

The Brida Journal

Email : daily@brida.eu

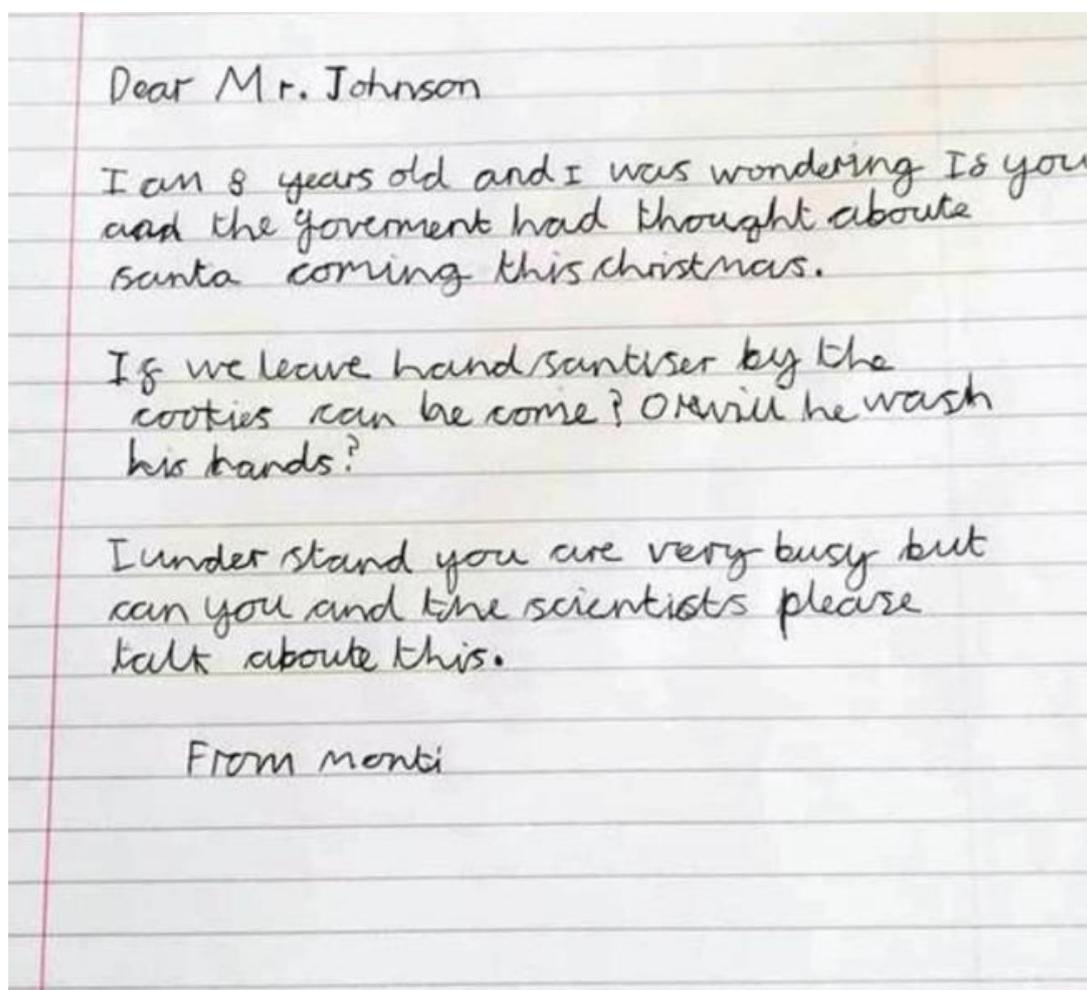
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Week 49/2020

Ideas and Conversations, for and by learners of English.

Important Questions & Answers

Monti, an 8-year-old boy living in the United Kingdom has an incredibly important question for his Prime Minister, Boris Johnson.





10 DOWNING STREET
LONDON SW1A 2AA

THE PRIME MINISTER

24 November 2020

Dear Monty,

Many thanks for your letter which raises the very important question of whether Father Christmas will be able to deliver presents this year in spite of Coronavirus.

I know millions of other children are asking the same thing. Just to make sure, I have put in a call to the North Pole and I can tell you Father Christmas is ready and raring to go, as are Rudolph and all of the other reindeer.

The Chief Medical Officer has asked me to tell you that, provided Father Christmas behaves in his usual responsible way and works quickly and safely, there are no risks to your health or his.

Leaving hand sanitiser by the cookies is an excellent idea to help prevent the spread of the virus – and using it yourself, and washing your hands regularly, is exactly the kind of thing that will get you and your friends on the nice list.

Thank you again for your letter, and have a very Merry Christmas.

Best wishes
Boris Johnson

Lessons from Questions

Olivier's conversations with his father.

How does six months away from home for an 8-year-old become a happy memory for his whole life?

The year is 1939. My grandparents living near Paris decide to send my uncle and my father to board with Aunt Marie, my grandfather's older sister, living in a small village in Aveyron. They wanted to protect their boys from the risks of war, deprivation, and bombardment. Two children, accustomed to the city find themselves in a small farm far from everything. However, my father will keep a memory of his stay that is still very present at 89 years old.

In the middle of dogs, cats, chickens, goats, cows, the two children find the five cousins. In the morning, in galoshes, they go to school. Three kilometres on foot, obviously there is no car. The little ones go first. The oldest will soon follow, them carrying lunch for all.

Back in the evening, very tired, they take part in the life of the farm and have fun together without having any toys. After the evening meal, they go to sleep. The girls in one room and the boys in the other. It was the time when parents, children, uncles, aunts and grandparents lived under one roof. There was on comfort, but there was solidarity and family love. The bonds made during those six months remain forever indelible in my father's mind.

Today, most of them are gone and the last one often wonders why they are still there when they see the emptiness creating around them. He likes to talk about his past time, and I like to listen to him. It is through these conversations that I can understand what this generation went through and pass on to my children and grandchildren, the knowledge of a certain experience, far removed from the reality of today.

I am not one of those people who say, "it was a good time". It was a different time with all its sufferings and pleasures. I am lucky to still have him with me, with uncles and aunts of the same age, who tell their versions of their past time, but also that of their parents and grandparents, which brings me back to evoking the family experience in from around 1900. It's a real pleasure.

Here, I am not nostalgic, but I wanted to share with you, my pleasures to listen to these old stories, other than in books.

It is priceless happiness.

Stories and Impressions

Michèle read a book about a courageous woman.

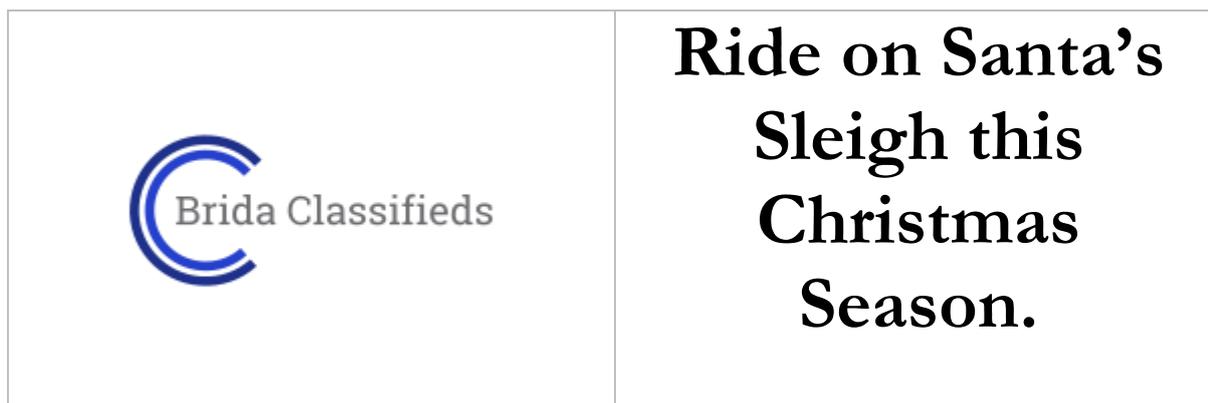
This week, I read a recent book from Laetitia Colombani, entitled « Les Victorieuses ».

It speaks about a woman who is a lawyer and who, after a burnout, will become a volunteer in a reception centre for women in difficulty and find again meaning in her life there. This foster home is the « Palais de la Femme » which actually exists in Paris, in the eleventh district.

Thanks to this novel, I discovered the enormous work of two people, Blanche and Albin Peyron, I didn't know they existed, until now. Blanche is a woman with astonishing fate. She was born in 1867 in Lyon. When she was 17, she met one of the pioneers of the Salvation Army in France, a woman nicknamed la Maréchale. This encounter was decisive: she left everything to get involved in the Salvation Army, she wanted to help the poorest, the most disadvantaged, whatever their faith. She married Albin Peyron, also engaged in the fight against misery. Together, they dedicated their life and their energy to the poorest.

But if Blanche is famous, it is best because she had the audacity to lead the Armée du Salut in an incredible challenge. In the 1920's, a large hotel on Rue Charonne was for sale for several million francs, at the time. She was sure that the building (with 630 rooms) was the perfect place to welcome many single and homeless women, who roamed Paris and were exposed to all the dangers. She organized several major fundraising campaigns and brought together the sum of eleven million francs, necessary for the purchase and the work to be carried out. And the goal was reached! The Palais de la Femme was officially inaugurated in 1926.

Today, almost one hundred years later, this Palais remains faithful to its vocation, it welcomes women (and now also men) in search of a home.



Brida Pedicab has transformed into Santa's Sleigh for the holiday season! We are looking for enthusiastic passengers to bring some holiday cheer to 2020 in a COVID safe way.

I've had many fun family rides so far this season! A plastic shield is installed in between driver and passengers for COVID safety. Hand sanitizer is available on board, and I wipe down the pedicab between rides. Masks required for both driver and passengers.

I can fit 4 adults in Santa's Sleigh, and more than 4 people if some are kids. If we have a larger group, I'm happy to schedule a second, third, or fourth bike for the ride.

Book a ride today for some of our seasonal ride specials, VIP services, or ask about creating a custom ride for you and yours:

VIP options:

Santa's Sleigh Personal Xmas Gift Delivery - We'll make a special delivery of xmas packages to your gift recipients. Just throw the packages in the sleigh (trailer) and let's go Rudolph!

Violin Serenade - Want a little extra during your pedicab ride? Select the violin serenade option and your driver will stop during the ride and play a mini concert for you and yours!

Sponsored free rides - Hire us to give free rides to your group of people / event / area in the community and we'll ride around giving people free rides sponsored by you / your business. If you have a business or advertising, I can place that on the bike during this time. Passengers will be informed of who / what company is paying for the rides.

Send me a message or email to book a ride or send questions.

Phone 07.xx.65.14.24

Brida Pedicab @ brida.eu

Have a great day and stay safe.



Christmas Mince Pies

Ingredients

- | | |
|--|--|
| <ul style="list-style-type: none"> • 350g/12oz high quality mincemeat, preferably homemade • 200g/7oz plain flour, sifted • 40g/1½oz golden caster sugar • 75g/2¾oz ground almonds | <ul style="list-style-type: none"> • 125g/4½oz unsalted butter, diced • 1 large free-range egg, beaten • milk, to glaze |
|--|--|

Method

Lightly butter a 12-hole pie or patty tin. Tip the mincemeat into a bowl and stir so that the liquid is evenly distributed.

Place the flour, sugar, almonds and butter in a food processor and process briefly until resembling breadcrumbs, then slowly add the egg through the feeder tube. (Or rub the butter into the dry ingredients by hand and stir in the egg.)

Bring the mixture together with your hands, wrap in clingfilm and chill for an hour or so. Thinly roll out the pastry on a floured surface. Cut out 12 circles with a fluted pastry cutter, large enough to fill the base of the prepared tin. Press gently into each hole, then fill with the mincemeat.

Cut out another 12 slightly smaller discs and use to cover the mincemeat. Press the edges together to seal. Make a small slit in the top of each, then brush lightly with milk. Chill for about 30 minutes. Meanwhile, preheat the oven to 200C/180C Fan/Gas 6.

Bake the pies for 20 minutes until golden brown. Remove to a wire rack and serve warm.



Our special offers for this week. Christmas Ideas for your family

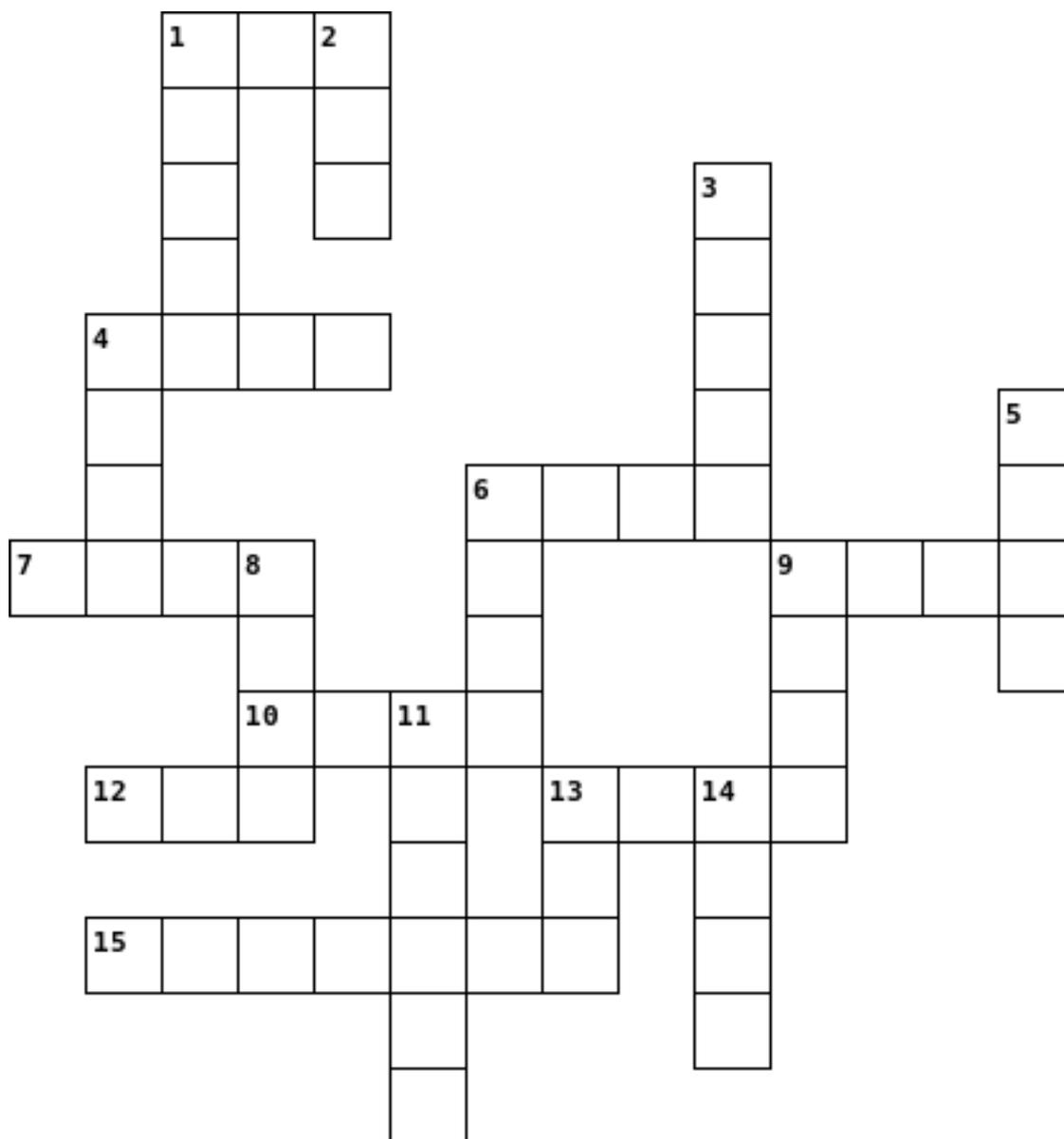
Celebration tub mixed sweets 650 g € 4.00	Salted Caramel & Chocolate Pot 90 gr, €1.50	Red glazed cherries 100 gr €1.20
Thai Sweet Chilli Crisps 150 g €1.99	Milk chocolate digestives jumbo pack 450 gr, €1.75	Chocolate Parcels Tree decorations 100 g €2.00
After Dinner Chocolate Mints 300 g €2.00	Swiss Luxury Chocolate Selection 200 gr €6.40	Swiss Assorted Chocolate Truffles 200 g €5.00
Classic Variety Crisps 24 x 25 g €3.00	Mini Chocolate Snowmen 50 gr. €2.50	Liquorice Allsorts 500 g €5.00
Quality Confectionary 1 kg tin €7.50	Luxury chocolate reindeers 100 g €3.00	Love cooca Christmas Pudding 1 Pudding €3.75

Offers while stocks last. Valid from November 30, 2020 to December 05, 2020.

Strange English. Can you make sense of the following sentence?

Acupuncture is a job well done

Brida Gymnastics - Vocabulary



Across

1. It an interesting lecture
4. Yesterday I a book
6. The tickets were in 15 minutes.
7. They home after the concert
9. She her child a present
10. He his computer in the office
12. I a good time, thank you!
13. He late for the meeting
15. Mary some biscuits for us

Down

1. I an e-mail to my friend
2. She never him again
3. I some money on the street
4. I ... on Santa's sleigh
5. I that I was right
6. He his girlfriend a red rose
8. The father his son the truth
9. The person had already
11. He to bring her flowers
13. She the dough into shapes
14. He a tremendous effort and succeeded

Solution 48.20**Across**

2. Pyrenees
3. India
4. Equator
7. Arctic
8. Bridge
11. Lourdes
12. Indian
13. Constance
15. Sicily
17. Baltic
19. Washington
20. Fifty

Down

1. Cheddar
5. Thames
6. Tehran
9. Penguins
10. Longyearbyen
14. East
16. Singapore
18. Brazil

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Third Party Inspirational Sources

classifieds: gumtree.ie or gumtree.co.uk,
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