Godalming Gazette



Welcome to our Fantastic First Edition of the... Godalming Gazette 2017 We at GG Central hope you enjoy it!

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Godalming Gazette



DIY Slime Recipe

Ingredients:

· PVA glue Activator

• Shaving foam Water

• Conditioner Baking soda

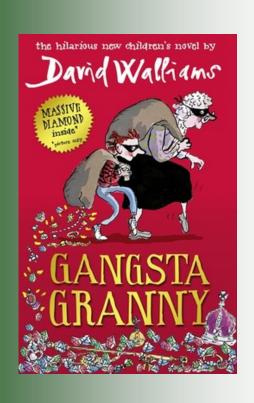


Firstly, pour the PVA glue into a bowl (plastic would be best). Then put roughly the same amount of shaving foam in the bowl as well. Next, add a small amount of conditioner then pour some water into the bowl. Mix the ingredients together. Then add some activator (Borax or Sta-Flo are the best). Finally, add some baking soda to complete your recipe. You can add some food colouring or paint to change the colour. If it is too sticky add more Borax or Sta-Flo however, if it is breaking add more PVA glue.

By Lucy and Tosca

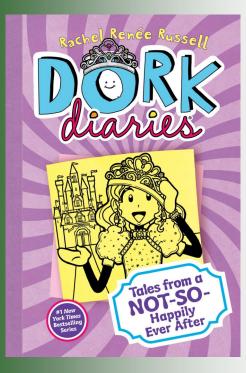


Godalming Gazette Bookeriews



GANGSTER GRANNY IS A
FAMOUS DAVID WALLIAMS
BOOK ILLUSTRATED BY TONY
ROSS.

IT IS AIMED AT YOUNGER READ-ERS, ABOUT A GRANNY THAT STEALS GOLD. HER GRANDSON BEN JOINS HIS GRANNY IN A MIS-SION OF RISK AND BRAVERY!



DORK DIARIES IS A WORLD FAMOUS
BOOK WRITTEN BY RACHEL REENE RUSSEL. THIS BOOK IS ABOUT A TEENAGE
GIRL IN MIDDLE SCHOOL GOING
THROUGH A LOT SUCH AS BULLYING,
HEARTBREAK AND EMOTION. THIS BOOK
IS SUITABLE FOR KIDS OVER 7.

Godalming Gazette The Grazes Pages

How to make a conker:

- Pick a large, round conker that you like and that is not too hard or too soft.
- 2. You will need an adult to help with this! Using a bradawl, bore a hole right the way through the conker.
- 3. Gently feed a long piece of string through the hole and out the other side, making sure that you don't lose any of the threads from the string.
- 4. Tie the string into a tight knot that the conker cannot slip over.
- 5. for extra strength during battle you could varnish your conker with WOOD varnish or soak it in vinegar.

By Rose Barnett

By Rose Barnett



Godalming Gazette Animania

Poison Dart Frog

The Poison-Dart Frog is the common name for a group of frogs called Dendrobatidea. These fascinating animals have some of the most beautiful colours in the animal world. Depending on the habitat of these animals their colours can be yellow, blue, orange, gold, copper, red, green or black. The 2-inch long golden poison dart frog has enough poison in it's body to kill 10 men. People in Columbia have wiped their darts on it's powerful poisoned back for centuries for hunting.

Many other frog species camouflage themselves in the wild, but the poison dart frog uses its brightly colored skin to warn predators that it is unfit to eat. The frog's skin secretes a dangerous poison that can paralyze and even kill predators. There are more than 100 species of poison dart frog.

<u>Valuemals</u> <u>Polar Bears</u>

We have chosen polar bears as our **Resilience** animals because of the perilous journey they take to water to feed their hungry cubs. Taking your first steps on a hill was never easy.

So here are a few fun facts about Polar Bears:

- 1. Polar Bears Have 2 cubs But only one survives and has the other polar bear as their first meal.
- 2. Polar bears eat fish and arctic hares.







This wonderful recipe featured around autumn is simple to make.

WHAT YOU WILL NEED

- 1. 175g (6oz) of margarine or soften butter
- 2. 175g (6oz) of caster sugar
- 3. 3 large eggs
- 4. 175g (60z) of caster sugar
- 5. 1tsp baking powder
- 6. A pinch of salt
- 7. A leaf shape cookie cutter
- 8. Red, green, brown, icing



What to do

Set the oven at gas mark 4.

Then line a 18cm baking tin wit grease proof paper or some margarine to fit the base of the tin.

Secondly, place all the ingredients in a large bowl and beat with a wooden spoon for 1 minute until combined. It is important to not to beat the batter too much.

Thirdly, pour or spoon the batter into a the tray and smooth to your standard of smooth. You should always bake this on the middle tray of the oven. You will know the cake is baked when it is a light golden brown and well risen.

After you cut out the individual leaf shaped sponge's with the cookie cutter. This is when the icing comes in hand, roll out the icing thinly and place it over the sponge.

Make sure the top and sides are covered and cut off the excess icing then ley out thin stripes of the icing and place it like the veins of the leaves

Godalming Gazette Quizee Rascals





I am found on the sea and on land but I do not walk or swim. I travel by foot but I am toeless. No matter where I go I am never far from home. Who am I?

I don't have lungs or a chest but I need air; I am not alive, but I grow; I don't have a mouth and I don't like water. What am I?

My name is the same as an instrument that determines how hot you are. I am also the name of a planet. What am I?

Godalming Gazette No Comment

Every term I will be writing a page and interviewing someone different so if you have any ideas for who I should interview next please come speak to me.

Mrs Nash

Grace: Did you work at a different school before you worked here?

Mrs Nash: Yes I worked at Farncombe Infant School.

Grace: How long have you been a working at this school

for?

Mrs Nash: I've been working at this school for 23 years.

Grace: What is your favourite food?

Mrs Nash: My favourite food is a Sunday roast beef!

Grace: What time do you get to school every morning?

Mrs Nash: I get to school every morning at 7:30am.

Grace: If you need to give some advice for someone thinking of becoming a teacher, what would you tell them?

Mrs Nash: If you want to be at teacher go for it and work hard.

Grace: How long have you been working in schools for?

Mrs Nash: I have been working in schools for 28 years.

Grace Hussey