anonymously. This game has been played as a result of Larry Dean Stewart, who pioneered the anonymous Christmas gift-giving practice. Germany is credited with starting the tradition of the Christmas tree in the sixteenth century where people even constructed Christmas pyramids out of wood that they then decked with evergreens and candles.

The colors green and red used for Christmas decorations come from a separate celebration called Saturnalia. Green and Red represents the eternal life and the blood of Jesus Christ during his crucifixion. Bells are hung around to welcome the arrival of Christmas. On Christmas, people also leave milk and cookies for Santa. This can be linked to the Great Depression, when parents would encourage their children to help people. Christmas has been a wonderful holiday that is observed all around the world and promotes family time.

Well, what did one Christmas tree say to another? To lighten up! Merry Xmas!

Grandma's Recipes

GINGERBREAD COOKIES

Ingredients · 175g dark muscovado sugar · 85g golden syrup · 100g butter · 350g plain flour, plus extra for dusting · 1 tsp bicarbonate of soda · 1 tbsp ground ginger · 1 tsp ground cinnamon · 1 egg, beaten

STEP 1

Melt the sugar, golden syrup and butter in a saucepan, then bubble for 1-2 mins. Leave to cool for about 10 mins.

· STEP 2

Tip the flour, bicarbonate of soda and spices into a large bowl. Add the warm syrup mixture and the egg, stir everything together, then gently knead in the bowl until smooth and streak-free. The dough will firm up once cooled. Wrap in cling film and chill for at least 30 mins.

· STEP 3

Remove the dough from the fridge, leave at room temperature until softened. Heat the oven to 200C/180C fan/gas 6 and line two baking trays with baking parchment.

· STEP 4

Roll out the dough to the thickness of a £1 coin, then cut out gingerbread people with a cutter. Re-roll the excess dough and keep cutting until it's all used up.

· STEP 5

Lift the biscuits onto the trays and bake for 10-12 mins, swapping the trays over halfway through cooking. Leave to cool on the trays for 5 mins, then transfer to a wire rack to cool completely. Use the icing to decorate the

biscuits as you wish, and stick on chocolate or sweets for buttons. Leave to dry for 1-2 hrs. Will keep for up to three days in an airtight container.

PLUM CAKE

**Ingredients · butter, for greasing · 2 tbsp
demerara sugar · 500g plum**

**For the cake · 175g butter · 175g dark muscovado
sugar · 140g golden syrup · 2 eggs, beaten · 200ml
milk · 300g self-raising flour · ½ tsp bicarbonate
of soda · 1 tbsp ground ginger · 1 tsp mixed spice**

· STEP 1

Heat oven to 180C/160C fan/gas 4. Grease and line the base of a 23cm square cake tin with baking parchment. Butter the paper generously and sprinkle with the demerara sugar. Halve the plums and arrange in the base of the tin in 1 layer, cut-sides down.

· STEP 2

For the cake, melt the butter, muscovado sugar and syrup in a large pan over a low heat, stirring until smooth. Cool for 10 mins, then stir in the eggs and milk. Sift in the flour, bicarbonate of soda and spices, then mix to a smooth batter.

· STEP 3

Pour the batter into the tin, over the plums, and bake for 45-55 mins until firm to the touch. Cool in the tin for 10 mins, then turn out onto a wire rack and leave to cool. Will keep in the fridge, wrapped in baking parchment and foil, for up to 5 days.

PEPPERMINT CANE

Ingredients

- few drops peppermint essence or extract
- 100g white regal icing
- 50g red regal icing
- 50g green regal icing

STEP 1

Mix a few drops of peppermint into the white, red and green icing. Divide the white icing in 2 and wrap half in cling film along with the green icing.

• STEP 2

Roll the remaining half of white icing into a long, thin sausage shape, then do the same with the red icing. Lay the 2 sausages next to each other, and twist together. Gently roll the twisted length with the palm of your hand until the 2 sausages are joined and smooth. Slice into 12cm lengths, then bend the end of each one to make a hook. Line a baking sheet with baking parchment, then spread out the candy canes. Repeat with the remaining white icing and green icing, then leave the canes to dry out for at least 24 hours before packaging.



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Christmas poem

December,
it's the jolliest time of the year!
A bright tree, so luminescent
and happy rendezvous under the green
mistletoes...
bustling gusts of wind, cozy winter
warm baked cookies that are
reminiscent of a mother's love.
It is a month of lights, snow and feasts,
a time to make amends and cut loose
ends.
Create new knots and beautiful ties in-
between,
finish what once started-
continue it forevermore and hope all our
wishes come true!
As the crackling wood is burning in the
fireplace, and blurred glittery
ornaments decorate the periphery;
the snowflakes lie gently on the
rooftops.
'Tis the damn season,
and as these seasons change inevitably;
we must learn to change with them.



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My Christmas story

In December of 2016, my family and I ventured out into the unknown by going to Sydney, Australia, to visit relatives, for the very first time: it was, and still is to this day, one of the most memorable Christmases of my life.

I recall the tedious eight hour long flight from Malaysia to Sydney; however, when we finally touched the capital, the extreme periods of boredom and despair, were all forgotten in a twinkle of an eye, the moment my cousin surprised me by coming up behind and clapping my shoulders to startle me. I wasn't very shaken up, however. Instead, I could hardly contain my joy!

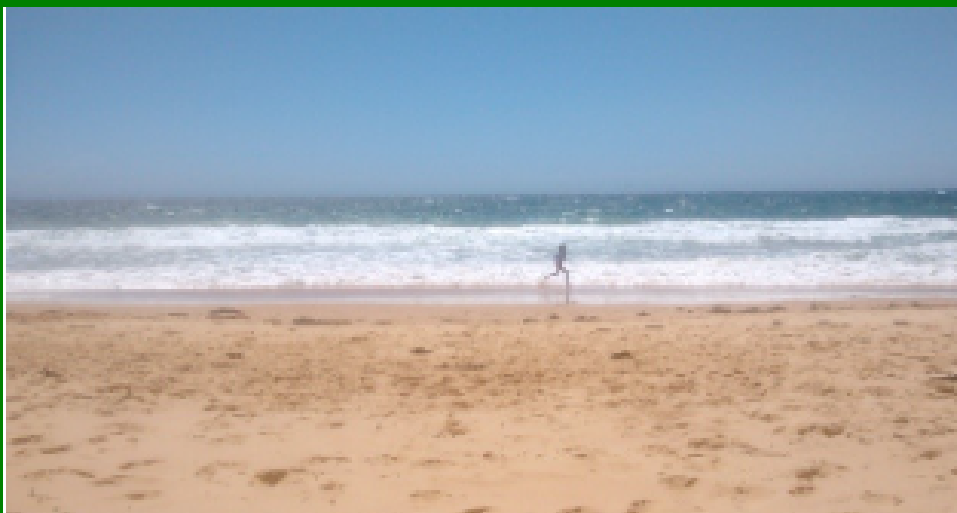
The next few weeks fled like the wind. Our relatives took us everywhere Sydney could offer: the glorious, warm, sandy beaches with its powerful, navy-blue waves. I remember running along the shore, feeling the sweltering, sharp wind whip my hair away from my ruddy face, and the soft, fine sand sink beneath my bare feet. Sydney, is extremely hot in December. As a result, we celebrated a very unusual, yet unique, tropical Christmas.

Also, we got to visit the stunning Sydney Opera House where we watched two hilarious twin brothers, who were doctors, put on a fantastic show about why we sneeze!

We got to experience and see many wonderful things, but my absolute favorite was going to the zoo. I was given the lucky experience of posing for a picture with a tiny kangaroo for the first time!



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Sports Day Preparations

Preparations have already begun for Sports Day, which is scheduled on the 17th of December this year, in Oasis International School. Students from Grade 3 to A-Levels have been working exceptionally hard with a lot of passion and enthusiasm to maintain a synchronized performance and execute well-coordinated, rhythmic drills. Students from the junior classes (grades 3-5) have prepared a free hand drill, while the pupils from grades 6-8 are working on different activities - the boys, who are improvising their dumbbell drill, while the girls are developing a pom-pom drill. Grades 9-10 are practicing their cardio-exercises, while AS and A-Levels are effortlessly assembling a pyramid display and a Hoop drill.

As the zero period has been included into the new timetable, everyone is extensively juggling both the preparations for their examinations (Unit Tests, Prelims, etc.) and for the big day!

All eyes on the trophy.



DECEMBER 2022



The Wordsmith

Deep in my mind my heart my Oasis