

The Brida Journal

Email : daily@brida.eu

www.journal.brida.eu

Week 40/2020

The journal for learners of English, by learners of English

Holidays & Teepee Parties

**Monique and Bernard did the course on Teepees.
Here you can read the results of their work.**

We and our children have happy memories of a summer holiday in Italy. We visited Sardinia and took a boat to Bonifacio on Corsica. There, our daughter surprised me for my 60th birthday by visiting us. We did not expect this. Together for the rest of the holiday, we explored Corsica and Sardinia. It was a very good birthday present.

My childhood was different to a childhood of today. Today, children sit in front of the computer, inside their houses, even when the weather outside is beautiful. Sometimes, in my time, parents organised an excursion to a swimming pool or a zoo, a castle or to visit a town or city. This was very special. Sundays, we went to Church and then visited the family.

The summer holidays for our children are too long. We must keep them busy. After 5 weeks, only the parents look forward to the end of the holidays.

I am sure, today's children only react positively to my own childhood experiences when I spend all the time outside with them. But they would not be happy without a phone or a TV.

Therefore, a Teepee party is a good idea, because it is fun and not a traditional topic. Girls can have a fairy tale theme with many lights and boys can have a cowboy and (American) Indian theme.

Our daughter probably would not like a luxury Teepee party (she is too old) but our granddaughter would love one. She is a young girl. It is something unusual, she can invite her girlfriends to have lots of fun. A Teepee party is much better when there are many children together.

We can order and organise everything via / through the internet. You can find the names of companies who organise such things. You can see their pictures and get ideas. The advertisement gives a fairy tale atmosphere. They use many lights and magic décor. Perhaps there is a shop, where you can buy or rent Teepees. We can erect them in our granddaughter's room. We can buy many fairy lights and decorations and organise snacks for the children to eat and of course, music.

Everything would be a secret from our granddaughter.



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- Your own cleaning supplies
- Ability to speak English, French & German, other languages beneficial
- 18+ and authorized to work in the EU

Cleany is not an employer, but simply connects independent service professionals with customers looking for home services.

Phone 04.xx.45.54.45

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	<h2 style="background-color: #ffffcc; display: inline;">Magician Needed</h2> <p>I need a Magician next Sunday for my son's birthday party.</p> <p>I need:</p> <ul style="list-style-type: none"> • 1-hour Set • Must be funny/entertaining to kids & adults • Have at least 1 interactive activity (Ex: balloons, face paint, kid game, etc.) • Bunny or Bird Trick is a plus but not required. <p>Date: October 02, 2020 for 8 kids.</p> <p>Contact Me : email dad@brida.eu or text 06.55.96.xx.11</p>
<h2>Persian Kittens</h2>	
<p>Looking for wonderful homes for my kittens.</p> <p>Beautiful white and blue eye white or black and white Tortie. They will have the first set of vaccines and wormed.</p> <p>Very dog friendly. Extremely playful and wonderful personalities.</p> <p>My kittens eat the very best Persian food and drink only purified water.</p> <p>Please text me or call me I'm really bad about checking my email. I would love to show you videos and new pictures anytime</p> <p>Tel: 07.xx.65.45.11</p>	



Plum Crumble with Sloe Gin

Ingredients

- 1kg ripe plums, halved, stones removed, cut into wedges
 - 100ml sloe gin
 - 2-3 tsp cornflour
 - 100-125g sugar
-

For the crumble topping

- 240g plain flour
 - 1 tsp ground cinnamon
 - 150g butter, at room temperature, cut into small pieces
 - 60g light muscovado sugar
 - 60g demerara sugar
 - 75 g blanched almonds, coarsely chopped
-

Method

1. Heat the oven to 190°C/170°C fan/gas 5. Put the prepared plums in a large mixing bowl, add the sloe gin and mix together well. Mix the cornflour with the sugar, add to the bowl of fruit and toss together well. Spoon the fruity mixture into the baking dish and pack it down into an even layer with your hands or the back of a spoon.
2. Put the baking dish in the oven and bake the fruit mixture for 25 minutes until it's bubbling and slightly reduced.
3. Meanwhile, for the crumble topping, sift the flour, cinnamon and a pinch of salt into a mixing bowl. Add the butter and rub the mixture together with your fingertips until it begins to stick together and form small pea-size clumps. Stir in the muscovado sugar, demerara sugar and chopped almonds.
4. Spoon the crumble topping over the hot fruit mixture, return the dish to the oven and bake for a further 25 minutes until the topping is a rich golden brown and the fruit is tender and bubbling around the edges. Remove the crumble from the oven, leave it to rest for 5-10 minutes, then serve hot with custard, crème fraîche, cream, ice cream or yogurt.



Our special offers for this week.

Frankfurters
10 per pack. €1.99

Liptauer Cheese
100 gr. €2.95

Swiss Rolls
450 grams. €3.65

Hamburger Buns
6 per pack. €0.75

Harzer Cheese
150 gr. €1.69

Emmentaler Cheese
100 grams €1.50

Sichuan Pepper
50 g , €2.45

Berliners
pack of 6 €2.50

Sardines
75 gr tin, €1.95

Linzer Torte
350 gr, €5.25

Waldorf Salad
200 gr. €3.59

Dijon Mustard
200 gr €2.25

Wiener Schnitzels
pack of 4 €3.25

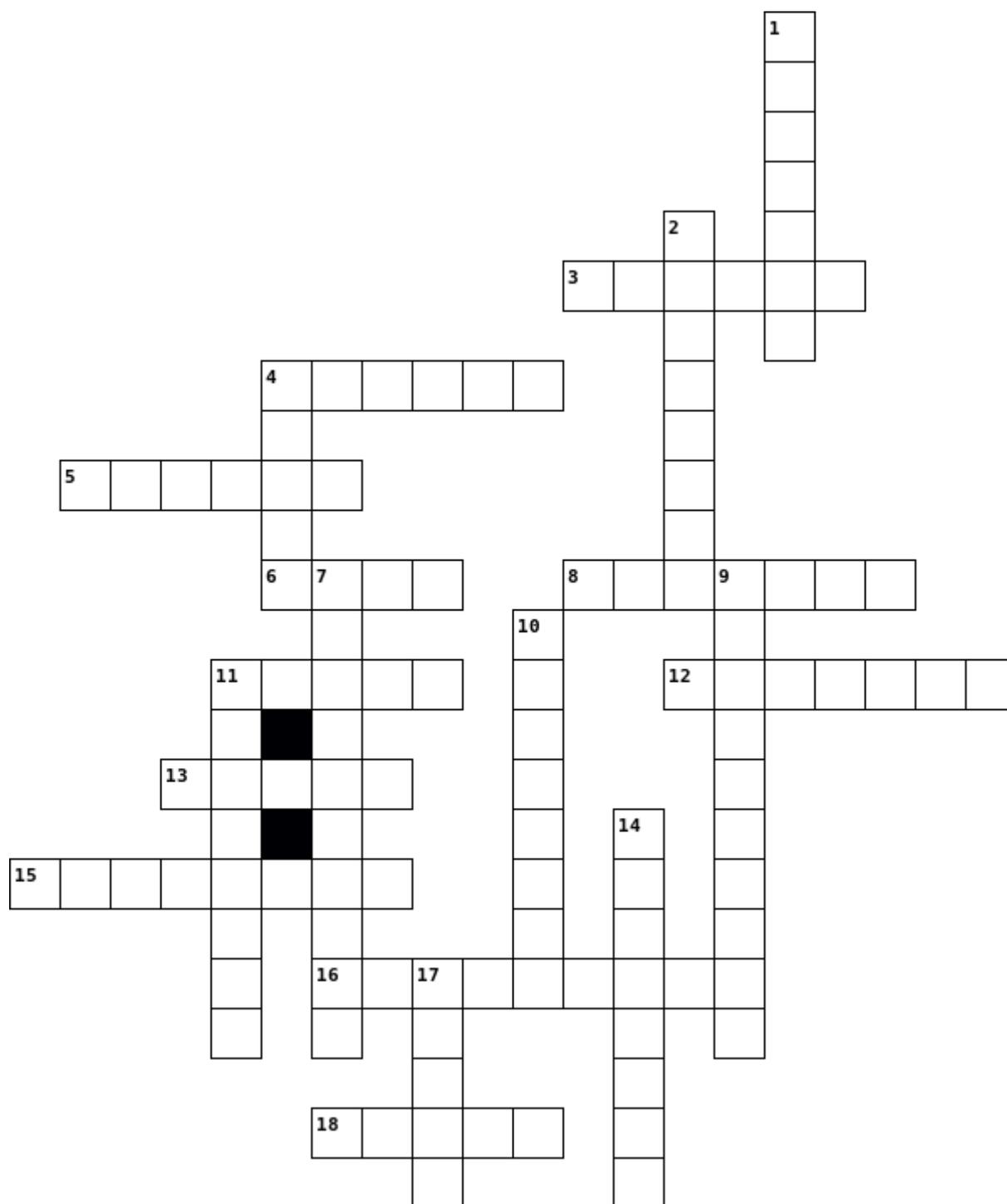
Bündner Fleisch
100gr, €7.50

Dover Soles
100 gr. €4.20

Offers while stocks last. Valid from September 28, 2020 to October 02, 2020.

Brida Gymnastics - Vocabulary

Weekly Vocabulary Crossword 40.20



Across

3. largest city in Austria
4. American man with a special hat, riding a horse
5. the warmest time of the year
6. 50% of the whole
8. Island off the coast of France
11. English town known for its cliffs
12. prevents diseases from spreading
13. very amusing making you laugh
15. the day you celebrate getting older
16. a short trip to somewhere close
18. electronic letter

Down

1. tiny "tigers"
2. JFK saying that he is a donut in Berlin
4. the republic of which Prague is the capital
7. benefits of doing something
9. an intelligent phone (perhaps)
10. the provider of work
11. The father's girl
14. can make things disappear
17. to remove dirt

Solution 39.20**Across**

2. shrink
5. hours
6. population
8. update
9. disabled
11. aunt
13. renovate
14. affordable
16. continue
18. punishment

Down

1. complete
2. sugar
3. information
4. Cognac
7. education
10. map
12. war
13. Remember
15. months
17. explain

Play Brida, Learn English



The Brida Journal,
a journal
for learners of English
by learners of English.

Editor in Chief,
Frank Peters,
3 rue des Vignes,
67160 Cleebourg,
France.

Email: frank@peters-langues.fr

The journal's website is www.journal.brida.eu.
The journal's email address is daily@brida.eu

Brida is an educational platform to facilitate the learning of English.
www.brida.eu

The Brida Journal is an educational tool with the purpose of helping learners to improve their knowledge of English.
Educators wishing to participate in the programme should contact me via email.

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Third Party Inspirational Sources

classifieds: gumtree.ie or gumtree.co.uk,
the supermarket: various supermarket websites in the United Kingdom
weather: bbc.co.uk/weather, (the city is Perpignan, France)
Chez Brigitte: olivemagazin.com.
The garden: Wenia Field's Gardening, published 1973 by Octopus Books.