

# amazine

Issue #11 - December 2021

Join us for a very special festive edition!

Inside there are loads of surprises that will leave you rocking around the Christmas tree...



**amazing futures**  
for young people

Thanks to our funder:



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# Hey Amazine readers,

It's Bryony here, wishing all my lovely readers a very merry Christmas and a Happy New Year.



this magazine edition is going to be filled to bursting with fun festive articles.

I'm looking forward to seeing everyone in the new year!

**- Bryony**

P.S. One of the new things that I'm going to be trying out this year is eggnog - wish me luck!





# Festive baking

## Christmas Cookies

PREP: 25 MIN • COOK: 10 MIN

### Cookie Ingredients

100g unsalted butter, softened at room temperature  
100g caster sugar  
1 free-range egg, lightly beaten  
1 tsp vanilla extract  
275g plain flour

### Decoration Ingredients

400g/14oz icing sugar  
3-4 tbsp water  
2-3 drops food colouring  
Edible glitter

### How to bake the cookies • part 1:

- 1 Preheat Oven to 180°C and line 2 baking trays with baking paper.
- 2 Put the egg and vanilla in a bowl, beat until completely combined.
- 3 Beat butter and sugar in a large bowl until creamy
- 4 Add egg and vanilla to the butter and sugar, beat until completely combined.
- 5 Add flour, start mixing slowly, then beat until the flour is fully combined

Don't forget if you want to hang them on the tree as decorations that you will need to cut out a small hole at the top of the cookie.



## Christmas Cookies

PREP: 25 MIN • COOK: 10 MIN

### How to bake the cookies • part 2:

- 1 Dust work surface with flour, scrape the cookie dough out of bowl. Form into balls, ready to roll out.
- 2 Roll out to 0.3cm (for thinner, crispier cookies) or 0.6cm (for thicker, softer cookies), sprinkling with flour on both sides of the dough so it doesn't stick.
- 3 Use cookie cutters to press out shapes and use a knife or spatula to transfer shapes to baking trays.
- 4 Bake for 10 minutes, until the surface is pale golden colour and the edges are just beginning to turn light golden colour.
- 5 Allow cookies to cool completely on trays.



### Time to decorate!



Turn over to learn how to decorate your Christmas cookies!





# Festive baking part 3!



## Christmas Cookies

PREP: 25 MIN • COOK: 10 MIN

### How to decorate the cookies

- 1 Combine the icing sugar and water into a bowl and mix them together until smooth.
- 2 Divide between bowls, then mix in colouring. Go by eye until you achieve the colour you want (I normally use 2-3 drops)
- 3 Make sure the icing is the right thickness - use the "figure 8" test (draw the number "8" across the surface with a spoon) it should hold for 2 seconds before it disappears.
- 4 Transfer into piping bags or other tools to spread the icing on the cookies.
- 5 Ice the cookies and sprinkle your edible glitter on top whilst the icing is still wet so it sticks!



Enjoy!



You could hang these biscuits on the tree if you haven't eaten them all!





Have fun baking!

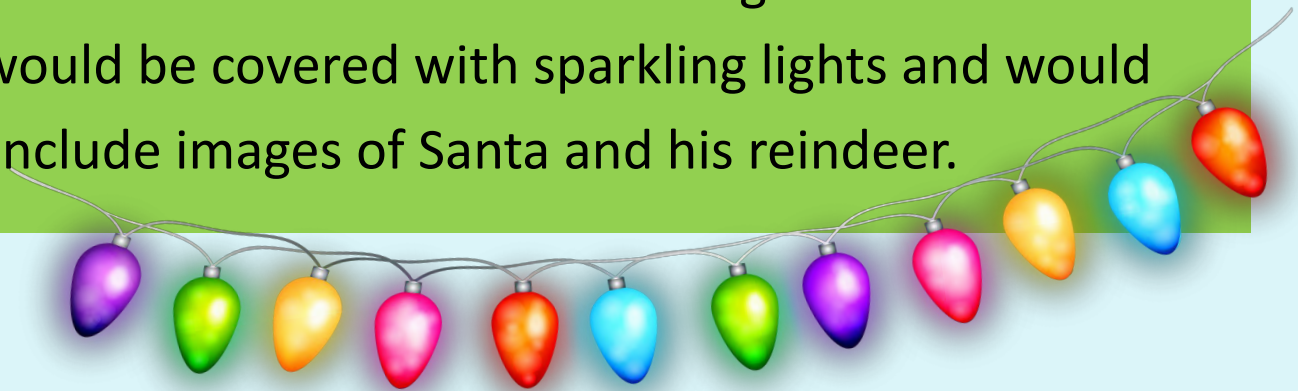


# 5 things I love about Christmas



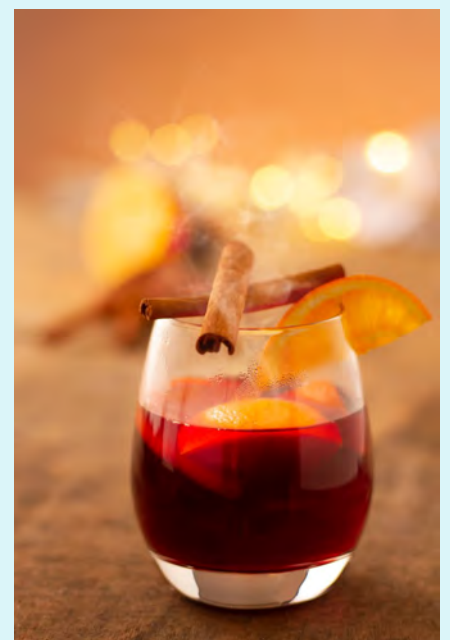
## 1. Seeing how everyone decorates their houses

When I was a child, I loved riding in the back of my dad's car around Christmas time and looking at the houses. They would be covered with sparkling lights and would often include images of Santa and his reindeer.



## 2. The smell of mulled wine

Quite often when I am walking the streets at Christmas time, my nose is hit with the familiar scents of mulled wine and roasted chestnuts. Bliss.





### 3. Christmas Carols

There is something special about Christmas Carols. Everyone knows them and has heard them loads of times and yet never tire of hearing them!



### 4. Festive cheer

I have noticed that around Christmas time people tend to be happier and are more likely to spread cheer to others. Christmas is a time of giving and a time to be close to family and friends.

### 5. Movies

Around Christmas time, there are loads of movies to choose from. Ranging from timeless classics like *It's a Wonderful Life* to newer editions like *The Grinch that stole Christmas* (Benedict Cumberbatch edition).



# Interesting historic Christmas facts

There are records throughout history of people celebrating Christmas. Here are just some of the ways that people have celebrated Christmas in the past.

## fact # 1

### Midwinter Solstice

In the Neolithic or Stone Age as it is also referred to, people used to (and in some cases still do) celebrate the shortest of the year on December 21st.

There was usually feasting and presents were exchanged.



## fact # 2

### Festive party

In Medieval Britain the first ever recorded Christmas celebration was in 1038, where they spent 12 whole days feasting after not eating for most of the month. They didn't stop till January 6th!

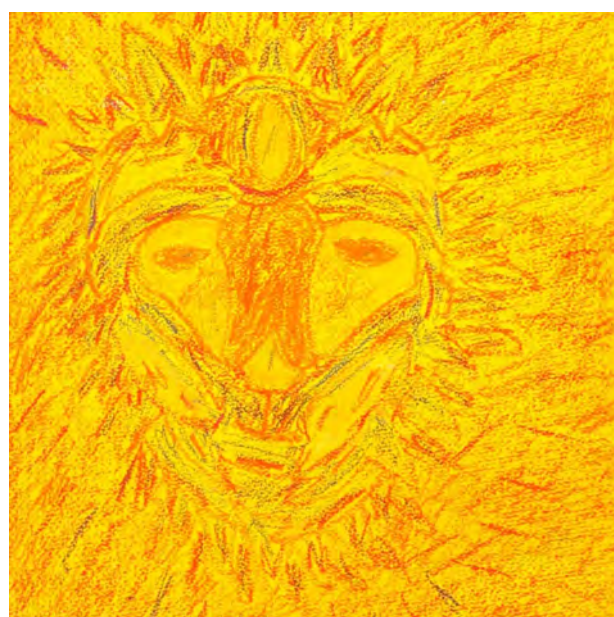




# Festive card competition



Here is a selection of art made during the Amazing Futures art group in Brighton. They were entries into the competition set by Amaze to design a set of festive cards to raise money. The cards are for sale.





# Party time

Check out these fab festive tunes to get you in the Christmas spirit!



## AMAZING FUTURES FESTIVE PLAYLIST

*Fairytale of New York*  
- The Pogues and Kirsty MacColl

*What's This?*  
- The Nightmare before Christmas

*I wish it could be Christmas  
every day*  
- Wizzard

*All I want for Christmas is  
you*  
- Mariah Carey







# AMAZING FUTURES FESTIVE PLAYLIST

*Walking in a winter wonderland*  
- Michael Buble

*The Christmas Song*  
- Nat 'King' Cole

*Merry Christmas*  
- Ed Sheeran & Elton John

*The power of love*  
- Frankie goes to Hollywood

*Let it snow, Let it snow, Let it  
snow.*  
- Frank Sinatra

*Do they know it's Christmas*  
- Bandid



# A festive recipe

Got a sweet tooth? Try this chocolatey treat!  
No baking necessary.

## *Puppy Chow*

PREP: 10 MIN • CHILLING TIME: 10 MIN

### *Ingredients*

1 cup of dark chocolate chips, but if you have a sweet tooth use milk chocolate or whatever you prefer!

6-7 cups of Rice Cereal. Rice Chex is my favourite to use.

1 cup of creamy peanut butter, or any nut/seed butter if you're allergic to peanuts!

1-2 cups powdered sugar

### *How to make puppy chow • part 1:*

- 1 Melt peanut butter and chocolate together, either on the stovetop or in the microwave.
- 2 Next, add 3 cups of cereal to a large bowl. Pour 1 cup of your chocolate/peanut butter mixture over the cereal.
- 3 Add 3 more cups of cereal to the bowl and then pour the rest of the chocolate/peanut butter mixture on top.
- 4 Stir until the cereal is evenly coated.



by Izzy

## Puppy Chow

PREP: 10 MIN • CHILLING TIME: 10 MIN

### *How to make puppy chow • part 2:*

- If there are pools of chocolate/peanut butter at the bottom of your bowl, add more cereal  $\frac{1}{4}$  cup at a time until all that deliciousness is coating your cereal. Remember we WANT clumps, so do NOT add too much cereal!
- Let the mixture cool slightly (I throw mine in the fridge.) You do not want it to harden!
- Once your mixture is at or below room temperature, add 1 cup of powdered sugar. Mix until combined.
- Let cool for about 15 minutes.
- Add more powdered sugar  $\frac{1}{4}$  cup at a time until your cereal is coated to your satisfaction.
- Store in an airtight container at room temperature, if it lasts more than 0.3 seconds!

*Enjoy!*





# Take a break with this scrummy drink

## *Winter Hot Chocolate*

PREP: 7 MIN

### *Ingredients*

3-4 heaped spoonfuls of hot chocolate (depending on brand)  
Hot water or hot milk depending on your preference!  
1 teaspoon of ground cinnamon  
1/4 teaspoon ground nutmeg  
1 handful of mini marshmallows  
Squirty whipped cream

### *How to make the hot chocolate*

- 1 Boil the kettle, or warm some milk - depending on your preference!
- 2 Put the hot chocolate, nutmeg and cinnamon in your favourite mug and add hot water/milk
- 3 Stir until everything is combined
- 4 Add your handful of mini marshmallows.
- 5 Squirt your whipped cream as high as you want and sprinkle some cinnamon on top!

*Enjoy!*



This is a recipe from Charlotte,  
Amazing Future's East Sussex intern.

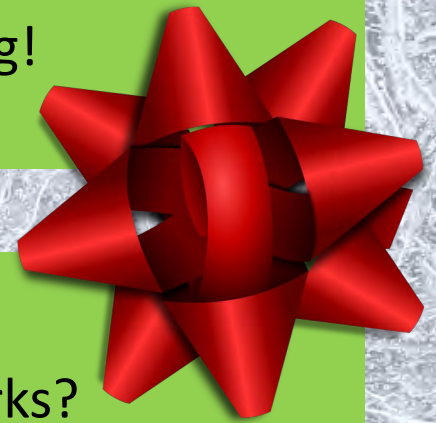






## Christmas Crackers

Here are some funny Christmas jokes that will be sure to get you ho ho hoing!



1. Who delivers presents to baby sharks?
2. Why was the snowman looking through carrots?
3. What do you get when you cross a snowman with a vampire?
4. Who hides in the bakery at Christmas?
5. What do monkeys sing at Christmas?
6. What is white and minty?
7. How did the bauble get addicted to Christmas?
8. What do you call Santa living in the South Pole?
9. What do Santa's little helpers learn at school?
10. Why is it getting harder to buy advent calendars?

answers on p23!



We have just launched our 'Amazing Gifts Campaign' designed by us, young people with additional needs who attend the Amazing Futures Project in Brighton & Hove and East Sussex. This December, we will share an 'Amazing Gift' every day, for 24 days, which we hope will lift your spirits at this festive time.

Our gifts will be a selection of videos, photos and artwork that we have created ourselves during our involvement with Amaze. We are proud of them and hope you like them! **We urgently need to raise £20,000** to support more young people with additional needs who have been significantly impacted by the pandemic.

### **Please give an Amazing Gift:**

Share our campaign far and wide and donate now:



<https://www.crowdfunder.co.uk/amazing-gifts-campaign>



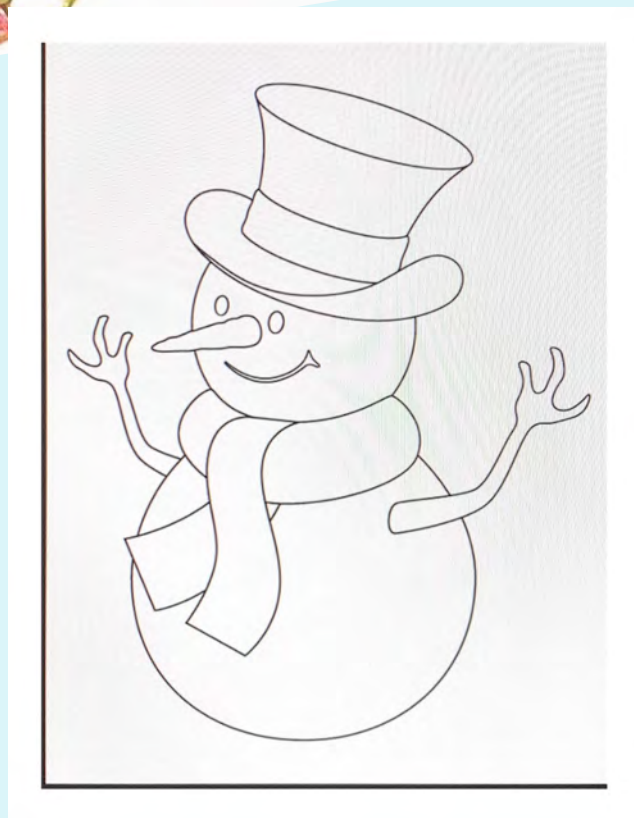
## The campaign in photos

Some examples of the fantastic posts on social media:

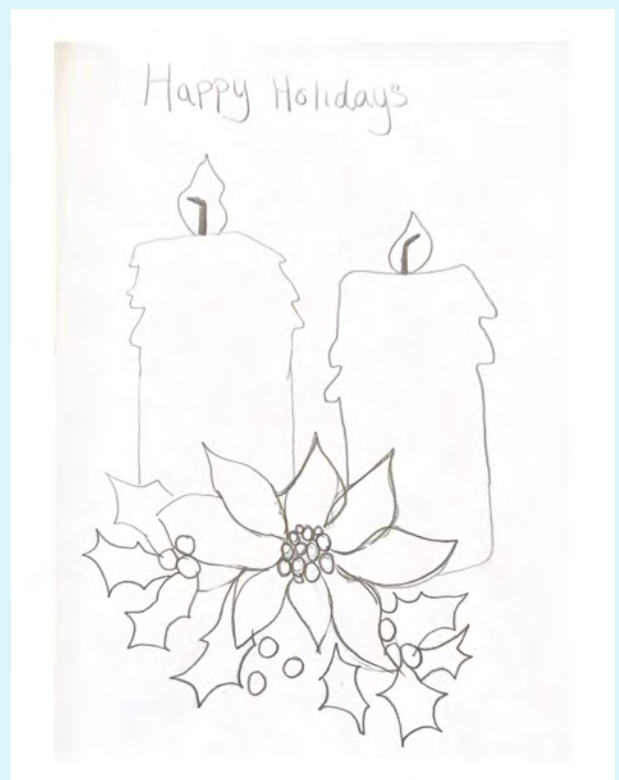


# Festive Drawings

Feel free to print this page  
and colour them in







## Carousel TV episode 3

Have you seen Carousel TV? Luke and Brandon from Amazing Futures in Brighton & Hove got involved in making a recent episode!



Watch it online here:

<https://www.youtube.com/watch?v=tV7OGCF-oEc>

Carousel champions the rights of artists with a learning disability to flourish and be celebrated.

**01273 234734**

**[enquiries@carousel.org.uk](mailto:enquiries@carousel.org.uk)**

**[carousel.org.uk](http://carousel.org.uk)**





# Joke Answers

1. Santa Jaws
2. He was picking his nose
3. Frostbite
4. A mince spy
5. Jungle bells
6. A Polo Bear
7. He was hooked on trees his entire life
8. A lost Claus
9. The Elfabet
10. Their days are numbered





For free information, advice and support  
please check out our website

**[amazesussex.org.uk](http://amazesussex.org.uk)**

For more information on the Amazing Futures project  
please contact:

**Brighton & Hove**

Please contact **Sue Winter** on  
07483 111 648 or email  
[sue@amazesussex.org.uk](mailto:sue@amazesussex.org.uk)

**East Sussex**

Please contact **Claire Piper**  
on 07484 915 038 or email  
[claire@amazesussex.org.uk](mailto:claire@amazesussex.org.uk)

We would love to hear from you. What have you been  
up to? Any news, drawings, bake off photos or useful  
tips you want to share? We welcome your contribution  
to the next issue.

Email [charlotteA@amazesussex.org.uk](mailto:charlotteA@amazesussex.org.uk) if you'd like to get involved!

