





BRENTWOOD BUZZ

Letter from the Beehive

Hello Brentwood Secondary College,

This year will be an exciting one!

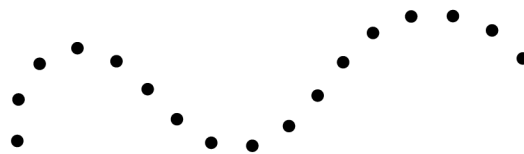
In this edition, we have kept it short and sweet, focusing on Brentwood's contributions to the community and the amazing events that have been experienced over term 1. I must admit, *The Brentwood Buzz* and I have big shoes to fill with the leaving of our past editor, Ishi, but we are ecstatic to uptake the challenge!

The Creative Corner is once again filled with amazing artworks and poems from our very own junior buzz members. We have also included instructions so you can create your very own paper poppy!

Do you know your horoscope?

Check out our very own school related horoscope - and who knows, maybe they will come true!

Many thanks from the Brentwood Buzz and Tyler!!!





BRENTWOOD BUZZ

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CREATIVE Corner

Calling all Brentwood Students, welcome to the buzzing beehive of creative thought. Any and every piece of creative thought deserves to see the light; the Creative Corner is your golden ticket to share your creative mind with the school. We encourage not only pieces of writing but every medium of art, including drawings, paintings and writing.

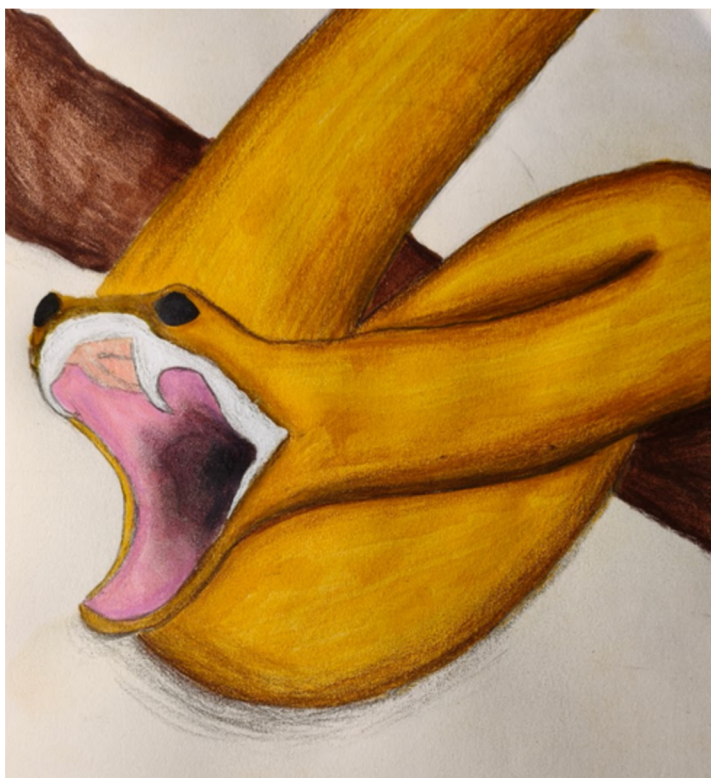
TO SHARE YOUR BUZZING THOUGHTS AND AMAZING ILLUSTRATIONS, CONTACT MRS. KLADOS VIA EMAIL (KLD@MS.BRENTWOOD.VIC.EDU.AU) AND ATTACH YOUR UN - BEE - LIEVABLE CREATIONS TO BE FEATURED IN THE NEXT ISSUE. ANONYMOUS AS WELL AS NAMED SUBMISSIONS ARE ENCOURAGED!



AI HIROSE - 8R1



CREATIVE Corner



CLAIRE WANG - 9E1

CAITLIN WOOD - 8E2



CREATIVE
Corner



CAITLIN WOOD - 8E2

CREATIVE Corner

The Weight of Ash

Old crow,
Please tell me
how to sit by a grave,
how to sing when starving.

Since you're ash,
why can't I relight you?
Why can't you make me eat grub,
that one I always hated?

I hate you
for the way I laugh.
You used to say,
Hate is too strong to bear,
yet you cursed me to plan this.
Was it because they were cruel?
Was it because they were in it for the
money?

I hate you.
That will not change,
but I need,
now that you're
ash.

Poem by
Raider McAlister-Meehan
7G1



WHOLE SCHOOL PRODUCTION

- The Addams Family -



On Tuesday, 10th of March, we had our first ever rehearsal for this year's whole school production, The Addams Family! It was amazing to see the talent and passion from everyone so early in the year, and I'm so excited to see how this year plays out.

The production this year will be slightly different; instead of just having 'company' or 'ensemble', everyone is given their own special character and role, whether that be a part of the Addams Family, a part of the Beineke family, or an ancestor with an unbelievable backstory and an even more unbelievable death. This means that everyone has a character to embody, and a different personality to express, which will make this year's production truly unique.

A big congratulations once again to all those cast, I can't wait to see where this year takes us! **Early bird tickets will be available until the end of May. Tickets will be \$5 off, so make sure you get yours now!**

**SUPER SUPER
EXCITED!!!**

- SOPHIE



CLAIRE WANG 9E1



WHOLE SCHOOL PRODUCTION

- The Addams Family -

CAST LIST	
Gomez Addams	Edric Yong (11E2)
Morticia Addams	Sarah Becker (12B1)
Wednesday Addams	Sophie Langford (10Y2)
Pugsley Addams	Callumn Liew (7B1)
Uncle Fester	Oscar Flack (11E2)
Grandma Addams	Camila Rios-Mendoza (12Y2)
Lurch	Matthew Robbins (12G2)
Lucas Beineke	Aiden Liew (10B3)
Alice Beineke	Jocelyn Subramaniam (12B1)
Mal Beineke	Royce Illman (12Y1)
FEATURED COMPANY ANCESTORS	
Bride Ancestor	Jasmine Liew (12E1)
Saloon Girl Ancestor	Liora Jaworski (12G1)
Soldier Ancestor	Nathan Subramaniam (10B1)
Caveman Ancestor	Fennik Marko (10E2)
Flight Attendant Ancestor	Zoe Evans (8E2)
Conquistador Ancestor	Cooper Richardson (10Y3)
Puritan Ancestor	Luke Sherri (8B2)
Nurse Ancestor	Jiniya Khan (11R1)
Gambler Ancestor	David Evans (11E2)
DANCE ANCESTORS (DANCECESTORS)	
Swing Ancestor	Isabella Sherri (10B1)
Charleston Ancestor	Courtney Scott (11B1)
Mime Ancestor	Claire Wang (9E1)
Diva Ancestor	Mia Whitehill-Field (12R1)
Ballet Ancestor	Sarah Weir (10E2)
Jive Ancestor	Aspasia Theodoropoulou(11B2)
Cha-Cha Ancestor	Matilda Miezis (12B1)
Gymnast Ancestor	Meg Strollery-Jones (8R2)
Hip-Hop Ancestor	Hayley Tan (12B2)
COMPANY ANCESTORS	
Aviator Ancestor	Annie Krawczyk (9B3)
Grecian Ancestor	Eva Gregson (12R1)
Victorian Child Ancestor/Young Wednesday	Layla McLinden (7G2)
Chef Ancestor	Saffron Laxman (9B3)
Bo Peep Ancestor	Tilly Annett (8Y2)
Explorer Ancestor	Zac Whitehill-Field (8R2)
Pirate Ancestor	Nisali Wijesinghe (11R3)
Convict Ancestor	Madi Fraser (11R2)
Sailor Ancestor	Darcy Van Geysel (8B1)
Doctor Ancestor/Young Gomez	Adam Ng (10B2)
Hippie Ancestor	Dougie Whiley (9Y2)
Foreman Ancestor	Lachlan Connaughton (7G2)



ANZAC DAY BISCUITS



A well-known treat of Australian culture, the Anzac biscuit was believed to be made by housewives of soldiers at war for their spouses.

Anzac biscuits are quite unique, as they don't utilise some core aspects of biscuit making, (e.g. milk and eggs). They were made with the intention of staying delicious even through the harsh wartimes, and to last the journey of the soldiers (or last throughout their entire time at sea and war).



Anzac biscuits were a core reason for the soldiers' determination and became an abundance of hope during the days of war. Lest we forget.



ANZAC BISCUITS

(RECIPE FROM 1926)

THIS EARLY RECIPE IS TRADITIONAL, AN EGGLESS, SWEET BISCUIT THAT LACKS THE ADDITION OF COCONUT, PUBLISHED IN 'THE CAPRICORN' (ROCKHAMPTON, QUEENSLAND), ON SATURDAY, 14TH AUGUST 1926.

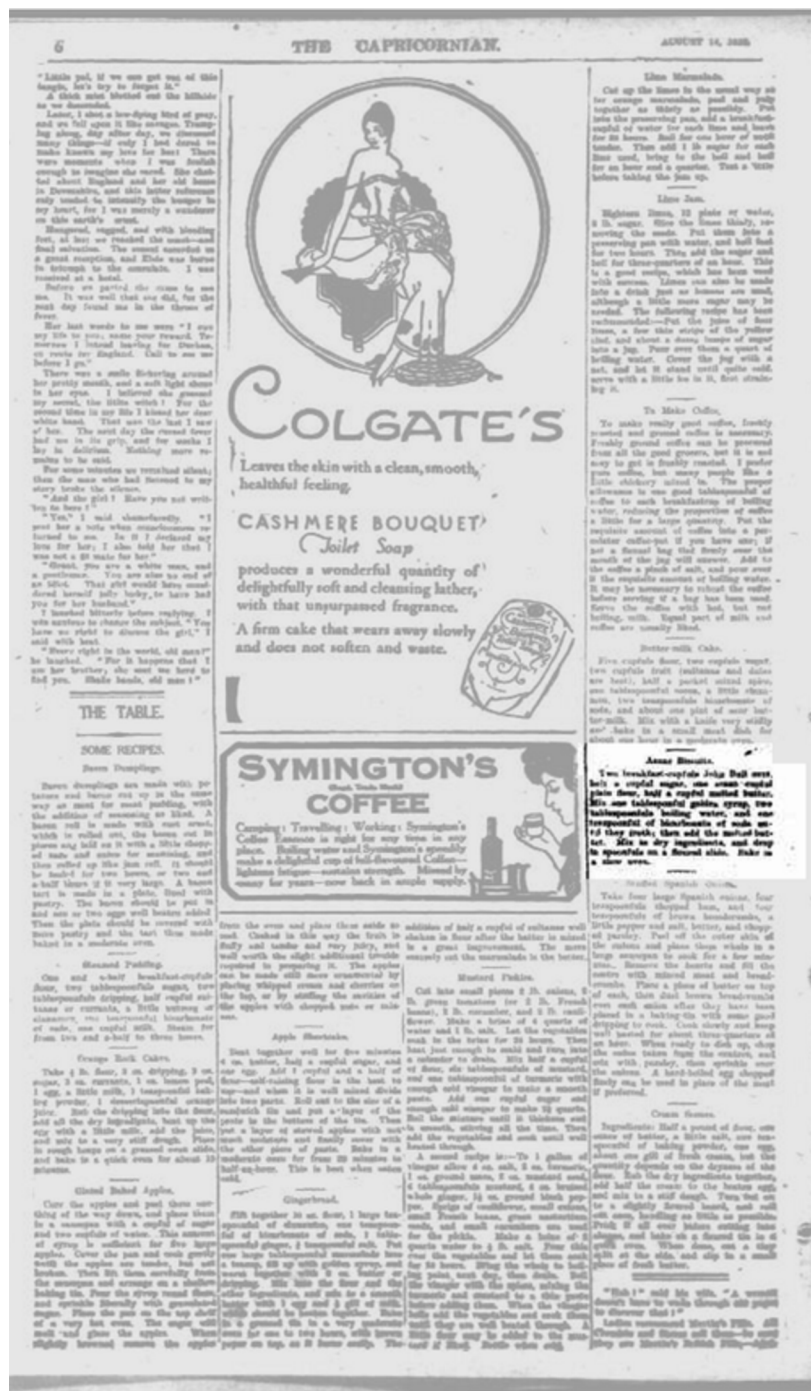
INGREDIENTS *MAKES 16 BISCUITS

- 2 CUPS ROLLED OATS
- 1/2 CUP ANY SUGAR
- 1 CUP PLAIN FLOUR
- 1/2 CUP MELTED BUTTER
- 1 TBSP GOLDEN SYRUP
- 2 TBSP BOILING WATER
- 1 TSP BICARBONATE SODA

METHOD

1. COMBINE ALL DRY INGREDIENTS IN A LARGE BOWL.
2. IN A SEPARATE BOWL, MIX GOLDEN SYRUP, BOILING WATER AND BICARBONATE OF SODA UNTIL FROTHY, THEN ADD MELTED BUTTER.
3. POUR THE WET INGREDIENTS INTO THE DRY AND MIX UNTIL JUST COMBINED.
4. DROP TEASPOONS OF MIXTURE ONTO FLOURED TRAY, ALLOWING ROOM FOR SPREADING.
5. BAKE IN A SLOW OVEN (APPROX. 140°C) UNTIL GOLDEN BROWN.

ALTHOUGH TRADITIONAL, THESE BISCUITS ARE HARD AND DON'T TASTE TOO GREAT, YOU MIGHT EVEN CHIP A TOOTH! INSTEAD, I'D RECOMMEND TRYING OUT THE RECIPE IN THE BRENTWOOD BISCUIT TIN (PG 19)



DIY PAPER POPPY

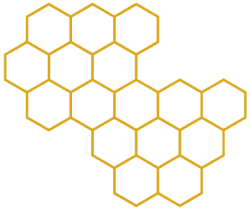
MATERIALS REQUIRED:

- RED PAPER (A4)
- BLACK PAPER (A4)
- GREEN PIPE CLEANERS OR CHENILLE STEMS
- SCISSORS



INSTRUCTIONS:

- 1) Fold the red paper into half and tear along the fold.
- 2) Fold the 1/2 sheet of red paper into quarters. Then fold on the diagonal, so that each folded edge meets and cut the top edge into a half circle. (see video)
- 3) Open to reveal a poppy.
- 4) Fold the black paper into quarters and tear along the folds.
- 5) Fold the 1/4 sheet of black paper into quarters. Then fold on the diagonal, so that each folded edge meets and cut the top edge into a half circle. (see video)
- 6) Open to reveal a small poppy.
- 7) Place the black poppy into the center of the red poppy. Push the pipe cleaner through the centre of the flowers. Twist to keep it in place.
- 8) Repeat to make a whole bouquet of poppies.



WHAT'S BUZZING AT BRENTWOOD?

YEAR 7 WELLBEING DAY:

The Buzz around Wellbeing Day had varied expectations. Whilst some found it boring, many were struck deep with the heart felt messages delivered. The year 7s had the opportunity to participate in organized activities by the Well-being Crew such as RR (Respectful Relationships) and the art corner. They were given a safe place to openly discuss the hurdles they faced starting at Brentwood and created posters to help them navigate through these tough times. Eric came to Brentwood to share his experiences through his difficult transition during his early high school days. Especially highlighting the unpleasant situations regarding bullying and the long term damages it can cause effecting the way we see ourselves. He stressed the dangers of falling into the wrong crowd, never giving up hope and to listen to our parents.

RESPONSES

"I LIKE THE PRESENTATION THOUGH FINDING WHICH CLASS YOU ARE IN WAS HARD."

-ALI

"WELLBEING DAY WAS FUN THOUGH THE QUESTIONS WERE EXTREMELY HARD AND TOOK ME AWHILE, I LIKE THE PEER MENTORS GAMES (ZAP AND SILENT BALL)"

-ISSAC

"ERIC'S PRESENTATION IS VERY INSPIRING"

-MISS LIU



WHAT'S BUZZING AT BRENTWOOD?



Athletics day is an exciting event held every year here at Brentwood. It is an opportunity for students to participate in track & field events, spend time with their friends and support our community by getting involved in sport or even cheering on for their house from the side. It was great to see so much involvement and encouragement this year.

We had the chance to interview some of the students at Brentwood about athletics day. Most of the students we interviewed participated in 3 or more events which is great for school involvement and getting house points. We also asked students what their favourite part of athletics is. Some students said feeling involved and doing sport, while others said hanging out with their friends, and a lot said seeing the year 12's dress up. All in all, the students at Brentwood really enjoyed athletics day this year.

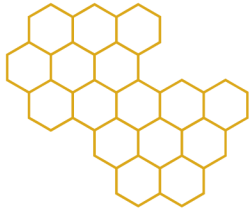


As for the green team, they had another successful sausage sizzle this year having sold over 400 sausages. They were also successful in encouraging students to recycle their soft drink cans in return for house points, getting people to support the environment by collecting over 700 cans.

Overall, this was a very fun athletics day. Thank you to the teachers, green team and everyone else who participated and helped out this year. Congratulations to our winning house, Jacaranda and our raffle winner, Tyler Shamgar who donated around 200 cans. We are looking forward to next year's athletics day.

Emma G and Mahima A





WHAT'S BUZZING AT BRENTWOOD?

YEAR 7 CAMP 2026:

After many weeks of mixed feelings of excitement and nervousness buzzing through the Year 7's and Peer Support, Year 7 camp had finally arrived.

Year 7 camp, early in the year, mainly served to help Year 7s' meet new people and make new friends to help them settle into life at Brentwood. Activities started soon enough with 5 groups heading down to the Beach first, and the others spread around Canoeing, Ball Games, Raft Making, Giant Swing and other camp activities.



At nighttime the Year 7s were divided into two groups and would have fun nights such as a movie night and a trivia night with a fun disco.

During Year 7 camp, there was also lighting strikes, which unfortunately cancelled a lot of activities during this time. Although the lightning was cool, it also was a buzzkill. Because of the lightning strikes, the Year 7s, had to stay inside and find something to do quietly, like watching the movie Ratatouille.

Overall, the Year 7 Camp at Phillip Island was amazing and was an extremely fun adventure.

**HEIDI CROFT & ALINNA
TALREJA**





WHAT'S BUZZING AT BRENTWOOD?

YEAR 12 IMMERSION 2026:

On the 29th-30th of January, the Year 12s finally experienced their long-awaited immersion program. Across a packed forty-eight hours, the Class of 2026 was introduced to a world of possibility, discovering the many pathways they can forge beyond the gates of high school.

The first day unfolded at Brentwood, centered around House spirit and connection. It opened with Eric Agyeman, a speaker whose story of loss, perseverance, and rediscovered hope resonated deeply with every student in the room. He reminded us that our stories are still being written. Following this, we had the privilege of hearing from alumni who once sat where we sit. Natasha Higgins (Class of '24) spoke with striking honesty about missing her ATAR goal for law—and how that detour led her to an alternative pathway that she now embraces. Brentwood's mental health practitioners then shared practical strategies for protecting our wellbeing through the year ahead, emphasizing that peak performance flows from physical and mental health. After a lunch break filled with the aroma of fresh pizza, the Red Frogs team closed the day with an energetic session on safe partying, preparing us to navigate celebrations like Schoolies with care and confidence.

Day two began early as we made our way to Monash University—a familiar destination for many Brentwood graduates. The focus shifted squarely to success and the future. Big D from Success Integrated revealed the mindset strategies used by elite athletes and high achievers, then challenged us to write down our ATAR goals and capture a selfie as a personal commitment. Miss Dowling followed with a clear breakdown of the VCE landscape, giving us a roadmap for the months ahead. A Monash representative then opened our eyes to the vibrant opportunities beyond academics, such as global exchange and student clubs. Miss Bennett and Miss Mortimer also shared evidence-backed study techniques (many featured in previous editions of the Brentwood Buzz, so make sure to check them out!) to help us maximise our potential.

Looking back, the immersion program was more than an event—it was a launchpad. It prepared us, inspired us, and reminded us that this year is ours to shape. To the Class of 2026: let's carry these lessons forward and make 2026 the year we rise to meet every challenge. I cannot wait to see what we achieve together.



AMANDA KONG 12E2

LEGEND OF THE ORDER OF THE ZODIAC SIGNS

The race between the twelve animals started when the 'Jade emperor' Wanted to create a calendar system. Determined on their order in the race, each year would be named after them.

Where did Zodiac Signs Come From?

The legend of the zodiac signs began in ancient China. It was believe that the Jade emperor needed to assign each animal to a year in a twelve year cycle. Based on when each animal crossed the line, the order would be determined. The animals competing in this race included the dragon, rat, tiger, pig, goat, rabbit, snake, dog, rooster, ox, horse and monkey.

On the day of the race, the dragon was late to attend because it was busy helping villagers facing a drought. Because of this, people born in the year of the dragon are considered as kind and natural leaders. As the gongs signaled the beginning of the race, each animal took off with full force. However, as soon as the race began, the cunning rat jumped onto the head of the oxen. Across each obstacle including the raging currents of the river, the ox pushed through, clearly in the lead. But just before the finish line, the rat jumped off the head of the oxen, winning the race. This is why people born in the year of the rat are considered resourceful and highly intelligent, able to quickly adapt to their circumstances. Finally reaching the race, the dragon used its ability to fly to try to make up lost ground, ultimately coming fifth. The final order of the race from first to last was; Rat, Ox, Tiger, Rabbit, Dragon, Snake, Horse, Goat, Monkey, Rooster, Dog, and Pig.

BELOW YOU CAN SEE WHAT YOUR ZODIAC SIGN IS! 1996, 2008 - RAT

1997, 2009 - OX

1998, 2010 - TIGER

1999, 2011 - RABBIT

2000, 2012 - DRAGON

2001, 2013 - SNAKE

2002, 2014 - HORSE

2003, 2015 - GOAT

1992, 2004 - MONKEY

1993, 2005 - ROOSTER

1994, 2006 - DOG

1995, 2007 - PIG



THIS YEAR, YOU MAY FIND YOURSELF WANTING TO LEARN MORE AND MORE. DON'T STOP YOURSELF! YOU KNOW YOU CAN DO IT! YOU KNOW WHAT THEY SAY, IF THE GOING GETS TOUGH, THEN THE TOUGH GETS GOING! THE LIBRARY BOOKS AREN'T GOING ANYWHERE ANYTIME SOON (WINK)

IN 2026, SOME LUCK COULD COME YOUR WAY! AS LONG AS YOU KEEP BEING YOU, ANYTHING IS POSSIBLE! EVEN THOUGH THIS DOESN'T MEAN YOU CAN SLACK OFF A LITTLE THIS YEAR, IT WILL STILL BE A GOOD ONE AND YOU SHOULD ENJOY IT.

RAT

HORSE

DRAGON

SNAKE

**WHAT'S YOUR
2026
HOROSCOPE?**

IN 2026, YOU'LL FIND YOU HAVE MORE FRIENDS THAN YOU THINK. JUST LOOK AROUND! ALTHOUGH, DON'T LET DISTRACTIONS STOP YOU, MAKE SURE TO DOUBLE CHECK WHETHER YOU WILL GET TO CLASS ON TIME. MAKE SURE YOU GET TO RELAX AT LUNCH!

YOU ARE GOING TO FIND MANY MORE FRIENDS THIS YEAR, IF YOU KNOW WHERE TO LOOK. YOU KNOW WHAT TO DO NEXT. DO YOUR BEST TO HAVE FUN AND WORK HARD THIS YEAR, YOU CAN DO IT!

TIGER

OX

RABBIT

AN EXCITING OPPORTUNITY WILL COME UP FOR YOU THIS YEAR! WILL IT BE A COOL EXCURSION OR WILL IT BE AN AWARD YOU EARN? NEVERTHELESS, YOU COULD BE HAPPY. MAKE SURE YOU SPEND MORE TIME WITH YOUR FRIENDS

THIS YEAR, YOU COULD FIND YOURSELF PROCRASTINATING OVER YOUR HOMEWORK FOR A LOT OF THE YEAR, OR YOU COULD FIND YOURSELF RELAXING AND TAKING IT SLOW THIS YEAR. MIGHT WANT TO SPEND SOME TIME IN THE LIBRARY AT LUNCH. DEPENDS

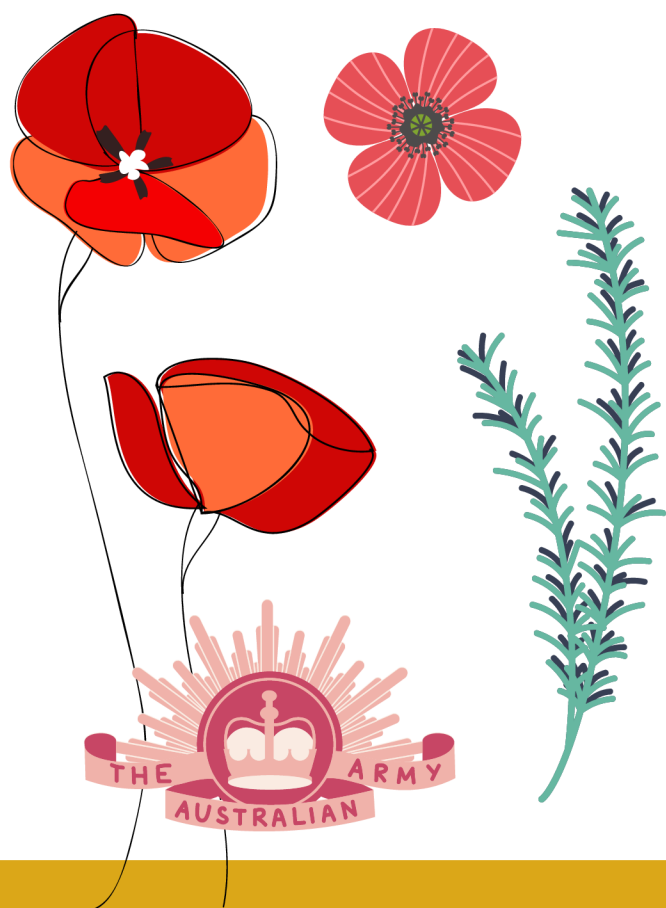
YOU MAY ENJOY THIS SCHOOL YEAR, BUT AT ANY POINT YOU NEED HELP, GET SOMEBODY TO HELP GUIDE YOU. IF YOU'RE STRUGGLING IN CLASS, THIS IS THE TIME TO ASK HELP FROM A TEACHER AND EVEN POSSIBLY LEARN A NEW SKILL! MAYBE JOIN ONE OF THE SCHOOL CLUBS? (THE BRENTWOOD BUZZ WILL BE WAITING FOR YOU!)

BY JEREMY, MANDRI AND SASKIA

Brentwood Biscuit Tin

ANZAC BISCUITS

This recipe is a modernised, modified version of the traditional wartime ANZAC biscuits. Made with coconut, it has a softer, chewier texture and a sweeter, deeper flavour.



INGREDIENTS *MAKES 16 BISCUITS

- 150G PLAIN FLOUR
- 100G ROLLED OATS
- 80G DESICCATED COCONUT (UNSWEETENED)
- 65G WHITE SUGAR
- 80G BROWN SUGAR
- ½ TSP SALT
- 150G UNSALTED BUTTER
- 80G GOLDEN SYRUP
- 1 TSP BAKING SODA

METHOD

1. PREHEAT OVEN TO 180°C
2. COMBINE ALL DRY INGREDIENTS, INCLUDING BOTH SUGARS IN A LARGE BOWL.
2. ADD BUTTER AND GOLDEN SYRUP INTO A SMALL POT, MIX ON LOW. HEAT UNTIL MELTED AND COMBINED
3. BRING THE MIXTURE OFF THE HEAT, ADD THE BAKING SODA AND STIR IN IMMEDIATELY, MIXTURE WILL FOAM.
4. POUR THE MIXTURE INTO THE DRY INGREDIENTS, MIX UNTIL JUST COMBINED.
5. ROLL TABLESPOONS INTO SLIGHTLY FLATTENED BALLS AND PLACE ON A LINED BAKING SHEET 3CM APART.
6. BAKE FOR 12-15 MINUTES, IT WILL DEPEND ON HOW CHEWY/CRUNCHY YOU WANT YOUR BISCUITS.
7. LET COOL FOR AT LEAST 5-10 MIN
8. ENJOY!

RECIPE FROM
CLAIRE WANG 9E1



Brentwood Biscuit Tin

LEMON AND POPPYSEED 3-LAYER CAKE

This Recipe was kindly given to us by Ms. Markey, and was also used to make a beautiful wedding cake!

INGREDIENTS *TO MAKE 8 INCH CAKE

- 480G PLAIN FLOUR
- 560G CASTER SUGAR
- 6 TSP BAKING POWDER
- 1 TSP SALT
- 160G UNSALTED BUTTER (ROOM TEMPERATURE)
- 480ML FULL CREAM MILK
- 4 EGGS
- 1 TBS LEMON EXTRACT OR ZEST OF 2 LEMONS (CAN ADD MORE IF YOU LIKE MORE LEMON)
- 5 TBS POPPY SEEDS
- FOR ICING/DECORATING
- 1 JAR LEMON CURD (CAN BE FOUND IN JAM/SPREAD SECTION OF SUPERMARKET)
- 180G PASTEURISED EGG WHITES*** (IN A CARTON NEAR EGG SECTION OF SUPERMARKET)
- 300G CASTER SUGAR
- 620G UNSALTED BUTTER (ROOM TEMPERATURE)
- 240G ICING SUGAR
- 1TBS LEMON EXTRACT (DON'T SUBSTITUTE ZEST HERE OR ICING WON'T BE SMOOTH)

TO MAKE THE CAKE:

1. HEAT THE OVEN TO 180C (160 FAN)* AND GREASE AND LINE 3X 8-INCH CAKE PANS (YOU CAN USE BAKING PAPER, PERSONALLY I PREFER A LIGHT MISTING OF COOKING SPRAY FOLLOWED BY A LAYER OF FLOUR)
2. PUT THE FLOUR, CASTER SUGAR, BAKING POWDER, SALT AND ROOM TEMP BUTTER IN ELECTRIC MIXER AND BEAT ON SLOW SPEED UNTIL YOU GET A SANDY CONSISTENCY AND EVERYTHING IS COMBINED. GRADUALLY POUR IN HALF THE MILK AND BEAT UNTIL THE MILK IS JUST INCORPORATED.
3. WHISK THE EGG, LEMON EXTRACT/ZEST AND REMAINING MILK TOGETHER IN A SEPARATE BOWL FOR A FEW SECONDS, THEN POUR INTO THE FLOUR MIXTURE AND CONTINUE BEATING UNTIL JUST INCORPORATED (SCRAPE ANY UNMIXED INGREDIENTS FROM THE SIDE OF THE BOWL WITH A RUBBER SPATULA). CONTINUE MIXING FOR A COUPLE MORE MINUTES UNTIL THE MIXTURE IS SMOOTH, THEN STIR IN POPPY SEEDS
4. DIVIDE MIXTURE EQUALLY OVER 3 8-INCH PANS** FOR 20-25 MINUTES OR UNTIL LIGHT GOLDEN AND THE SPONGE SPRINGS BACK WHEN LIGHTLY PRESSED. IF A SKEWER COMES OUT CLEAN, YOU'RE ALL GOOD. THE TRICK IS TO AVOID OVER COOKING WHICH RESULTS IN DRY CAKE.



TO MAKE THE ICING

- 1. IN AN ELECTRIC MIXER WITH WHISK ATTACHMENT, WHIP EGG WHITES WITH CASTER SUGAR UNTIL STIFF PEAKS FORM.**
- 2. ADD IN SOFTENED BUTTER (CAN BUT PUT IN THE MICROWAVE FOR A FEW SECONDS TO SOFTEN FURTHER BUT SHOULD NOT BE LIQUID) AND WHIP UNTIL PALE AND FLUFFY**
- 3. ADD IN ICING SUGAR AND CONTINUE TO WHISK UNTIL INCORPORATED, THEN ADD IN EXTRACT AND WHIP ONE MORE TIME.**

ASSEMBLY:

- 1. ALLOW CAKE LAYERS TO COOL COMPLETELY BEFORE ICING (PUTTING THEM IN THE FRIDGE OR EVEN ICING THEM SLIGHTLY THAWED AFTER FREEZING IS FINE)**
- 2. SPREAD BOTTOM LAYER WITH CURD, THEN ICING THEN ADD THE MIDDLE LAYER. SPREAD CURD AGAIN, THEN ICING AND PLACE TOP LAYER ON. COVER CAKE (TOP AND SIDES) WITH REMAINING ICING AND SMOOTH WITH A FLAT BLADED SPATULA**

NOTES:

- IT'S REALLY IMPORTANT YOUR OVEN ISN'T TOO HOT OTHERWISE YOU WILL GET A HARD CRUST THAT YOU WILL HAVE TO CUT OFF AND DISCARD. OVENS OFTEN DON'T MATCH THE TEMPERATURE YOU SET THEM AT, HAVING AN OVEN THERMOMETER CAN HELP WITH THIS**
- IF YOU ONLY HAVE ONE PAN. SEPARATE THE MIX INTO 3 EQUAL PARTS AND BAKE 1 AT A TIME. COOKING THE WHOLE MIX AT ONCE WILL LIKELY LEAD TO OVERCOOKED CRUST AND UNDERDONE CENTRE... JUST DON'T DO IT**
- YOU CAN USE FRESH EGG WHITES, BUT THESE WON'T BE COOKED, SO THERE'S ALWAYS A SMALL RISK OF FOOD POISONING. PASTEURIZED EGG WHITES HAVE BEEN HEAT TREATED AND ARE SAFE TO EAT RAW**



**RECIPE FROM MS. KATIE MARKEY
FORMATTED BY CLAIRE WANG 9E1**

Word Search

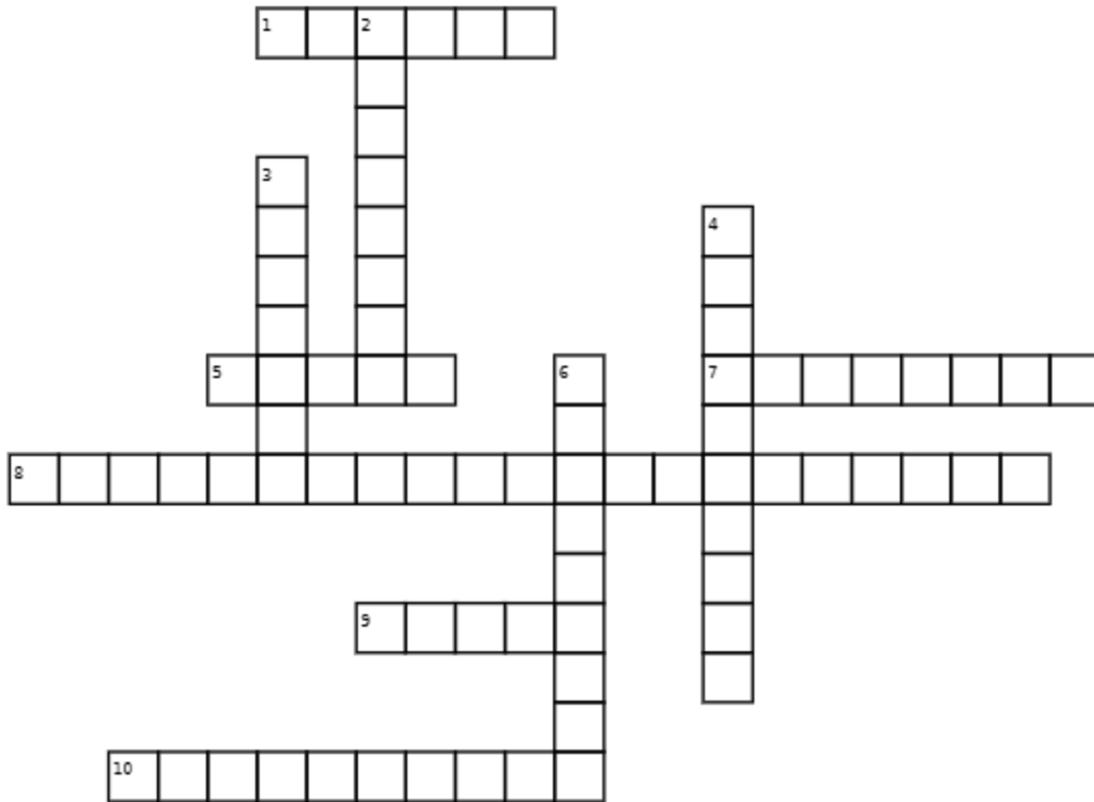
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FOODS AROUND THE WORLD

- Pho
- Pizza
- Souvlaki
- Couscous
- Fairy Bread
- Poutine
- Wurst
- Tacos
- Pavlova
- Tom Yum Soup
- Falafel
- Baklava
- Nasi Lemak
- Surstromming
- Lamb Kote
- Sushi
- Croissant
- Biryani

Crossword



Down:

- 2.
- 3. A country who's animal sits atop a stack of bears, subclass ('We Bare Bears')
- 4. A country which has a national animal sharing the name with a fruit
- 6. Country which has a flightless bird on the 50 cent coin

Across:

- 1. A country who's national animal is considered highly intelligent
- 5. A country who's national bird has an association with folklore and is green
- 7. National animal is the Sable antelope
- 8. A nation where their bird is a predatory freedom flyer
- 9. A country who's national animal is the Bengal Tiger
- 10. National animal has another country in it's name, followed by a striped cat

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