## Interview with Neus

Neus is the Head of Education in Llinars Del Vallès



Hi Neus, what is your job?

I am the head of Education here in Llinars!

Where are you from?

I'm originally from Barcelona

What did you want to be when you were smaller?

I wanted to be a teacher.

What do you do on a daily basis?

I work in the council.

Is your job difficult?

It's not difficult to do your job when you enjoy it.

Are you very busy on a normal day?

Yes, very, very busy!

Did you have to study? what? and how long for?

Yes i studied pedagogy, music and piano for 5 years.

How old were you when you started this business?

I was 16.

What is your favourite thing in your job?

I love the relation with the people.

Thank-you Neus for answering our questions and thank-you for being an amazing head of education!

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December 2017 N°VII

# International Rural School

Llinars del Vallès



International Rural School
Carrer Josep Argila 39 Can Lletres 08450 Llinars del Vallès
Centre homologat per la Generalitat de Catalunya Codi de Centre: 08075979

### About us as a school

Our rural school is a small scale school in a rural environment. Its main wealth is the active social function that develops within the life of the village. Being in a more familiar and quiet environment, the school opens up to the town and the town welcomes the school. This way, the market, trades, shops, and craftsmen are part of the team that teaches and educates the children. This is the natural continuity of academic to professional education, the school does not separate children from society and adult life, but prepares them from very young age to direct immersion into real life. Because what else are they studying and preparing for?

This month at school we have put into practice this immersion with the experience of work practices. The students have chosen which profession they wanted to know in depth and thanks to the companies and small business collaborators of the town, it has been made possible. All children liked the work experiences so much that next month they want to repeat the activity again! Who knows, maybe in future we can transform the classroom into workshops, instead of pencils and rubbers we can use tools, pneumatics, pipes, wires, saucepans, casseroles, hairdryers, sewing machines, and so on...!

Maria Bellmunt Principal



#### January announcements!

Monday 8th January - PTA Meeting - 3:30 to 4:30 Thursday 11th January School trip to the Water Purification Centre, Granollers Friday 26th January - Presentation of Projects - 3:30 to 4:30

Scan this QR code to watch us singing Christmas Carols in Llinars!



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### MINI SANTA CHEESE CAKES



| 12 mini Oreo biscuits. |
|------------------------|
| 250 g cream cheese.    |
| ½ cup caster sugar.    |
| 1 tsp vanilla essence. |
| 1 tbs lemon juice.     |
| 2 eggs.                |
| 24 fresh strawberries. |
| 150 ml cream.          |
| 2 tbs icing sugar.     |

- 1. Preheat the oven to 180°C. Line a 24 cup mini muffin tin with paper cases.
- 2. Use an electric beater to beat the cream cheese, sugar, vanilla and lemon juice until smooth and creamy. Add the eggs, one at a time.
- 3. Break each mini Oreo in half and use a knife to scrape the cream filling away from the lower Oreo. Place one mini Oreo into the base of each mini muffin cup.
- 4. Divide the cream cheese mixture amongst the muffin cups, pouring it or spooning it over each mini Oreo.
- 5. Bake in the oven for 20 minutes or until slightly risen and just beginning to crack on the surface.
- 6. Cool completely on a wire rack and refrigerate while you make the toppings.
- 7. Whip the cream and icing sugar together until thick and fluffy. Prepare the strawberries by cutting off their tops (where the stalk is) to create a Santa hat shape out of each one.
- 8. Put whipped cream mixture into a piping bag and pipe a generous blob onto each cooled cheesecake. Place a strawberry onto each blob, pushing it down so that the cream oozes out slightly to become the hat's fur trim.
- 9. Top each Santa hat with a small dab of cream for a pom pom. Dust with icing sugar just before serving.

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## Our Author of the Month Thomas Brezina

Thomas Brezina has published around 550 books and they have been translated into 35 languages. He wrote bedtime stories. He has sold about 40 millions copies and he has worked with some tv shows. His books are really adventurous and nice but they're not realistic books, we always tell each other which ones we read, whether they are scary or funny, all types of things! His books are really short but nice to pass time.

These are some of the collections we recommend by

Thomas Brezina:

Tiger Team No Jungs

The Heart of Dragon All of My Monsters
Grusel Club Kicherhexen Club

## How to make Rudolf Brownies!



Ingredients 2 eggs

Dough 65 grams of flour

145 grams of butter 75 grams of chopped walnuts (optional)

250 grams of sugar

80 grams of cocoa pow- Decoration

Melted chocolate

a pinch of salt Lacasitos
a teaspoon of vanilla Small biscuits

sugar

der

First we have to preheat the oven to 325 degrees and prepare and prepare a tray with butter around it .

Then we mix all of the ingredients until the dough gets smooth and soft.

Now we put all the dow in the tray, we putted butter before. And bake for 20-25 minutes.

Next we let the cake cool down and we cut little rectangle pieces.

Finally we stick a red lacasito with melted chocolate for the nose and two white ones for the eyes followed by two little spot in them which you do with the melted chocolate.

#### Tips!!

First mix all the solid ingredients and then go adding the liquids slowly.

If you want the brownies to be chewy and to be a bit melted inside just bake it for 15-20 minutes.

Make the top of the brownie nice and smooth so it looks nice and neat when you decorate it.

## **SOME CHRISTMAS STORIES..**

#### **DID YOU EVER WONDER?**

Santa Claus wraps the children's gifts to have them ready in Christmas eve in a very distant place to walk or to go with a car. He gives them out in one night, which was very difficult, but santa elves always solve it! The elves always had an idea to keep the children asleep, so they wouldn't wake up. Have you never asked how they do it, to arrange them all in one night?

Well I know.

But I can not explain it is a secret, and if I tell you, Santa will get very angry. I mustn't tell you how they do it, but I can tell you how the reindeer are good: the sled has a compartment where Santa keeps some magic sticks that he throws to the reindeer

By Eric

### Rudolph the red nose reindeer

We are performing this story on the 19th of December in Llinar's auditorium!

Once in a land far far away, where Rudolph and the other reindeer live, Santa and his elves work hard every day. There was an amazing christmas, hmm... well they nearly had to cancel Christmas.

So if you want to know more you'll have to read the story...

Rudolph was a kind and gentle little reindeer, but the other reindeer weren't very kind to him, they never let poor Rudolph join any reindeer games.

One day when all the reindeer had shouted to him and made him go away Rudolph had enough and just burst into tears. But Rudolph had one good friend, she was called Fairy Fae, Fairy Fae always cheered him up. When she saw Rudolph so sad she felt very sorry for him and gave him 3 wishes to cheer him up. But dancer and dasher were watching and they felt lots of envy, of course they also wanted 3 wishes. After that Fairy Fae and Rudolf were very tired so they sat down under a tree, and fell asleep. Then Dasher and Dancer came up with an idea: they could rob Fairy Fae's wand and magic lots of toys and sweeties so after a few minutes dancer tip towed to Fairy Fae and grabbed her wand then ran out.

Then Fairy Fae and Rudolph woke up, they didn't know what had happened, then Fairy Fae looked for he wand but of course she couldn't find it as she went to search for it. Dasher and Dancer came up to Rudolph and showed him the wand. Rudolph got furious at them and tried to get the wand off them but as he was smaller he couldn't, then dasher magicked a spell and transformed Rudolph's nose red and shiny. Just then Fairy Fae arrived she snatched the wand from dasher and saw Rudolph's nose, just when she was going to break the spell Santa rushed in looking very worried and stressed everyone asked themselves what on earth was the mater. He told them that the headlights of the sleigh were broken and that maybe he had to cancel Christmas! Fairy Fae asked if Rudolph could guide the sleigh and of course everyone agreed, then they asked Rudolph if he would guide Santa's sleigh he thought and thought and finally decided he would. Then everyone liked Rudolph and didn't bully him any more. The end.

## What we've been up to this month!























Th Ch pre ma dec

This December has been all about Christmas- We've been very busy preparing our christmas performance, making costumes, learning songs, decorating and many other Christmassy things!

I chose to go in a restaurant CAN COTA. They showed me how a restaurant goes and works, they taught me how they made their coffee and i had to bring it to the table. I bought as well salads to the tables, all kind of stuff. As well I dried lots of dishes and with their wine glass and cups you had to see through to them if there were some spots of water. They showed me what do they do with the bottles that are empty and the ones that are full. The full ones you left them to the workers to drink if they wanted, and the empty ones in a white box. I also had to clean the tables.

I liked the experience a lot, it was fun and nice when i first arrived there, i was really shy but then i wasn't so shy. I would like to go again to Can Cota. By Sara B









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## We went on work experience this month!

#### Introduction

I went to the one of the best and poshest restaurants in Llinars. It was super cool, although i had to wash 2-3 plates, it was very fun. I had imagined the kitchen to be small just as a usual kitchen but in my surprise it was big and industrial the food was enormous.

#### What I did there

I went to the restaurant 2-4pm. when I arrived i was kind of excited, shy and nervous all mixed together, first I put on an apron and hung my jacket, then we presented ourselves, and they showed me around. Then I started doing several things:

I served some plates, I made some coffees and served them, I told the chef what the people had ordered, gave out bread and chips to all the tables, helped to make and give out yogurts, ice cream and all kinds of deserts, dried plates and laid tables.

#### Opinion

I found it super fun and interesting . I was a bit shy at the beginning and a bit nervous but then i got used to the environment and soon I got familiarised with all the clients and the restaurant. I enjoyed this experience very much, and would repeat it.

By Judit

My work experience was very fun and interesting. I chose to be a waitress in a restaurant called CAN COTA. There was the chef called Anjel and the two waitresses called Isabel and Rusers.

Things i did:

I served a lot of meals.

I dried the dishes.

I made lots of coffees.

I helped in making a yummy cheese cake.

I talked a lot with the people.

In this work experience I learnt so much and i experienced how it would it be to work in a restaurant. I had a lot of fun in my work experience and i hope to go back and see them again!

By Sofia







































