

Christmas

Engelsk



Navn: _____

Klasse: _____

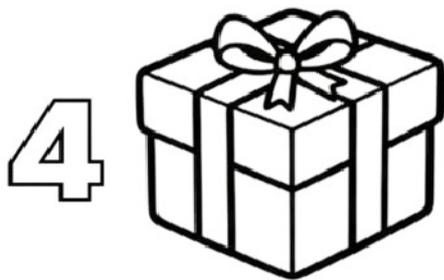
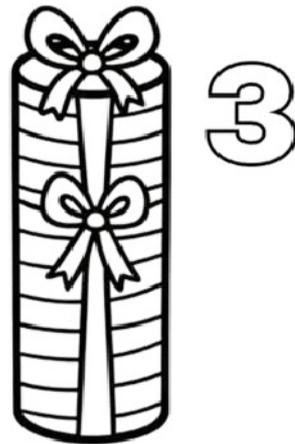
Indholdsfortegnelse

Farverige gaver _____	2
Julegåder _____	3 - 4
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Juletraditioner i forskellige kulturer _____	12 - 14



Læs beskrivelserne og farvelæg gaverne.

1. The paper is green and the ribbon is red.
2. The paper is blue with yellow dots and the ribbon is orange.
3. The paper is purple and the ribbon is black.
4. The paper is red and the ribbon is yellow.
5. The paper is pink and the ribbon is orange and brown in stripes.



Gloser

paper - *papir*
ribbon - *bånd*
dot - *prik*
stripe - *strib*

green - *grøn*
red - *rød*
blue - *blå*
black - *sort*

yellow - *gul*
pink - *lyserød*
brown - *brun*



Læs julegåden og skriv det rigtige svar fra listen herunder.

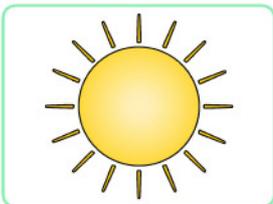
he waits for warmer weather - none - a pineapple - snow



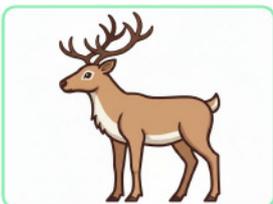
What falls at Christmas but never gets hurt? _____



What do you get when you cross
a Christmas tree and an apple? _____



How does a snowman lose weight? _____



How many deer does Santa have? _____

Gloser

pineapple - *ananas*

pinetree - *juletræ*

deer - *hjort*



Læs julegåden og skriv det rigtige svar fra listen herunder.

puddles - frostbite - the letter D - a snowball



What is only in the month of December? _____



What do you get if you cross a snowman and a shark? _____



What kind of ball doesn't bounce? _____



What do you call snowmen in summer? _____

Gloser

puddle - vandpyt

frostbite - *forfrysning*

bounce - *hoppe*

Her er en liste med opgaver som forberedelse til juleaften.

Der er et ord fra ordlisten i hver sætning, men bogstaverne er blandet sammen. Afkod ordet og skriv det i feltet.



Det første og sidste bogstav i hvert ord står på de rigtige pladser.

celebrate Christmas - turkey - Christmas stocking - gravy - Christmas pudding



Buy onions, carrots and rosemary for the **gvray** _____



Prepare the dried fruit for the **Cmahrists pddunig** _____



Take the **tkeruy** _____ out of the freezer on the night of December 23



Hang the new **Cmahrists stckonig** _____ next to the others on the fireplace.



Invite grandmother to **cleeratbe Cmahrists** _____ with us.

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Det første og sidste bogstav i hvert ord står på de rigtige pladser.

unwrap presents - decorate - Christmas wreath - sausage - roast pork



Buy two kinds of **suasgae** _____ for dinner.



Get out the fairy lights to **dceotre** _____ the house.



Hang the **Cmahrists wareth** _____ on the front door.



Sprinkle salt on the **rosat prok** _____ to get crispy crackling.



The kids will **unarwp perents** _____ after dinner.

Recipe for *risalamande*



Her er en engelsk opskrift på de danske dessert risalamande. Læs opskriften højt med en makker og prøv at oversætte den.

Serves 4 people:

- 1 vanilla pod
- 150g short-grain pudding rice
- 0.75 litres whole milk
- 1 tsp salt
- 1.5 tbspcaster sugar
- 50g blanched almonds
- 250ml heavy cream
- Cherry sauce



Method:

1. Put milk and short-grained rice into a large pot and heat until boiling while stirring. Then reduce the heat to simmer.
2. Split the vanilla pod and scrape out the vanilla seeds.
3. Add sugar and vanilla to the pan and let it simmer for 45 minutes while stirring continuously.
4. Let the pudding cool and chill in the fridge.
5. Roughly chop all almonds except for one. Then add the almonds to the chilled rice pudding.
6. Whip the heavy cream and fold the whipped cream into the pudding.
7. Hide the single whole almond to the pudding. Serve with hot cherry sauce.

Gloser

vanilla pod - *vaniljestang*

short-grain pudding rice - *grødris*

whole milk - *sødmælk*

caster sugar - *strøsukker*

blanched - *smuttede*

heavy cream - *fløde*

cherry sauce - *kirsebærsovs*

pot - *gryde*

stir - *røre*

simmer - *simre*

continuously - *konstant*

chop - *hakke*



Svar på spørgsmålene om opskriften.

1. How many people does this recipe serve?

- 2
- 4
- 6

2. How much whole milk is used in the recipe?

- 1.5 litres
- 0.5 litres
- 0.75 litres

3. How should the vanilla pod be prepared?

- Dice it finely.
- Split it and scrape out the seeds.
- Grind it into a powder.

4. How long does the pudding need to simmer ?

- 15 minutes
- 30 minutes
- 45 minutes

5. How often should you stir the pudding?

- Every 15 minutes
- Never
- Continuously

6. When are the chopped almonds added to the rice pudding?

- Right after adding the vanilla.
- After the pudding has cooled.
- Just before serving.

7. How should the almonds be prepared?

- Grind them into a powder
- Roughly chop all but one
- Add all of them whole

8. How should the cherry sauce be served?

- Chilled
- Hot
- At room temperature





Læs opskriften. På næste side skal du indsætte nogle af ordene i fremgangsmåden.

Gingerbread cookies with icing



Ingredients (40 cookies):

- 700g flour
- 2 tsp baking soda
- 5 tsp ground ginger
- 3 tsp ground cinnamon
- 250g butter
- 350g soft brown sugar
- 2 eggs
- 6 tbsp syrup
- white icing to decorate

Baking supplies:

- food processor
- clingfilm
- a cookie cutter

Glosser

baking soda *natron*
ginger *ingefær*
icing *glasur*
clingfilm *plastfilm*

cookie cutter *udstikker*
food processor *køkkenmaskine*
preheat *forvarm*
bread crumbs *brødkrummer*
sprinkle *strø*

knead *ælt*
thickness *tykkelse*
baking tray *bageplade*
baking paper *bagepapir*
wire rack *bagerist*



Skriv de manglende ord fra boksen nederst på siden på de tomme pladser i fremgangsmåden.

Instructions:

Preheat the oven to 180C.

Sift flour, baking soda, cinnamon and ginger into a food processor. Add _____ and blend the dough until it looks like bread crumbs. Then stir in the sugar.

Mix egg and syrup and add both to the _____.

Sprinkle some _____ on a table and knead the dough until smooth. Wrap the dough in _____ and let it cool in the fridge for 15 minutes.

Separate the dough into two dough balls. Roll each ball into a thickness of about 0.5cm. Use a _____ to cut the dough into shapes.

Place the cookies on a baking tray covered with baking paper. Bake the cookies for 13-16 minutes or until golden-brown.

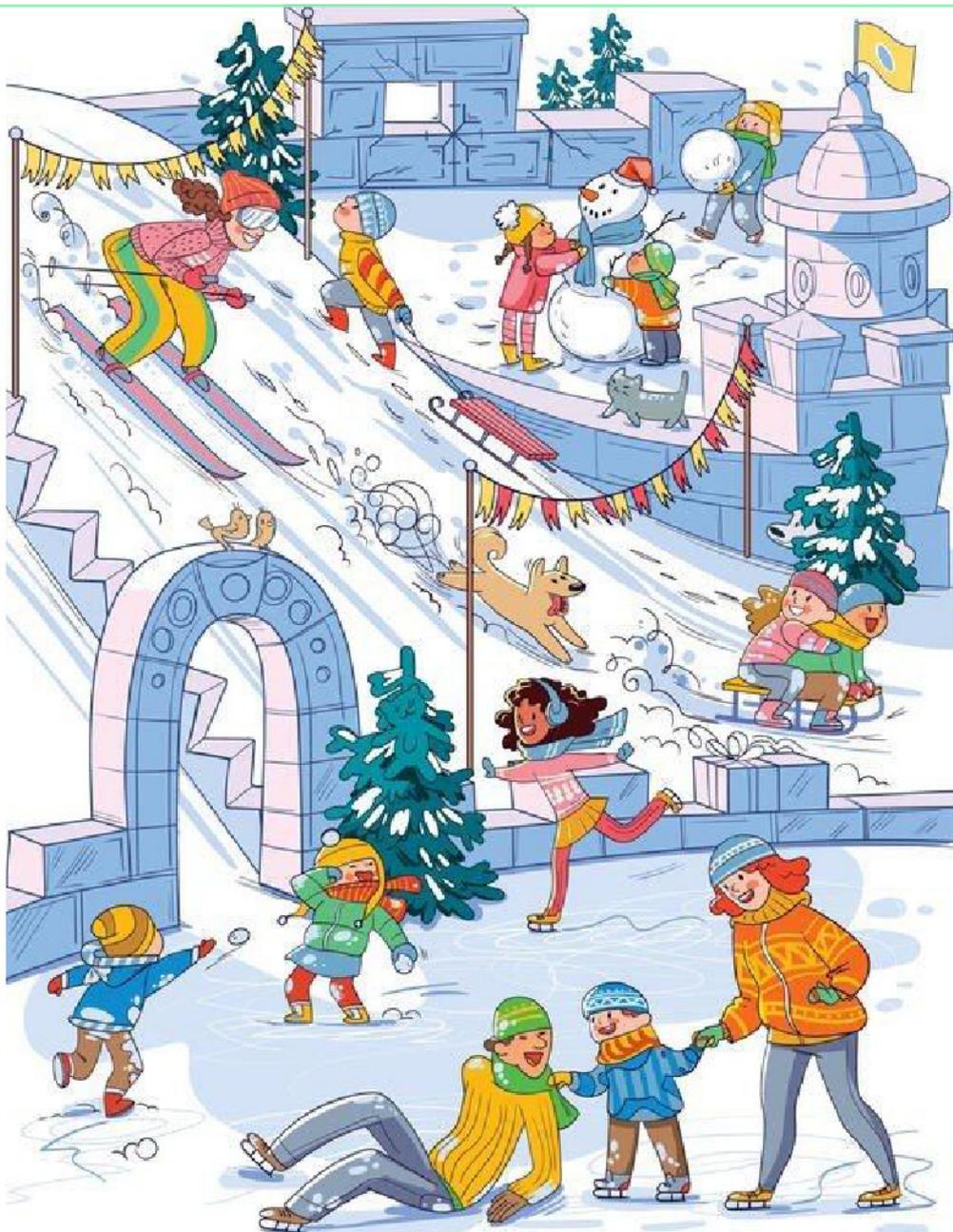
Put the cookies on a wire rack and let them cool completely. Decorate them with _____.

cookie cutter	white icing	flour
cling film	butter	food processor



Beskriv billedet for en sidekammerat på engelsk. Du kan beskrive

- people and animals
- colours
- clothes
- activities
- mood





Læs to tekster om, hvad to britiske teenagere laver til jul. Bagefter skal du og din klassekammerat sammenligne traditionerne med hinanden og med jeres egne.

Two British teenagers, Chloe Wilson and Rami Khan, tell us how their families spend the time in two different and not so different ways.

Chloe's Christmas - "A Proper British Christmas"

At my house, Christmas is all about the traditions. We always get our tree up on the first of December, a proper one, none of that fake rubbish! Every morning, I get to open a window on my Advent calendar. A little bit of chocolate is a great way to start the day, right?

Christmas Eve, we all sit down to watch a cheesy Christmas film, like *Elf* or *Love Actually*. My mum loves that one. Then, first thing on Christmas morning, as soon as we wake up, we run straight for the tree and start tearing open our presents in our jammies.

The biggest thing on Christmas Day, though, is Christmas Dinner. Turkey, roast potatoes, gravy and my mum's famous Yorkshire puddings—even though they're not technically for Christmas, she insists, because her family's from up north! And my dad loves those.

And then, everyone collapses on the sofa to watch the King's Speech on TV. It's a bit formal, but without it, it's just not "a proper British Christmas", like my dad likes to say.



Gloser

proper – *ordentlig, rigtig*

rubbish – *bras*

Advent calendar – *julekalender*

Christmas Eve – *juleaften*

cheesy – *plat, fjollet*

jammies (= pajamas) – *pyjamas*

turkey – *kalkun*

gravy – *sovs*

Yorkshire pudding – *luftigt bagværk med hul til sauce*



Læs to tekster om, hvad to britiske teenagere laver til jul. På næste side skal du og din klassekammerat sammenligne traditionerne med hinanden og med jeres egne.

Rami's Christmas - "The Full Christmas Vibe"

For our family, Christmas is a bit different. We're Muslim, so we don't actually celebrate it like a religious holiday, but we definitely get involved in the fun side of things!

It's actually my favourite time to hang out with the family. We don't have a tree, but we always make sure we have the full Christmas vibe going on. We put up loads of fairy lights - mum goes mad for the coloured ones.

On Christmas Day, it's all about the food. My nan cooks an absolute feast! Last year she made this insane biryani - it's like a spicy rice and chicken dish - it took her all day. We basically use the day as an excuse for a huge family dinner.



The best bit though? We still do gift-giving. Everyone in the family swaps presents, which is just brilliant. And we always spend the afternoon watching those silly Christmas specials on telly. For us, Christmas Day is really about having a day off, relaxing, and being with the family.

Gloser

vibe - *stemning*

fairy lights - *lyskæder*

nan - *bedste, bedstemor*

feast - *festmåltid*

insane - *sindssyg*

biryani - *risret fra Pakistan, Indien m.fl.*

dish - *ret*

swap - *udveksle*

brilliant - *genialt*

Christmas special - *juleprogram*

telly (= television) - *TV*



Snak med en sidemakker om spørgsmålene herunder.

How do Chloe's and Rami's Christmases compare?

- *Which elements are similar?*
(fx the food they eat, the activities, who they spend Christmas with, ...)
 - *Why do you think that is?*
(fx the families' backgrounds, religion, ...)
 - *Which elements are different?*
 - *Why do you think that is?*
-
-
-

How does your own Christmas compare to Chloe's and Rami's?

- *Try to tell each other what you do for Christmas at your house.*
 - *How is it like Chloe's and Rami's Christmas?*
 - *How is it different?*
 - *Why do you think that is?*
-
-
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