



Educatering
The School Food Revolution

CHRISTMAS

AROUND THE WORLD

This month is all about **Christmas Around the World.**
Tis the season after all!

We are learning all about Christmas food traditions around the world.



AUSTRALIA

Australians experience a much different Christmas Day to us. Down under, the sun will be shining. Aussies traditionally feast on a BBQ instead of our classic roast dinner. Surf and turf, garlic chicken and grilled halloumi, enjoyed in the Australian sun. Sounds perfect!



CHINA

On Christmas Eve, a popular tradition in China, is the giving of apples, commonly wrapped in colourful paper. This began as the Chinese word for Christmas Eve is 'Ping An Ye'. This is very similar to the Chinese word for apple, 'Ping Guo'.



JAPAN

Are you a KFC fan? Well, in Japan, people pre order their Christmas Party Bucket, months in advance. As Japan has a small population of Christians, Christmas is not as widely celebrated. This tradition began in the 1970s by Takeshi Okawara.



GREECE

The Grecian traditional Christmas pudding is a pastry dish, Baklava. You may have seen this in a local bakery! Baklava is layers of filo pastry filled with chopped nuts and either honey or syrup sauce.



UKRAINE

In Eastern Ukraine, they serve a ceremonial dish called Katia or Kutya. Katia is a mix of wheat berries, seeds, dried fruit and milk. This is often enjoyed on Christmas Eve.



ITALY

Have you ever heard of panettone? This Italian delicacy is a sweet bread, filled with mixed dried fruit and candied peel. Italian families enjoy this 'tear and share' treat during the Christmas holidays.

CHALLENGE

We are challenging you to take part in a **reverse advent**. Instead of receiving a gift, those taking part in a reverse calendar **DONATE** an item each day. At the end of advent, the calendar will result in a collection of 24 goods that can be dropped off at a local food bank, shelter or other good cause in time for Christmas.

THIS MONTH WE ARE GOING TO **PEEKY'S** **BESPOKE CAKE DESIGN**

Peeky's business began in 2020 as a home business, by Zoe Peek. Zoe started baking cakes 28 years ago. Starting with small family birthday cakes, it has now grown to large weddings and occasional cakes. Her attention to detail is impeccable.

Zoe has recently begun supplying homemade traybakes to us, primarily for our schools. You can order homemade traybakes from Goosemoor; lemon drizzle cake, vanilla sponge, fruity flapjack and chocolate flapjack. New flavours to come soon! We also supply Peeky's Cupcakes as a special order. Chocolate, Vanilla or Lemon, how could you say no?

Zoe began her baking career starting with her daughter's first birthday cake, over 28 years ago. Her daughter requested a duck cake, so her mother told her she needed to start practicing. The rest is history. Keeping up with all the latest techniques, Zoe has perfected her skills to be the very best of the best. Not only do they taste divine, they look top notch too!

You can follow Zoe and her baking business via Facebook, Instagram and TikTok.

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