

A black silhouette of a peacock's tail feathers is positioned to the left of a large, bold, serif letter 'P'.

# PEACOCK

by the pupils, for the pupils  
December 2017





“Year’s end is neither an end nor a beginning but a going on, with all the wisdom that experience can instill in us.”

- Hal Borland



# In This Issue:

- 4 Zimbabwe Crisis
- 5 In the News
- 6 RAF Cosford Trip  
Justice League Review
- 7 A Fairy Grimm Tale: A  
Review
- 8 Christmas Recipes
- 10 Our Top 12...



# LEICESTER GRAMMAR SCHOOL

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With thanks to Mr Kidd and Mrs Kendall, and all of our guest writers.



# The Zimbabwe Crisis - A Summary



President Robert Mugabe has been leader of Zimbabwe since its independence from Great Britain in 1980, being Prime Minister between 1980-1987, and making himself president from 1987 until last month.

On Tuesday 14th November 2017, the Zimbabwean army appeared to have taken over the state broadcaster, ZBC, by releasing a statement that Mugabe was safe; Major General Sibuiso Moyo went on air to say the military wished to “assure the nation that his Excellency the president... and his family are safe and sound and their security is guaranteed,” but they had control of the government in Harare and the rest of the country. Troops were patrolling the streets, and in northern Harare, gunshots and artillery fire had been heard. Government officials and people close to Mugabe were targeted, but the army stated that the most important thing was that control had been maintained, and everybody was safe.

It was said by the army that Mr. Mugabe would only be returned to power once the “criminals” surrounding him and responsible for all of Zimbabwe’s socio-economic problems had been dealt with. The homes of 20 more people were raided on 15th November, in order to deal with the ministers and politicians surrounding Mugabe. This occurred mainly in Northern Harare, where most politicians had their residencies. Here, access

was severely limited to any government areas, journalists were manhandled and hospitalised, and there was use of weaponry.

Morgan Tsvangiri, the former prime minister, then made the call for Mugabe to stand down.

By Saturday, 18th November, in all major towns and cities of Zimbabwe, there were very peaceful, but passionate demonstrations all calling for Mugabe to stand down after more than 37 years in power. On Sunday, his party sacked him, his wife and 20 other associates. He was ordered by Zanu-PF to stand down, by noon on Monday, and if he ignored this, he would be impeached. Mugabe, however, ignored this deadline. He was very determined to stay President and continue his legacy until the day he died, however when lawmakers began the impeachment processes against him, he decided to resign, while shedding tears in an emotional speech.

The streets of Zimbabwe were ecstatic, after this tyrannical 37-year dictatorship ended, and Mnangagwa was sworn into office on 24th November 2017. It was a beautiful (and relatively peaceful) end to a bloody reign.

Yash Bhatia





# In the news

Meghan Markle and Prince Harry have announced they will wed in May next year (2018) at Windsor Castle. The American actress, who is not yet a British citizen, has been in a relationship with the prince since 2015.

The highest paid university Vice-Chancellor, Glynis Breakwell of the University of Bath, has resigned amid protests against her £468,000 annual salary.

A mosque in Egypt was attacked by Jihadists last week and over 350 people were killed, including at least 27 children. Daesh claimed responsibility for an act heavily condemned by many governments.

A suspected terror attack on Oxford Street in Central London turned out to be an argument between two men. Two tube stations and the entire Oxford Circus area entered lockdown with armed police being deployed, before being stood down two hours later.

William Wale





# RAF Cosford Trip



To start off the day, as soon as we arrived we were given a lecture by Veteran, Brian Conway. He was involved in the Berlin Airlift, an event caused by the Berlin Blockade from June 1948 until 12<sup>th</sup> May 1949. It was the first major conflict of the Cold War. We were given an insight into Brian's journeys to and from Berlin as though we were there. The hall was silent as we listened, all in awe of his amazing memory. He told us of the supplies they shipped across (e.g grain, coal, salt) and how the citizens of Berlin welcomed their aid with open arms. He was also a spritely chap who didn't seem a day over 20 (on the inside)!

After the insightful lecture, we were given free rein to explore how chilling the Cold War actually was. This idea was brought to life by the cold and heartless metal machines including the planes; but also the missiles. Technological advancements were ever occurring in that period (the arms race starting in the late 1940s onwards between the USSR and USA). This meant that it was difficult to picture how something so small – almost toy like – could cause so much destruction and take countless lives.

Furthermore, it was an interactive trip, so instead of merely reading and possibly forgetting the information displayed, we got involved by watching video clips and participating in educational activities; for example, learning the plane controls and sitting in one of the planes used! This was so we could really put ourselves in the veterans' shoes and grasp a different perspective, instead of using a textbook. There were also 'silos' which contained a whole host of information on crucial events of the Cold War, like the Cuban Missile Crisis of 1962, the Vietnam War, and also parts of life under the oppressive rule of Stalin and Khrushchev. We saw the types of cars made, and how heavy machinery was the ultimate aim of advancement in the industry rather than

producing consumer goods and basic home supplies for the people.

Overall, the trip was useful for reaffirming the knowledge already given to us in class, but also for adding some new and interesting extra details through getting an information-packed experience within such a short space of time.

Emily MacTaggart

## Justice League Review

When I went to see *Justice League*, the person sitting behind me was obviously very excited about the movie. He laughed at all the 'jokes' and cheered quietly when Batman or Superman or one of the other ones made their appearance. As a crazed comic fan myself, I have sympathy for this viewer as he deserved much better than what was in front of him.

The Daily Telegraph gave *Justice League* one star. Though I would give it two, three or maybe even four at some points, I can understand the judgement. The story was about Batman who was inspired by Superman's selfless act in the sombre dress rehearsal that was *Batman Vs Superman*, and gathers a team of enhanced people to battle an expensive, fully CGI (yet cheap looking) bad guy. The action sequences were a quick flurry of CGI and bright colours on a dullish background, which made it grey and messy, and you had stop for a second to figure out who hit who. The jokes were just tacked on and made you cringe each time and the dialogue was mainly expressionless, yet at some parts clever. The car companies did a bit of product placement, both Batman's and Wonder Woman's cars being flashy Mercedes.

The characters were also quite plain and dull. Wonder Woman (and her ever shortening skirt) was the only one who had the guts to go up against the bad guy and was only there for her muscle, not her knowledge. "You can't spend all your time up here brooding," sums up what Cyborg did all movie. The Flash was too scared

# A Fairy Grimm Tale: A Review

to fight anything so he reverted to saving people. Aquaman was the plainest of them all, and only helped by going at the bad guy a few times and didn't use his actual powers. Batman just stood and watched and thought it would be a good idea to talk about Wonder Woman's dead boyfriend.

However, there were some good points to the film. The origins of each character were very well explained and there were actually some heartfelt moments between some of the heroes and their fathers. Though at the time they were hard to watch, when I came out of the cinema and I thought back to it, some of the action sequences made me say: "Hey, that was actually cool."

There was one scene that really hit me. Near the start of the movie, it was all about a world without Superman or a world without hope. Then, after the few shots of Superman memorials, it switched to a scene in London where two strong looking men were trying to get into the shop of a Muslim woman. They were held back by one police officer, but one got past and kicked over some of her stuff, before going for her. Luckily he was stopped by another officer. Next we went to another scene, of a homeless man with people walking by, just ignoring him. He had a sign in front of him saying "I tried" which really got to me. It was in this scene when I really believed that the world was in need of justice.

Thomas Mann

The fact that this year's school play was written by staff meant that in the lead up to the first show there were more whispers than normal about how good it was going to be. However, The Peacock confidently declares A Fairy Grimm Tale to have been a triumph. Centred around a boss seeking to carry out a "well-being/team-building" exercise by having her employees each tell a fairytale, the play had everything – from metatheatre to dance numbers and original songs.

Although each story was markedly different in the way it was told, and as the play went on they continued to stray further from the path of the traditional tales, all were highly entertaining. This would not have been possible without the brilliant performances of the fairytale characters, all of which I was highly impressed by, although standout performances for me included Dilan Kotetcha's slightly camp RSPCA officer and Suditi Chattopadhyay's Dinner Lady of Truth. However, the framing narrative provided by the reluctant employees only increased the humour, and Elizabeth Whitby was fantastic in her portrayal of the extremely pernickety Sylvia.

Overall, I would argue that this year's play was a huge success. I could not fault it and the actors had me laughing the whole way through. Well done to everyone involved in the production.

Photo montage courtesy of Katie Siddons

Jasmine Parker



# Gingerbread Cookies Meat pasties



- 350+50g plain flour
- 1tsp bicarbonate of soda
- 2tsp ginger
- 1tsp cinnamon
- 125g butter
- 175g brown sugar
- 1 egg
- 4 tbsp golden syrup

Sift into a food processor 350g of the flour, sugar, the bicarbonate of soda, ginger and cinnamon.

Add the butter and blend until a breadcrumb like consistency is formed.

Mix together the golden syrup and egg, and add to the mixture and beat it all into a dough

Wrap in cling film and chill in a fridge for fifteen minutes

Heat an oven to 180°C

Roll out the dough to 5mm thickness and cut using cookie cutters

Place on a baking tray lined with grease proof paper and bake for twelve to fifteen minutes.

Leave them to cool on the baking tray for at least ten minutes before removing them.

Decorate as wished

## Chocolate orange truffles

- 200g Milk Chocolate
- 50g butter
- 3 tbsp double cream
- 3 tbsp cocoa powder
- Juice of 1 orange

In a glass bowl over a sauce pan of boiling water, melt the chocolate and butter together until you have formed a liquid

Add the cream and stir

Add the juice of orange

Leave to cool for 15 minutes then place in the fridge for 1 hour

Take it out the fridge and roll into balls

Roll in the cocoa powder

Refrigerate for a further thirty minutes and keep refrigerated until consumption

- 250g flour
- 125g butter
- Water
- 1+1 eggs
- 1 onion
- 2 cloves garlic
- 150g mince (beef or lamb) (or you could use a selection of vegetables)
- 150g sausage meat (see above)
- Chives

Soften the butter in the microwave and rub into the flour with your fingers in a mixing bowl

Preheat the oven to 220°C

Add small amounts of water, mixing well, until you have a dough

Chop the onion and garlic (and vegetables if necessary)

Fry the onion and garlic (and vegetables) in vegetable oil over a low heat

In a bowl, mix the onion, mince, sausage meat, 1 egg and chives.

Roll out the dough on a surface sprinkled with flour, until it is about 5mm thin

Separate into twelve and roll out into small circles

Beat the egg in a cup

Place s tablespoon of meat mixture on one half of a circle, then spread a little egg over the edges, then fold and seal and repeat for the other 11 circles, then brush the remaining egg over the pasties

Bake for 30 minutes

## Falafels

- 1 tin chickpeas
- 1 onion, diced
- 1 clove garlic, diced
- 2 tbsp parsley, chopped
- 1 tsp cumin
- 2 tbsp flour
- Olive oil

Blend all the ingredients together

Roll in to small balls

Deep fry in oil until golden brown





# Mince pies

- 175g flour
- 100g butter
- 1 beaten egg yolk
- 350g mincemeat

In a mixer, mix together the flour and water

Add the egg yolk and 1tsp cold water

Mix until dough like

Wrap in clingfilm and chill in the fridge for fifteen minutes

Heat the oven to 200°C

Roll the pastry to 5mm thickness

Cut out 12 round pieces

Spoon mincemeat in the centre of each one then fold up the edge to make a pie shape

Roll out the offcuts and place them on top

Bake for 10 minutes, reduce the temperature to 180°C, and cook for a further 8 minutes

Cool on a wire rack



# Turkey curry

- 1 onion, diced
- 1 pepper, diced
- 1tsp curry powder
- 2 tbsp tomato purée
- 250ml chicken stock
- 1 tbsp mango chutney
- 1 tin chopped tomatoes
- 500g left-over, chopped turkey
- 250g rice
- 200g spinach

Fry the onion and pepper in oil for 10 minutes

Stir in the curry powder and tomato purée, stir for 30 seconds, then add the stock, chutney and chopped tomatoes

Simmer for 10 minutes

Add the turkey and cook for a further 8 minutes

Cook the rice as per packet instructions

Just before serving, add the spinach to the curry

Serve with the rice, more mango chutney and poppadoms

# Proper Hot Chocolate

- 50g plain chocolate
- 300ml full fat milk
- Large marshmallows

Break up the chocolate and spread across two mugs

Heat milk in the microwave for 1 minute and add ¼ of it to the mugs

Leave for a minute then whisk the mugs with a fork

Add the remaining milk, mix again and add the marshmallows

# Date and hazelnut fingers

- 2 eggs
- 175g Muscovado sugar
- 75g wholemeal self-raising flour
- 50g bran cereal
- 50g crushed hazelnuts
- 100g stone free dates
- Butter, for greasing

Preheat the oven to 180°C

Grease a baking tin

Put the eggs and sugar in a large mixing bowl and whisk together until fluffy

Stir in everything else and mix together thoroughly

Pour in the baking tin and bake for 25-30 minutes

Leave to cool then cut into finger slices

William Wale



# Our Top 12...

## Markets

Viennese Christmas Market, Vienna, Austria.  
Old Town Square and Wenceslas Square, Prague, Czech Republic.  
Tivoli Gardens, Copenhagen, Denmark.  
Winter Wonders, Brussels, Belgium.  
Christkindlesmarkt, Nuremberg, Germany.  
Christkindlesmarik,

Strasbourg, France.  
Toronto Christmas Market, Toronto, Canada.  
Winter Wonderland, Hyde Park, London, UK.  
Frankfurt Christmas Market, Birmingham, UK.  
WeihnachtsZauber, Berlin, Germany.  
Stuttgarter Weihnachtsmarkt, Stuttgart, Germany.  
Liseberg, Gothenburg, Sweden.

## Plays

*Scrooge the Musical* – Curve, Leicester  
*George's Marvellous Medicine* – Curve, Leicester  
*Awful Auntie* – New Alexandra Theatre, Birmingham  
*Beauty and the Beast* – De Montfort Hall, Leicester  
*Aladdin* – Royal, Northampton  
*The Jungle Book* – Derngate, Northampton  
*Cinderella* – Milton Keynes Theatre, Milton Keynes  
*The Snowman* – Milton Keynes Theatre, Milton Keynes  
*Peter Pan* – The Deco, Northampton  
*Stick Man* – Leicester Square Theatre, London  
*42nd Street* - Theatre Royal Drury Lane, London  
*Annie* – Piccadilly Theatre, London

## Books

*A Christmas Carol* – Charles Dickens  
*A Visit from St. Nicholas* – Clement Clarke Moore  
*How the Grinch Stole Christmas!* – Dr Seuss  
*The Polar Express* – Chris Van Allsburg  
*The Father Christmas Letters* – J.R.R. Tolkien  
*The Best Christmas Pageant Ever* – Barbara Robinson  
*Skipping Christmas* – John Grisham  
*A Child's Christmas in Wales* – Dylan Thomas  
*Little Women* – Yang-mi Kim (not to be confused with L.M. Alcott's novel of the same name)  
*The Gift of Magi* – O. Henry  
*The Stupidest Angel* – Christopher Moore  
*The Hogfather* – Terry Pratchett



# Alt - Christmas Songs

*Fairytale of New York* by The Pogues  
*Killing in the Name* by Rage Against The Machine  
*Christmas Time (Don't Let The Bells End)* by The Darkness  
*Mistress for Christmas* by ACDC  
*Jingle Balls* by Korn  
*XM@\$* by Corey Taylor  
*Thrashin Through The Snow* by Megadeth  
*Another Lonely Christmas* by Prince  
*The Christmas Song* by Weezer  
*Winter Wonderland* by Radiohead  
*I Won't Be Home For Christmas* by Blink 182  
*Love Like Winter* by AFI

# Movies

*Love Actually* (2003)  
*Elf* (2003)  
*It's a Wonderful Life* (1947)  
*Home Alone* (1990)  
*The Polar Express* (2004)  
*Dr. Seuss' How the Grinch Stole Christmas* (2000)  
*Die Hard* (1998)  
*The Holiday* (2006)  
*Nativity!* (2009)  
*About a Boy* (2002)  
*A Muppet Christmas Carol* (1992)  
*The Snowman* (1982)

# Traditions

In Ukraine and Russia, Christmas is celebrated on the 7th January instead of the usual 25th December.

In Ireland, it is traditional to leave a mince pie and bottle of Guinness out as a snack for Santa.

In parts of Italy, Spain and Portugal, it is traditional to build a model village of Bethlehem, including the stable. In it contains Mary, Joseph, baby Jesus and a Caganer (pooper in English)!!

Every 40 years, in a town called Gavle in Sweden, they burn a straw model of a baby goat as the beginning of the holidays on the 24th December.

In Caracas, the capital of Venezuela, the roads are closed to cars on Christmas Eve morning so people can roller skate round the city.

According to Norwegian legend,

witches and evil spirits come out and steal all the brooms, so it is a tradition to lock them all up.

In the Netherlands, children who have been good wait for Sinterklaas and his sidekick- Black Pete to come and fill their stockings with sweets and nuts.

In Japan, the traditional Christmas dinner is KFC!

In Slovakia, it is traditional for the head of the table on Christmas Eve dinner, to throw up a special mixture on the ceiling. The longer it stays on the ceiling, the better his crops will be.

In France, they call Father Christmas 'pere Noel

Merry Christmas is spelt Annum Faustum in Latin.

Merry Christmas is spelt Nadolig Llawen in Welsh.



