



NEW TODAY>

A.S.I.A. CHRISTMAS EXHIBITION

Take a look at all the neat things going on in the A.S.I.A. Christmas exhibition this year! All posters were made by our own lovely students!



SPECIAL>

COUNTDOWN TO WINTER BREAK!

The final week of school is here! Only 5 more days until school is OUT on the 23rd marking the beginning of winter vacation! Make sure to spend this time relaxing and spending time with family while enjoying the holidays! Happy holidays!



FOOD BANK DONATIONS CONTINUE

Don't forget that food bank donations continue until winter break! If you have anything at all that you would be able to donate, please bring it to the donation box in your block A class. The class with the most donations wins a popcorn movie party!



DETAILS >

Food Drive

What to bring
Rice Canned goods
(Pasta, sauce, Jam, Beans)
Pasta Peanut Butter
and more!



HAPPY HOLIDAYS! HOOT!!

UPCOMING SCHOOL+ COMMUNITY EVENTS

HIGHLIGHTS

DECEMBER 22TH FIRST DAY OF WINTER BREAK!

DECEMBER 24TH CHRISTMAS EVE

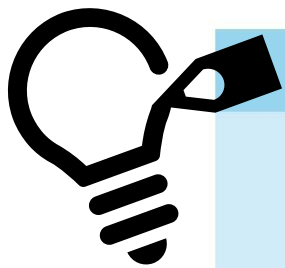
DECEMBER 25TH CHRISTMAS DAY

And more on a later page!





*Thank you to our viewers! We have named
our Digital Newspaper Welcome to:
The ASIA Chronicles*



The ASIA Chronicles

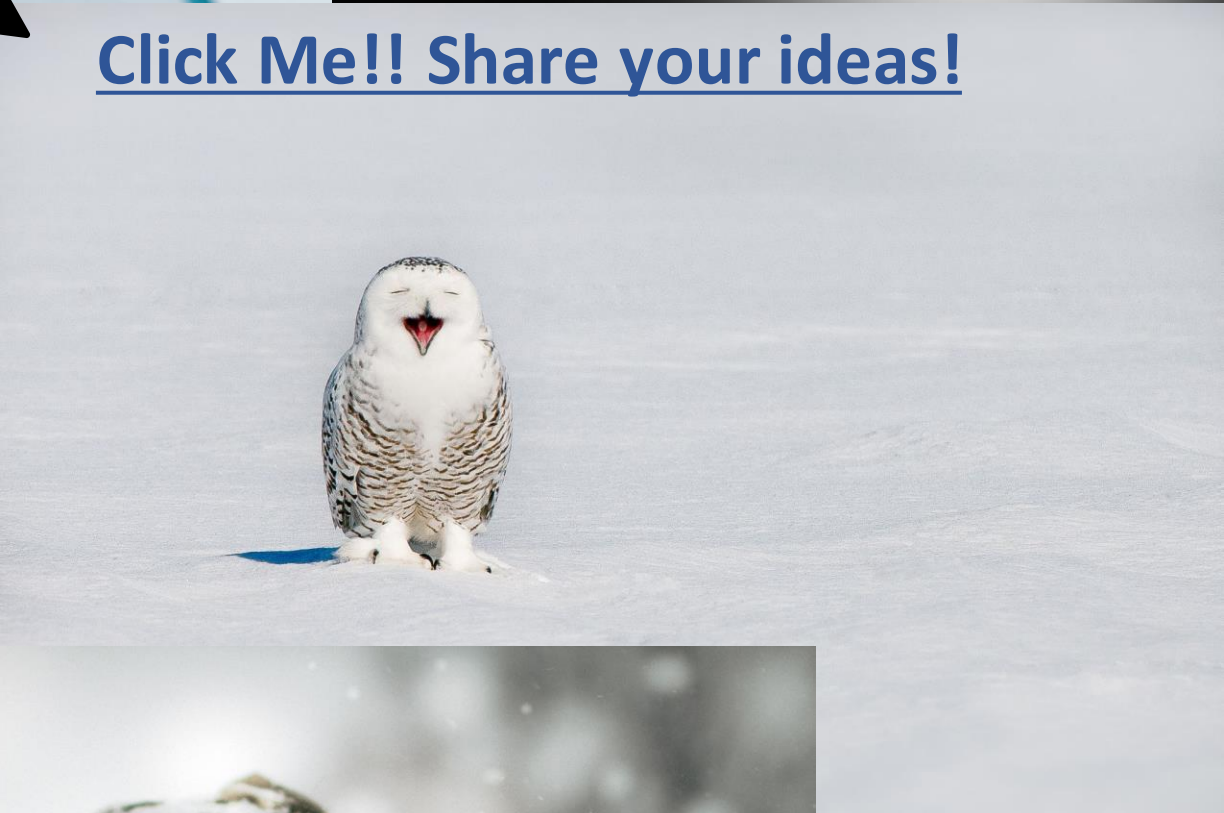


A.S.I.A Sumas Secondary

Do you have an idea for our Newspaper? Something that you think should be featured? Anything!! Fill out this survey to have YOUR idea featured!!



[Click Me!! Share your ideas!](#)





UPCOMING EVENTS

DEC 15TH: 4PM-10PM

ELEVENTH HOUR ARTISAN MARKET

ABBOTSFORD BC, V2S 2H4

DEC 19TH: ALL DAY

MIDDLE SCHOOL LOCKER CLEAN OUT

ABBOTSFORD BC, ASIA SUMAS

DEC 20TH: 7PM

ABBY CANUCKS VS ONTARIO REIGN

ABBOTSFORD BC, ABBY CENTRE

DEC 21: ALL DAY

ASIA WINTER SHOW

ABBOTSFORD BC, ASIA SUMAS

DEC 22ND: ALL DAY

BREAKFAST AND PJ DAY

ABBOTSFORD BC, ASIA SUMAS



DEC 22ND

XMAS BREAK

DEC 25TH

CHRISTMAS!!

DEC 31ST

NEW YEARS EVE!!



Cafeteria Menu

Dec 18th–22nd

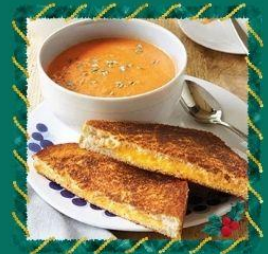
18th Monday: Tortellini w/cream sauce,
garlic bread, and salad



19th Tuesday: Taco wraps w/chips
and salsa



20th Wednesday: Grilled cheese and
soup



21st Thursday: Chicken burgers w/
veggies and dip



22nd Friday: Pizza





Dec 15
7°C-1°C



Dec 16
7°C-2°C



Dec 17
7°C-2°C



Dec 18
8°C-3°C



Dec 19
6°C-3°C



Dec 20
4°C-3°C



Dec 21
3°C-2°C



Dec 22
4°C-1°C



Dec 23
3°C-1°C



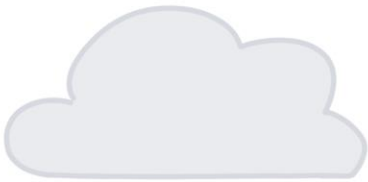
Dec 24
5°C-0°C



Dec 25
5°C-1°C



Dec 26
4°C-0°C



Dec 27
4°C--2°C



Dec 28
4°C--2°C



Dec 29
4°C--2°C



Dec 30
3°C-0°C



Dec 31
2°C--1°C

Attention all
folks and artists.
It's Christmas!!

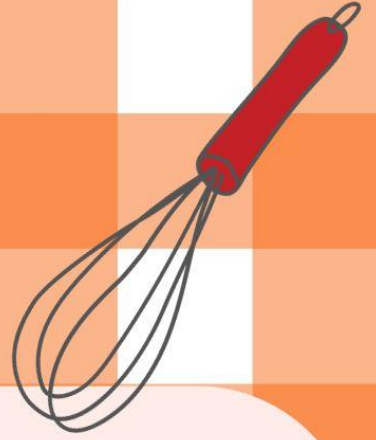


It's the most
favourite time of the
year for me and my
woodland friends!
We love decorating
the pine trees.



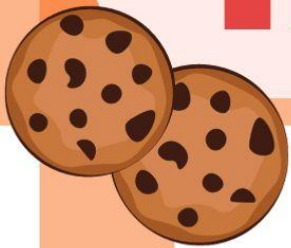
I hope you're
having as much fun
as we are. I wish
you the best holidays
and don't forget
to spread the
Christmas cheer!





COOKING

RECIPES



INGREDIENTS



- $\frac{1}{2}$ cup butter
- 1 (16 ounce) package brown sugar
- $\frac{1}{2}$ cup milk
- $\frac{3}{4}$ cup peanut butter
- 1 teaspoon vanilla extract
- 3 $\frac{1}{2}$ cups confectioners' sugar



Peanut Butter Fudge Recipe



HOW TO MAKE



1. Melt butter in a medium saucepan over medium heat; stir in brown sugar and milk. Bring to a boil and boil for 2 minutes, stirring frequently.
2. Remove the pot from heat; stir in peanut butter and vanilla.
3. Place confectioners' sugar in a large mixing bowl. Pour in peanut butter mixture and beat with an electric mixer until smooth.
4. Pour peanut butter mixture into an 8x8-inch dish.
5. Chill until firm before slicing, about 1 hour.
6. Enjoy!!



INGREDIENTS

- ½ cup butter
- 2 cups semisweet chocolate chips
- 1 (10 ounce) package rainbow colored miniature marshmallows
- 2 cups sweetened flaked coconut
- parchment paper

CHURCH WINDOW COOKIES



HOW TO MAKE



- Place butter in a 2 ½ quart glass or metal bowl. Place the bowl over a 3-quart saucepan of gently boiling water (upper bowl should not touch water). Cook over the simmering water until butter is melted.
- Add chocolate chips; stir until melted, then remove from heat. Let cool 10 minutes at room temperature, stirring occasionally.
- Add marshmallows to melted chocolate; gently stir to coat.
- Place two 15x18-inch pieces of parchment paper on work surface. Place half of the chocolate-marshmallow mixture onto the middle of each piece of parchment.
- Shape each chocolate-marshmallow mixture into a 12-inch long log using a rubber spatula.
- Wrap logs tightly in the parchment and transfer to refrigerator; chill logs for 30 minutes.
- Place two new 15x18-inch pieces of parchment paper on work surface and sprinkle each with 1 cup flaked coconut.
- Carefully transfer chilled logs (they will still be soft) to the new pieces of parchment with coconut.
- Roll logs in coconut and gently press to fully cover outside and sides.
- Wrap coated logs tightly in the new parchment paper and chill until firm, at least 4 hours up to overnight.
- When wellchilled, cut into 1/2-inch thick slices.

INGREDIENTS

- 1 cup butter, softened
- $\frac{3}{4}$ cup white sugar
- 1 large egg, beaten
- 3 cups all-purpose flour
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup crushed peppermint candy canes

PEPPERMINT COOKIES



HOW TO MAKE

- Preheat the oven to 350 degrees F (175 degrees C). Lightly grease baking sheets, or line with parchment paper.
- Beat butter and sugar together in a large bowl with an electric mixer until light and fluffy. Beat in egg until completely incorporated. Mix in flour and salt to form a soft dough. Fold in crushed candy canes. Roll dough into walnut-size balls and place 1 inch apart onto prepared baking sheets.
- Bake in the preheated oven until edges are golden, 8 to 10 minutes. Cool on the baking sheet briefly before removing to a wire rack to cool completely, 8 to 10 minutes more.
- Enjoy!!

Short Bread Cookies



INGREDIENTS

- 10 tbsp unsalted butter unsalted butter, at room temperature 142g
- 1/2 cup confectioners' sugar
- 1/2 teaspoon pure vanilla extract
- 1 1/2 cups all-purpose flour 180g
- 1/2 teaspoon kosher salt optional

INSTRUCTIONS

- IN A STAND MIXER FITTED WITH A PADDLE ATTACHMENT, BEAT BUTTER AND VANILLA EXTRACT UNTIL CREAMED.
- ADD CONFECTIONERS SUGAR AND SALT; MIX UNTIL COMBINED.
- SCRAPE BOWL DOWN AND ADD FLOUR WHILE BEATING ON LOW. SCRAPE BOWL ONCE MORE AND MIX UNTIL COMBINED.
- SHAPE THE DOUGH INTO A RECTANGULAR PRISM, WRAP IN PLASTIC AND CHILL UNTIL FIRM. AT LEAST AN HOUR.
- PREHEAT OVEN TO 350F (177C). USE A SHARP KNIFE TO CUT 1/2 INCH THICK SLICES
- PLACE SLICES, SPACED AT LEAST AN INCH APART ONTO A BAKING SHEET LINED WITH A SILICONE MAT OR PARCHMENT PAPER.
- USE A FORK OR SKEWER TO INDENT A PATTERN ONTO THE TOP.
- BAKE FOR ABOUT 10 MINUTES, ROTATING BAKING SHEET IN THE OVEN HALFWAY THROUGH.
- TRANSFER TO A WIRE SHEET TO COOL.



Cinnamon cookies



Ingredients

- 310 grams Plain/All-Purpose Flour (2 and 1/2 cups)
- 1 tablespoon Cornflour (corn-starch)
- ½ teaspoon Baking Powder
- ½ teaspoon Baking Soda
- ½ teaspoon Salt
- 2 teaspoons Ground Cinnamon
- 170 grams Unsalted Butter (melted and cooled, 3/4 cup)
- 200 grams Light Brown Sugar (1 cup - lightly packed)
- 100 grams Granulated Sugar (1/4 cup)
- 1 Large Egg
- 2 teaspoons Vanilla Extract
- add teaspoons Ground Cinnamon

Instructions

- **Preheat the oven to 350°F(177°C). Line baking sheet with parchment paper or silicone baking mat. Set aside.**
- **Put flour and sugar in a medium bowl and mix well.**
- **Add ground cinnamon and mix until combined well.**
- **Add butter to the flour mixture and knead well until the dough becomes together.**
- **Take small pieces (25grams- a little bit more than 1 tablespoon can take) of the dough and roll them into balls. Alternatively, as this recipe makes 22 cookies, you can divide the dough into 22 pieces and roll them into balls. Press the balls preferably with a flat-bottomed glass or a measuring cup to flatten them evenly or with the palm of your hand and finally give a shape with a fork.**
- **Bake for 14-18 minutes or until the edges are lightly brown.**
- **Remove the cookies from the oven and let the cookies cool for 10 minutes on the baking sheet before transferring them to a wire rack to completely cool. They will be crunchier as they cool. When they are cool, store the cookies in an airtight container to keep them fresh.**

Christmas Cookie Bars



Ingredients

- 1 cup unsalted butter room temperature
- 1 cup light brown sugar packed
- ½ cup granulated sugar
- 2 large eggs room temperature
- 2 teaspoon vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup Christmas M&M's
- 1 cup semi-sweet chocolate chips
- ⅓ cup Christmas sprinkles

Instructions

- Preheat the oven to 350 F and line a 9x13 baking dish with parchment paper.
- Using a stand mixer or hand mixer with a large bowl, beat the butter, brown sugar, and granulated sugar. Mix in the eggs and vanilla until combined.
- In a medium bowl, whisk to combine the flour, baking soda, and salt. Gradually mix the dry ingredients into the wet until just combined.
- Fold in about 3/4 of the M&Ms, chocolate chips, and sprinkles.
- Press the dough into the prepared baking dish. Top with the remaining M&M's, chocolate chips, and sprinkles, pressing them down slightly into the top of the dough.
- Bake for 20–25 minutes or until edges are light brown. Allow to cool completely before cutting into bars and serving.

Artist/Teacher/EA/Staff of the Week!



Each week we will be highlighting ASIA Sumas "Artists" of the week. These Artists are; Students, Teachers, Educational Assistants and Staff! We want to share fun facts, interesting information and their artistic talents with you! When you see one of our Artist's, Teacher's, EA's or Staff featured in our Newspaper, please congratulate them! If you would like to see someone featured, please fill out the link on our cover page for ideas/submissions.

ARTIST OF THE WEEK

Marielle C

Age And Grade: 13 years/
grade 8

Pronouns: She/her

Favourite

Thing About Christmas:

Giving Gifts

Favourite Christmas Song:

"Last Christmas" by Wham

Favourite Type Of Art: Digital
2D Art

Favourite Music Artist: Lana
Del Rey

Favourite Class: Math
and Science 

Favourite Thing About

A.S.I.A: How they make
learning enjoyable

Fun Fact About Marielle:

She once slept for almost 24
hours!

Dream Job: Radiologist or
Surgical Nurse



Artist Of The Week

Scarlett Giesbrecht

Grade: 9

Pronouns: She/Her

Age: 14

Hobbies: Reading,
Baking, Making music

Favourite food: Pasta and
Greek food

Favourite thing about ASIA:
How kind the people are

Fun Fact! Scarlett was an ultrasound model in a
pamphlet!

Favourite Subject:
English
and Math

Dream Job:
Muscian/Producer
or Investigative Journalist

Favourite medium of art:
Music and Drama



MS. WEDEL



WHAT DO YOU TEACH?

"Sciences and Visual Art"

FAVOURITE ART?

"Pottery and felting"

FAVOURITE FOOD?

"Dessert"

FAVOURITE THING ABOUT ASIA?

"I like how students are able to integrate so they can combine something new."

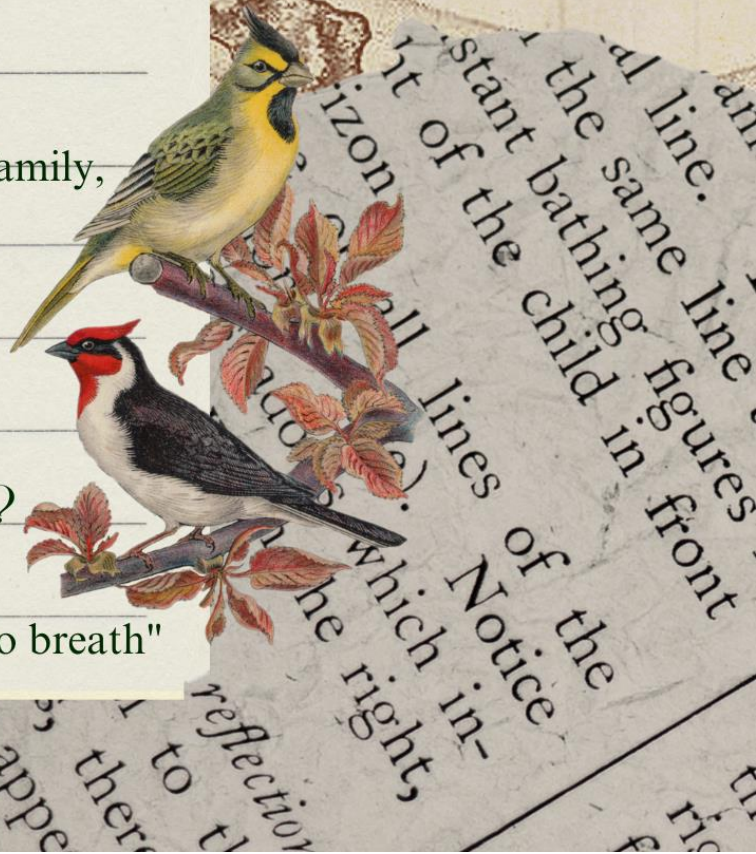
HOBBIES? "A little bit of running, playing with my dog, hanging out with family, and a whole lot of art at home"

HOW LONG HAVE YOU'VE BEEN TEACHING? "21 years"

FAVOURITE CLASS TO TEACH?

"Sciences and Art"

FAVOURITE ARTIST? "Need to breath"





Mrs. Dallas

HER HOBBY IS?

Loom Knitting

FAVORITE FOOD?

Beef Fajitas

HOW LONG HAS SHE BEEN TEACHING?

18 years

WHERE WAS SHE BORN?

New Westminister, BC.

WHAT GOT HER IN TO THIS JOB?

She likes working with kids

WHAT DOES SHE LIKE TO DO IN HER

FREE TIME?



Travel around the world



FAVOURITE GRADE TO TEACH?

Grades 10 -12

FUN FACT

Mrs.Dallas can play
the classical guitar



EDUCATION ASSISTANT OF THE WEEK IS MR. SMITH

What does he do: He works with the middle school kids from grades 6-8, He also looks after a few kids that need 1 to 1 help

How long has he done it: He has been doing it for 5 years now

What is his favorite part of it: He loves everything about it

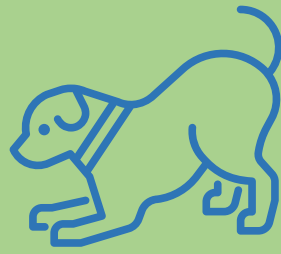
What are his hobbies: He likes playing rugby, and Flying small planes as a fair-weather pilot

What is his favorite color:
He likes blue





Alumni



Name: Brianna Helmer

Age: 18

Hobbies: Gaming, hiking, volunteering, and sleeping.

Fav movie: Eternal Sunshine

Graduated: 2023

Fav Food: Vanilla bean ice cream

Fav Game: Tiny Tina's Wonderland

What she liked about this school: " I loved how much of a family it felt like. We were all a tiny group, everyone knew each other, and we all felt like family."



Fav Artist: Faye Webster

Fav Color: Green

What are her plans: "My plans are to focus on upgrading my classes at UFV and majoring in Biology. Hoping to eventually work for the S.P.C.A"

**What do you call a
scary looking
reindeer?**

A Cari-boo!



**Who is never
hungry at
Christmas?**

**The turkey,
because he is
always stuffed!**



**Who is Santa's
favorite singer?
Elfish Presley!**



**What is a Christmas
tree's favorite
shape?
A treeangle!**





Where's Oli? *Kinda like Where's Waldo?*

Scroll to the next
two pages to see if you
can find Oli!



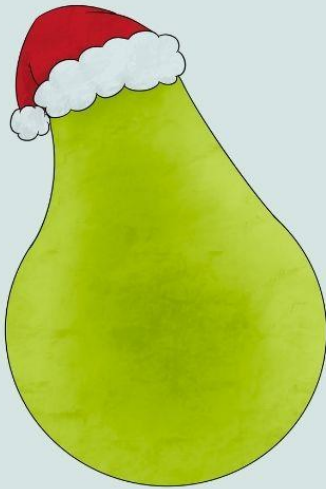


Fun Facts!

Female Reindeer Have Antlers!

Reindeer are the only species of deer where both male and female have antlers!

*Extra fun fact: Male reindeer don't keep their antlers through the winter, but females do, which means Santa's reindeer are all female!



December Is National Pear Month!

Ever since December 2011, it has been considered national pear month, to tell customers when they are in their peak!

Rudolph Was Almost Named "Reginald"

The original creator of the famous reindeer, almost named him "Rollo" or "Reginald" before deciding "Rudolph" was a better fit.

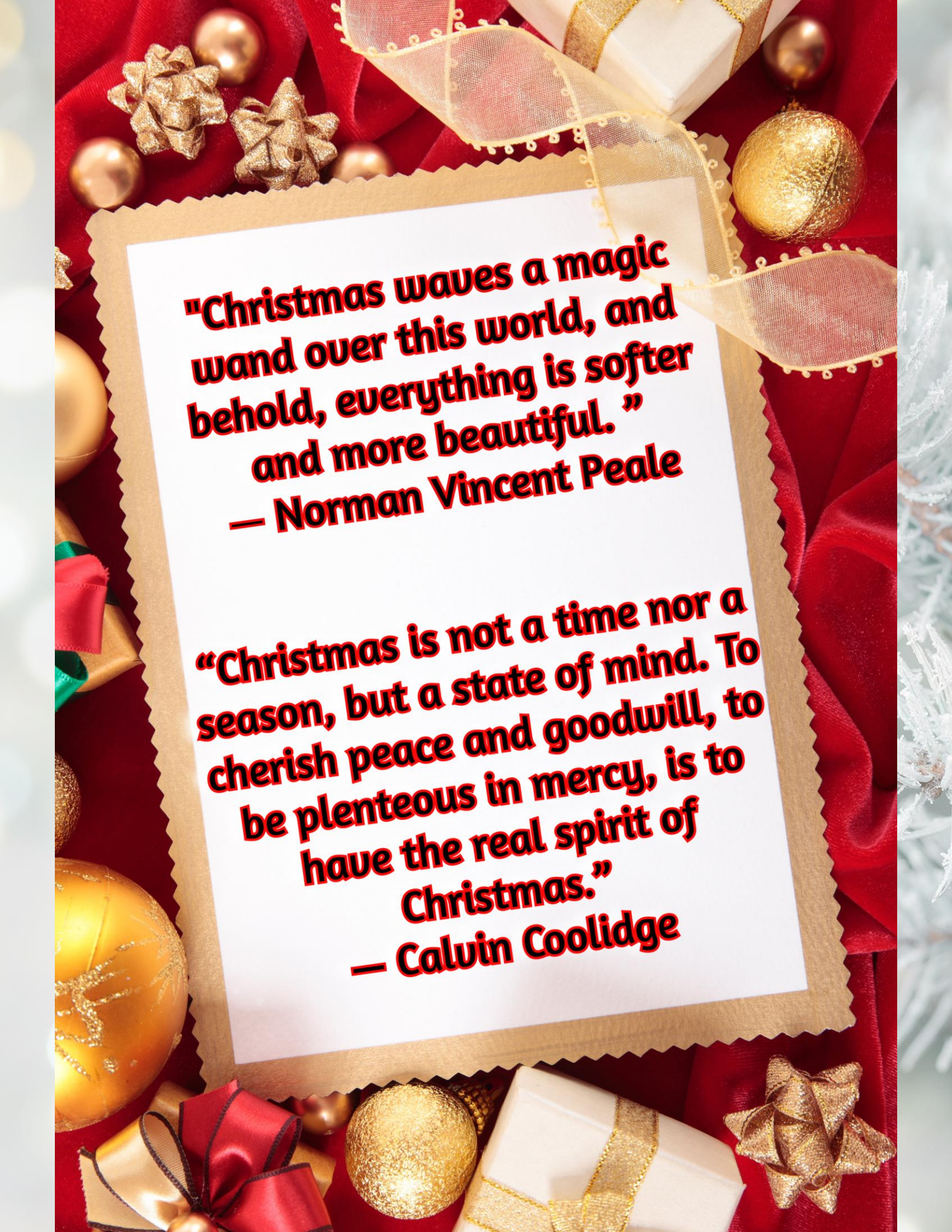


Quotes of the week

**"For it is good to be children
sometimes, and never better than
at Christmas, when its mighty
founder was a child himself."
-Charles Dickens**

**"What if Christmas, doesn't come
from a store. What if Christmas,
perhaps, it means a little bit more"
-The Grinch**





**"Christmas waves a magic
wand over this world, and
behold, everything is softer
and more beautiful."
— Norman Vincent Peale**

**"Christmas is not a time nor a
season, but a state of mind. To
cherish peace and goodwill, to
be plenteous in mercy, is to
have the real spirit of
Christmas."
— Calvin Coolidge**



Word Search Christmas Edition



F P T V N
A K Y Z O C B
J V U D N R A H V
I C E S K A T E S Z Q
O C I C O R L V V R V
Q Y A A P L J R W P G
M B W N R S I P H M D
H A D E N N Z O O
N Y S E G N T

R Z A C E T L A C J Y
N W H U A N T E M H E X S
G I H G G N T I B W O Y I U D
I M C W I H E W M E O C L L A J Y
V H E I E T L Z M L N O L A L U E
Y F J N L Y B H L L S L O H C D L
O T F T S Q M R M S J A H S A E F
Q M G E R E T A E W S T O D T C H
L L O R H R H T I N S E L S N M Y
C H R I S T M A S T R E E A U
R E I N D E E R G X R E S

Word List

Candy cane
Christmas tree
Cozy
Elf
Holly
Hot Chocolate
Ice Skates

Ivy
Jingle Bells
Mittens
Naughty
Nice
Present
Reindeer

Santa Claus
Sleigh
Snowman
Sweater
Tinsel
Winter
Snow

School Clubs

Key club



Where is it located: Room 314
Who runs it: Ms. Thompson
Who can join: Anyone in grades 9-12
How do you join: Just show up on Tuesdays
When is it: Tuesdays at lunch time

Crochet club



Where is it located: Library
Who runs it: Mrs. Smith
Who can join: Anyone
How do you join: Talk to Ms. Smith
When is it: Mondays and Wednesdays at lunch

Nintendo club



Where is it located: The art room or Mr. Geisbrecht's room
Who runs it: Mr. Giesbrecht and Dot
Who can join: Anyone
How do you join: Talk to one of the leaders or use the sign-up sheet
When is it: Tuesdays and Thursdays at lunch

Roleplay club/DND



Where is it located: Portable 004
Who runs it: Mr. de Kroon
Who can join: Anyone
How do you join: Talk to Mr. de Kroon
When is it: Wednesdays and Fridays at lunch

We hope you enjoyed this 4th edition of our School Digital Newspaper!!

Content Creators: ADST 9

Noelle B	Emma R
Isa B	Ryan S
Ava G	Riley T
Piper G	Yvette V
Leaf H	Sarah V
	Finn Y

Owen H
Viktor L
Livi M

Ariel M
Ray M
Zac O
Mercedes P
Nox P
Jasper R

Editor In Chief

Mrs. Hotell

**Note: This was our
FOURTH attempt! We
learned a lot and we know
that we can improve for
future editions. Please
understand that some
sections may not be
present in this edition due
to illness, assignments not
completed on time ...*

