

K3 Comic Strips *My Emotions*



BY JOURNALIST KRISTIN LUK (K2, ST. PAUL'S NURSERY)



BY JOURNALIST MICHELLE MA (K3, LINGNAN KINDERGARTEN)

Student Winners of Project Poseidon

We are proud to announce our student winners of Project Poseidon www.saynotosharkfinsoup.com/leap2009.php, a marine conservation initiative founded by Verna Lee (a NAUI-qualified diving instructor) and her colleagues. Verna was our guest speaker for this past Christmas' "Meet the Diving Instructor" workshop, which some of our students participated in. During this module, our students designed posters to promote Project Poseidon's mission to educate individuals about the fragility of oceans.

Age Group 8-12
Hannah Szeto
(P3, DGJS)



Age Group 4-7
Edwin Tay
(P1, SIS)

Sign up for our Easter Workshop 2010!

Please contact us directly for schedules of different grade levels

Meet Playright: Spread Love and Care to Suffering Children

Date: Apr 5 - 9 / Grade: All levels / Duration: 5 Classes (90 minutes each)



- This module will raise students' awareness of community service through participating in an outreach program to visit suffering children at Princess Margaret Hospital
- During the hospital visit, students will take part in the Playright Channel (the first interactive hospital T.V. channel) to story-tell one of Kids4Kids' story books through a puppet show which will be broadcasted to children in the hospital
- Students will be guided to plan and prepare for the story-telling event through learning the story, writing the script, creating props and developing a show. The planning process will develop their critical thinking, collaboration, creativity and communication skills

- Students will also learn about the missions of two HK-based, children-centric non-profit organizations - Kids4Kids and Playright. They will meet with one of the young authors of the Kids4Kids books
- This linking of the classroom and the world beyond merges theory and practice, showing students that they can use discourse to improve at least their corner of the world - that they can make a difference through their own actions!

playright Playright (www.playright.org.hk), a non-profit organization that believes in the importance and power of quality play, provides young patients with therapeutic play services that help them and their families deal with illness and medical treatments.

10% off with full payment before March 20th.



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From the Editor-in-Chief



After the presentations, our students were excited to receive cheese and toast folders from Samanta!

Welcome to another edition of LEAP Post, as we turn the corner on 2009 and barrel our way into a new year. This issue contains an interesting palette of descriptive writing pieces, demonstrating one of our new curriculum's objectives to introduce different writing techniques through an array of relevant and engaging topics.

Our cover is graced by Samanta Pong, the founder of *WOM guide for foodies* restaurant guide, who co-developed this module with us. In this module "Meet the Food Critic", our students studied the techniques of descriptive writing by discussing and reviewing a variety of sample movie and restaurant reviews, focusing on style, expressions and words that can poignantly describe an object, feelings, a place, or a person. Equipped with such knowledge, students were asked to take

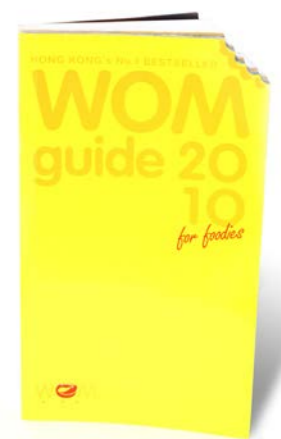
notes when they dined out with their parents and to create their own restaurant reviews. Recounting the dining experience affords opportunities not just to advance our students' writing abilities, but also to sharpen their memories, organizational and observation skills "on the job". Linking the classroom to the real world allows our students to apply their classroom learning in a practical context, and to better understand the role of a food writer through experiencing it themselves. During the meeting with Samanta, our students learnt about the nature of her job and the skills required to

excel in it. They had the opportunity to present their restaurant reviews and to reinforce their understanding of descriptive writing techniques as Samanta shared her feedback on the content and style of each student's presentation. In this module, students also had the opportunity to peer edit each other's reviews and to objectively share their comments. Their final outputs demonstrate their expanded vocabulary and their ability to translate sensual experience into words to create a vivid impression in the reader's mind.

We are delighted to introduce a new section "Creative Corner" as a forum for our students to share their

writings done outside our classes. We hope this can encourage them to continue their learning beyond our classroom and to develop a passion and habit for writing. We are also proud to announce in this edition our student winners of Project Poseidon, a marine conservation initiative founded by Verna Lee, our guest speaker for this past Christmas' "Meet the Diving Instructor" workshop.

As always, we hope that you'll be inspired and entertained as you turn the pages of LEAP Post. On behalf of LEAP Studio, I would like to wish you and your family a happy and prosperous year of the Tiger.



Samanta Pong, founder of *WOM guide for foodies* restaurant guide, shared with our students her experience and knowledge as a food writer.

China Club

Old Bank Of China Building, Bank Street, Central



Located at Central's Bank Street, China Club is a Chinese cuisine restaurant on the 13th floor of an office building. When you arrive, the first thing you notice is the dim lighting. When you enter the room, you will see old style fans, lamps and it's decorated by lots of black and white pictures. The restaurant is formal and you will hear the Chinese orchestra performing outside. The place is humongous. If you bring a child, you have to go to a smaller room with two tables.

My meal started with the Peking duck. They served the dish with flour pancake and cucumber. First, you dip the sliced duck in the sweet sauce, then put the duck and cucumber on the flour pancake and wrap them up. The duck tastes very soft and it's a bit oily. The cucumber is very cool and the sauce tastes a bit sweet, so when you eat the whole thing you will feel a combination of all the flavors. Next came the River Shrimp. This dish is very original as the chef cooked the shrimps with small nuts. The nuts are very crunchy and



the River Shrimp is very fresh. My family enjoyed this dish a lot.

The waiters were dressed in professional attire, they were all dressed in Chinese clothes. They were very detail-oriented, they never missed any orders and were very polite.

The food was well cooked but I will only recommend it to adults for business meals because it's formal and it's not that kid-friendly.

- by food critic Hugo Chan (G4, ISF)

Super Star Seafood

788 Cheung Sha Wan Road, Lai Chi Kok



Super Star Seafood Restaurant is a popular chain located in Cheung Sha Wan. When you look at the restaurant from outside, the regal restaurant looks like it belongs to a king or queen. This Chinese restaurant has around 100 seats.

The patrons are really casual.

The menu offers a lot of dishes. The fried rice with eggs and

vegetables is really hearty because the portion is as big as a person's face. It is tasty because it's well cooked and there are no hard bits of rice. I also want to introduce the stir fried vegetables which are fresh and fragrant. The last thing I want to introduce is the cha siu bao because it has flavorful pork and the bun is soft and chewy.

The service is good because the waitresses are friendly. Additionally, they are attentive because it only takes 2 minutes for them to come to your table. I recommend people to go to the restaurant on holidays because the restaurant is never full on those days. I recommend this restaurant to customers of all ages.

- by food critic Max Lau (P4, Renaissance College)

Grappa's

Lincoln House, Taikoo Place, Quarry Bay



I have been visiting Grappa's since I was a baby. The restaurant is dimly lit and once in a while, you will hear soothing Italian music playing in the background. It is decorated with surreal drawings and there are colorful bottles placed on the window sill. I've always wanted to climb up the golden ladder connected to the wine shelf. I like this restaurant because of the creamy dishes and the large space behind the restaurant - my favorite spot to play catch with my siblings and cousins.



As I've been going to this restaurant since I was young, I don't even need to look at the menu. As a "clam-a-holic", I order a bucket of clams every time. The clams, served in a bucket, are sort of big in size and the sauce is fabulous. The clams are always clean, the meat is fresh and plump. The sauce is thick, creamy and fragrant, filled with herbs. I like the sauce because the herbs produce a strong taste.

Everything in the bucket will disappear after a few minutes, even the sauce. It's our family's habit to use the sauce for dipping bread. The clams are only the appetizers, I will then have the Parma ham pasta with truffle sauce for my main course. The pasta cooked al dente, is neither too hard nor too soft. The proportion of the truffle sauce to the cream is perfectly balanced. It just fascinates me that I've been dining at Grappa's for 10 years and the food still excites me.

The waiters are polite and attentive. They often check on us and are efficient at replacing the dishes. They are friendly and always give us balloons. They are knowledgeable and recommend good dishes. My family are always well taken care of by the wait staff and we never feel rushed.

I would recommend visiting Grappa's for dinner or during the weekends to avoid long lines. As Grappa's is located in the business area, it is usually crowded during lunch or after work. I am looking forward to my next visit to Grappa's.

- by food critic Gessy Li (F1, DGS)

Outback Steakhouse

22-36 Paterson Street, Causeway Bay



This modern restaurant sits on a bustling and crowded street. Upon your arrival, you will be attracted by the bright and red logo. The dining area is filled with black sofas and wooden tables, creating a stylish, warm and comfortable mood. From the window, you can enjoy the view of the busy street and see passer bys hurrying along. The mood of this restaurant is suitable for serious eaters, families, couples and friends.

At Outback steakhouse, the menu offers many different items. For the appetizers, I had the creamy and refreshing New England clam chowder. It was nicely presented in a marble white cup. You could smell the fragrance of cheese from two tables away. It was

so tasty that within ten seconds, the soup was finished. Next, I had the Ribs on the Barbie (spare ribs) for the main course. It was aromatic and simply presented on a huge plain plate. Adding the flavorful sauce given by the restaurant, you will find that there is another interesting way to eat the spare ribs. This fabulous dish left us wide-eyed as we savored the lingering taste of the ribs. At last, I had the cheesecake for dessert. It was smooth, creamy and light. It was nicely presented with chocolate sauce on top of it.

We had a wonderful dinner, however, the waiter was always forgetful. He always forgot what we asked him to get for us e.g. sauce. Although he was absent-minded, he was friendly and knowledgeable. He gave us great recommendations too.

Outback steakhouse is located everywhere in Hong Kong, so it will be convenient for you to visit this restaurant. I hope you could go to Outback steakhouse to try out their cuisine.

- by food critic Michelle Lai (P5, St. Paul's Convent)



Suzuki Café

G/F, Vicwood Plaza, Sheung Wan



With the view of a busy road, Suzuki café is located in Sheung Wan. Suzuki has an admirable logo at the front of the café. It has

a gloomy but attractive and friendly ambiance. The modern music makes the café very cozy. The atmosphere is enhanced by the fragrance of coffee and the quiet chatting of the patrons. Suzuki serves very appetizing meals and is a place for prattling.

The most engaging meal of all is the oatmeal in the morning. It is a small dish with a satisfying, milky taste and a soft texture. It is served with salty, refreshing and crunchy toasts with raisins inside. Next came the salmon, my friends enjoyed this dish but personally I thought the soaked rice had an odd taste.

The service is good because the waitress never forgets the order. She has a good attitude, and she is polite but quiet. Suzuki creates a suitable environment for chatting, but dishes are expensive. I really enjoyed the oatmeal, thus I recommend everyone to try it.

- by food critic Rachel Ng (G5, ISF)

iCaramba!

23-26 Elgin Street, Central



This petite, little ground floor bar/restaurant lies on the winding, lively Elgin Street. The colorful walls of indigo and sapphire are decorated with Mexican sombreros, giving the full sense of a local Mexican restaurant.

The chairs, softened by cushions, give the restaurant a sense of comfort as the neatly decorated tables with azaleas fit the mood of this trendy restaurant. The clients, mostly cool, hip young men and women, know that coming to this lively restaurant would brighten their day all the more with the fantastic food and lively demeanor.

The typical Mexican menu is filled with authentic Central American foods rarely served in Hong Kong. The first dish served to us was the tortilla chips with sauces of Queso Fundido and Guacamole, a classic Mexican dip. The crispy tortilla chips, made from fried corn tortillas, had just the right amount of salt, as these tasty, wedge-shaped chips were a delight to eat. The Queso Fundido, a spicy creamy dip made of melted lava hot cheese, was unapologetically rich and was gone in seconds, eaten away by my family and me. Quite in contrast, the chunky Guacamole left a cool, yet mildly hot feeling that you could never get enough of -- this avocado based dip was also consumed with great pleasure. The main course that we had was the Chicken Quesadilla, as well as the Chorizo Quesadilla. The Quesadilla, a typical Mexican cookery, is a soft, floury pancake filled in between with melted cheese and a choice of onion, chicken and spicy sausage Chorizo. The two Quesadillas, though different, gave entirely unique sensations; the chicken had a milder taste, while the hot Chorizo provided a zesty, fiery feeling.

The experience was enhanced by the friendly staff that was there for our every need, as well as being quick and efficient. Despite the large number of customers, our food arrived promptly. I would definitely recommend iCaramba! to all of my friends as this small, Mexican restaurant met my expectations. The only problem was that at times, the Spanish music was too loud, which discounted the experience. The music didn't cause a huge problem however, as my family and I thoroughly enjoyed this Mexican meal.

- by food critic Cameron Zeluck (Y9, CIS)

Dan Ryan's Chicago Grill

Shop 114, Pacific Place, Admiralty



Located at the Admiralty's train station, Dan Ryan's is a restaurant that serves western American cuisine. Upon entering, you will be overwhelmed by the fragrance of French fries.

There are also a lot of fat people dining there. The restaurant is dim lighted with colorful walls. The table cloths are made of drawing paper, and the plants give the restaurant a casual ambience.



There are six children meals to choose from like chicken fingers.....(I forgot the rest). My meal started with chicken fingers and French fries. The French fries were golden brown and crispy. The crunchy and soft chicken fingers were mouth-watering. The adult meal was also good. There were onion rings with a crunchy crust and the chopped onions inside the crust were soft, sweet and juicy. I finished the dinner with a chocolate brownie with creamy chocolate sauce. The texture was thick and smooth. My entire family enjoyed the dinner.

The waiters were polite, friendly, fast and patient to explain how the food was prepared. I even got a balloon! I would recommend it to families and kids who like cheese!

- by food critic Justin Tam (P3, SIS)

Dai Siu Ye

12 Yuen Yuen Street, Happy Valley



At the bustling streets of Happy Valley, you will find Dai Siu Ye, a friendly neighborhood joint tucked away at the corner of the street. Despite its location, the restaurant has an attractive logo which is big and clear which makes

it hard to miss. Upon your arrival, you will be overwhelmed by the walls decorated with posters of Hong Kong celebrities, signed of course, and their comments for the restaurant. There are booths on one side and standard tables and chairs on the other. Once you settle down, you will feel cozy and warm, just like home. The restaurant is filled with frequent visitors such as families, couples and friends from the neighborhood.

The menu offers a wide selection of Asian dishes, some with western influences. I couldn't wait to order everything as my stomach was growling at a low, rumbling voice. After a while, my breakfast started with a piece of buttery toast and a sausage which tasted normal. Then came the shredded chicken with vermicelli in tomato soup – the main part of the meal. My mouth couldn't stop chewing until everything was gone. The tender chicken and tomato soup was a refreshing combination, simple yet hearty. My mom enjoyed her luncheon meat and fried eggs with instant noodles in soup. The yolk was heavy and dense which made the soup creamy and thick. The eggs are fried to perfection with brown crispy edges and flowy yolk. Everyone enjoyed their meals and the portion was just right.

Our dining experience was enhanced by the experienced and knowledgeable waiters. Their service was very attentive as they were friendly and chatted with us. The only limitation is that the people sitting at the corner cannot see the television. I think they should add another television to improve the customers' dining experience. I would recommend to anyone who appreciates a quick and reasonably priced Cantonese meal. I would definitely visit Dai Siu Ye again.

- by food critic Vicky Fong (P5, SIS)

Outback Steakhouse

22-36 Paterson Street, Causeway Bay



Outback Steakhouse is located in the bustling streets of Causeway Bay. As you enter the restaurant, you will have this feeling that you want to eat as much as you can. The dim lighting and the soft booths give you a cozy and relaxing ambience. The patrons are not noisy so it's very peaceful.

The menu offers a range of hearty meals. My meal started with a broccoli soup which was thick and fragrant. You could smell it from three tables away! When I drank the last sip of the soup, I was so satisfied with my appetizer that my expectations started building up for the next dish. As the fragrance of the grilled cheese sandwich tickled the tip of my nose, my mouth started watering. When the sandwich approached, I lost control and

started inhaling the sandwiches till everything was gobbled and my mum had to order another plate. Last thing we ate was a match made in heaven – the combo. It consisted of spaghetti and fried chicken. It was very filling and the flavours complemented each other well.



While the meal was elegant, the waiters and waitresses were very attentive and friendly. The wait staff checked on our table frequently to see if we needed a refill or another drink. I would definitely go there for a second visit. I will recommend Outback to all western families.

- by food critic Hannah Szeto (P3, DGJS)

Sushi One

G/F, 29 Leighton Road, Causeway Bay



Sushi One is a very big restaurant located in Causeway Bay. The view through the glass window is a very noisy and busy street. Inside the restaurant, there are a lot of people waiting in

line. The decorations include a big fish tank with lots of fish. It has dim lighting and dark wallpaper, giving the restaurant a relaxing ambience.

The menu is updated every month with the best fish of that month. My meal started with the seafood salad served in a plastic bowl. At the bottom of the bowl, it had a layer of green vegetables. On top of the vegetables, it had a mix of salmon, prawn and crab which gave the salad a colourful appearance. The salad tasted sweet and refreshing. My favourite dish was the salmon and cheese sushi. The texture was soft and the cheese tasted strong. I ate three plates of it.

The service was attentive. The waiter was friendly and knowledgeable because he was able to answer all our questions. I would recommend this restaurant to families, I am sure they will enjoy it.

- by food critic Joanne Fu (P3, SIS)

The Deck

8 Sham Wan Road, Aberdeen



The Deck is tucked comfortably near the Aberdeen Marina Club's gargantuan entrance. Upon your arrival, you will see the delicate decorations such as the gingerbread layered on the walls. The restaurant is intimate

and unassuming with a gigantic area which serves a buffet. I recommend sitting outdoors where the air is fresher. The outdoor area has 20 tables and offers a better view. There is a tropical pool next to the restaurant which is spacious and has dim lighting.

My meal started with two servings of penne with butter, the cook added some salt to spice it up (I added more salt and some pepper). I was taken away by the strong scent of butter. As the penne touched my mouth, it was fresh from the oven so it was very hot. Strict vegetarians would like this because it doesn't have any sauce or meat. Then, I got some tuna and salmon, the skin and meat were very soft that I gulped it down in one bite. For dessert, we ate some ice kacang and ice cream. The ice kacang is usually made of shredded ice and some flavoring. When I ate it, the ice melted just after prickling my mouth. I ate a double-storied ice cream, chocolate and vanilla. They also had mango and strawberry flavors too.

More and more patrons are coming each year, it is hard to secure a table as the restaurant is getting more and more popular. I recommend families to come and call in advance for reservations. I would prefer to eat at night when there are fewer people.

- by food critic Justin Cheng (P4, St. Paul's College)



Mr. Steak Grill

5-7 Cleveland Street, Causeway Bay



Mr. Steak Grill is a modest restaurant which is located at a small corner on Cleveland Street. As you pass by, you will be attracted by the fragrance of the Dry Aged Steak. This restaurant belongs to a

popular brand that is present all over the world, so its taste must be better than every other steakhouse. This restaurant is intimate and unassuming, simply decorated by the warm and cozy photographs and wall paper. As you walk in, you can see several tables and a long, stylish bar at the centre of the restaurant. Most of the customers are busy businessmen and Mr. Steak is a good place to let them relax and have a delicious lunch.

The menu has many choices with detailed descriptions. First, I had a refreshing salad. The salad was served with fresh vegetables, some juicy melons and a slice of salmon. I also had a tangy, original tomato soup. The soup increased my appetite by a lot. The Dry-Aged Steak is a unique dish because it is so difficult to taste it anywhere else in the world nowadays so you should try this. This steak was juicy, rich and flavorful. It was cooked with butter but I could still taste the original flavor of the steak. My friend ordered a pasta and he was blown away by his cheesy, yummy carbonara. The pasta was served with some delicious bacon and creamy sauce. Lastly, I had a delicious dessert buffet, however the desserts were too heavy even though they were still tasty and original. The dessert buffet included apple pie with creamy ice-cream, serradura with yummy jelly, and also egg pudding with tasty hot chocolate sauce.

From my experience, this restaurant is a good choice for tourists because it serves tasty dishes and it has good customer service. The waiters are always knowledgeable, friendly and attentive. I would recommend readers to visit this restaurant during lunch time. Enjoy your lunch in a quiet and modern place with delicious steak and dessert!

- by food critic Justin Lai (F1, Wah Yan)

- Jokes & Riddles -

Why is nine scared of seven?

Half-Blood Prince Performs Unbelievable Magic!

By movie critic Hannah Szeto (P3, DGJS)



David Yates did a marvelous job in adapting JK Rowling’s 6th installment of the popular series. The books continue to grip the readers while David Yates does not fail to do the same thing with the movie. Compared to other fantasies, such as “Snow White”, Half-Blood Prince is suspenseful and exhilarating.

Harry (Daniel Radcliffe) finds a book in his sixth year at Hogwarts School of Witchcraft, which helps

him to improve in Potions Class. Meanwhile, Harry is taking private lessons with Dumbledore (Michael Gannah) to find out about Voldemort’s (Ralph Fiennes) past, so they can find out Voldemort’s only weakness.

I am particularly impressed with Daniel Radcliffe’s acting. Radcliffe is very emotional and deserves to be praised.

Out of all the 6 movies for the Harry Potter series, I give the most praise to this movie because of its masterful character development. I recommend this to kids, teens, and adults.

Rating: ★★★★★

Mighty Monsters And Atrocious Aliens

By movie critic Hugo Chan (G4, ISF)

“Monsters vs. Aliens” is a light hearted, silly and hilarious movie that is perfect for families, even though a huge killer robot machine is destroying the world.

The movie started with Susan Murphy’s (Reese Witherspoon) wedding to T.V. weatherman Derek Dietl (Paul Rudd). Before Derek said “I do”, Susan grew to 49ft 11in. because a green meteorite hit her. The police tied her up and took her to a place that was very mysterious and she met four friends, including an inventor Dr. Cockroach (Hugh Laurie), half-ape half-fish The Missing Link (Will Arnett), a gooey blue blob B.O.B. (Seth Rogen), and a 350ft long grub called Insectosaurus. What followed was how megalomaniac alien Gallaxhar (Rainn Wilson) plotted to rule the world.

I think Seth Rogen did a great job being B.O.B. because he made B.O.B. very funny and profoundly dumb. My favourite actor is B.O.B. because he is very funny when he is playing with his eyeball and his big mouth.

I like this movie because it is very crazy. I will recommend it to families. I will not recommend it to people who don’t like funny and exciting movies.

Rating: ★★★★★

Ice age 3 takes me back to the prehistoric times!

By movie critic Justin Tam (P3, SIS)

The movie Ice Age 3 is far better than Ice Age 1 because there are many new characters and a lot of new surprises, like Buck and Peach.

It happened in the prehistoric times and in the forests and mountains. The characters are Sid the sloth, Manny the woolly mammoth, Diego and Buck the weasel with a patch who thinks he’s a pirate. They all went on an adventurous journey to the dinosaur’s world. On the way, they were attacked by a group of velociraptors (a kind of dinosaur that grows a long claw on each toe) and the great white dinosaur. They barely escaped an angry ankylosaures with a back full of spiky armour and a clubbed tail.

This attention-grabbing movie will send movie viewers laughing their heads off. The animal is very realistic. The action sequences, especially Buck’s, were very exciting.

I recommend this movie to people who are stressed because it brightens people up. I do not recommend watching it with the 3-D glasses because it is very distracting when the glasses keep on falling down.

Rating: ★★★★★

Coraline

By movie critic Anthony Leung (G4, Creative Primary School)



Coraline – Dakota Fanning is just an eleven year old girl, but when she goes through a strange door, everything changes.

Her busy mum and dad – Teri Hatcher and John Hodgman hide the door’s key because they think the door is evil. But Coraline takes the key, and opens the door and goes into another place. The place – the pink palace – lives another mum and dad. Everything is wonderful and Coraline is

spoiled. The life is not what Coraline has expected, it’s horrid. The film is just a dark journey, so it’s scary for young children, but the ending is funny.

The movie is superb and my favourite character is Coraline who appears in a lot of scenes. I like Coraline because she has an edge to her, yet she is not a heroine at all.

I think the film is so detailed, because it is filled to the brim with magical images, and it is so eye-catching. I recommend it to families (including kids and parents).

Rating: ★★★★★

Die Hard

By movie critic Cameron Zeluck (Y9, CIS)

One of the most thrilling action movies of the 80s, Die Hard, is one that you can’t miss in an HMV or movie rental store nearby you. The movie directed by John McTiernan in 1988, became an instant hit as one of the most recognized action stories in the movie industry. Though the movie was directed seven years before I was born, its legacy and namesake lived on as my father urged me to rent it and watch it with him. I was reluctant at first as the movie was directed twenty two years ago when animation was still at its infancy. Due to this fact, I was skeptical of the special effects and couldn’t help wondering whether the story would be captivating enough to compensate for this issue. After watching the film, I was glad to say that the effects were not as bad as I had expected as the blood stains on the protagonist John McClane’s (Bruce Willis) shirt looked extremely realistic. The story is an intriguing one as McTiernan’s directing allows me to empathize with Bruce’s

character in his attempt to save his wife Holly from the threat of terrorists.

The movie begins with a scene on an airplane as the overworked New York policeman John McClane travels to Los Angeles to visit his wife Holly (Bonnie Bedelia) during the Christmas vacation. Previously, John and Holly have been disputing over the long distance relationship, and the couple is on the verge of getting a divorce. As John lands in LA, he is picked up by the young, witty Argyle (De’voreaux White), a chauffeur sent to escort him to Nakatomi Plaza, where a Christmas party for Holly’s company is being held. As John enters the building, his reunion with Holly is cut short by terrorists Hans Gruber (Alan Rickman) and his crew who hijack the building in an attempt to break into the building’s highly protected safe. John, alerted of the hijack, immediately springs to action as he, the lone wolf, tries to thwart Hans’ plans and to save Holly and her colleagues from these dangerous men.

The actors all gave excellent performances;

As a result, this movie sparked the careers of many of the actors among the film. Alan Rickman, the actor of the maleficent Hans Gruber, went on to act in movies such as Sweeney Todd: the Demon Barber of Fleet Street, while Bruce Willis escalated his career by acting in many more action and adventure movies. Though he has not been as successful career-wise as Willis and Rickman, De’voreaux White, the actor for Argyle received positive critique in this movie due to his best young, hip, teenager impersonation.

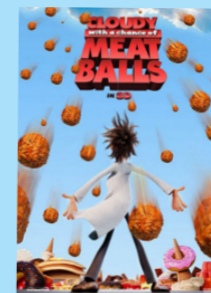
Overall, this film lived up to its reputation. Even I, a member of this modern era, found this movie to be fantastic despite the effects not being as refined as those of recent films. Die Hard’s amazing plot and fantastic characters acted as a reference and inspiration to succeeding films and novels of the genre. Die Hard is, without a doubt, the best action film to date and I would recommend it to all of my friends.

Rating: ★★★★★

Entrées are Falling on Your Head

By movie critic Gessy Li (F1, DGS)

In Sony’s Cloudy with a Chance of Meatballs, Phil Lord has chosen a series of bright, eye-catching colours which creates a joyful atmosphere attracting people of all age group.



Living in Swallow Falls, nerdy young scientist Flint Lockwood (Bill Hader) aspires to change the world with his funky inventions. Unfortunately, his spray-on shoes, monkey-thought translator and hair unbalder, have attracted laughter more than admiration. His stubborn dad (James Caan), unconvinced with his son’s endeavors, wants him to quit being a scientist and help him with the fishing shop. Desperate to become a famous scientist, Flint sees this invention his last chance of being famous. Without hesitation, he dashes into his laboratory to work on his finest invention-a machine which turns water into food so people in Swallow Falls will have a wider variety of food to choose from. But when his machine is accidentally sent flying into the skies, it begins

raining food. The mayor (Bruce Campbell) and folks start to bring in their orders, turning Swallow Falls into a chaotic land of wasted food .

It was very creative of Phil Lord to include a spaghetti tornado, a jelly castle, hot dog boats and ice cream snow day in the movie. It was so attractive that I wanted to be there. In addition to the realistic animation, the director managed to amuse the audience with his sense of humor. The most hilarious scene was when a giant fortune cookie fell on the Great Wall of China saying, “You are about to be crushed by a giant corn.”After one second, a giant corn came rolling down the Great Wall.

Bill Hader and Anna Faris were so into their characters that they brought Sam and Flint alive. The rest of the voice cast including James Caan, Bruce Campbell and Mr T added colour with their supporting roles.

Let’s eat.

Rating: ★★★★★★★★

Ponyo takes me to a surreal world

By movie critic Loraine Kuk (P4, St. Rose of Lima’s)

This movie’s genre is animation and fantasy and the director is the master of animation Hayao Miyazaki. This film is successful as it took me to a surreal world. Every time I close my eyes, I can visualize Ponyo and the beautiful sea.

This film is about Sosuke who lives with his mum on the top of the mountain. Sosuke’s dad is a captain of a boat and the boat is usually away. One day, Sosuke finds a strange goldfish in a bottle. Sosuke takes her back home and calls her Ponyo. Ponyo loves Sosuke and

his mum, so she wants to stay. But Ponyo’s father is determined to kill Sosuke and his mum, and take Ponyo back.

I like Ponyo’s action very much because it makes us laugh a lot and it’s eye-catching. My favorite scene is when Ponyo is freed by Sosuke. I was very happy for Ponyo when she flew high in the sky.

This film is an interesting, amusing and exciting adventure suitable for all ages to watch. Out of all the films I have watched, I think this is the best with cute characters and an amusing story line.

Rating: ★★★★★

Title: The world's YUMMIEST JUICE!

By: Kathy Fong



Watermelon JUICE

My favorite dish is Watermelon Juice!
The ingredients for this include juice, watermelon, jelly and ice. This dessert is bouncy and thick. It looks like a blood juice. It tastes juicy and cold. I like to eat it with a straw. People usually eat this for dessert. I like this dish because it is juicy. I give this dessert a score of five smiley faces.

My Fruit Riddle

- Clue 1: The origin of this fruit is from South Africa.
- Clue 2: You can eat it when the bottom is white.
- Clue 3: The inside is red and it has lots of seeds.
- Clue 4: The outside is green and smooth.
- Clue 5: You can eat it with grass jelly.

BY FOOD CRITIC KATHY FONG (P1, SIS)

My Restaurant Review on Gingko House

By: Michael Ma

Cuisine: Western
Location: Central
Rating: ★★★★★



From the outside, the restaurant has glass door. It has two floors. Inside the restaurant, it has red tables and black chairs. It has a view of the street. It has dim light. It has pictures hanging on the wall. I see a lot of children and families. The mood of the restaurant is comfortable. My favorite dish in the restaurant is tomato, cheese and pork chop with baked rice. It is semi circle and looks like a mountain. It tastes salty. I like to eat it with pork chop. People usually eat this for lunch. I like this dish because it is salty and yummy. I give this restaurant a score of five smiley faces. I think this restaurant is yummy and you should go there every day.

BY FOOD CRITIC MICHAEL MA (P1, SKH KEI YAN)

Poo Poo Restaurant

Cuisine: Western
Location: Tai Koo Shing
Rating: ☺☺☺☺☺

From the outside, the restaurant has poo poo picture, glass window, poo poo sticker on the window. It has wide glass door. Inside the restaurant, there is a glass box, inside it has poo poo stuffed toys, key chain, toilet bowl chair, bath tub table, and shower on the side. The restaurant has dim lighting. There is soft music. Families usually go to this restaurant. The mood of the restaurant is very fun. My favorite dish in the restaurant is ice cream. It is soft and multi-layered and looks like a poo poo. It tastes sweet. I like to eat it with chocolate sauce. People usually eat this for dessert. I give this restaurant a score of 5 smiley faces. I think is the best restaurant I've ever been to.

- by food critic Mavis Fu (P1, SIS)

Hard Rock Cafe

Cuisine: Western
Location: Penang, Malaysia
Rating: ☺☺☺☺☺



From the outside, the restaurant has a glass door. It has a logo. Inside the restaurant, there are round tables and high chairs. The lighting is dim. There are guitars all around the walls. The mood of the restaurant is

happy. My favorite dish is potato skin. It is yummy and delicious and round like a wheel. It tastes a little bit crunchy. I like to eat it with sour cream. People usually eat this for dinner. I like this dish because it is tasty. I give this restaurant a score of 5 smiley faces. I think it is super good.

- by food critic Megan Chan (P1, SIS)

Modern China Restaurant

Cuisine: Chinese
Location: Causeway Bay
Rating: ☺☺☺☺☺☺☺☺☺☺



My name is Isaac. I have picked the restaurant Modern China Restaurant. It serves Shanghainese cuisine. It is located in Causeway Bay. From the outside, the restaurant has a big golden logo. The entrance has a long queue and two statues. It does not have any

windows. It is on the tenth floor. Inside the restaurant, it is a bit noisy. It is not dim. It has many metal chairs and tables. It has a painting. Could you guess where it is? (toilet). The restaurant plays soft music. Most people who go there are children. The mood of the restaurant is relaxing. My favorite dish in the restaurant is steamed roll. It is soft and white and looks like a soft pillow. It tastes a bit sweet. I like to eat it with milk. People usually eat this for lunch. I like this dish because it is very sweet. I give this restaurant a score of 10 smiley faces. I think this restaurant is quite good.

- by food critic Issac Yuen (P1, SIS)

Pizza Express

Cuisine: Italian
Location: Central
Rating: ☺☺☺☺☺☺☺☺☺☺

From the outside, the restaurant has 3 levels, a glass door and a red pillar. The restaurant is located on a busy street. Inside the restaurant, the furniture includes white marble table, wooden floor and pots of flower. Most of the people are Americans. The lighting is dim. You can see the view of a street. The mood is serious. I give this restaurant a score of 9 smiley faces.

- by food critic Sean Meng (Y2, CIS)



Pizza Express

Cuisine: Italian
Location: Central
Rating: ☺☺☺☺☺☺☺☺☺☺

From the outside, the restaurant has lots of cars, people and traffic. The logo is big and round. It has 3 floors. It is very big from the outside. Inside the restaurant, there are lots of red pillars, tables and chairs. The tables are white and the chairs are black. The lighting is very bright. There are flowers on every table. The mood of the restaurant is lively. I give this restaurant a score of 7 smiley faces. I think it is great for kids.

- by food critic Yi Ying Quah (P1, SIS)

The Yummiest Food of the World

by food critic Jasmine Shek (P1, SIS)
Rating: ☺☺☺☺

My favorite dessert is mango pudding. The ingredients for this dessert include mango, milk, sugar and cream. This dessert is light yellow. It's served on a bowl. It looks like a yellowish frisbee. It tastes like milk. I like to eat it with some sugar, it makes it sweet. People actually eat it for dessert. It is chewy. I like this dish because it is yummy. I give this dessert a score of four smiley faces.

My Fruit Riddle

- Clue 1: It is pulpy.
- Clue 2: It looks like a porcupine because it is spiky.
- Clue 3: It comes from South Africa.
- Clue 4: It is ripe when the husk cracks.
- Clue 5: It is a desert.

Answer: Fruit

My Restaurant Review on Dan Ryan's Chicago Grill

By: Jasmine Tam

Cuisine: American Grill
Location: Admiralty
Rating: ★★★★★



From the outside, the restaurant is inside the corridor of a shopping mall, the door is made from glass and it is folded. And the logo is a circle placed in front of the restaurant and has a light clock. Inside the restaurant, there are tables made of wood with paper cloths, and you can draw on it. And it is really dim but it has a few red lights too. There are strings of fluffy fur plus balloons and plants too. There are adults and children. The mood is lively and comfortable. My favorite dish in the restaurant is The World's Smallest Sundae. It is cold and sweet and looks like a small ice-cream. I think I would come back again.

BY FOOD CRITIC JASMINE TAM (P1, SIS)

My Restaurant Review on Supreme Restaurant

By: Natalie Chang

Cuisine: Chinese
Location: Whampoa Garden
Rating: ★★★★★



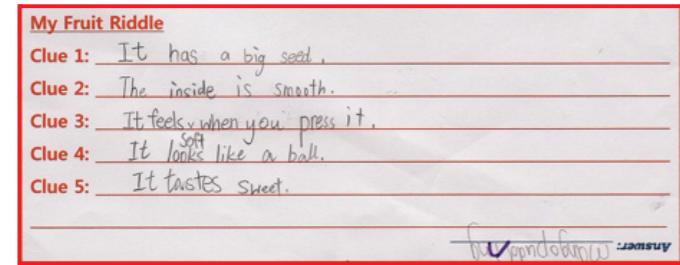
From the outside, the restaurant has an automatic door and a big golden pig logo. The road is busy with lots of vehicles like cars, trucks, lorries and vans. Inside the restaurant, there are brown chairs, white tables, a counter, toilets and big posters. The lighting is bright. The decorations are lights and an aquarium. The people who go there are kids, families, adults and elderly. The mood of the restaurant is lively and relaxing. My favorite dish in the restaurant is Chinese pan-fried dumplings. It is oily and salty and looks like a plate and frisbee. It tastes delicious and yummy. I like to eat it plain. People usually eat this for lunch. I give this restaurant a score of 5 smiley faces. I think the food is excellent!

BY FOOD CRITIC NATALIE CHANG (P1, SIS)

My favorite dessert in the world!

by food critic Christina Luk (P1, St. Paul's Co-ed)
 Rating: ☺☺☺☺☺

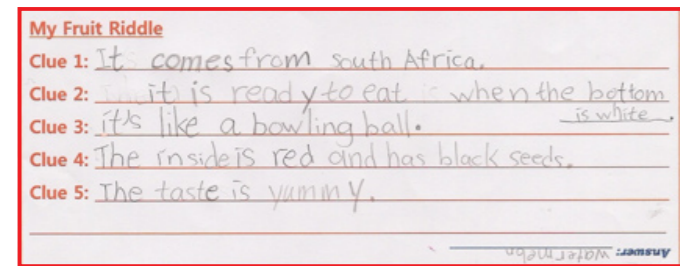
My favorite dessert is mango pudding! The ingredients for this dessert include mango and milk. This dessert is round and yellow like a moon. It tastes sweet and mouth-watering. I like to eat it with milk. People usually eat this after dinner. I like this dish because my favorite fruit is mango. I give this dessert a score of five smiley faces.



My favorite dish is this!

by food critic Getty Li (P1, DGJS)
 Rating: ☺☺☺☺☺

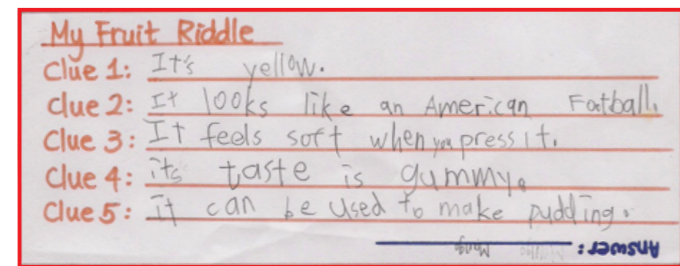
My favorite dessert is watermelon grass jelly. The ingredients for this dessert include watermelon and grass jelly. This dessert is black and red. It looks like black popo jelly. It tastes chewy and juicy. I like to eat with watermelon juice. People usually eat this after dinner. I like this dish because it's yummy. I give this dessert a score of 5 smiley faces.



Mango Pancake Machine!

by food critic Issac Yuen (P1, SIS)
 Rating: ☺

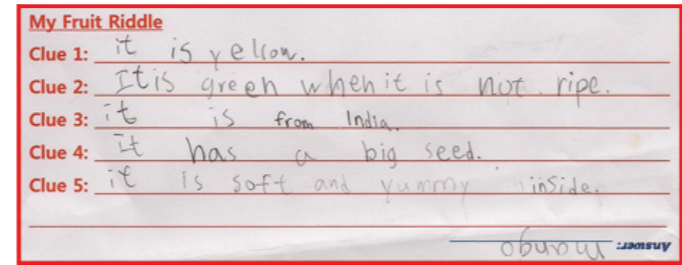
My favorite dessert is mango pancake! The ingredients for this dessert include biscuit, mango, ice cream and sugar. This dessert is yellow and light brown. It looks like a flat tower. It tastes chewy. I like to eat it with ice-cream. People usually eat it for dessert. I like this dish because it's yummy. If you are not careful, you might spill the pancake. I give this dessert a score of one smiley face.



My favorite fruit in the world!

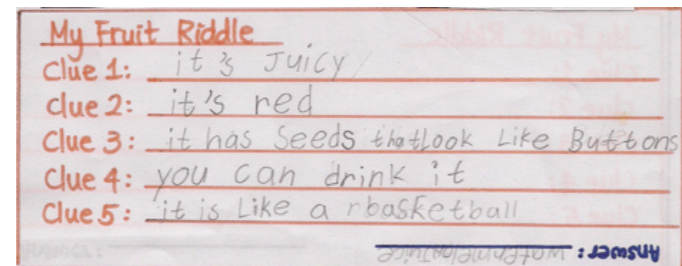
by food critic Tyler Weisberg (P1, Kiangsu & Chekiang)
 Rating: ☺☺☺☺☺

My favorite dessert is mango juice. The ingredients for this dessert include rice and mango. This dessert is yellow and icy. It looks like a yellow swimming pool. It tastes soft and sweet. I like to eat it with cream. People usually eat this for dessert. I like this dish because it is soft. I give this dessert a score of five smiley faces.



My Fruit Riddle!

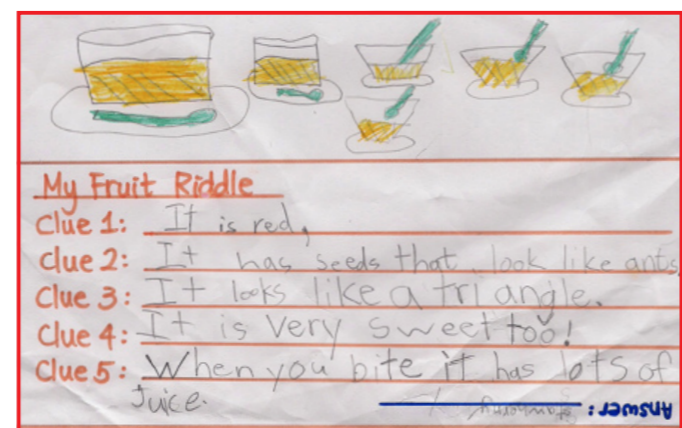
by food critic Nadia Ho (K3, Braemar Hill)



Marvelous Mango Pudding!

by food critic Jenny Zhang (P1, SIS)
 Rating: ☺☺☺☺☺

My favorite dessert is mango pudding. This dessert is orange and yellow. It looks like a whole moon. It tastes soft and sweet. I like to eat it with sweet milk. People eat it after dinner. We can eat this dessert at McSweetie. At the restaurant, I also can eat milk shake. I think all my classmates will like it after they have a bite. I like it because it looks like a jelly and it is sweet.



- Jokes & Riddles -

Why is Thomas Edison able to invent the light bulb?

ANSWER: He was very bright.

My camping experience

by Rachel Ng (G5, ISF)

I went tenting in the holidays. Even though the days were the coldest days in the holiday, I didn't feel cold during camping. I loved tenting since I was seven when I camped for the first time. Those days weren't as cold, but as I had a really good time, I longed to go tenting the following year again. However, the second time I went camping with the other fourth and fifth graders, I didn't feel as good or as comfortable. I felt cold and hot at the same time which I think made me catch a cold.

It all started when mom and I got the membership letter from YMCA full of different activities. We looked through all the activities, and I picked out a few, including camping. In the first day of holiday, I packed my luggage, and then in the second day, I went to YMCA and took off, not with my parents, but with my new friends, Tiffany, Emily, and others. Of course, it took a while to know all the names of all the people in the camp. We went there by bus. During the trip everybody talked excitedly. I was the game maker and the joke teller among all my new friends.

Although I didn't like the games made up by YMCA, I still loved the free time. I liked the silence in the tent, the laughter to my jokes, and the participation in the activities.

That was the first time I experienced a camp fire. I had never experienced even leaning against the warm and smoking fire, until the fourth time when I went camping, and it was the biggest one I had ever seen. The camp fire was huge, as tall as four people. Smoke burned my eyes as it raised ten feet across. All of us stood twenty feet before the fire, and could feel the warmth of the blazing flame. The fire was orange and fiery, it caused the boys edge near, wanting to play with it. I thought I even heard a boar snort lightly.

It was a cold night, but I still enjoyed it. I didn't feel hot and cold at the same time, I just felt warm in my cozy sleeping bag. Unlike the others, I didn't use a sleeping mat, as to me it didn't make a difference. Also, I didn't take a shower nor brush my teeth, because I knew that the water was freezing like ice so I would easily catch a cold, and there was only one water boiler in the bathroom. While the others took showers and brushed their teeth, I laid inside my sleeping bag, using my hat to block the light from the torches that were turned on during the night.

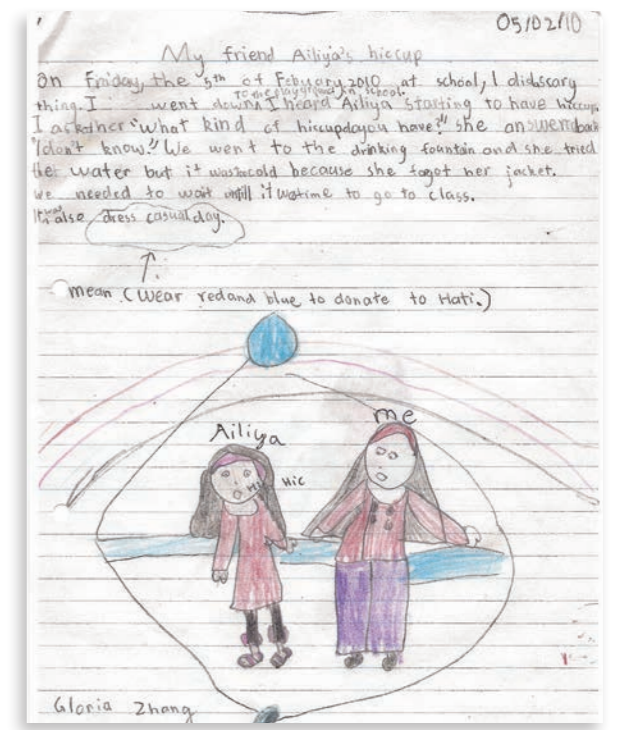
We wouldn't leave until after lunch, so we went to the rope course. I didn't like all rope courses, but this time I had to admit, it was fun. It was those where you wore safety belts and walked on those really hard ropes. I did it last time, so I did it this time, too. It had ten different levels, each one supposed to be progressively harder. I personally found the tenth level to be the easiest. You sat on a chair made from tires, then you buckled yourself to the chair, and you let go of your feet. As you descended, you felt the wind zoom past you. Finally, you found yourself hanging from the chair by the safety belt around your waist.

We had to cook by ourselves for breakfast and dinner. The ingredients lay on the table, and we all had to cook our own lunches. I had experience in cooking since mom and I enrolled in the Stormy Chefs course at school in which I learned how to cook. I was the only one who did not spoil my egg when cooking, and the only one who didn't cook my spaghetti overtime.

Then the time to leave my friends came, yet I didn't ask for their emails. We all loved camping so we knew we would meet each other soon, perhaps the next time when a tenting camp comes. Sometimes friendship never ends.

My friend Ailiya's hiccup

by Journalist Gloria Zhang (Y3, Peak School)



Recess

by Hugo Chan (G4, ISF)

Ring!! This is what I am waiting for. Recess time! I run out the door. Soccer balls move, soccer balls roll. The ball's high and it hits a crow. Girls are always super chatty, It looks like they are so batty. Snacks are tasty, snacks are yummy, Yummier than a green gummy. Playing basketball is a sport, Cheerleaders will show you support. Running, jumping makes you sporty. Hiding is a game for Shorty. Recess is over, it was cool, Better than swimming in a pool! Back to class, I am so bored, "Hugo, wake up." The teacher roared.

Going to the playground

by Max Lau (P4, Renaissance College)

Going to the playground will be great I am so excited I just can't wait! There is a slide which will make you glide. There is a swing which will help you spot the eagle's wing. There are monkey bars which is a little transportation that is as good as a car. There is also a see-saw which my cousin always tricks me for see a saw. This is why I love to go to the playground.