

The Brida Journal

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www.journal.brida.eu

Week 50/2020

Ideas and Conversations, for and by learners of English.

Thank You!

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Astrid,	Guy L.	Monica R. (Ireland)
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Fabienne	Marwa	Valérie
Fabrice	Marie-Thérèse,	Yvonne

All of you in this list have contributed a text or an article to the Brida Journal in 2020.

My heart felt thank you goes out to you because you have made the Brida Journal what it is today. Without your help, dedication, support and all your contributions, none of this would have happened. Especially in this challenging year.

Thank you also to those, who willingly worked with me during our English classes, who continued to support everything when the storms raged around us all. Your loyalty has been fantastic.

An incredibly special thank you to my wife, Mary, for checking my spelling, commenting on my mistakes and, most importantly, for doing all the audio files.

Some of you have unwittingly, provided some highlights during the last year:

To Guy G. who, when Mary and I visited him and his wife last summer, showed me the pile of Brida Journal's he had faithfully printed out every week. They were under the coffee table, about 30cm high.

To Monique & Bernard who kept this project afloat with all the Crémant we drank.

Thank you to Michèle, who wrote to me, as our second lockdown started, "The Brida Journal must continue".

To Monica in Dublin, for trusting a total stranger with an obscure project, who read her online advertisement.

To Emilie, in England, for believing in this project whilst still trying to understand it.

To Julia, in Germany, for paying for all the ice-cream and drinks when we met and the waiter in the café told us, they don't accept debit cards and I had, as usual, no cash with me.

To Steven, in Tanzania, who regularly enquires how the project is going and who always has a word of encouragement.

To Geneviève L. who has the stamina to embark on the tremendous journey that is our Tour de France.

To all of you: It has been an incredible experience, lots of fun and I look forward to continuing this journey with you in 2021.

Great Expectations

Carolina continues travelling around Sri Lanka.

After visiting the ancient city, I took the bus to Kandy (four-hour drive). After checking in I had a delicious curry buffet for dinner.

Kandy is a big city and one of the most important cultural and religious centres of the country.

I joined another tourist, and we made a tuk-tuk day tour to explore the main sights of the city. The driver was very friendly and professional and took us to the Spice Garden, a tea factory, the Royal Botanical Garden Peradeniya, a gemstone shop and museum, the "Great White Buddha" (Bahiravokanda Vihara), the lake and the Temple of the Holy Tooth Relic. Kandy is a beautiful and culturally rich city, but a little too crowded and noisy.

In Kandy I learned to haggle even better over prices. I already knew that haggling is part of the culture. If you speak friendly you can get a very good price for the products and at the same time have a nice conversation with the seller. The majority of people are friendly and helpful, you just have to give them a chance and not react defensively or aggressively.

Next stop: Nuwara Eliya, also known as "Little England"! It became my favourite place of all the places I visited on the island.

For this train journey, considered by many as the most beautiful train journey in the world, I reserved a 3rd class train ticket.

Because this train journey is so well known and popular, I wanted to reserve a 2nd class ticket. Unfortunately, the seats were already sold out. I could only choose between 1st or 3rd class. The 1st class car has air conditioning, large, closed windows and a bar with drinks and snacks.

In 3rd class, I knew that the windows could be opened, and that was important to me. I bought the ticket and thought I would share the wagon with goats, it should then become part of the adventure. But when I boarded the wagon, I was pleasantly surprised. It was as normal as a train in Europe. Everything was clean, there was a lot of space, a toilet and nice locals. The view was incredibly beautiful. The passengers sang and played drums. It was an amazingly joyful experience. I noticed that we approach a lot with prejudices, without knowing and trying. We draw hasty conclusions and miss so many things.

At the destination: The host and his family picked me up at the station. I felt so relaxed and very welcome with them. It is a British colonial house from the 19th century, very well preserved. I felt like in paradise, in the middle of the Tea-Land, surrounded by tea plantations and fresh air (at 2000 meters above sea level). I took a walk around Lake Gregory and had a delicious dinner. The next day I took a walk to Single Tree Hill and then to Hatton Hill and saw some waterfalls on the way. If you are a tea lover, you must not miss the High Tea at the Grand Hotel, every day from 3pm. It is worth every rupee.

 The logo for Brida Classifieds features a stylized blue 'C' composed of two concentric arcs. To the right of the 'C', the text 'Brida Classifieds' is written in a blue, sans-serif font.	<p>Feed homeless cats.</p>
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Join a small team of volunteers dedicated to giving food and water to stray homeless cats in central Brida neighbourhoods near downtown and the harbour. These are managed colonies where most (if not all) cats are spayed/neutered, microchipped, and vaccinated. Feeding can take as little as an hour per week, depending on your location and the location of the cats. Training is provided.

You will feel good making the lives of these kitties so much better. We get them spayed and neutered to stop the flood of unwanted kittens brought to the shelter. We can use help with that too.

You must be available by phone, text or email in order to communicate with the members of the team. This is critical. We need team members who make communication a priority. Please send your email or phone number with your response.

A reliable car is also needed.

Thank you so much for caring.



Christmas Pudding

Ingredients

- | | |
|--|--|
| <ul style="list-style-type: none"> • 150g sultanas • 150g raisins • 150g currants • 50g ready-to-eat dried figs, cut to the same size as the sultanas • 50g chopped candied peel • 50g dried cranberries • 50ml brandy • Finely grated zest 2 oranges, plus 50ml juice • 150g self-raising flour • 1 tsp ground cinnamon | <ul style="list-style-type: none"> • ½ tsp ground ginger • ½ tsp freshly grated nutmeg • ¼ tsp ground cloves • ¼ tsp salt • 50g each light and dark muscovado sugar • 100g orange-flavoured dark chocolate, finely chopped • 175g slightly salted butter, melted • 200g chocolate panettone • 1 large bramley apple (about 300g) • 3 large free-range eggs, beaten |
|--|--|

Method

Put the dried fruit and peel in a bowl, mix with the brandy, orange zest and juice, cover and set aside overnight to soak. Sift the flour, spices and salt into another bowl and stir in the sugar and chocolate. Cover with cling film and set aside with the fruit.

The next day, cut 2 discs of non-stick baking paper: one to fit into the base of the basin and a larger one to fit just inside the top rim (use the basin as a template). Brush the inside of the basin with a little melted butter and put the smaller disc of paper in the base. (If using 2 smaller basins, cut out 4 discs using the basins as a template.)

Cut the panettone into pieces and whizz in a food processor into coarse crumbs using the pulse button. (Alternatively rub the panettone to crumbs on the coarse side of a box grater.) Peel, core and coarsely grate the apple. Stir the apple, remaining melted butter, panettone crumbs and beaten eggs into the dried fruit mixture, followed by the flour mixture. Spoon into the pudding basin(s) and press the larger disc(s) of paper onto the surface.

To wrap the pudding(s) for steaming (for a single large basin), tear off one rectangular length of non-stick baking paper and an equal-size length of foil. With the shorter ends facing you, make a 5cm wide pleat across the centre of each (they should now be almost square – this will give the pudding space to expand as it cooks). Lay the paper over the top of the basin and press it down over the sides (another pair of hands is useful here). Cut a piece of kitchen string to about 1.5m, fold in half and wrap it around the basin just beneath the rim. Pass the 2 ends through the loop and pull it tight. Separate the 2 strands, then wrap in opposite directions back around the basin

and tie on the opposite side in a tight knot. Trim the paper to within 5cm of the string, then trim off the ends of the string. Repeat with the foil, using a 2m length of string (this will also make a handle). Once you have tied a tight knot, pass the 2 pieces of string loosely over the top of the basin, poke them under the string on the opposite side, pass back over the basin and tie securely in place. Leave a little slack in the handle as the pudding will rise when it cooks. (Use the same method if making 2 smaller puddings; standard size foil will suffice.)

To steam, sit an upturned saucer or petal steamer in the bottom of a large, lidded saucepan deep enough to comfortably hold the basin with space to spare. Sit the pudding on the saucer and pour in enough boiling water to come halfway up the sides of the basin, to just below the edges of the paper and foil. Cover the pan and leave to steam for 3 hours, checking the water level every hour, topping up with boiling water as needed, until a skewer comes out clean.

Carefully turn out the pudding onto a warmed plate and cut into wedges to serve.



Our special offers for this week. Great Christmas Presents for Family & Friends

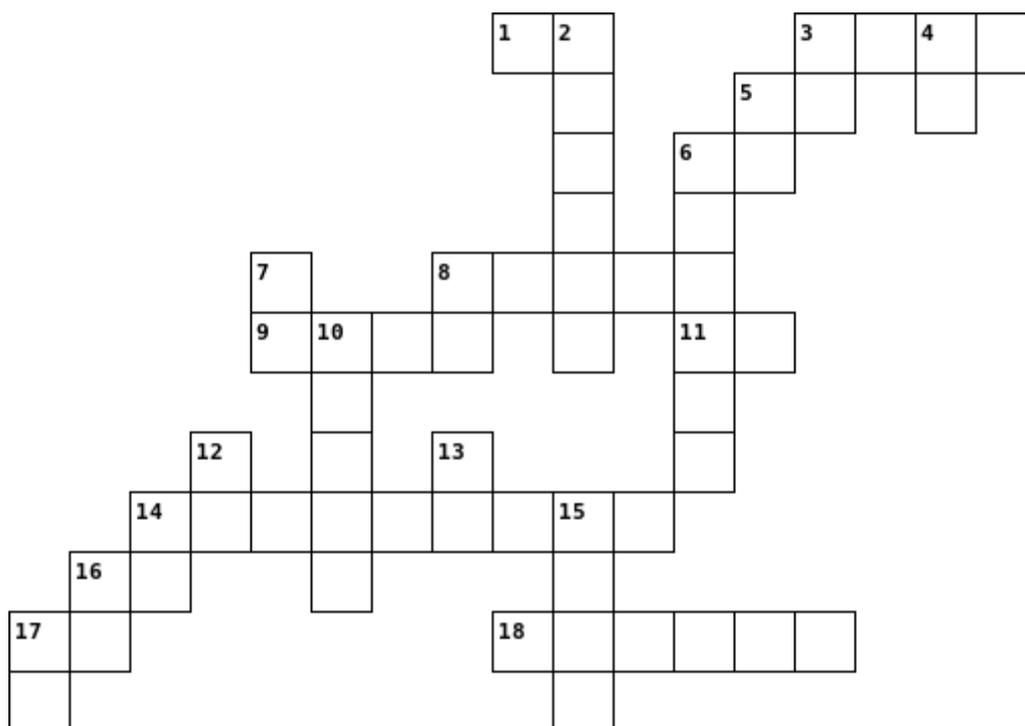
Unwind foaming bath collection €16	Anti-Stress Squeezy Cats 1 cat, €9.99	Luxury Spa Set Ideal for your bath €11.50
Bees Botanical Handcream Duo €9.45	Large scented candles per candle €17.50	Cat Eyes Sleep Mask €4.60
Yoga Santa Gift Tags Set of 12 €3.50	The Night Before Christmas Gift Book €3.99	Rocky the Reindeer Cuddly Toy €12.70
Stylish Mum & Dad Christmas Cards €3.00	Gingerbread Man Dog toy €5.00	Gentlemen's 6 in 1 Gardening Tools €21.25
Brussels Sprouts Gift Tags Set of 6 €6.00	My first Crayola markers 8 per pack €4.40	Escape Relaxation Gift Set €9.75

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

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

Every calendar's days are numbered.

Brida Gymnastics - Prepositions



Across

1. What is the menu this evening?
3. He moved from the city to the country
5. I was sitting the table when the phone rang
6. The stars shine night
8. He left lunch
9. I will be on vacation week
11. Santa will deliver the presents Christmas Eve
14. The butter is you (**3 words**)
16. The shop is the corner of Manchester and Liverpool Streets.
17. The present is ... box
18. Please arrive the meeting

Down

2. He parked the car his wife's car (**2 words**)
3. We spent a quiet evening home
4. He is not home present. Please try later
5. I'm busy the moment
6. The worm slid the path
7. I am growing tomatoes my garden
8. The train arrives ... 10 am
10. I eat Pizza Sunday
12. Put the plates the table
13. I will be free the evening
14. I was born 1929
15. He walked the street.
16. London is ... the River Thames
17. Put the vase the corner please

Solution 49.20**Across**

1. was
4. read
6. sold
7. went
9. gave
10. left
12. had
13. came
15. brought

Down

1. wrote
2. saw
3. found
4. rode
5. knew
6. sent
8. told
9. gone
11. forgot
13. cut
14. made

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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.

Third Party Inspirational Sources

classifieds: gumtree.ie or gumtree.co.uk,
the supermarket: various supermarket websites in the United Kingdom