



Cariño Today

Fall 2011

What is Magosto? What kinds of things do we do on this festivity?

By Luisa Iglesias Pena

Magosto is a very important party where we eat roasted chestnuts. All the Galicians are very proud of this festivity because it's original from here, and we can say that only we celebrate this party. It's "ours".

It's known as the "chestnut party" all over the world. We celebrate Magosto in November or in the last days of October. It usually takes place with the day of *Todos los Santos* ("All Saints Day" in English) on the 1st of November. It's a reminder of the past where people only ate chestnuts with the food, instead of corn and potatoes that Columbus brought back from America.

In our high school we always celebrate Magosto. In the last two hours of the day we went down to the playground where we ate chestnuts. The chestnuts are always hot because they're freshly made. It's very pleasant, the smell of it.

We do a lot of exciting and funny things apart from eat chestnuts, of course.

This year in Magosto 2011, we played popular games. A very exciting sack-race, where usually too many people fall down trying to be the first. It's a laugh! We played bowling with traditional wooden balls.

One of my favorite games of Magosto is Tug of War. We make two teams. After that, we try to win by pulling a rope and making a big effort to pull the other team to our side. Sometimes, some people cheat on the other team and let go when they're pulling the rope. It's very unkind and you can be hurt. I don't like these kinds of tricks. We play skip too. It's a very typical game, but we still like it. It reminds me when I was younger...

In the last moment of the party, the students play football. Here age doesn't matter. Children of 13 years play against boys of 15 and things like that.

It's the most fun part of Magosto for the Cabo Ortegal students. People from here love football and they're waiting for the last moment to play it.

And that's everything that I can say about it. I hope that you had a great time this Magosto, like me and my friends. Goodbye and God bless you!





The Thanksgiving Story and Black Friday

By Esther Mandiá García and Bárbara Pardo González

Thanksgiving is an American tradition celebrated on the fourth Thursday of November.

The Pilgrims landed on Plymouth Rock on December 11, 1620. The Pilgrims left England looking for religious freedom. Their ship was called the Mayflower. There were 104 Pilgrims aboard. The journey was long and difficult. After 65 days they saw land. They settled on Plymouth Rock in Massachusetts. Their first winter was very hard, less than half of the Pilgrims survived. On March 16, 1621, a Native American who spoke English visited the Pilgrims. The Native Americans taught the Pilgrims how to tap maple syrup from the trees and how to plant crops. They also gave them medicine to cure their illnesses, taught them how to hunt, and how to build better houses.

But the next fall they had a good harvest. The Pilgrims were thankful so they decided to celebrate with a feast, including the Indians who had helped them survive their first year. The feast did include fish, berries, watercress, lobster, dried fruit, corn, clams, venison and plums.

Today the most common meals on Thanksgiving are turkey and pumpkin and apple pie.

Black Friday is the day following Thanksgiving Day in the United States, traditionally the beginning of the Christmas shopping season. On this day, most major retailers open extremely early, often at 4a.m., or earlier.

Thanksgiving Recipes

Mini Apple Pies

By Miriam Breijo Fachal

(Adapted from Empanadas de la Manzana by Chelsie Kenyon)

Ingredients:

750 ml flour
20 ml sugar
5 ml cinnamon
15 ml baking powder
125 ml lard or shortening
180 ml water
1 egg
oil or shortening for frying
2 kilos apples, peeled, cored and cut into small cubes
500 ml sugar
15 ml cinnamon
250 ml raisins, softened in warm water and drained
pinch of salt
250 ml water
30 ml water
5 ml lemon juice

Preparation:

Mix the flour, sugar, cinnamon, baking powder and a pinch of salt together. Cut in the lard with a pastry cutter or 2 knives until the mixture resembles coarse meal. Whisk egg and add 180 ml of water, and then add that into the flour mixture and knead until dough forms. Cover and refrigerate for 30 minutes.

Lightly flour a surface and roll out dough to 0.5 cm thick. Cut into 10 cm circles for small empanadas, 12 cm for medium or 15 cm for large ones.

(Mini Apple Pies cont.)

Apple Filling:

Bring 250 ml of water to a simmer in a shallow pan. Add in apples and cinnamon and simmer until apples are fork-tender and water is evaporated. Add more water if necessary.

In a small saucepan mix together sugar, lemon juice and 30 ml of water. Begin to warm over low heat, stirring constantly. Slowly bring to a simmer, stirring constantly. If you have a thermometer, bring the sugar to about 170° C, when it is a dark gold color and remove from heat, remember to keep stirring! Quickly stir in cooked apples and softened raisins. Keep the filling over low heat if it begins to harden.

Filling and cooking the empanadas:

Place filling in the center of the dough circle. Fold dough over to make a filled half circle and use a fork to press the edges together. Refrigerate uncooked empanadas for 3 hours.

Fry in 180° C oil until golden brown (6-7 min).

Traditional Pumpkin Pie

By Vanesa Freire Armada

(Adapted from Pumpkin Pie, www.elrincondebea.com)

Ingredients:

1 store bought pie crust
3 eggs
1 1 / 2 teaspoons cinnamon
3 / 4 teaspoon ground ginger
1 / 4 teaspoon nutmeg
1 / 4 teaspoon ground cloves
1 pinch salt
150 ml cream
150 ml whole milk
175 grams integral brown sugar (light brown sugar)
450 grams pumpkin puree

Preparation:

To prepare pumpkin puree, roast or steam a pumpkin until soft. Remove seeds and skin and puree until there are no lumps.

Preheat oven to 175° C.

Place eggs in a bowl, lightly beat them and mix with all the spices until they are perfectly integrated.

Add milk, cream, and sugar and mix well. Pass this mixture through a strainer over a bowl to prevent lumps.

To this mixture add the pumpkin puree. Simmer over low heat for 7-9 minutes, stirring constantly until mixture thickens. Be sure not to let the mixture boil or curdle. Remove from heat.

Lay crust in a pie pan, cutting off any excess crust then add the mixture. Bake for 30-40 minutes or until filling has set.

Cool on a rack at least 2 hours.

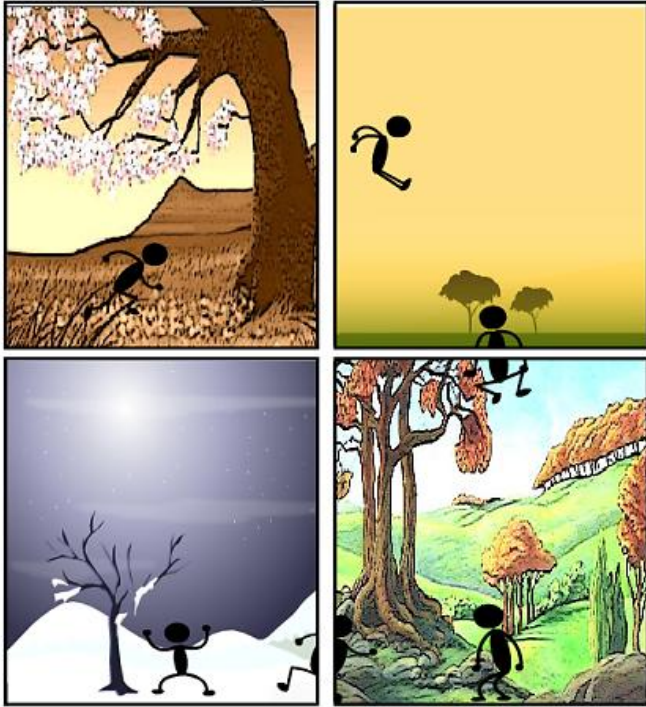
Tips to Do Well on Exams

By Sara Crespo Rodríguez

- You have to go ready for the exam.
- You have to go early to the exam.
- You have to remain relaxed and confident.
- You have to do a revision to the exam.
- You haven't to speak with your classmates.
- You have to choose a good place to do the exam.
- You have to do the easy questions first.
- You have to think before you answer.
- You haven't to study only the before day the exam.
- You have to sleep more.
- You haven't to copy.
- You have to answer all the questions.
- You have to listen to the teacher.

Seasons

By Andrea Fraga Fernández



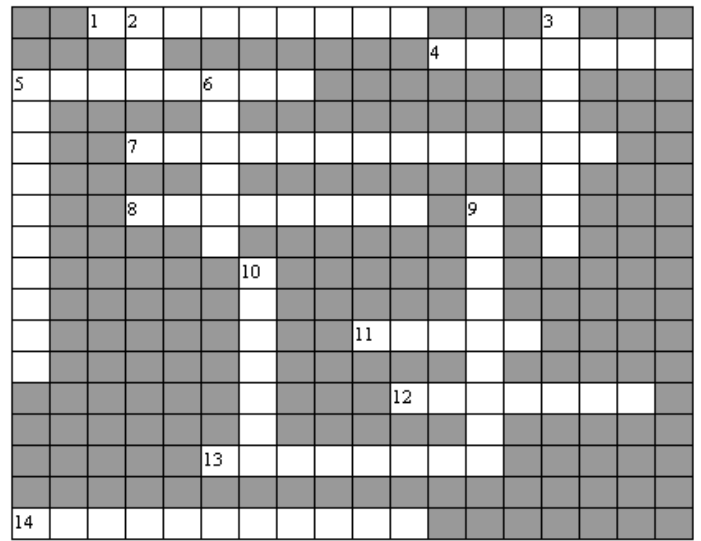
Holidays

By Damara Varela Martínez



Fall Crossword Puzzle

By Carlos González Martínez



ACROSS

1. Monster that is half man, half wolf
4. Monster with big teeth
5. Bones of the body
7. Plant you decorate for Christmas
8. Type of food of magosto
11. Spirit of the dead
12. Big orange vegetable
13. Days we celebrate
14. The day after Thanksgiving

DOWN

2. Bird with big eyes
3. Type of dessert we eat at Thanksgiving
5. A big man who wears red clothes
6. Type of poultry we eat at Thanksgiving
9. Celebration in December
10. A day of chestnuts