



EAL Newsletter:

Life outside UK

Made by Year 7 to 10 EAL students

Indian vs British culture

by Preetish

Food

- Species, recipes, Indian food is a lot more diverse
- How food is eaten
- Food being a big part of Indian culture is like how drinking is like in western cultures

Lifestyle

- Language (in households and relatives)
- Most people live in gated communities so there are more more interaction compared to people in the UK where families live very separately and need to plan for social interaction and gatherings

In India:

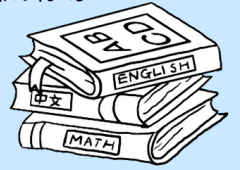
- Climate was warm all year round so there are no harsh winter or summer
- There are 12 years of school before uni
- More stress and homework overall more rigorous
- Competitive
- There were public schools but they were of very poor quality so everyone goes to private schools which were more expensive

My experience

When I first came to the UK in September 2018, let's just say nothing seemed familiar at all. I found out the differences in school terms here, in the UK the school term starts in September and ends in mid-late July. In India, the school term is from June to March. One thing that really hit in the coming weeks after our arrival was the temperature change. Back in Bangalore in the state of Karnataka in south India the temperatures were around 25-35 degrees centigrade all year round sometimes going to 38 or 40 degrees in the summer. I hadn't really had 'winter' before so the first winter was very cold indeed. When I got into school around a month after arriving it was tough adjusting to and getting to know and understand the British accent. The fact that the teachers were very nice here helped with that a lot.

The schooling system here is (from my point of view) very different to most of India and there's a lot less pressure and competitiveness among the students and mostly teachers are kinder and more lenient.

One thing I like about schooling here is the large variety of subjects you get to pick here that I hadn't even thought of doing in school before like food tech and DT. Normally until the equivalent of year 10/11 everyone would do the same exact subjects which I find is really nice as the students get to focus on what subject calls to them the most.



I really wanted to try some custom British foods (that weren't meat because my family and I are vegetarians) so I went to all these restaurants like Nando's and I quickly realised something: British food has very little flavour to what I was used to back home. My parents still struggle with European food because they look for spice or and sort of flavour everywhere which is funny.



By the time I got into year 7 in Piggott I found that people here live in nuclear (or small) families whereas I used to live with 1 pair of my grandparents and here housing and communities are more separate whereas in India there are lots of gated communities which helps making strong bonds with friends as you see them very often and are often at each other's place or playing outside together.

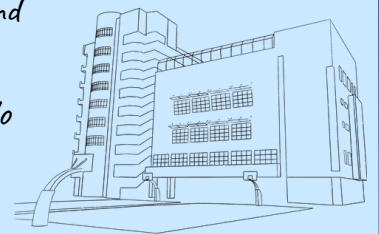


I often do miss things from back home like my friends and grandparents and other relatives and food and the liveliness that was there that isn't really present in places like Reading.

One other thing I saw as I found out about the religious groups here which are mostly Christian is that they don't have nearly as many large festivals as in the UK, I did some research and found that there are 50 times less properly recognised annual festivals in the UK.

Lifestyle in Hong Kong by Marco

Hong Kong is a very special city, and there are many differences between UK and Hong Kong. One example is that pupils and students have a lot more work to do than in the UK, both in school and after school. Most of the time pupils would do their work until 10 to 11 p.m. They also have tests every fortnight and weekly dictation to revise for. The parents will also arrange private tutoring for many different subjects and also for at least one musical instrument and sports, such as badminton, table tennis, swimming and basketball. This makes the students' very busy and under very high pressure.



Another example is that Hong Kong is a very small city with a very large population, so people in Hong Kong live in very small apartments in tall buildings usually going up to 30 – 40 storeys . This means that they have very far views but no gardens in their apartments . Also there are no large fields or parks, making little space for out door sports such as football.

Different types of buses in Hong Kong by Bosco, Himson, Kingsley, Walter and Daryl

We all know that London is very well-known of its buses, but do you also know that there is a whole community of people dedicated in buses in Hong Kong? There are lots of different types of buses in Hong Kong. Here are some of the bus companies.

Kowloon Motor Buses (KMB)

KMB was founded on 13 April 1933 as a result of the reformation of public transport by the Hong Kong Government. Before the reformation, there were several independent bus operators working on both sides of Victoria Harbour, this includes KMB. Nowadays, it has approximately 400 bus lines just from this company.

CityBus(CTB)

CityBus was founded on 5 August 1979 by former China Motor Bus employee Lyndon Rees with one Volvo B55 double deck bus, providing a shuttle service for the Hong Kong United Dockyard in Hung Hom. In 1981, it commenced operating a residential bus route between City One Shatin and Kowloon Tong MTR station, which provided a innovative "breakfast bus" service. In 1982, the United Transport group purchased a 49% shareholding.



New World First Bus(NWFB)

NSFB is related to CTB as they work for the same bus company. however, it is different brand of bus compared to New World Forst Bus.



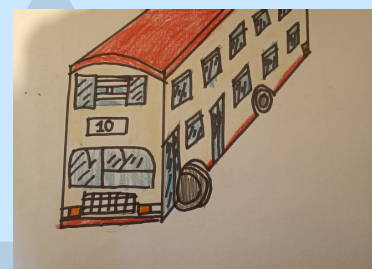
Facts about Hong Kong buses

How big are they?

They are 12 to 13 meters long and roughly 4.4 meters tall

How many seats are there in the bus?

There are roughly 130 seats in a double-decker bus in Hong Kong.



Chinese New Year by Joyce

Here is some information about Chinese New Year. All family members will have a dinner together. We do lots of activities and kids have red envelopes with money inside it, which means good fortune. There is more information down below and read on.

What is Chinese New Year?

Chinese New Year (新年) which also known as Spring Festival (春節). Chinese New Year is a Chinese festival which to celebrate the new year and spring and each year the New Year in China falls on a different date than on the Gregorian calendar. The first day of Chinese New Year starts on the new moon closest to spring. It is the most important holiday in China. In China, people usually put decorations, wear a special outfit, eat foods to celebrate.

History of Chinese New Year:

Chinese New Year has a history of about 3,500 years and some people believe that it was originated in the Shang Dynasty. A mythical story, it started as a battle against the beast, Nian who ate people and livestock. A man had an idea to avoid and scare away the monster by loud noises (firecrackers) and displayed red decorations and the beast Nian never showed up again. Nowadays, many traditional activities are disappearing, but new trends have been generated. CCTV (China Central Television) Spring Festival Gala, shopping online, WeChat red envelopes, and overseas travel make Chinese New Year more interesting and colourful.

How do people celebrate it?

The celebration is centred around removing the bad and the old, welcoming the new and the good, it is a time to worship ancestors, exorcise evil spirits and pray for good harvest. Today it is celebrated by Chinese people around the world. Lion / dragon dance, temple fairs, flower market and shopping to buy new cloths. Before the new year, people will clean their houses to get rid of dirt, rubbish and unwanted items. They will also redecorate with red couplets, lanterns, flowerpots... For family, we will visit some uncle/auntie who we saw ages ago. Then, all the family members will sit around a big table to have the New Year's Eve dinner (Nian Ye Fan (年夜飯)). Older and senior members of the family will only give younger ones red pocket money. Children are always excited for this. At night, they also watch fireworks outside with their lanterns or, they may also stay at home and watch through the window.

Food in Chinese New Year:

There are many traditional foods in Chinese New Year. The most common Chinese New Year foods are dumplings, spring rolls, fruits, sweet rice balls, fish and chicken for dishes in dinner and lunch. People also put dried fruits, dried vegetables and even candies (children's favourite) on Tray of Togetherness (also known as Chinese candy box).



Decorations

People put red decorations like Red Chinese Lanterns, Paper Door Banners, Paper Cuttings and more in their houses (in doors, walls, windows). They decorate them to symbolize the coming spring and a new year.

Clothes to wear during Chinese New Year:

For Men's version – they wear jacket with an upturned collar, it is called Zhongshan Suit and for women, they wear qipao; tight long dress. Men's and women's clothes are made of silk. In terms of colour, red is a must; they wear vibrant red outfits to represent luck – the redder you're wearing, the luckier you are. If red doesn't suit you, then gold is a great substitution as it symbolises wealth and money. People don't wear black because the colour is seen to have associations with death. They also wear new clothes every Chinese New Year.

When does it occur?

Chinese New Year is the festival that celebrates the beginning of a new year on the traditional Lunar calendar. The dates usually range sometimes between January 21 and February 20. Chinese zodiac years begin/end at Chinese New Year (in January/February), is represented 12 zodiacal animals. Each year, it is represented by an animal – it includes Rat (quick-witted, resourceful, versatile, kind), Ox (strong and brave), Tiger (confident, competitive), Rabbit (elegant, kind), Dragon (intelligent, confident), Snake (wise, smart), Horse (energetic, active), Goat (calm, gentle), Monkey (curious, smart), Rooster (hardworking, courageous), Dog (honest, lovely), and Pig (generous, compassionate).



My own experience:

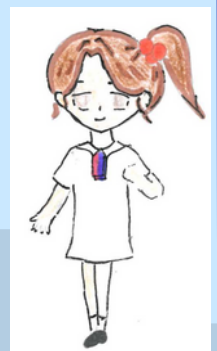
When I was younger in China, I was lucky to celebrate Chinese New Year – on New Year's Day, I and my family went to my grandfather's and grandmother's house to enjoy the Chinese New Year. We played cartoon lanterns, ate sweets, I also received a few red pockets while we were eating in a Chinese restaurant with dumplings, spring rolls and vegetables. Overall, I will never forget this fantastic experience which I enjoyed. Today, it remains a most important time for spending time and uniting with family and hoping for good fortune in the upcoming years. Happy Chinese New Year! 新年快乐!

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A writing about my experience: by Hayley

I am from Hong Kong, a city close to China.

My English is not really good, when I first came to England I was studying in Colleton School for 3 months. Then I started studying in Piggott from year 7. At school the teachers are nice and they can help me when I am stuck. I have learned somethings that I had never known or seen before. There are some subjects that we didn't do in Hong Kong, which I think are fun and interesting! There are also some EAL sessions to help me improve my English. It helps me so much. We have some in lessons and some after school at the club. We talk about different festivals in England and how we celebrate them. I really enjoyed the club I am happy to share it with you.



Since I came to England

by Gordan Lei

Since I came to England, the only chance to get to communicate with friends and family from Hong Kong is through phone calling or apps that let us chat together (for example discord and WhatsApp). Recently, I chatted with my friends during weekend, we also played games together so to still keep in touch with each other. That's how we keep our relationship going even though we are living in different time zones.

Poem

by Bernadette Chan

Same

Before, current, later
Status, values and culture
To particles it belongs,
Accompanying them lifelong.

In different individuals, unique nature reflects,
But cooperation is achieved when they unite.
Like pansy and sunflowers in a field,
Fragile yet bright.

Individual's sense of self,
That's what it means.
Through evolution and quantified equality,
Effecting in exceptional diversity



Sushi Recipe

by Abel



I chose this sushi recipe because sushi is one of the foods that people in Japan and Hong Kong like the most. A lot of people in Hong Kong love to eat sushi, but they don't really know how to make it. I assume that this happens in the UK as well. Therefore, I have provided this recipe so if anyone is interested in making sushi, they can follow this recipe below to make it. ^_^

Step 1: Prepare the Rice & Nori (seaweed)

Lay out a piece of nori/seaweed sheet on a bamboo mat (or on a flat surface if you don't have one). Be aware that there should be a rough side and a smooth side on the nori/seaweed. Make sure that the rough side is facing up.

Step 2: Spread the Rice on the Nori

Use your fingers (or a ladle/spoon) to carefully spread the rice out over the nori. You want the rice to be spread out so that it looks nice and good, with part of the nori/seaweed showing through the rice.

Pro Tip: Use Water to Prevent Sticky Fingers

The rice may stick onto your hand, a ladle or spoon, so make sure that you have a small bowl of water nearby so that you can wash them off whenever they get covered with rice!

Step 3: Add Fillings onto the Bottom Quarter of the Nori

Make sure not to go over the bottom quarter! Otherwise, it will be hard to roll!!

Step 4: Roll the Sushi

Next, carefully roll the sushi so that the end piece of the nori, rice, and ingredients curve over so that you have a shape that looks almost like a snail. Give the roll a gentle squeeze to compress the ingredients.

Step 5: Roll the Sushi

Roll the rest of the roll into a little Japanese burrito, using your fingers. Use the bamboo mat to compress the roll again, squeezing gently.

Step 6: Move to Cutting Board

Remove the mat and place the sushi roll on a cutting board.

Using a very sharp knife, cut it into rounds. Make sure to clean the blade of the knife after every time you cut off a piece of sushi as the knife will become sticky, so if you don't clean it, the sushi will be very difficult to cut.

Different Kinds of Traditional Food in Hong Kong

by Marvin Young

There is an immense variety of foods in Hong Kong for you to try, anywhere from Asiatic cuisines to American burgers and even Fish and Chips from the UK, as Hong Kong is very well known as the gourmet paradise. However, there are a lot of foods back in Hong Kong that are very well known by locals because of nostalgic reasons. Here are some examples:

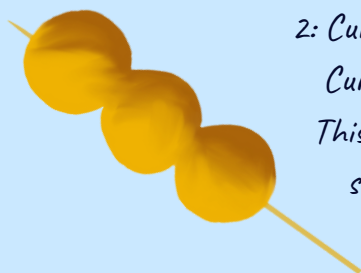
1: Barbecued meats (燒味)

From melt-in-your-mouth honey-glazed 'char siu' pork (叉燒) and crispy suckling pig (乳豬) to fatty pork belly and succulent goose or duck (燒鵝/鴨), nothing beats some good Cantonese-style barbecued meats, aka 'siu mei.' (燒味)



2: Curry fishballs (咖喱魚蛋)

Curry fishballs are probably Hong Kong's most iconic and popular street snack. This delicacy is springy in texture, the bite-sized spheres soaked in a strong and savory curry sauce before they're skewered on a bamboo stick or ladled into a takeaway bowl. They can be found nearly everywhere in Hong Kong.



3. Pineapple bun(菠蘿包)

Despite its name, a pineapple bun contains none of its namesake ingredient (although some chefs now add pineapple to the bun for novelty's sake). Instead, it's named because it resembles the spiky, tropical fruit that we all know. The sweet streusel-like crust on top is made from sugar, eggs, flour and lard, baked until golden-brown and crumbly. This delicious treat is best eaten right out of the oven with a thick slab of cold butter stuffed in the centre (the name of this delicacy is then changed into 菠蘿油) – it's not healthy by any means, but that's what makes it so delicious.



4. Flower of love (花之戀)

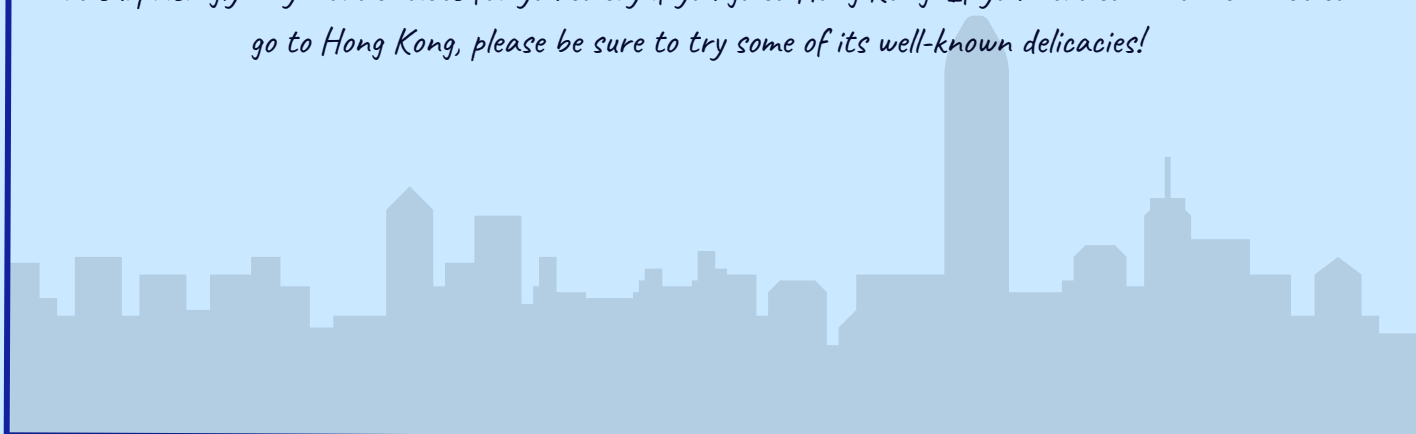
Who would have thought that there would be a type of sushi that was invented in Hong Kong? With its name literally meaning 'flower of love', this type of sushi was invented in the 90s by a local sushi chef who wanted to cheer his wife up after an argument. Using salmon sashimi to wrap around a portion of rice and topping it off with fish roe and mayonnaise, the final product looks like a blooming flower.

5: The Three Stuffed Treasures (煎釐三寶)

These deep fried 'treasures' are an old-school street food classic. Consisting of green pepper, eggplant, and tofu, they all get a generous stuffing of dace fish paste. However, each store has its own variation of ingredients, such as Chinese red sausages, jalapenos, bitter melon or eggplants.



These are only a handful of examples of the local snacks and cuisines you can get in Hong Kong, there are surprisingly way more choices for you to try if you go to Hong Kong. If you were to have a chance to go to Hong Kong, please be sure to try some of its well-known delicacies!



Different Kinds of Traditional Food in India

by Preetish

Paneer tikka

Paneer tikka or Paneer Soola or Chhena

Soola is an Indian dish made from chunks of paneer/ chhena marinated in spices and grilled in a tandoor. It is a vegetarian alternative to chicken tikka and other meat dishes. It is a popular dish that is widely available in India



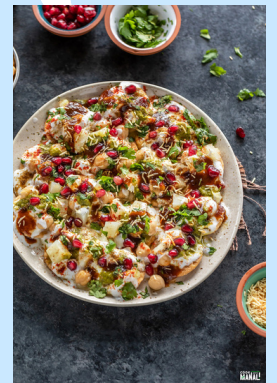
What is paneer?

Paneer, also known as ponir, is a fresh acid-set cheese common in the Indian subcontinent made from full-fat buffalo milk or cow milk. It is a non-aged, non-melting soft cheese made by curdling milk with a fruit- or vegetable-derived acid, such as lemon juice.



Papri Chaat

Papri chaat (or papdi chaat) is crispy fried-dough wafers served with typical chaat ingredients such as chickpeas, boiled potatoes, yogurt sauce, and tamarind and coriander chutneys; it may also contain pomegranate seeds.



Samosa

A traditional samosa is made with a mixture of maida flour a white wheat flour that can be substituted with all-purpose flour), vegetable oil or butter, salt, and water. Traditional samosa dough is often flavored with carom seeds.



Butter chicken

Butter chicken, traditionally known as murgh makhani, is an Indian dish originating in Delhi. It is a type of curry made from chicken with a spiced tomato and butter sauce.

Its sauce is known for its rich texture. It is similar to chicken tikka masala, which uses a tomato paste.

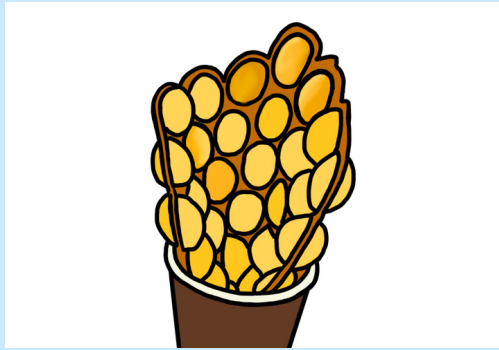


**due to the sheer size of India as a country there a vastly differing cuisines across the nation from the north to south you can find dozens of variations and recipes of dishes and meals.*

Drawings

Egg Waffle and Tofu

by Alvin Young



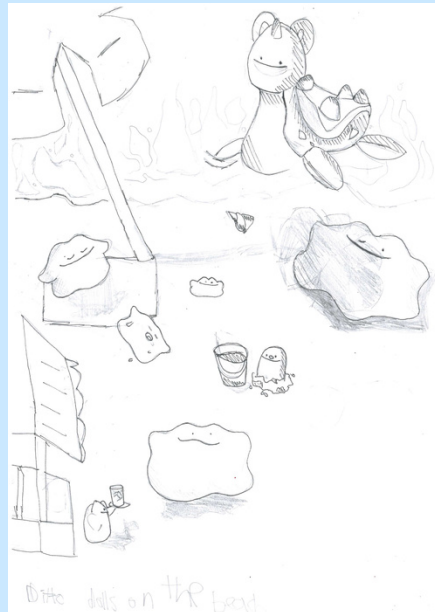
Drawing of the School

by Hayley



Ditto dolls on the beach

by anonymous



Peaceful Park

by anonymous



Credits

- Year 7, 8, 9, 10 EAL students
- Illustrations: Alvin Young
- Graphics Designer: Marvin Young and Bernadette Chan
- EAL teachers: Mrs Shah and Mr Lau
- English teachers