

Newspaper Club presents

Boldon Book

Edition 1

2019 - 2020



Planned, written, edited and  
produced by the children for the  
children.

# HAPPY HALLOWEEN

## Contents:

*Introduction*

*Halloween costumes*

*Halloween baking*

*Halloween songs*

*French Halloween word search*

*Pumpkins*

*What to put in your halloween buckets*

## Introduction

### What is Halloween about?

Halloween has crept up on us once again, and there's so much to look forward to, from brainstorming our costumes to carving jack-o'-lanterns, of course, eating unnumbered amounts of yummy sweets.

But Halloween is more than that, it's an ancient Celtic festival called Hallows Eve. At the end of summer, the Celts believed that the invisible wall that separates the living and the dead got really thin and the dead could break through. As well as the dead, the Celts believed that many different monsters crossed the wall. And so the Celts held a big party to scare the monsters away. They dressed up as vampires, zombies, ghosts and other creepy monsters.

And from that day forward people had a party to scare off the dead and it was then named All Hallows Eve. But all that is only a myth, or is it.....

By Eadie (Y6)

# Halloween Costumes

Here are some Halloween popular costumes that you can recreate at home:

## Devil

For a base put on clothes that are red. Next add your own red accessories (e.g horns, tail, pitchfork) and to finish off put on a red mask or paint your face in red face paint.



## Skeleton

Start by dressing in black clothes. Use white chalk or t-shirt pens to draw the bones. Put on a white masquerade mask or white face paint and you're finished.

## Vampire

Take a pair of long, old black pants and sew the inner corners of the pant legs together. Next, sew the inner pant legs but make sure you leave enough room to fit your head through the hole in the middle of them. This is your cape. Dress in a suit with a red polo shirt. Remember to put on your cape first!



By Lauren (Y6)

Thanks for reading

## Halloween Baking: Ghost Cake



*This spooktacular ghost cake is surprisingly simple to make, just whip up some Victoria sponges and get creative with fondant. The perfect showstopper for a Halloween party.*

*To make a dome shape for the ghost's head you will need a hemisphere cake tin or rounded oven-proof bowl that is 18cm/7in or less in diameter. If using a bowl, place it inside a regular cake tin or on a baking tray to make it more sturdy in the oven.*

## *Ingredients:*

### *For the sponges*

- *450g/1lb butter or margarine, softened at room temperature*
- *450g /1lb caster sugar*
- *8 medium free-range eggs*
- *4 tsp vanilla extract*
- *450g/1lb self-raising flour*
- *milk, to loosen*

### *For the buttercream*

- *280g/10oz butter, softened*
- *560g/1lb 4oz icing sugar*
- *2-4 tbsp milk*

### *To decorate*

- *1.2kg/2lb 12oz white fondant icing*
- *apricot jam, sieved*
- *black fondant icing*

## *Method:*

- 1. Preheat the oven to 180C/160C Fan/Gas 4. Grease and flour the hemisphere cake tin or bowl. Grease 3 x 18cm/7in cake tins and line with baking paper.*
- 2. Cream the butter and the sugar together in a large bowl until pale and fluffy. Gradually beat in the eggs and stir in the vanilla extract.*
- 3. Fold in the flour, adding a little extra milk if necessary, to create a batter with a soft dropping consistency. Divide the mixture between the cake tins and gently spread with a spatula.*
- 4. Bake for 20-25 minutes, or until golden-brown on top and a skewer inserted into the middle comes out clean. Remove from the oven and set aside for 5 minutes, then remove from the tins and peel off the paper. Place onto a wire rack and leave to cool.*
- 5. Meanwhile for the buttercream, beat the butter in a large bowl until soft. Add half of the icing sugar and beat until smooth. Add the remaining icing sugar and 2 tablespoons of the milk and beat the mixture until creamy and smooth. Beat in more milk, if necessary, to loosen the mixture.*

6. *When the sponges have cooled, assemble the cake. Place one of the regular sponges on a round cake board and spoon buttercream on top, top with another sponge and continue with layers of buttercream and the remaining sponges, finishing with the hemisphere sponge. Then carefully smooth the remaining buttercream over the whole cake (the white fondant will be draped over the cake so the buttercream does not have to look perfect!).*
7. *Roll the white fondant into a large circle that is wide enough to drape over the whole cake. Place the white fondant over the cake, making sure it covers the cake evenly. Then press down on the fondant to hold it in place.*
8. *Use the black fondant to make eyes and a mouth and stick them on the cake with a little apricot jam.*

*If anyone has fun making this cake, please email a photo into [office@eastboldonjuniors.co.uk](mailto:office@eastboldonjuniors.co.uk). We would love to share your creations!*

*By Eadie (Y6)*



## Halloween Songs

Halloween is a great time to sing lots of spooky songs. Here is the top ten!

1. Ghostbusters – Ray Parker Jr.
2. Monster Mash - Bobby (Boris) Pickett
3. This is Halloween – The Citizens of Halloween
4. Spooky, scary skeletons - Andrew Gold
5. Thriller – Michael Jackson
6. I put a spell on you – Bette Midler
7. The Addams family theme tune - Vic Mizzy
8. Hungry like a wolf – Duran Duran
9. Ghost– Ella Henderson
10. Superstition - Stevie Wonder

By Francesca (Y6)

# Pumpkins



*People like to carve pumpkins at Halloween. Here are a few that we have found that look interesting. Why not have a go at making your own.*

*If anyone has fun carving pumpkins, please send us a photo of your creation [office@eastboldonjuniors.co.uk](mailto:office@eastboldonjuniors.co.uk). We would love to share them in our next issue. By Penelope (Y6)*

## Joyeux Halloween word search

H S S A B R I W S S V C  
E A D C C P V Z H S A H  
R T L S A P M A H R M A  
E E Q L C I B L L E P U  
C I T R O U I L L E I V  
D C B A E W S L L R R E  
E F P N T W E W E S E S  
P F A N T Ô M E L T M O  
R T E C H A N D N T T U  
H H C H A T N O I R C R  
P S Q U E L E T T E T I  
S O R C I È R E T S R S

une sorcière

un fantôme

une chauve-souris

une citrouille

un vampire

un squelette

*Mrs Stidolph would love to hear of anyone that has completed the word search. Bonus points for anyone that has translated the words into English! Good luck!*

## WHAT TO PUT IN YOUR HALLOWEEN BUCKET



*Halloween is so much fun! We love trick or treating. Remember some children have allergies, so it's great to have alternatives that are gluten or dairy-free. Enjoy the sweets and fizzy pop but don't forget - too much sugar is bad for you. Remember to brush your teeth! Have fun!*

*By Francesca*

