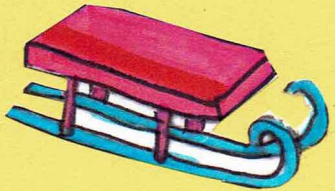


CLASS 7B



Regensburg, December 15th, 2016

Your Majesty,

We write you this letter because we want to wish you and your family a joyous and blessed Christmas.

We are 7th graders from the "St. Marien-Gymnasium" in Regensburg/Germany. Our school is only for girls as it was founded by the Congregation of Jesus in 1903. So our school belongs to the many Mary Ward schools all over the world.

We have been learning English for three years now. Can your Majesty speak a little bit German, too?

In our lessons we talked a lot about London and its sights. Of course we also talked about the Tower of London, the Globe Theatre or Buckingham Palace.

Many of us haven't been to London yet, but we all hope to travel to London one day and then we are going to visit Buckingham Palace.

As it is Christmas in a few days we are all looking forward to our Christmas break.

In Germany we do not have the tradition of a Father Christmas. We say it's the "Christkind" that brings us presents on Christmas Eve. How are you going to celebrate Christmas this year? Are you going to see your grandchildren and great-grandchildren on Christmas Eve? And does your Majesty have a Christmas tree in the palace?

We hope you get this letter and have some time to read it. We would be very pleased to get an answer. From the bottom of our hearts, we wish your Majesty many more years of health and happiness, a merry Christmas and a blessed New Year 2017.

Yours respectfully,

Class 7B

from the St. Marien-Gymnasium in Regensburg/Germany

Isabell
Julia
Gloria
marissa
Lucia
Angelina
Anna
Carolina
Eva
Johanna
Amelie
Kathi
Sofie
Frau Helching
Therese
Magdalena
Simone
Jasmin
Nina
Laura
Alexandra
Marina
Hanna
Hannah
Emilia
Lilly

Our

School



The St. Marien-Schools are a part of an international framework of Mary Ward schools which operate in many countries around the globe, like e.g. Germany, Austria, Slovakia, Hungary, Italy, Spain, the UK, Brazil, Argentina, Chile, South Korea, India, Nepal and Zimbabwe. Mary Ward schools are all based upon the educational principles and Catholic world view of a remarkable woman who basically introduced and implemented girls' school education some 400 years ago Mary Ward (1585-1647)



The St. Marien-Gymnasium was founded in 1603 under the name Institut der Englischen Fräulein as a boarding school for girls. 1616 was a landmark date in the school's history: for the first

This is a German quote from Mary Ward:

Nur Frauen?

Die Lebensweise und Tätigkeit der Englischen Fräulein wurden vielerorts sehr gelobt. Ein Pater aber meinte dazu: „... der Eifer vergeht, und alles in allem, sie sind doch nur Frauen.“

Maria Ward antwortete: „Der Eifer besteht nicht in Gefühlen, sondern in dem Willen, alles gut zu tun, und diesen Eifer können Frauen ebenso haben wie Männer. Es gibt keinen solchen Unterschied zwischen Frauen und Männern, dass Frauen nicht große Dinge tun könnten.“

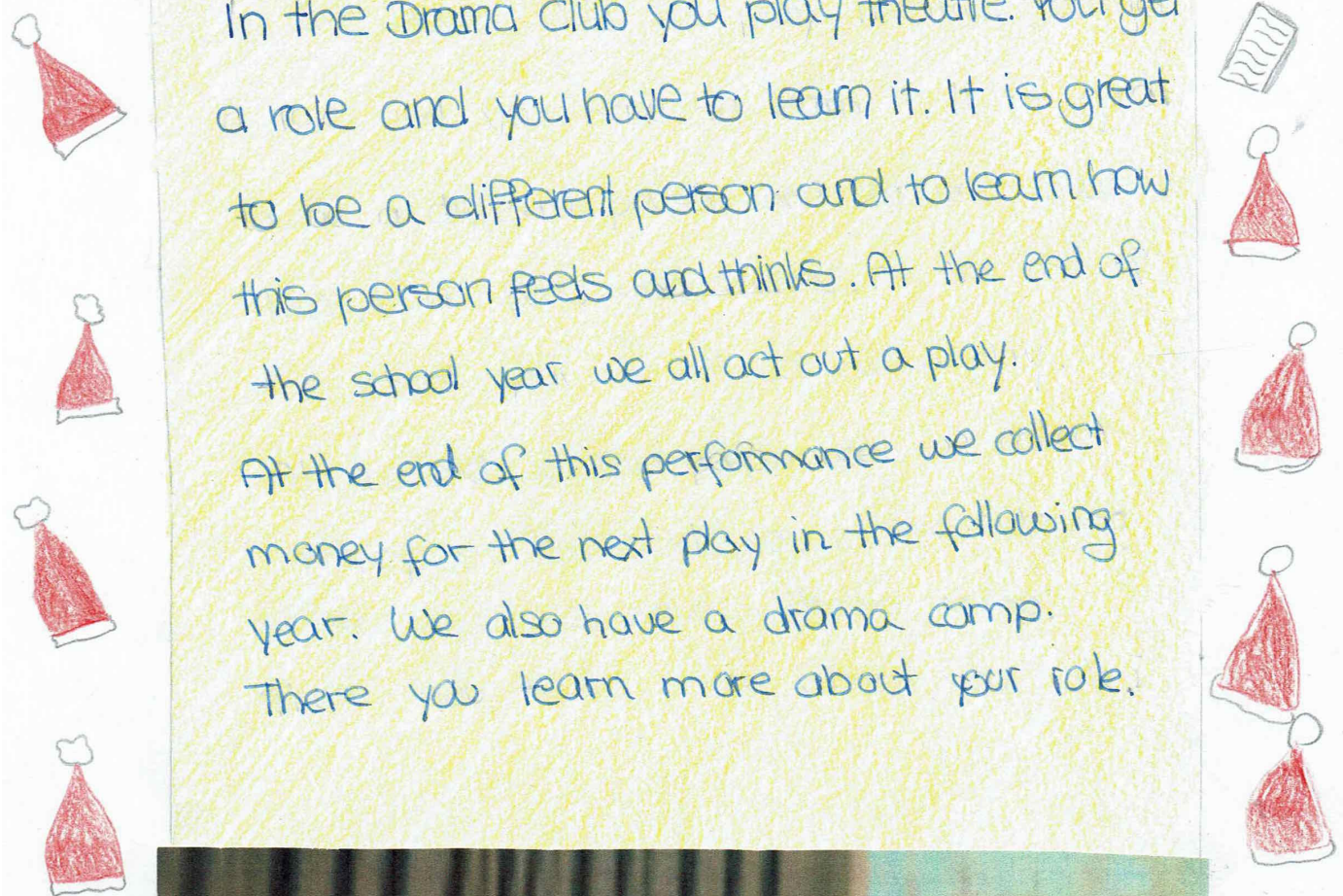
Und ich hoffe zu Gott, dass man auch in Zukunft Frauen großes vollbringen sehen wird.“



This is our school, we're the coolest girls in the world. We're 1300 students and we've 100 teachers.

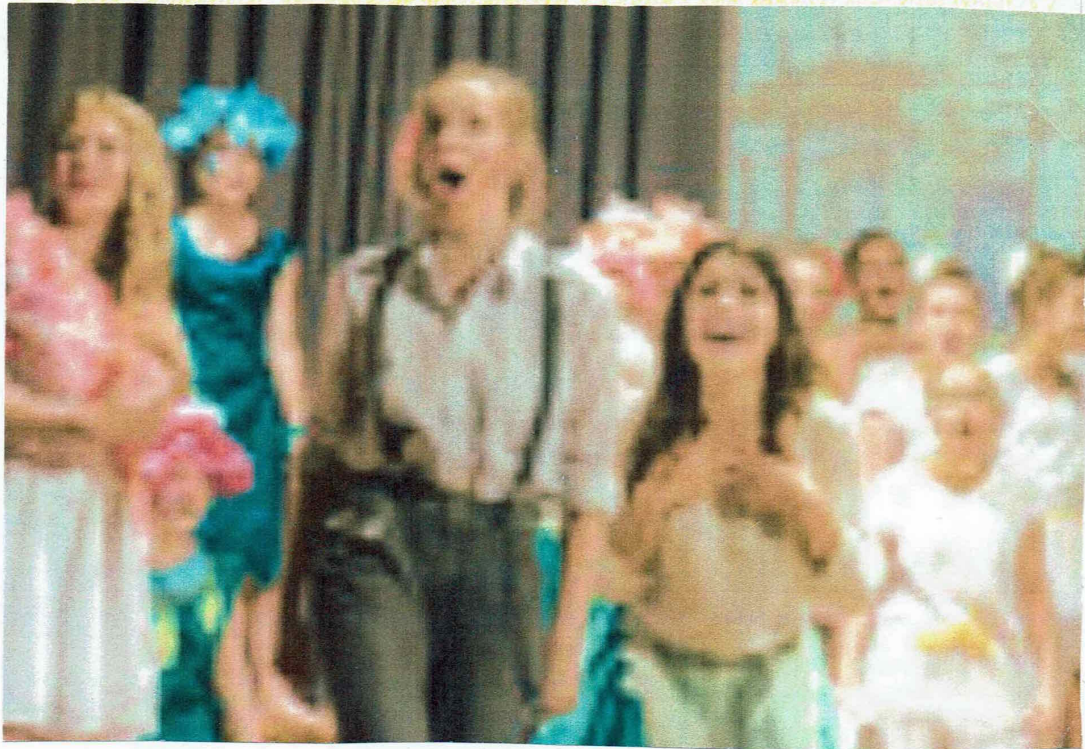


Drama Club

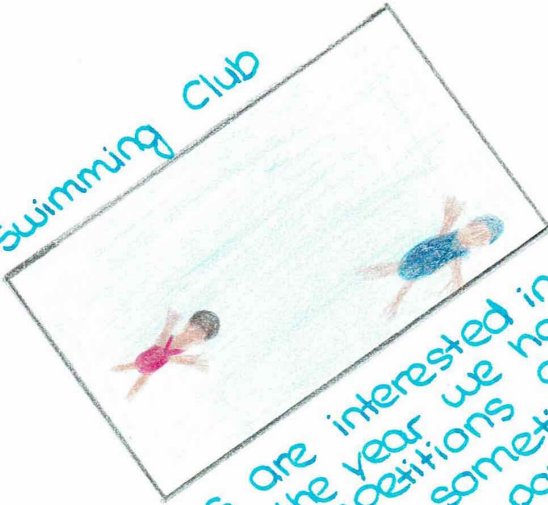


In the Drama club you play theatre. You get a role and you have to learn it. It is great to be a different person and to learn how this person feels and thinks. At the end of the school year we all act out a play.

At the end of this performance we collect money for the next play in the following year. We also have a drama camp. There you learn more about your role.



Swimming Club



Some of us are interested in swimming. Sometimes in the year we have to take part in swimming competitions against other schools. Sometimes we win, sometimes we lose. Swimming is a very popular club at our school.

Football club

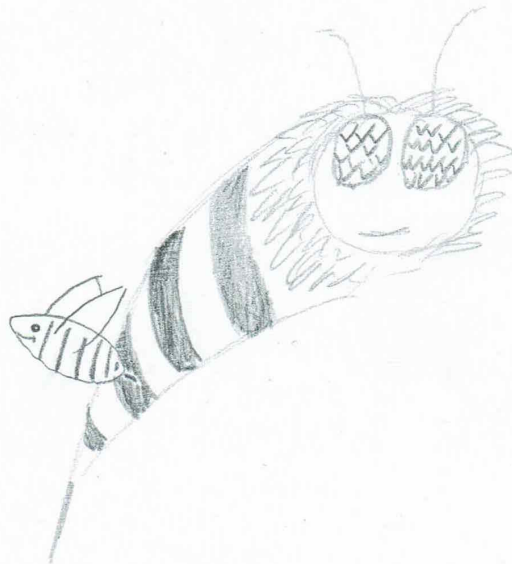


Some of us are interested in football. Once a year we have a match against other schools. Football is a very funny sport, because you can play it together with your friends.



Beekeeping at our school

In the beekeeping club we visit a beesclub in Regensburg. There we eat honey, learn more about kinds of bees and build a home for the bees. It's great to eat honeycombs, to see how bees live and to protect their beehives



Regensburg

-

our city

Her Majesty the Queen

On behalf of our class we would like to welcome your Majesty to the Palace of St. Emmeram.

We are pleased that your Majesty is interested in the 1000 year history of the former Benedictine monastery, St. Emmeram and the centuries-old history of the house of Thurn und Taxis.

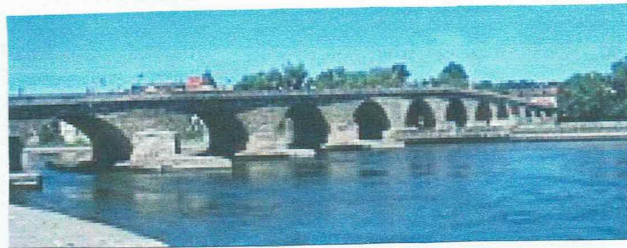
A visit to St. Emmeram is like a voyage through many centuries, from Middle Ages to the present. The Emmeram cloisters were built between the 11th and 14th century. The important saints Emmeram and Wolfgang, as well as Carolingian emperors, Bavarian dukes and Regensburg bishops, have all been buried here.



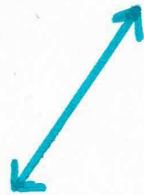
Thurn and
Taxis

Steinerne Brücke

The Stone Bridge (Steinerne Brücke) in Regensburg, Germany, is a 12th-century bridge across the Danube linking the Old Town with Stadthof. For more than 800 years, until the 1930s, it was the city's only bridge across the river. It is a masterpiece of medieval construction and a famous landmark of the city.



Stone Bridge



Tower Bridge



Dom

The Dom (Cathedral) is an example of pure German Gothic and counts as the main work of Gothic architecture in Bavaria.

It is one of the most popular attractions in Regensburg. It was founded in 1275 and completed in 1634, with the exception of the towers, which

were finished in 1869. The official choir for the liturgical music at St. Peter's cathedral are the famous Regensburger Domspatzen.



Christmas markets in Regensburg

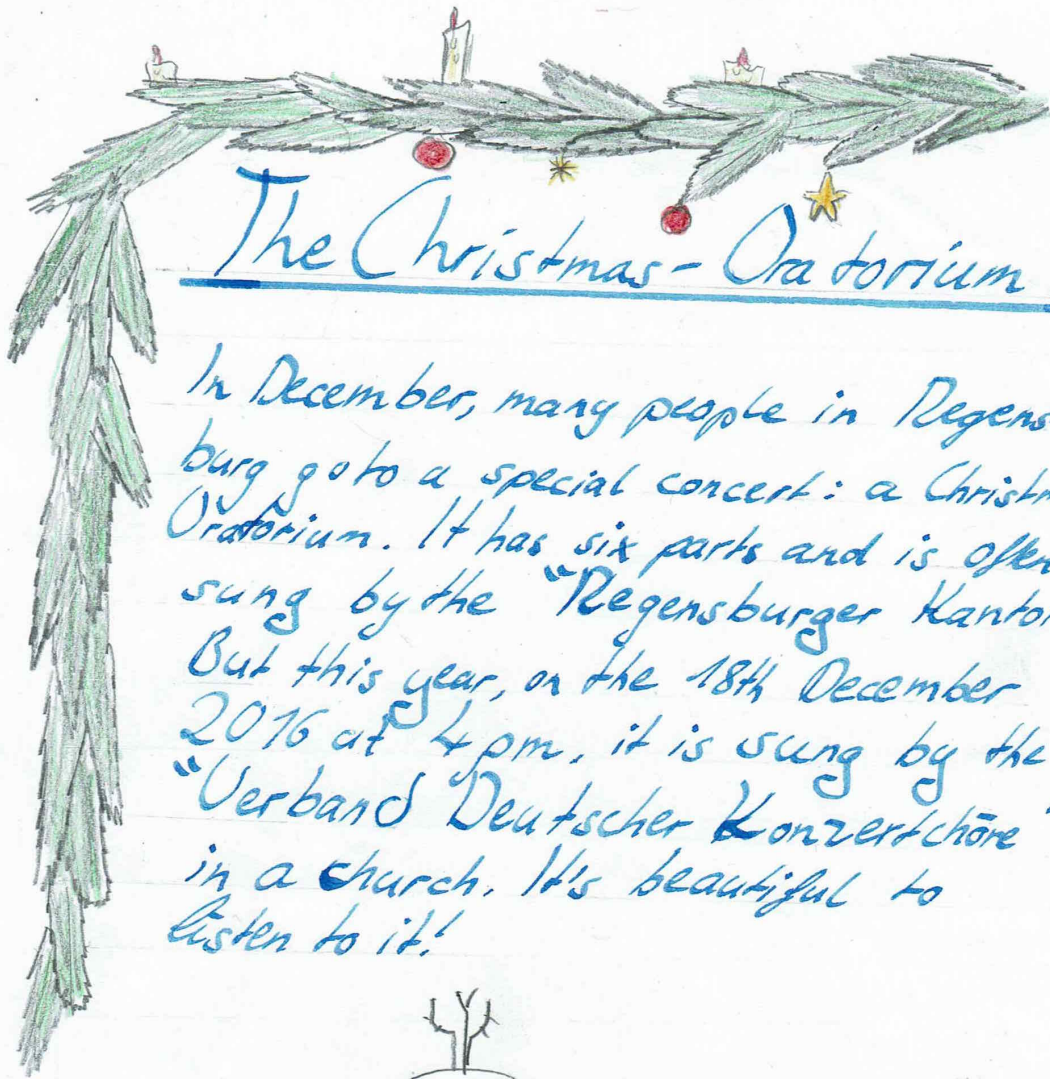
There are four different Christmas markets in Regensburg from November 23rd to December



23rd. You can eat there all sorts of traditional food, from candied almonds and

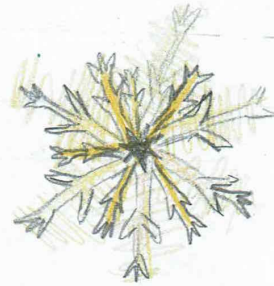
gingerbread to Bratwurst (grilled sausage). You can buy there wonderful handmade wares, too. One of the most famous Christmas markets in Regensburg is the romantic market of Thurn & Taxis Palace.

Christmas
in
Regensburg



The Christmas-Oratorium

In December, many people in Regensburg go to a special concert: a Christmas-Oratorium. It has six parts and is often sung by the "Regensburger Kantorei". But this year, on the 18th December 2016 at 4 pm, it is sung by the "Verband Deutscher Konzertchöre" in a church. It's beautiful to listen to it!





Description

Here are two recipes of traditional
German cookies

Ingredients:

LEBKUCHEN

250 g of sugar

80 g of water

750 g of honey

1 large egg

60 g yolk

30g of cinnamon

20g of vanilla sugar

8g carnation, ground

8g cardamom, ground

4g of nutmeg, ground

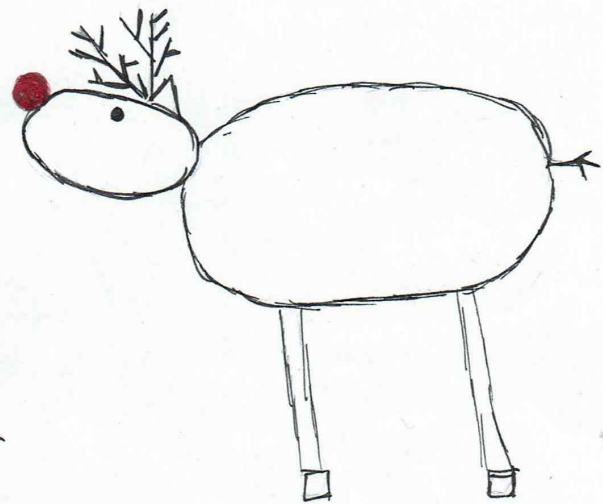
1 lemon, grated peel of it

600 g flour (wheat flour)

12 g of deerhorn salt

5g of potash (Pharmacy)

100 g of milk



How to do it

Boil the sugar with the water and stir in the honey. Allow the mixture to cool to 30 degrees.

The egg with the yolk and all the spices stir frothy (gingerbread spice the finished mixture also goes). Combine with the honey solution in the flour and work well.

The potato and the deerhorn salt separate separately in the half of the milk and also separately the dough.

Let the dough be refrigerated over night.

Roll the pastry about 5mm thick, cut the parts for the gingerbread house place on the baking tray which is laid with baking paper, and spread with milk.

Possibly decorated with nuts.

Bake at 160 degrees for about 15 minutes.



Vanillekipferl

Ingredients:

- 150 grams butter
- 210 grams flour
- 80 grams ground hazelnuts or almonds
- 80 grams powdered sugar
- one whole egg
- 60 grams powdered sugar
- 3 tablespoons vanilla sugar



Recipe:

Sieve the flour into a heap on a pastry board or into a large bowl. Cut the cold butter into small pieces and mix with the flour. Add powdered sugar, ground almonds or hazelnuts and the egg. Rinse hands with cold water and quickly knead mixture into a crisp dough. Chill for half an hour. Form thumb thick rolls from the dough, cut into 1cm wide pieces, roll and form crescents. Bake at slow to medium heat (160° Celsius) for 10-15 minutes, or until very light gold in colour. Turn the crescents in a mixture of powdered sugar and vanilla sugar while still hot.



The

End