

MULTICULTURAL WEEK @ UPPER HUTT LIBRARIES!



SAY HELLO!

French

Formal: Bonjour

Informal: Salut

Russian

Formal: Zdravstvuyte

Informal: Privet

Chinese

Formal: Nǐn hǎo

Informal: Nǐ hǎo

Italian

Formal: Salve

Informal: Ciao

Spanish

Formal: Hola

Informal: ¿Qué tal?

Japanese

Formal: Konnichiwa

Informal: Yā, Yō

German

Formal: Guten Tag

Informal: Hallo, Hi

Hindi

Formal: Namaste, Namaskar

Informal: Hai, Helo

Afrikaans

Formal: Goeie dag

Informal: Hallo

Indonesian

Formal: Selamat siang

Informal: Halo

Dutch

Formal: Goedendag

Informal: Hoi, Hallo

CELEBRATIONS AROUND THE WORLD!

P F A L L E S Y P
S U H O L I A R C
U L R N N N L A A
N U S I A R S M R
E N A M M W O A N
I A G O B O N D I
D O L O S A R A V
H D I W A L I N A
J U N K A N O O L

purim
eid
holi

fallas
obon
ramadan

junkanoo
carnival
diwali

hogmanay
losar
lunar

DESIGN YOUR OWN LEBKUCHENHERZ!

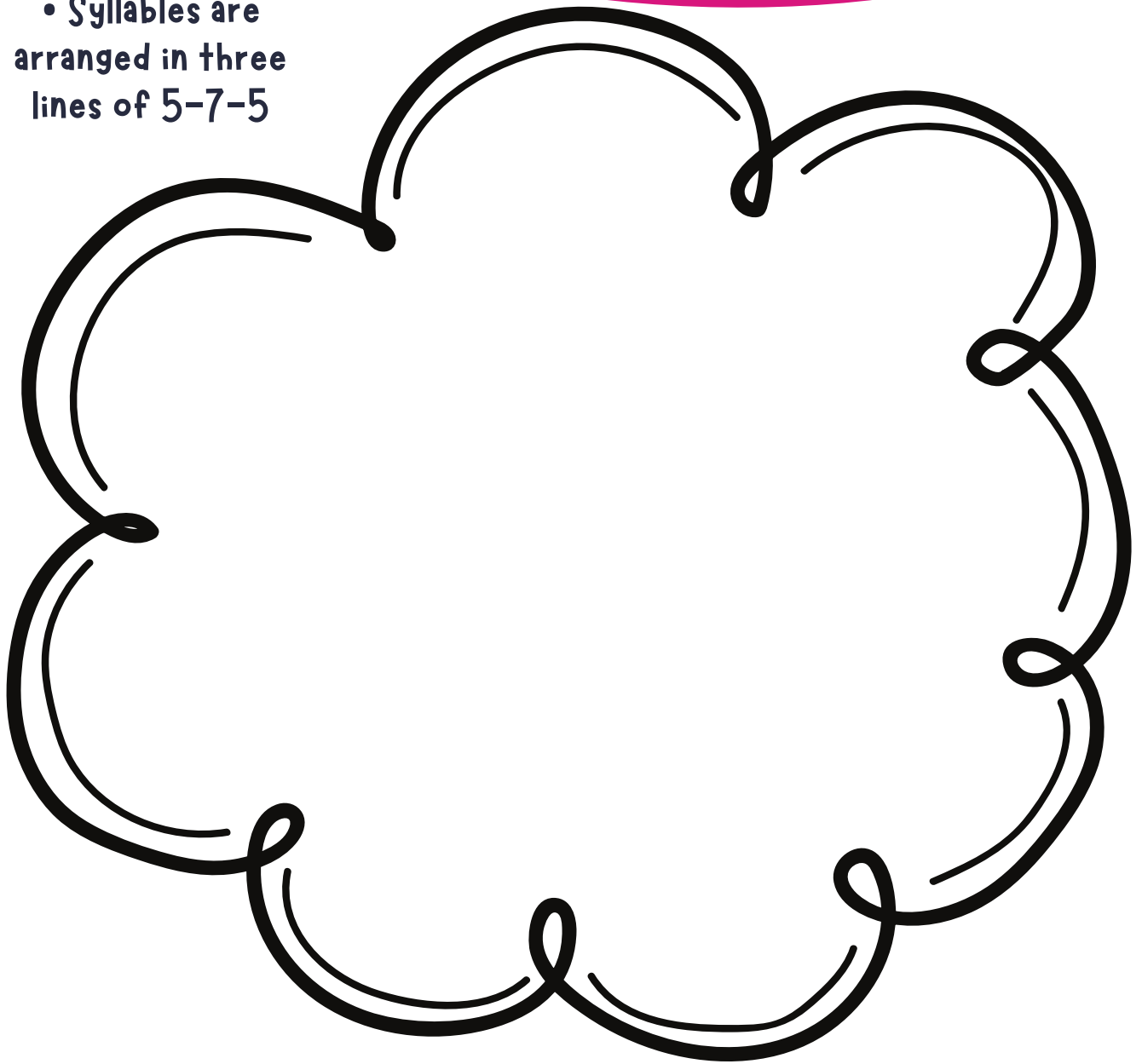


Known in Germany as lebkuchenherz or just lebkuchen, these sweet treats consist of a dense, hard gingerbread cookie that is covered with sweet or funny sayings in colorful icing. Tightly wrapped in protective plastic and strung through with ribbon, the lebkuchen can be worn as a necklace or kept as an Oktoberfest souvenir.

WRITE YOUR OWN HAIKU!

Haiku tips:

- Use 17 syllables
- Syllables are arranged in three lines of 5-7-5



Haiku is a form of poetry, first made popular in Japan. Haiku poets are challenged to convey a vivid message in only 17 syllables. In Japan these poems are valued for their simplicity, openness, depth and lightness. Each Haiku should contain a 'kigo', a season word, which indicates what season of the year the Haiku is set. Haiku without kigo is possible, and are described as Muki (no-season).

KHASTA PURI/POORI!

Ingredients:

- 1 tsp carom seeds (ajwain) if you have some in stock**
- Oil to deep fry**
- 3 cup refined flour or wholewheat flour**
- 3 tbsp canola or vegetable oil**
- Salt to taste**



How to make Khasta Puri :

- Mix everything refined flour, carom seeds, salt and 3 tbsp of oil.**
- Mix in enough warm water a little at a time to make a soft firm dough.**
- Knead dough for a few minutes.**
- Keep covered for 15-20 minutes. (don't skip this step).**
- Make small golf ball size balls. You may need to flour your surface before you roll out puris with a rolling pin into circles.**
- Heat up oil and deep fry the puris on medium heat till golden and crisp.**
- In the hot oil push down on the puri with a large spoon to form air pockets (about 20 sec) then flip and do again on the other side.**

Serve hot.

DIWALI DIYA DESIGN!



Diwali means a "row of lights", & is an important Indian festival. It is a time that is filled with light and love, a time where Indians all over the world rejoice and celebrate. It is also known as "The Festival of Lights", where families light small oil lamps known as diyas and candles around the home and set off fireworks in celebration of Diwali. Colour in a diya in celebration!



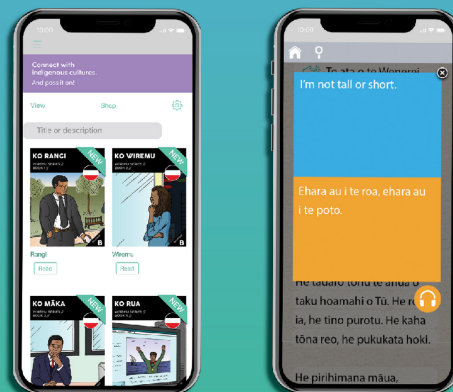
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pānui!
read!

<https://upperhuttlibrary.beanstack.com/>

Beanstack is full of fun challenges and activities designed to enhance your reading journey. Simply create an account, sign up for challenges and then grab a pukapuka (book) and pānui (read). Competition open until Sunday 24th of October. Complete challenges to go in the draw for book prizes!

LET IMAGINATIONS FLY!



Written by: Jane Godwin
Illustrated by: Anna Walker

The gentle rhythm and routine of a family's life together is shared by Emily Barrett. Seasons, celebrations and simple, treasured moments come and go in this story for everyone.

WATCH OUR
TITLE OF THE
MONTH...



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