

Stamford Spark



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"Happy
Holidays"

December 2020
E-Magazine

Gift Giving On Christmas: The Controversy

By: Alycia Caitlin



When the word 'Christmas' is said, we usually think of gifts. But why? As much as it is a custom, we don't really need to use it to show our appreciation. Since Christmas is just around the corner, let's discuss some of the most controversial topics around gift giving.

Is It Necessary?

Children demand presents for Christmas and throw tantrums when they aren't given presents. Isn't the first thing we share during Christmas supposed to be love and kindness? There may be reasons behind why the gifts are given. Not only does this apply to children but to adults as well. When people don't give us gifts on special occasions, we start to wonder if these people care for us. The sad reality is that we depend on items people give over their feelings to judge whether they care for us or not. Sometimes, giving gifts becomes a burden for some people as they think that the only way to show someone that they appreciate them is by giving them gifts.

Homemade Gifts VS Gifts That Are Bought

Another thing that people argue about is whether the gifts are bought or homemade. When most people think of homemade gifts they think of cheap and inferior quality goods; which is not true. Most times, handmade gifts can actually be a much better quality than a gift that is bought at a store. Not only that but homemade gifts actually show the effort of the gift giver. Making a homemade gift takes more time and effort than going to a store to buy a gift. Buying a gift, however, is not wrong either. Some people might not be able to make the homemade gifts and it is better for them to buy at a store. In short, the quality of the gift and effort doesn't depend on whether it is homemade or bought, it depends on the person who is giving it.

Gift Cards (Money)

Some people argue that giving gift cards is a result of someone who is lazy and chooses the easiest way to give others a gift. While that might be true to some extent, there are other reasons in which giving gift cards is the best option. Firstly, the gift giver might not know what the receiver wants. This is advantageous to both the giver and receiver as the receiver can now get the gift that they actually want. Another reason could be distance. Sending a e-gift card to someone is much more convenient and efficient than shipping over a present.

Re-gifting

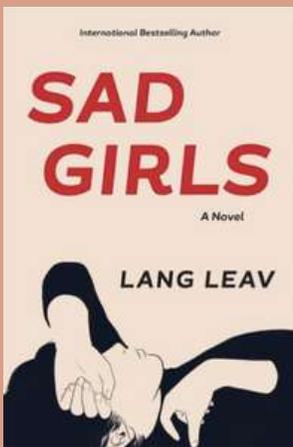
One person buys you a gift that you don't like and you give it to another person who you think might actually like it. What's the argument around it? Unless this gift is being re-gifted to the sender (in which case makes the receiver lazy and unthoughtful), there is no issue in re-gifting. Sending someone a gift that has not been touched or even opened to someone not only can help save money, but also save the environment. Speak about reusing right?

In conclusion, there really isn't much to gift giving. The stigma around it is what makes gift giving such a hard and pressured thing for most people. In my opinion, gift giving should be something that is thoughtful and true. This year, let us make gift giving a tradition that spreads joy and appreciation instead of stress. Merry Christmas.

Feeling Nostalgic?

HERE ARE SOME SUGGESTIONS BY THE SPARK TEAM FOR BOOKS AND MOVIES.

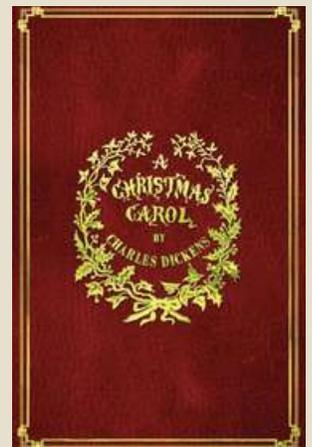
Books:



Sad Girls -
Lang Leav



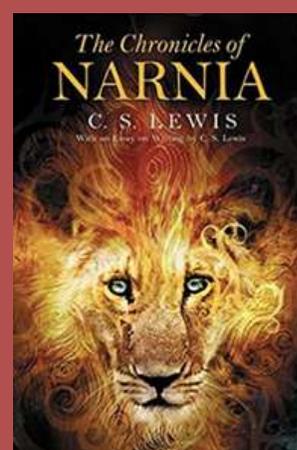
The Snow Queen -
Hans Christiam Anderson



A Christmas Carol -
Charles Dickens



Let It Snow - John
Green, Maureen Johnson
and Lauren Myracle



The Chronicles Of Narnia
- C.S.Lewis

Movies:



Home Alone



The Grinch



Frozen



Rise Of The Guardians



The Nightmare
Before Christmas



The Polar Express



The Nutcracker And
The Four Realms



Jingle Jangle: A
Christmas Journey

Have Fun with Mathematics and Science !

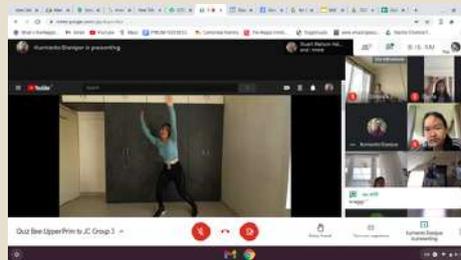
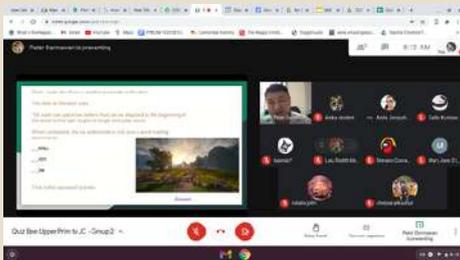
A Project to Contribute the Environmental Awareness from Home



MATHEMATICS AND SCIENCE DAY 2020

Written by Erlin Anisa

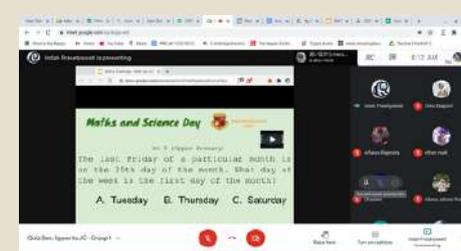
We had the chance to practice our Maths and Science in a fun way in this year's Maths and Science Day. Through a variety of video and game activities we had some laughs while sharing our thoughts on environmental awareness and collaborating to display the skills we had gained in these two subjects. These are some screenshots taken during the event. Thank you to all the students, teachers and staff for putting so much effort and enthusiasm into Maths and Science Day.



Video Project Links :

https://youtu.be/_HcLs_4as_k

<https://youtu.be/dMwfKFvQ9AE>



2020 Diwali Celebration



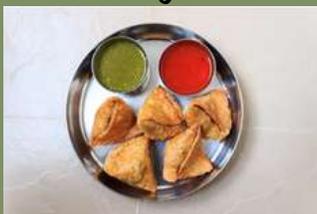
What is Diwali?

Diwali is a festival of lights and is one of the main festivals celebrated by Hindus. Diwali is celebrated to welcome Ram, Sita and Lakshman who were abandoned in the forest.

Hindus celebrate Diwali by lighting Diyas (lamps), decorating their houses with Rangolis and preparing delicious food like Gulab Jamun and Samosa.



Diyas



Samosa

Now let's talk about Rangoli.

What is Rangoli?

Rangoli is an art form in which patterns are created using materials like coloured rice, coloured powder or flower petals.

What is the purpose of Rangoli?

The purpose of Rangoli is to feel strength, generosity and the thought of bringing good luck.

What is the meaning of Rangoli?

The word "rangoli" comes from Sanskrit, and it means "the expression of artistic vision through the joyful use of colour" or "design in colour."

Rangolis are usually made at the entrance of houses or temples or any place inviting guests on an auspicious occasion.



Gulab Jamun



Rangoli Challenge

Above :

Some students' Rangoli creations in our school's Diwali Celebration.

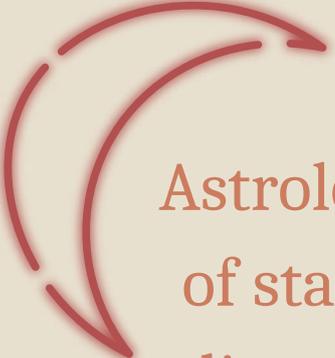


By Cecilia Ardiyanti



Millennials generally have a natural proclivity for technology; it is simply a product of their coming-of-age process in a world where technological concepts have grown at an almost symmetric pace. Therefore, it is no surprise that millennials are a driving force behind IT's recent surge in popularity and implementation . With this notion in mind, it is also not surprising that millennials continue to make up a large part of ITs target audience; they have come to expect connectivity and widespread communication webbing as commonplace in the technological experience. Through these technological experiences, we have seen many millennials believing things over the media : news, facts, gossip, rumors. In today's world, social media has a new topic for people to believe in. Astrology.





Astrology is the study of the influence of stars and planets, have on human lives. The position of the sun, stars, moon and other planets when the person is born is said to shape their personality, determine their romantic relationships and predict their economic fortunes, and among other divinations. What most people know about astrology is their zodiac sign, which refers to one of the 12 constellations of the zodiacs. It is probably the simplest form, because nothing more than the date of someone's birthday is needed to generate a horoscope. With just a touch on a website about your zodiac, you will know a lot of things such as your group, your compatibilities and more



There are a total of 12 zodiac signs :

- Aries (March 21 - April 20) Taurus (April 21 - May 20)
- Gemini (May 21 - June 20) Cancer (June 21 - July 22)
- Leo (July 23 - August 22)
- Virgo (August 23 - September 22)
- Libra (September 23 - October 22)
- Scorpio (October 23 - November 22)
- Sagittarius (November 23 - December 21)
- Capricorn (December 22 - January 19)
- Aquarius (January 20 - February 19)
- Pisces (February 20 - March 20).

As each of these zodiac signs are unique in their own way, they are categorized into these 4 groups : fire signs, air signs, water signs and earth signs. Each of them have different personality traits, goals, mind sets, love interests and more. Generally speaking, fire signs (Aries, Leo and Sagittarius) are passionate and exuberant, earth signs (Capricorn, Taurus and Virgo) are practical and grounded, air signs (Libra, Gemini and Aquarius) are intellectual and curious, and water signs (Cancer, Scorpio and Pisces) are intuitive and emotional.



With these amazing personalities, each zodiac sign will have compatibility with other signs. In Astrology, we will see how compatible this specific sign is with this other specific zodiac sign. For example , Aries is most compatible with Gemini, Leo, Libra, and Aquarius. This is because these signs either match their energy or balance it in a good way. Since Aries is a very chaotic sign, air signs such as Libra and Gemini keep that chaoticness in control. When the compatibility is high between your zodiac and this other person's zodiac, it means that you will get along with them very well. With all of these facts, maybe you could find someone who matches your energy and they could be your soulmate.

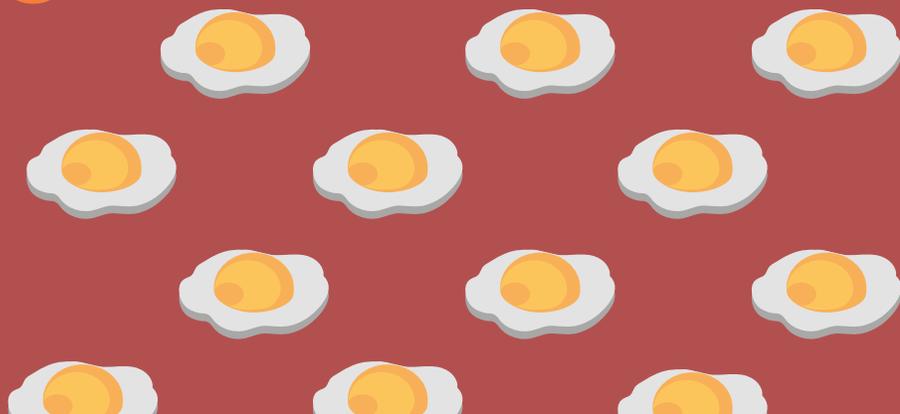


5-Step Holiday Recipes

Brought to you by:
Meidina Raudhetein

The long-awaited end-of-year holidays have finally arrived! Phew, at last, away from doing exhausting online work. Since we are still recommended to stay at home, it's now a great time to **activate your inner chef** and **spark your creativity in the kitchen**.

Varying from social media platforms such as TikTok and Instagram, users from all over the world have been coming up with **unique food hacks and recipes** that anyone, including you, can try! Here are **6 tempting, viral foods you can easily make during the holiday season**.



Cloud Bread

The fluffiest and most flavourful bread that will graciously melt in your mouth

Ingredients:

- Egg whites
- Sugar
- Cornstarch
- Food coloring (blue, red, or mix blue and red to make purple!)



Steps:

1. Pour 3 egg whites in a bowl and whip using a whisk until bubbly and pale like snow.
2. Add 2.5 tbsp of sugar and 1 tbsp of cornstarch.
3. Whip thoroughly until the mixture is even.
4. Drop in food coloring and whip the mixture until it looks creamy like shaving cream. Take out the mixture using a rubber spatula and shape the mixture into a cloud on baking paper.
5. Bake at 150° C in the oven for 20-25 minutes.

Dalgona Coffee (Korean Whipped Coffee)

A creamy homemade coffee that taste just like those made in coffee shops

Ingredients:

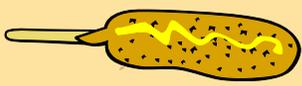
- Instant coffee
- Sugar
- Hot water
- Ice cubes
- Milk



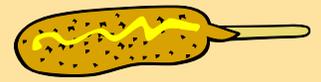
Steps:

1. Pour 2 tbsp of instant coffee, 2 tbsp of sugar, and 2 tbsp of hot water into a bowl.
2. Whip vigorously using a whisk for 5 minutes until a mixture starts to form. The mixture should form a thick creamy consistency.
3. On a glass, add some ice cubes and pour milk until 3/4 of the glass.
4. Spoon the creamy coffee mixture and place it on top of the milk. Optional: Sprinkle some coffee powder as garnish.
5. Can be served by mixing the creamy coffee mixture and milk together.





French Fry Corn Dog



Mouth-watering fried corn dog covered with crispy french fries on the outside

Ingredients:

- Sausages
- Crinkle-cut or cubed-cut potatoes
- Cornstarch
- Flour
- Baking powder
- Egg
- Salt
- Optional: Garlic powder



Steps:

1. For the batter, crack an egg and add 30 mL of milk, and mix using a whisk. Then add 1/4 cup of flour, 1/3 cup of cornstarch, 1 tsp baking powder, 1/2 tsp of salt, and a pinch of black pepper. (Optional: Add 1 tsp garlic powder). Mix well until the batter ingredients are blended.
2. Pierce the sausages using a BBQ stick.
3. Coat the sausages with the prepared batter thoroughly.
4. Coat the battered sausages with the crinkle-cut or cubed-cut potatoes. The batter should stick the potato cuts all over the sausage.
5. In low medium heat, fry the prepared corn dogs for about 5 minutes until golden brown.



Cheesecake-Stuffed Strawberry Bites



Ingredients:

A refreshing strawberry snack with a creamy taste of cheesecake

- Strawberries
- Cream cheese
- Powdered sugar
- Vanilla extract
- Graham or tea crackers



Steps:

1. Cut the leafy top part of all the strawberries. Then, using a small knife or spoon hollow out the inside of the strawberries so that it is empty. Set it aside.
2. For the filling, put 1 cup of cream cheese, 1/2 tsp of vanilla extract, 2 tsp of powdered sugar in a bowl. Mix with a whisk or mixer until thoroughly combined.
3. Spoon the filling and put it into the strawberries. Slightly overfill the strawberries with the filling.
4. In a separate bowl, mash some graham crackers until finely crushed.
5. Take the prepared strawberries and coat the overfilling on top with the crushed graham crackers. Serve!





Mozzarella Onion Rings



Crunchy onion rings with a touch of chewy, stretchy mozzarella cheese oozing

Ingredients:

- Onions
- Flour
- Eggs
- Mozzarella cheese
- Bread crumbs



Steps:

1. Cut the onions into slices, 1.5 - 2 cm in thickness. Then separate each onion ring out.
2. Pair the onion rings by choosing wide onion rings with a smaller onion ring on the inside. Choose the rings with a width difference of 0.3 - 0.5 cm enough to make a gap for the cheese.
3. Next, put the mozzarella cheese slides inside the onion ring gaps. Don't make the gaps too big or the cheese will slip out later on.
4. In one bowl, pour flour. In a second bowl, whisk 1-2 eggs. In the third bowl, pour bread crumbs. Take the prepared onion cheese rings and roll them in flour, egg, breadcrumb, another layer of egg, and another layer of breadcrumb respectively. Do this for all onion cheese rings.
5. On medium heat, fry the mozzarella onion rings for 2-3 minutes until golden brown.



Cheesy Broccoli Tots



This healthy snack is loaded with heaps of nutrients, and most of all it's crispy and savory!

Ingredients:

- Broccoli
- Green onions/scallions
- Garlic
- Cheddar cheese
- Egg
- Breadcrumb
- Salt & pepper
- Optional: Hot sauce



Steps:

1. Cut 340 grams of broccoli into florets and boil for 2-3 minutes until cooked through.
2. Drain the broccoli florets and very finely chop until it looks like broccoli rice (can also use a food processor).
3. In a bowl, combine the broccoli rice, a mixed egg, 2/3 cups breadcrumb, 1/4 cup chopped green onions/scallions, 2/3 cheddar cheese, 2 garlic cloves, and salt. (Optional: add hot sauce). Mix ingredients together and let the mixture chill for around 20 minutes.
4. Spray non-stick spray on the baking sheet. Then, shape the mixture into tot shapes. spread them evenly on the baking sheet.
5. Bake for 204° C for 8-10 minutes. Flip each tot and bake for another 8-10 mins.



THE CORELLATION BETWEEN SUCCESS AND TIME MANAGEMENT

By Dr. Peter Darmawan

The Semester I Examination ended recently. I hope that you have used the holiday to reflect on your performance. Honestly, as a teacher, every year, I see students not performing to their full potential, and it is eating my heart. One potential cause for the drop in performance is perhaps time management.

In every Parent-Teacher Conference (PTC), I would try to impress upon the student that time is very precious, and yet, many students still have a poor relationship with time. It does appear that many students do not value it enough to use it wisely. The unique thing about time is that we cannot get more of it once we spend it. We should therefore be more mindful on how to manage the limited time that we have.

We have 24 hours a day, 168 hours a week. That is a massive amount of time, in which a lot can be done if you spend it wisely.

We should perhaps think of time spent as an investment. Investing time means that that time that we spent will, hopefully, give us a positive return. What kind of return? In the short term: a good end of semester results, in the mid-term: to get you into the university that you want, and in the long term: a career that you love.



How does one invest in time? You can invest in quality time by making sure that you are up to date with the topics taught in class, learn a new skill, learn about new tools that can help you save time, exercise to keep your body healthy and build relationships with the people that you love.

How you manage your time is often the difference between successful people and ordinary people. Successful people spend a larger percentage of their time on activities that will add value to their lives. The direct result of this is that they can do more in less time in the near future and achieve more than those who did not invest their time wisely.

What can you do to manage your time better?

- Start reviewing your routine for one whole week. We cannot manage our time wisely if we do not know how we spend it.
- Review your activities and ask if that activity makes your life better.
- Make a better plan of your day to make your life better in the future. For example, you can limit your time to play games and spending time on social media.
- Make time for important things such as your studies, learning beneficial things, and time off to do the things you love.

Success will come naturally once you have good control of your time. Trust me.



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Editorial

Alycia Caitlin Kurniawan Editor-in-Chief

Cecilia Ardiyanti Deputy Editor

Meidina Raudhetein Deputy Editor

Carolyn Sulaeman Editorial Advisor

Design & Social Media Manager

Meidina Raudhetein

Contributors

Anika Poojary, Kushaan Thawani,

Liliana Sophiana Still,

Megan Arianto Phang, Erlin Anisa,

Maila Detchie D. Jumao-As, Carolyn Sulaeman,

Mary Jane Luyon-Fajardo, Jaya Raj Gopala Krishnan,

Dr Peter Darmawan.

Teacher in-charge

Erlin Anisa

Erlin@Stamford.sch.id

Advertising Opportunities

Write to:

Editor@Stamford.sch.id

Visit www.stamford.sch.id

Write to:

Stamford Spark Editorial

Stamford School

Jalan Citra Green, Allegro Altura Complex

Bandung 40142

west Java - Indonesia

Phone: +62 (22) 251-5255

E-mail: editor@stamford.sch.id

www.stamford.sch.id

info@stamford.sch.id

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