

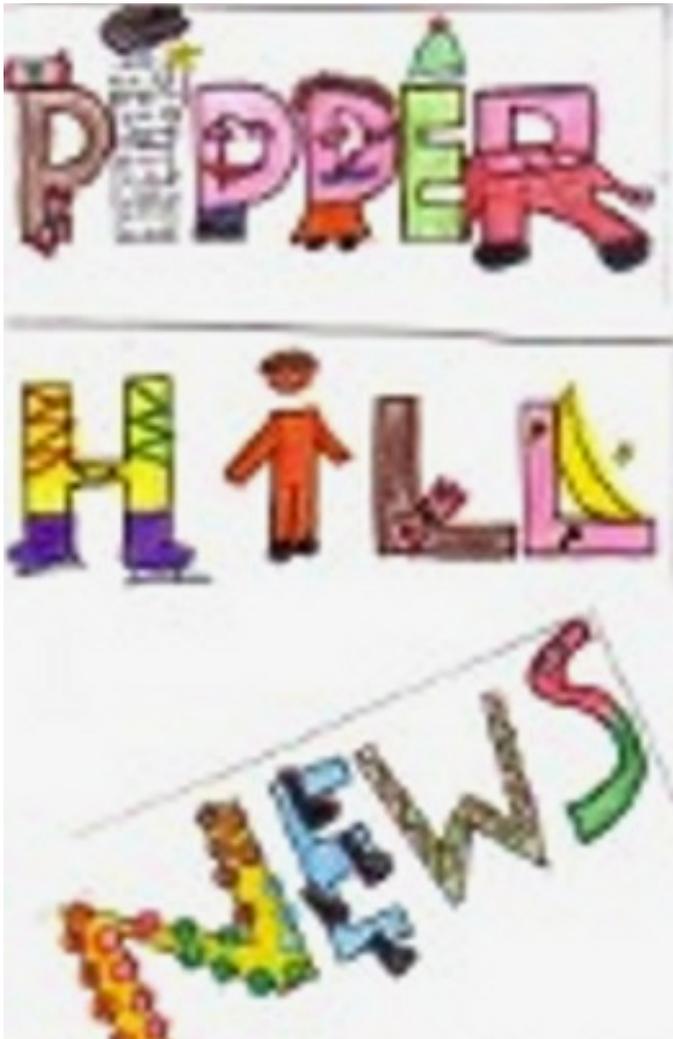
# SCUOLA MEDIA DI COLLEPEPE

"THE MAGAZINE"

Anno 1

Numero 0

Classi 1H-2H-3H-3I



Hello, my name is Bea and I am almost twelve years old. I am the director of the seventh grade newspaper, Pepper Hill News. I have two brothers: my younger brother's name is Gabriele and he is seven years old, while my older brother, the director of the eighth grade newspaper, is named Liam and he is fourteen. I love sports and reading. My classmates and friends are the best...trouble-makers in class! In my class there are twenty-eight students, each of which has a job and a part in this wonderful new newspaper. This is the first edition and I hope you all like it! There will be updates on everything: sports, movies, the newest chic, comics and more! Don't wait, just buy it, and you won't want to buy another newspaper.

**COLLEPEPE:** Collepepe is a village with about 917 inhabitants and it is the most populated centre in this area. This zone is crossed by the E45 motor-way and it's possible to arrive here from Foligno or Spoleto by Puglia's road quite easily. This medieval village is situated on a hill, but the greatest part of the new houses are in the plain, near the river Tevere. Collepepe has always had a notable strategic importance for this position. In 1290, 250 inhabitants lived there. Now, Collepepe is the most important industrial area in Collazzone, thanks to the communication lines. In July there is the famous "Sagra della Nutella": you can eat as much Nutella as you want!!!

## NEW PRIEST IN COLLEPEPE!

Last week in Collepepe and in the surrounding villages, priests have changed. The previous priest, Don Eutimio Pasqualini decided to subside, because of his advanced age and for personal reasons. Don Gaetano, the priest of Collazzone, Piedicolle and Gaglietole, moved to the parish of Baschi. Two priests have been named at Don Eutimio place: Don Andrea Rossi and Don Lorenzo Romagna. They also have the supervision of the parishes of Collazzone and Gaglietole. Piedicolle has been assigned to Don Ferdinando. Last month at five o'clock p.m. he did a mass in honor of the new priests in Collazzone. There were a lot of choirs during the celebration. Outside the church it was prepared a banquet of sandwiches with roast sucking pig to welcome the new priest!



Collepepe

**"GAGLIETOLE"** - Gaglietole is a hamlet of Collazzone (PG) and it is situated on the slope of a hill (326 m. on the sea level), next to the road of the "Puglia" stream that joins Collepepe to Foligno. The name of the village derives from an ancient settlement of Gullies. They came here from the Gallia. Gullies were infiltrated in the territory of Umbrians to control the Etruscan expansion. In 1299 the small castle resulted to be lived by 52 families and today there are about 280 people. In Gaglietole there are important monuments: the St. Cristoforo Church, the Torrone Mill and our Lady of Graces Church. The patron saint of the village is Saint Cristoforo and it is celebrated with a party in July. During the party the means of transport are blessed. During the first week of December the village festival "Gaglietolezze" takes place every year. It is a medieval festival with local medieval food and Christmas markets.



Gaglietole

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## NEWS FROM THE SCHOOL

**WHAT DO WE MEAN WITH THE TERM: SCHOOL?** School is an institution which is designed for the education and the teaching of students under the direction of teachers. The term derives from the Latin word schola, derived from the ancient greek σχολεον (scholèion), from σχολή (skhole). The greek word originally meant "free time", and then it evolved from "free time" to address the "place where people were spending free time", that is the place where philosophical or scientific discussions were held during leisure time and then it described the "reading place", that is, a place of education. Our school is a place of education, but it can also be considered a place where laughs and screams don't miss, especially in the "2H" class. However our school is a beautiful place, where the fun is guaranteed! The teachers are nice, but if necessary bad marks or notes are raining!

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Mrs. Piantoni

- 1) What 's your name?  
I'm Mrs. Tatiana Piantoni
- 2) Are you married?  
Yes, I am
- 3) Do you have any kids?  
Yes, I've got two kids.
- 4) Are you Italian?  
Yes, I am
- 5) Do you teach in this school?  
Yes, I do
- 6) How long have you taught in this school?  
I have taught for 14 years
- 7) What do you teach?  
I teach French

## INTERVIEW WITH OUR TEACHERS

- 8) Do you have another job?  
Yes, "I study at University"!
- 9) Are you an only child?  
No, I've got one sister.
- 10) Do you have any hobbies?  
Yes, I like Art and Craft and Cooking.
- 11) When you were young what did you want to be?  
An Athlete
- 12) What is your favorite instrument?  
I really like the violin.

## Mrs. Bordoni – Our Italian teacher

1) How many years have you been teaching in this school?

I have been teaching in this school for five years.

2) How did you feel the first day here as a professor?

I felt scared...almost terrified.

3) Have you taught only at the school of Collepepe, or in other schools?

Only in this school. Before I was interested in art history ( writing books, doing exhibitions...)  
And when the call came to teach...I accepted.

4) What are your favorite types of books?

I read everything... ( novels, scientific books...)

5) What's your favorite color?

Gray.

6) Have you got any pet?

Yes, I have got a cat it used to be Serena's cat, but she gave it to me.



7) Do you like to go shopping?

No, only when I need to go, but when I enter the library, I do not ever come out.

8) What music do you listen to?

I listen to allkinds of music such as classic music, rock, jazz and music from the '80.

9) How do you find yourself with the other professors ?

I find my self well with the other professors.

10) What kind of food do you like?

My favorite food is eggplant parmigiana and "casareccio" ham.

11) Do you prefer sneakers or high-heeled shoes?

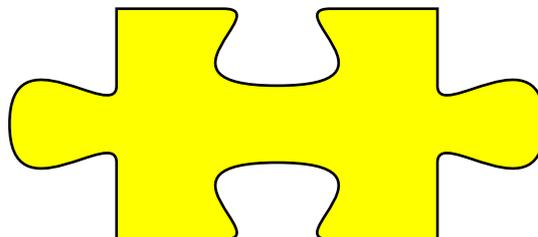
Both.

12) Do you prefer short or long hair?

I prefer short hair.

13) How would you like to spend Saturday night?

If I had a lot money, I would always go on a trip! But I usually go for a cheaper walk or I have dinner with my friends, I go to the cinema or I read books.



## Mr. Alberto Mommi

1) What' s your name?

I'm Mr. Alberto Mommi

2) Are you married?

Yes I am

3) Do you have kids ?

Yes, two

4) Are you Italian?

Yes, I am

5) Do you teach in this school?

Yes, I do

6) How long have you tought in this school?

32 years

7) What do you teach?

I teach Music!

8) Do you have another job?

No, I don't

9) Are you an only child?

No, I've got one brother.

10) Do you have any hobbies?

Oh, yes!! really like riding motorbikes

11) When you were young what did you want to be?

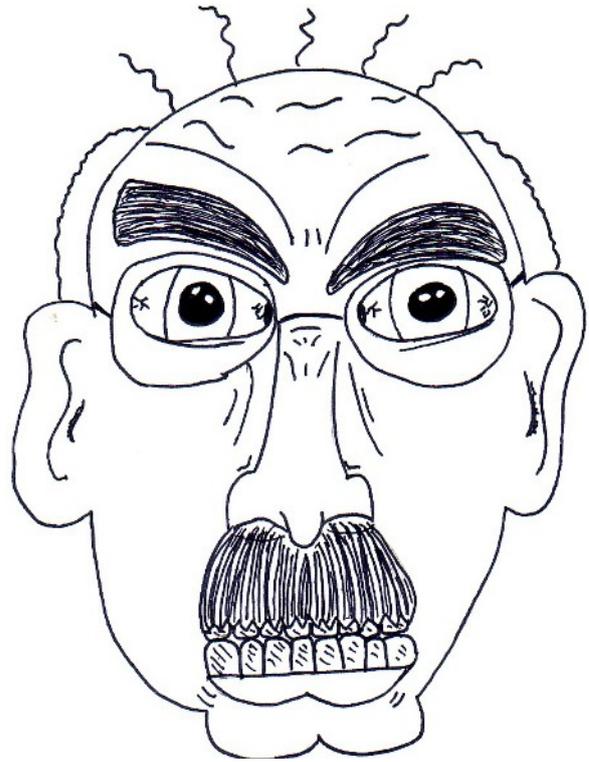
A pilot,of course!

12) What is your favorite instrument ?

The Saxofone



Mrs. Daniela our caretaker



Prof.Zullo our ICT teacher

## SPORT

A.C.D. Olimpia Collepepe-Pantalla - The A.C.D. Olimpia Collepepe-Pantalla is a football team that was founded in 2002. The first name was A.C. Olimpia Medio-Tevere. After the union with the Montereio-Vittoria team, the name changed in "Olimpia-Montereio". Two years ago the name changed again after the union with Collepepe, Pantalla and Olimpia Montereio. The two presidents of the team are Vanni Lanterna and Agostino Latini. Last year the "esordienti category" (year 2011) won the "Gaglietole in festa" trophy, winning two matches with the results of 4-1 and 4-2. The "pulcini category" (year 2006) won this trophy too, while the "pulcini" category (year 2005) won the second place.

### PERUGIA SOCCER TEAM

Last year "PERUGIA" was the strongest soccer team in category C. Because of this the coaches said that it was a very good team. Last year the best soccer players were: Eusepi with his 24 goals was the best shooter, Fabinho with 3 goals, but he got a red card when he played the first match coming back from another team.

This year Perugia championship is great! After ending the match against Vicenza-Perugia 2 vs 2 and winning other matches, everyone hopes the team will pass into the A category. This is the best team:

	PROVEDEL	
	GOLDANIGA	GIACOMAZZI
		COMOTTO
	DEL PRETE	NICCO
		TADDEI
	VERRE	CRESCENZI
	PARIGNI	FALCINELLI



**VOLLEY IS MY LIFE!** - The volleyball association "MEDIA UMBRIA MARSCIANO" consists of a lot of categories, from the mini-volley to the B2. The two players ANNA BRUNORI and BRUNA MARIA FE' SACCARELLI play in the "UNDER 14" team . They started playing volleyball four years ago. The Championship usually starts in November and last 6 months. BRUNA's Team and ANNA's team are very united, strong and motivated. In Perugia there is the "SIR SAFETY PERUGIA" team, that began the activity last year and have played a championship full of emotions. The team won a lot of matches and it was a surprise for everyone. ANNA BRUNORI really likes volleyball because she thinks it's one of the most difficult sports in the world. Her position is the most important one, the lifter, she decides if they win or lose the game because she decides who wants to serve. Anna Brunori is the captain of her team. Also BRUNA MARIA FE' SACCARELLI really likes volleyball, because it's a team game. Her position is really nice, because without a spiker the receivers and the lifters job means nothing.

## COOKING TIME

### Biscotti:

4 uova  
250g di zucchero  
300g di noci o mandorle  
500g di farina  
1 bustina di vanillina  
1 bustina di lievito  
buccia di arancia grattugiata  
50g di burro  
1 pizzico di sale  
Latte q.b.

### PROCEDIMENTO:

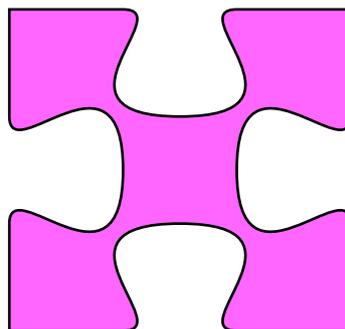
Mescolare tutti gli ingredienti e formare dei salamini. Metterli in forno per 15/20 minuti a 190°. Quando saranno dorati toglierli dal forno, tagliarli a piccole fette e infornarli di nuovo per farli asciugare (circa 20 minuti)

### Biscuits

4 eggs  
250g of sugar  
300g walnuts or almonds  
500g flour  
1 teaspoon of vanilla extract  
1 package yeast  
grated orange peel  
50g butter  
1 pinch of salt  
milk

### PROCEDURE:

Mix all ingredients and form small sausages. Put them in the oven for 15/ 20 minutes at 190 °. When golden brown remove from oven, cut into small slices and bake again to dry (about 20 minutes).



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### Semolino dolce:

250gr di semolino

1 litro di latte

Buccia di un limone grattugiato

Zucchero a piacere

PROCEDIMENTO:

Scaldare il latte con lo zucchero e la buccia di limone grattugiata prima che bolle aggiungere il semolino a pioggia, mescolare e cuocere finchè non si stacca dal bordo della pentola.

Se necessario aggiungere un pò di latte o di acqua e continuare a cuocere per qualche minuto. Stenderla in una teglia da forno e livellare a tre centimetri, quando è freddo tagliare a rombi e mangiare così come è oppure passare i rombi nel uovo sbattuto poi nel pane grattugiato e friggere.

### SWEET SEMOLINA:

250 gr of semolina

1 liter of milk

1 grated lemon zest

A pinch of sugar

PROCEDURE:

Heat the milk with the sugar and the lemon zest before boiling add the semolina, stir and cook until it detaches from the edge of the pot. If necessary, add a little milk or water and continue to cook for a few minutes. Roll out the dough on a baking sheet and level three centimeters, when cold cut into diamond shapes and eat as well as you, or pass turbot in beaten egg, then in bread crumbs and fry.

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### Pizza Marinara

500g. di farina

250g. di acqua tiepida

80g. di pomodori pelati

1 cucchiaio di olio extra vergine di oliva

25 g. di sale

1 bustina di lievito di birra

Basilico e origano

PROCEDIMENTO:

Preparare la pasta per pizza mescolando tutti gli ingredienti. Far lievitare.

Terminata la prima fase di lievitazione, formare un disco di pasta. Con un cucchiaio mettere i pomodori pelati su tutta la superficie con movimento circolare. Mettere l'origano e il sale e l'olio.

Cuocere in forno caldo per 15 minuti a 250°.

Aggiungere il basilico e la pizza è pronta.

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### Pizza Marinara

500g. flour

250g. of warm water

80g. tomatoes

1 tablespoon olive oil

25 g. salt

1 package of yeast

Basil and oregano

PROCEDURE:

Mix all ingredients to make the pizza dough. Let rise it.

Then form a disk of dough. With a spoon, put the tomatoes on the whole surface in a circular motion. Put the oregano, salt and oil.

Bake for 15 minutes at 250°. Add the basil and the pizza is ready!

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### Torta alla marmellata:

120g di zucchero

120g di burro

120g di farina

un pizzico di sale

2 uova intere

PROCEDIMENTO:

Mettere 120g di zucchero in una ciotola aggiungere 120g di burro sciolto, mescolare il tutto in seguito aggiungere due uova e mescolare di nuovo, dopo che l'impasto ha acquisito una consistenza giusta, aggiungere 120g di farina. Infine versare il composto in una teglia e versare la marmellata sopra.

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### Cake with jam

120gr of sugar

120gr of butter

120gr of flour

A pinch of salt

2 eggs

PROCEDURE:

Put 120 gr of sugar in a bowl, add 120gr of melted butter, mix it all up, then add the 2 eggs and mix. When the batter has the right consistency, add 120gr of flour.

Finally, pour the batter in a pan and pour the jam on top.

# FREETIME

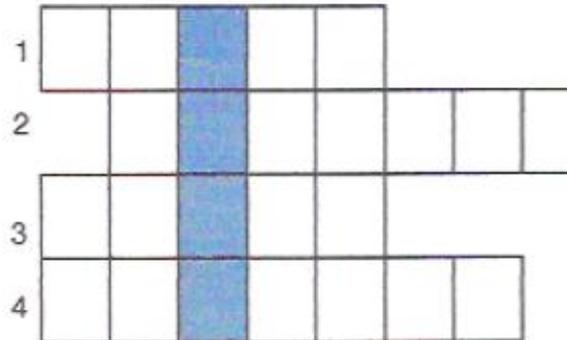
read the descriptions of these animals and insert their names

-1 it's black and white, it is striped and has got four legs.

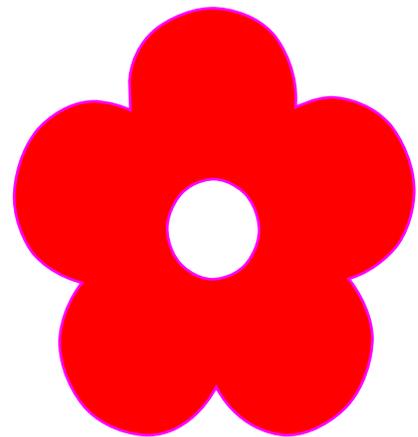
-2 it is a big cat, it has got a long tail, long teeth, four legs and stains, it is yellow and brown.

-3 it is long, it hasn't got legs, but it has got scales, it is a reptile.

-4 it is big, it has got a long neck and four legs, it is yellow and brown.



r	p	c	w	r	o	e	f	c	p	c	a	w	h
c	a	r	m	f	s	p	l	a	n	e	c	f	o
e	l	z	i	l	f	e	b	u	n	s	o	a	f
h	r	h	h	s	i	t	u	z	j	m	o	p	m
p	j	s	r	k	l	a	n	f	u	h	t	v	o
l	c	n	a	r	e	x	d	r	i	o	e	a	t
s	w	h	e	e	l	l	e	o	n	x	r	c	o
i	a	g	z	v	f	g	r	h	g	e	v	s	r
e	g	n	c	k	o	i	g	m	k	c	w	n	b
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n	w	m	o	i	n	l	u	z	f	k	v	h	e
g	f	t	r	a	i	n	n	j	f	g	a	w	f
i	p	l	c	r	j	a	d	r	n	x	n	s	n
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e	e	c	h	k	x	b	p	x	o	c	p	k	l
z	w	x	c	s	w	f	l	s	h	b	u	s	w



horizontal:

- car
- bus
- train
- plane
- wheel
- ship

vertical:

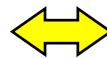
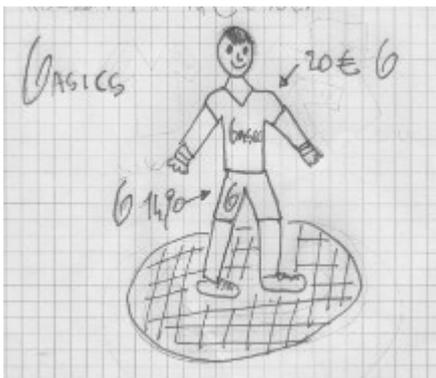
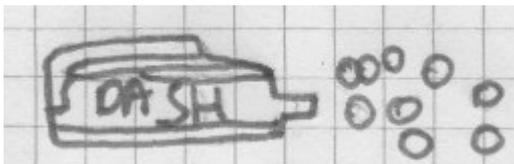
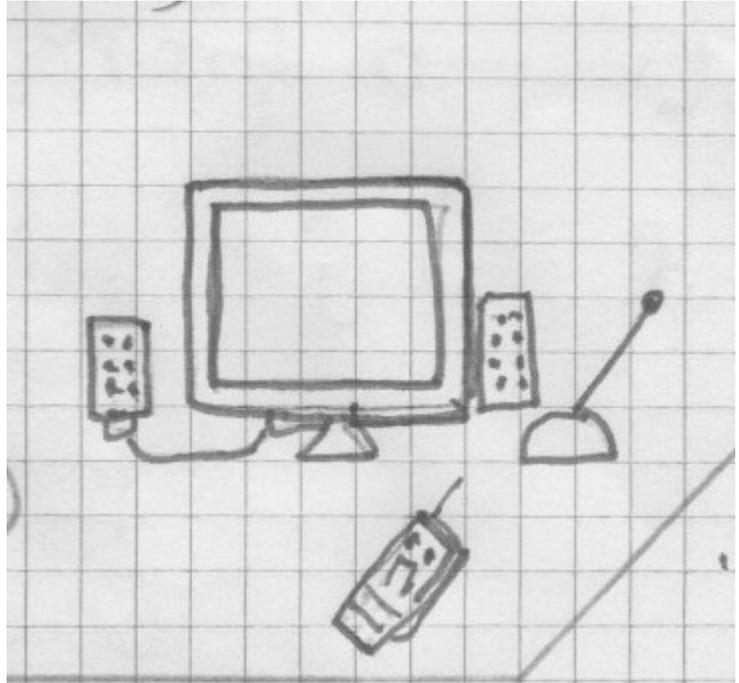
- taxi
- scooter
- van
- engine
- motorbike
- underground

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