



Nurture
INTERNATIONAL SCHOOL



CLASS NEWSLETTER

★ GRADE 9

JUNE 2022 – JULY 2022



Life is Possible
only on Earth.
Protect it



- 01** TEACHERS NOTE
- 02** ART CORNER
- 03** RIDDLES
- 04** POEM
- 05** COMIC STRIP





"Every student can learn, just not in the same way".

Our children are active change-makers who help us create a more conscious and mindful society. They are not just the passive recipients of our continuous efforts.

If we look around, it is evident that children feel and react much more strongly and positively about whatever is happening around them. They question, they challenge, they pull us out of our lethargic stupor that we have let ourselves slip into because of the routine.

An essential part of our children's learning at schools need to be on developing life skills and not just the academics. This is to equip them with critical thinking, analytical skills, problem solving and contribute to the holistic development and thus transforming them into the responsible citizens of tomorrow.

Keeping this objective in mind, we need to give them a platform for expressing their creativity, where they can share their ideas, vision and visualization that alchemize into reality.

Newsletter is one such effort from school.



“A newsletter for school is an effective medium of showcasing students’ talents, and informing students and parents about various school activities and events.”

It is our privilege to welcome you all, dearest students, for your first class newsletter.

“The beautiful thing about learning is that no one can take it away from you.”

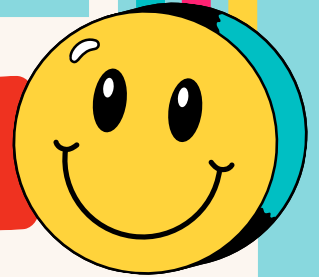
I have observed as a teacher that all the students have one or other hidden talent. School is one platform where these talents are brought to the fore, and it gives me immense pleasure to see this talent showcased in the newsletter.

I am proud to be your facilitator, and I promise to support and encourage you for attaining your goal.





POEM



THERE IS NO TOMORROW A question from a young mind

Aditi M Grade 9

They repeatedly say "Tomorrow, Tomorrow".
I asked them, "when does it come ?"
And they reply , "when it comes down , tomorrow comes".

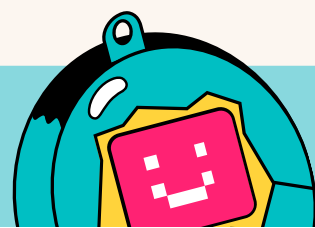
I search for the new day myself.
When I awake and look around
I find no tomorrow , rather
I find today,
That has already come.

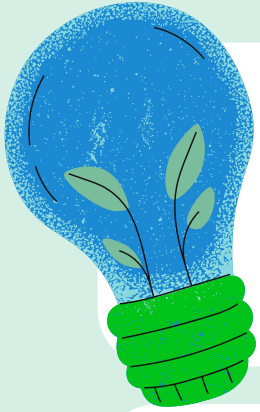
내일은 없다
-어린 마음이 묻은

내일 하기에
물었더니 밤을 자고
동들때 내일이라고.

새날을 찾던 나는
잠을 자고 돌아보니
그때는 내일이 아니라
오늘이더라.

에 의해 작성 - 윤동주





Riddles & Thoughts

Garima Gupta Grade 9



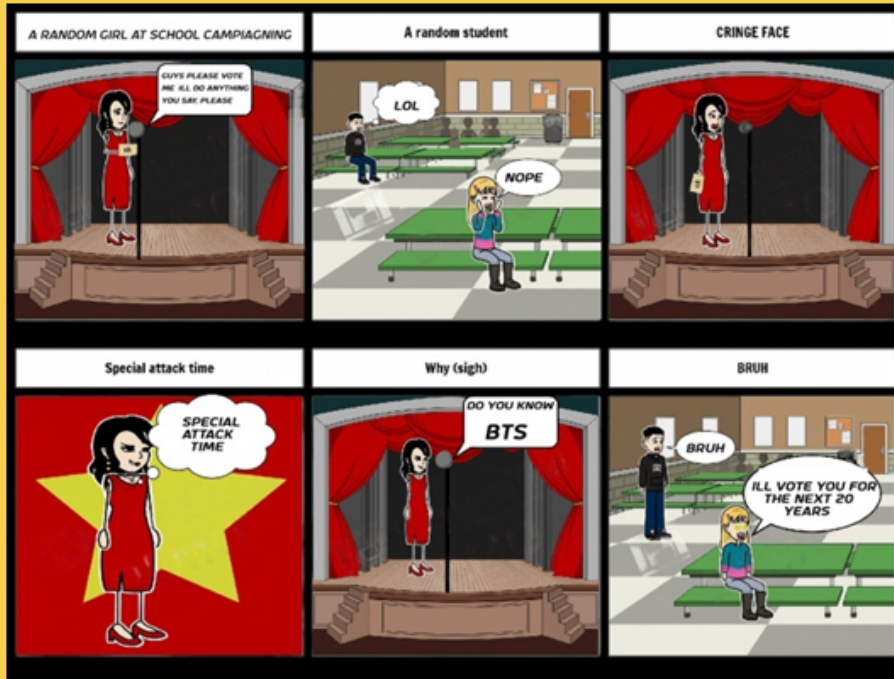
1. I have many keys but I can't open any door. - **piano**
2. I can be hot , I can be cold , I can run and I can be still, I can be hard and I can be soft. - **water**
3. What is always found on the ground but never gets dirty.? - **shadow**

THOUGHTS

- Don't tell people your dreams, show them.
- Every great dream begins with dreamers.
- Let your smile change the world, but don't let the world change your smile.
- Don't let your mind to bully your body.
- If you can't win that crown, create one for yourself.
- people need to understand that sorry is not a magic eraser.
- If you don't build your dream someone will hire it to build there.

COMIC STRIP

Dhyanvinayak V Shankar
Grade 9



Charan K Grade 9



ART CORNER

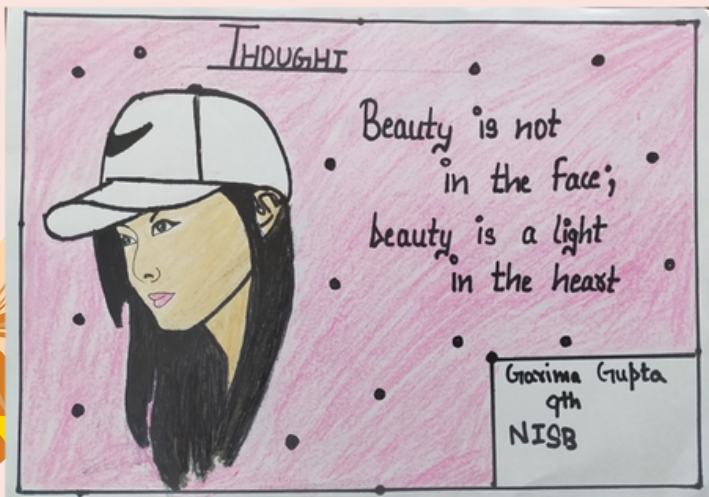
ANKIT MURDESHWAR - GRADE 9



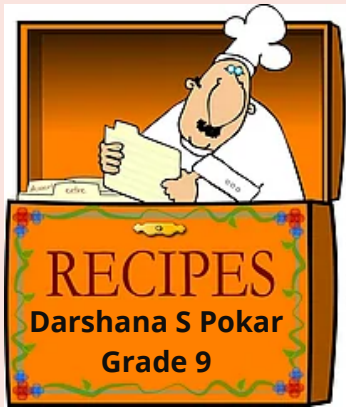
DHYANVINAYAK V SHANKAR - GRADE 9



GARIMA GUPTA - GRADE 9



Garima Gupta
9th
NISB



"No one is born a great cook, one learns by doing."

~ Julia Child



Cake scones

Yield: 8 Scones

3 cups all-purpose flour
1/4 cup granulated sugar
2 teaspoons baking powder
1/2 teaspoon baking soda
1 tsp salt

1 cup (2 sticks) unsalted butter, diced
1/2 cup multi-coloured
Sprinkles
1 cup honey cream
2 teaspoons vanilla extract
1/2 teaspoon almond extract

Glaze

1/2 cup powdered sugar
1 tablespoon butter
1 to 3 tablespoons milk
1/2 teaspoon vanilla extract
A pinch of salt
Sprinkles for garnish

CAKE SCONES



Method of Preparation:

1. Preheat oven to 375 degrees Fahrenheit. Line a baking sheet with parchment paper, set aside. Then, in a large bowl, stir together the flour, baking powder, soda and salt. Cut in the butter until mixture resembles coarse crumbs. Stir in the sprinkles until evenly combined.

2. Add the heavy cream, vanilla and almond extract, and stir until dough comes together. Transfer to a well-floured work surface and roll out into a large circle, about 1/2-inch thick. Cut into 8 triangles and place on a baking sheet. Bake until golden brown, about 25 to 30 minutes. Let it cool.

3. To make glaze, whisk together all ingredients until smooth. Drizzle over scones and garnish with sprinkles.

ENJOY!



Call : 9632549595/ 9731548822



Visit : www.nurtureinternational.in/bbk



<https://www.facebook.com/nisb01>



https://www.youtube.com/channel/UCyr6u1CYgJawrBE_A4JYNNQ