

ENGLISH ROCKS

Bar Ilan Hertzliya

Edited By Raphael Mirvis

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EXCLUSIVE INTERVIEW WITH THE PRINCIPAL OF THE SCHOOL

By Louise Horowit, Erel Asaraf, Ella Ben David

Q: Where were you born ?

A: I was born in Jerusalem

Q: Where do you live ?

A: I live in Petach Tikva

Q: How many kids do you have ?

A: I have 5 kids, Eytan(17) Noah(15)

Netah(13) Yael(11) Ohad(8)

Q: What is your favourite color

A: My favourite color is pink

Q: Do you enjoy the job as the principal

A: Yes! It's has been my dream job

Q: Name 3 things that you like about the school .

A: I like the teachers, the children and the colors

Q: Do you like the children in the school A:
Yes, I like them a lot



SURVEY RESULTS*

BY ORIN GUETTA, AVITAL EMERGI, LIV BITON

DO YOU LIKE SCHOOL?



DO YOU LIKE THE TEACHERS AT SCHOOL?



DO YOU LIKE THE ACTIVITIES AT SCHOOL?



DO YOU HAVE A LOT OF FRIENDS AT SCHOOL



DO YOU GET GOOD GRADES AT SCHOOL?



DO YOU HAVE A FAVOURITE TEACHER AT SCHOOL?



DO THE TEACHERS TREAT YOU NICELY?



DO YOUR FRIENDS TREAT YOU NICELY?



ARE YOU HAPPY WHEN YOU COME TO SCHOOL?

MOST KIDS ARE HAPPY WHEN THEY COME TO
SCHOOL

*In this survey 15 people were interviewed

Tu Bishvat

From Chabad.org

The 15th of Shevat is the day that marks the beginning of a “new year” for trees. Commonly known as Tu Bishvat, this day marks the season in which the earliest-blooming trees in the Land of Israel emerge from their winter sleep and begin a new fruit-bearing cycle.

We mark the 15th of Shevat by eating fruit, particularly from the kinds that are singled out by the Torah in its praise of the bounty of the Holy Land: grapes, figs, pomegranates, olives and dates. On this day we remember that “man is a tree of the field” (Devarim 20:19), and reflect on the lessons we can derive from our botanical analogue.

RECIPE PAGE

INGREDIENTS:

1 ONION
3 CARROTS
2 PIECES OF CELERY
1 POTATO
1 SWEET POTATO
½ CUP BARLEY
1 TEASPOON SALT
¼ TEASPOON PEPPER
½ TEASPOON GARLIC
POWDER
OIL FOR FRYING

BY AVIAD RABINOVICH AND GAVRIEL JOSEPH

Vegetable soup



PREPARATION:

COOK ONION IN OIL UNTIL GOLDEN. ADD CHOPPED VEGETABLES TO THE POT AND STIR WITH SPICES FOR FEW MINUTES. ADD 6 CUPS OF WATER AND BARLEY AND BRING TO A BOIL. THEN, TURN DOWN THE HEAT AND LET IT SIMMER FOR 30-40 MINUTES

INGREDIENTS

1 TBSP OLIVE OIL

1 LARGE BROWN ONION, HALVED, THINLY SLICED

2 TSP BROWN SUGAR

2 TSP WHOLEGRAIN MUSTARD

2 (ABOUT 600G) ORANGE SWEET POTATO (KUMARA), PEELED, CUT INTO 2CM PIECES

1 SHEET (27 X 27CM) READY-ROLLED FROZEN QUICHE SHORTCRUST PASTRY

185ML (¾ CUP) THICKENED CREAM

3 EGGS, LIGHTLY WHISKED

2 TBSP FINELY SHREDDED FRESH BASIL

Sweet potato and onion quiche

PREPARATION

STEP 1 PREHEAT OVEN TO 200°C. HEAT THE OIL IN A NON-STICK FRYING PAN OVER MEDIUM HEAT. ADD THE ONION AND COOK, STIRRING OCCASIONALLY, FOR 15 MINUTES OR UNTIL SOFT AND GOLDEN. ADD THE SUGAR AND COOK, STIRRING, FOR 2 MINUTES OR UNTIL ONION CARAMELISES. ADD THE MUSTARD AND STIR TO COMBINE. REMOVE FROM HEAT. STEP 2 MEANWHILE, COOK THE SWEET POTATO IN A MEDIUM SAUCEPAN OF BOILING WATER FOR 5 MINUTES OR UNTIL TENDER. DRAIN WELL.

STEP 3 LINE A ROUND 22CM (BASE MEASUREMENT) FLUTED TART TIN, WITH REMOVABLE BASE, WITH PASTRY AND TRIM ANY EXCESS. PLACE IN THE FRIDGE FOR 15 MINUTES TO REST.

STEP 4 COVER THE PASTRY BASE WITH NON-STICK BAKING PAPER AND FILL WITH PASTRY WEIGHTS, RICE OR DRIED BEANS. BAKE IN PREHEATED OVEN FOR 15 MINUTES. REMOVE PAPER AND WEIGHTS, RICE OR BEANS. BAKE FOR A FURTHER 10 MINUTES OR UNTIL GOLDEN. REMOVE FROM OVEN AND REDUCE OVEN TEMPERATURE TO 180 C

COVER PASTRY BASE WITH CARAMELISED ONION AND TOP WITH SWEET POTATO. WHISK TOGETHER THE CREAM, EGG AND BASIL IN A JUG. POUR INTO PASTRY BASE. BAKE IN OVEN FOR 40 MINUTES OR UNTIL GOLDEN AND SET. SERVE WITH, MIXED GREEN SALAD LEAVES OR COLESLAW.



SCHOOL ACTIVITIES



Field Trips

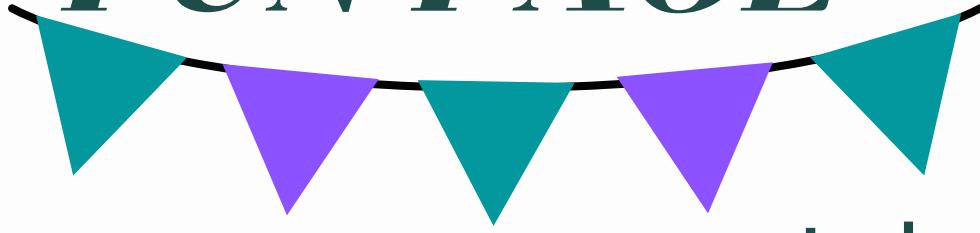


New Bean—Bags



Hebrew week competition

FUN PAGE



Wordsearch

By Gavriel Joseph and Aviad
Rabinovitch

B	G	R	A	P	E	S	O
A	V	O	C	A	D	O	R
N	T	Q	P	P	P	N	A
A	O	A	E	P	E	I	N
N	M	H	A	L	A	O	G
A	A	X	R	E	C	N	E
D	T	G	N	X	H	U	Y
P	O	T	A	T	O	U	Z

Banana Potato

Avocado Onion

Apple Pear

Grapes Orange

Peach Tomato

Jokes

By David Emergi and
Uriel Narboney

Person 1: Knock-knock.

Person 2: Who's there?

Person 1: Wooden shoe.

Person 2: Wooden shoe who?

Person 1: Wooden shoe like to hear another joke?

Person 2: Of course!

Q: What's the worst thing about throwing a party in space?

A: You have to planet.

TRANSLATIONS

תרגומים

Person-בן אדם	Activities-פעילויות
Preparation-הכנה	Barley-שעורה
Recipe-מתכון	Boil-להרתיח
Results-תוצאות	Chopped-קצוץ
Simmer-לרתוח	Edition-גיליון
Stir-לערבב	Favourite-אהוב
Space-חלל	Garlic-שום
Survey-סקר	Ingredients-רכיבים
Principal-מנהלת	Interview-ראיון

THANKS FOR READING!