



ISSUE 5 -  
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# MY POST

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Happy Birthday to Kam Tin Mung Yeung Public School! This year's 70th Anniversary celebration was a great success. We sincerely appreciate all the love and support from guests, principal, teachers, parents and students on that day. It means everything to us!

In this issue of MY Post, we have once again introducing you to a new author and other English activities. Let's read on and enjoy!

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# MY STEAM Activity

## OOBLECK

### What is oobleck?

Have you seen anything that is liquid and solid at the same time? Have a look and make your very own oobleck using simple materials.

### The steps

- Mix the cornstarch and water in a large bowl using a spoon
- Start mixing it with your hands and feel the state of the oobleck that is liquid and yet solid
- Add the food colouring and mix the oobleck slowly
- Play with the oobleck by grabbing a handful, squeeze it and let it ooze out your fingers.

### Materials

- 1 cup of water
- 1.5-2 cups of corn starch
- A few drops of food colouring
- A spoon



### The hows and whys

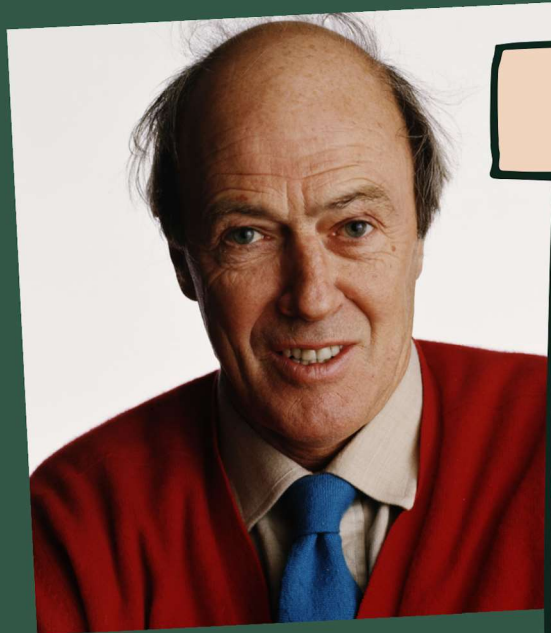
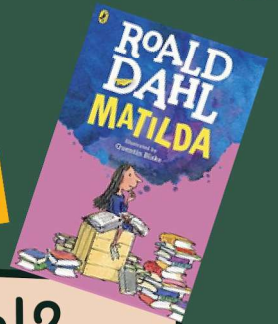
Oobleck belongs to a material known as 'non-Newtonian' fluid. It responds differently depending on how quickly you try to move them around.

If you go swimming in a pool of oobleck, it would feel like a liquid when you move slowly, but would act like a solid if you try to swim around quickly.

Homemade Oobleck



# ABOUT THE AUTHOR: ROALD DAHL



## Who is Roald Dahl?

Roald Dahl (1916-1990) was a British author known for his imaginative and darkly humorous children's books. His timeless classics, including "Charlie and the Chocolate Factory" and "Matilda," continue to captivate readers worldwide. Dahl's captivating storytelling and unique characters have made him one of the most beloved and influential children's authors of all time.



## Snozzcumber Cake

### What you need:

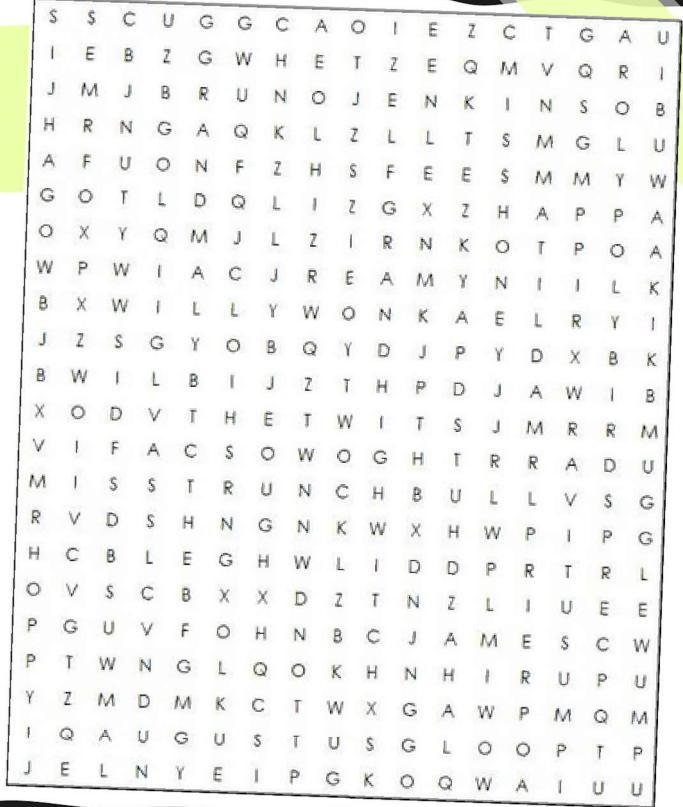
- A large Swiss roll
- Frosting
- Green food colouring
- Green jelly

1. Cube the jelly and put in a measuring jug. Pour boiling water to 300ml. Let the jelly dissolve. Stir, pour onto a deep plate, cool for 10 minutes, then chill in the fridge for 20 minutes or until softly set.
2. Put the frosting into a large bowl. Mix in 2-3 drops of colour, until pale green. Spoon one third into another bowl and colour it a deeper shade of green.
3. Put the Swiss roll on a plate and cover with the pale frosting.
4. Spoon jelly around the cake and enjoy the big sweet treat!

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# WORD SEARCH

- MATILDA
- THE TWITS
- MUGGLEWUMP
- WILLY WONKA
- MISS TRUNCHBULL
- GRAND HIGH WITCH
- AUGUSTUS GLOOP
- ROLY POLY BIRD
- BRUNO JENKINS
- THE BFG
- MR FOX
- MR HOPPY
- GRANDMA
- JAMES
- MISS HONEY



LET'S SEARCH THE WORDS TOGETHER!

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# TONGUE TWISTERS

- She sees cheese.
- How much wood could a woodchuck chuck if a woodchuck could chuck wood?
- She sells seashells by the seashore.

CAN YOU SAY THEM THREE TIMES IN A ROW?

