



PS: Multilingual Magazine



IMAGES BY CANVA

SECOND ISSUE



IMAGE BY MICHAL JARMOLUK IN [PIXABAY](#)

Contents

Welcome to the Second Issue of the PS Multilingual Magazine!

In this issue, some of our students will be telling us about the languages they speak at home. Lennon will teach us some words in Shona and we will learn some facts about beautiful Zimbabwe. Alanna will tell us about Malayalam and Kerala and Anika will teach us a little bit of Tamil. We will learn about Gaelic with Finn. He will teach us some words and he will explain how to prepare an Irish stew.

Lucy will teach us how to cook a paella (¡ñam!-yum!) and Emma has prepared a very fun wordsearch in Spanish to practise the school vocabulary. Alfie and Matthew will present us a list of countries that will participate in the UEFA Euro 2020 and will teach us how to say hello in every team's language!

Our Sixth Form students took part in the European Day of Languages creative writing competition last September. The theme was "International City". Peter wrote a moving short story, Matthew created a beautiful poem about London, Tianna described New York and Tyler told us about Kyoto. And all of it is in Spanish!

We hope you enjoy reading our magazine!

Dr Cabrera Álvarez

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IMAGE BY ALBRECHT FIETZ IN PIXABAY



Zimbabwe

by Lennon S



IMAGE BY BAYNHAM GOREDEMA IN PIXABAY

FACT FILE

- Zimbabwe has a population of around 16.5 million people
- There are a lot of animals in Zimbabwe.
- The life expectancy is 60 years (men), 64 years(women).
- Major languages include English (official), Shona, Sindebele.
- In Zimbabwe they use the US Dollar instead of the Zimbabwean dollar.
- The main dish in Zimbabwe is sadza and meat.
- Meat is eaten a lot in Zimbabwe.
- It is home to one of the world's seven wonders known as Victoria Falls.

LEARN SHONA!

Ndinonzi Tanaka – I am called Tanaka
Ndinobva Kuzimbabwe, Rusape – I am from Rusape

Vaberebi vangu vakakunira
kuZimbabwe – My parents are from Zimbabwe

Tanaka – Meaning(we are blessed)
Anashe – meaning (God is with us)
Tatenda – meaning (thank you)

Most Shona names have meanings.
Here are some words and greetings.

Hello – Makasimba

Good evening – Maswera sei

Goodbye – Ndakuenda

Stop – Mira!

I'll smack/beat you – Ndichakurowa

You – Iwe!

Go and bath - Endaunogeza

IMAGE BY CANVA

Malayalam

by Alanna S

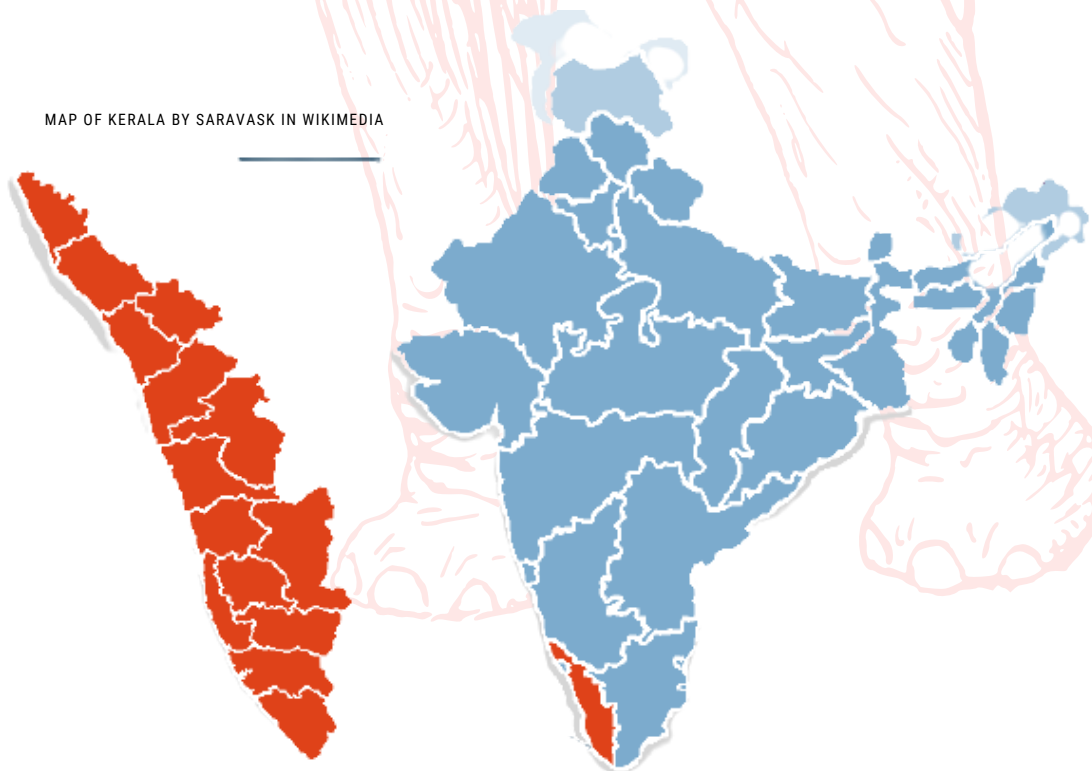
IMAGE BY CANVA

In India many languages are spoken on a daily basis. The most well-known languages include Hindi, Tamil and Telugu but there are in fact 22 official languages, one of which is Malayalam. It is spoken in the southwestern state of Kerala – popularly known as ‘God’s Own Country’ - and by 38 million people worldwide. The people that speak the language are commonly referred to as Malayalis and the language uses its own alphabet, pronunciation and style of grammar. Kerala is a coastal state and so many people are employed in the fishing industry with agriculture also being a popular job sector.

The elephants are usually an integral part of the festival and so are widely adored. In addition, they are the state animal.

The 2 main religions of Kerala are Hinduism and Islam: more than 50% of people are Hindus and more than 25% Muslims. Around 20% are Christians, and others follow Buddhism, Jainism, Judaism and other religions. Cinematography is a huge part of Malayalam culture as Malayalam films are regular winners at international film festivals. The term ‘Mollywood’ has been given to Malayalam films and they are renowned for being realistic as well as the scenery for being captivating.

MAP OF KERALA BY SARAVASK IN WIKIMEDIA



HAPPY ONAM



IMAGE BY ANURAJ RV IN PIXABAY

One of the most note worthy festivals celebrated by malayalis is Onam which isn't tied to any specific religion but to the region itself. It is celebrated around the end of August or early September over 10 days. People dress up in traditional clothes such as sarees, churidars and mundus and they decorate their porches in floral patterns. The elephants are usually an integral part of the festival and so are widely adored. In addition, they are the state animal. Folk dances are incredibly vital to Malayali society and during Onam, Kaikotti Kali (also known, as Thiruvathirakali), is performed by the women.

IMAGE BY PRAVEEN PT IN PIXABAY





IMAGE BY PONSAKTHI ANAND IN [PIXABAY](#)

Tamil

by Anika J

Tamil is an official language in three countries: India, Sri Lanka, and Singapore. In India, it is the official language of the Indian state of Tamil Nadu and the Union Territory of Puducherry. Furthermore, Tamil is used as one of the languages of education in Malaysia, along with English, Malay, and Mandarin. Tamil culture, ethos and living traditions are strongly linked to a language known to us as Tamil. However, it is much more than a language to people. In 2004 Tamil was declared a classical language of India, meaning that it met three criteria: its origins are ancient; it has an independent tradition, and it possesses a considerable body of ancient literature. In the early 21st century more than 66 million people were Tamil speakers.



IMAGE BY KARTICK DUTTA IN [PIXABAY](#)



IMAGE BY MCKAY SAVAGE IN FLICKR

The simple fact that the Tamil language is still spoken so widely unlike other ancient languages like Sanskrit and Aramaic is as surprising as it is amazing. It is thought to have been born before 500 BC

The simple fact that the Tamil language is still spoken so widely unlike other ancient languages like Sanskrit and Aramaic is as surprising as it is amazing. It is thought to have been born before 500 BC, as Tamil-Brahmin inscriptions from 500 BC have been found on Adichanallur, an archaeological site in Tamil Nadu. It's not the oldest language in the world, but it is among the oldest living language that's still being used today. Tamil Language is also expressed in music, dance, theatre, folk arts, martial arts, painting, sculpture, architecture, sports, media, comedy, cuisine, costumes, celebrations, philosophy, religions, traditions, rituals, organizations, science, and technology.

Tamil arts include Bharatanatyam dance, still performed in temples, south Indian classical music, which is overly complex and has its origins in the Middle Ages.

Tamil women perform three closely related dances, which are commonly performed during festivals. The simplest is the Kummi which features dancers gathered in a circle, clapping their hands as they dance. The Koladdam is similar except the dancers strike small wooden sticks against each other instead of clapping their hands.

Mid-January is an important time in the Tamil calendar. The harvest festival, Pongal, falls typically on the 14th or the 15th of January and is the quintessential 'Tamil Festival'. Pongal is a harvest festival, a traditional occasion for giving thanks to nature, for celebrating the life cycles that give us grain.

Before the actual day, the women would decorate the koralam right in front of your front door which is usually done from coloured rice or coconut or flowers which are shown in the picture above.

Pongal is celebrated to thank the sun which in Tamil is called 'சூரியன்'. On the day of Thai Pongal, you would wake up before sunrise and would make rice pudding in the middle of the Kolam. This is done before sunrise to in some sort to surprise the sun before it comes up.

The Tamil New Year is widely celebrated in mid-April. Diwali, the festival of lights, is widely celebrated. Tamil New Year is celebrated in Tamil Nadu and Kerala and elsewhere in southern India and places where Tamils live. Held around the time the monsoons arrive, it is a time to wear new clothes and is considered the beginning of summer. The first thing that a person sees in the morning is supposed to influence one for the rest of the year.

Vowels

Special Character

அ ஆ இ ஈ உ ஊ எ ஏ ஐ ஒ ஓ ஔ ஃ

Consonants

கங் ச்ஞ் ட் ண் த் ந் ப் ம் ய் ர் ல் வ் ழ் ள் ற் ன்

Vowel-Consonants

கங் ச்ஞ் ட் ண் த் ந் ப் ம் ய் ர் ல் வ் ழ் ள் ற் ன்

HOW TO SELF LEARN TAMIL

Apart from 12 vowels we have an additional character ஃ (Ak). This character is not a vowel but we use for the sake of our convenience and so we use them among vowels.

Stephen Spender Prize

Translate into English any poem from any language. Categories for all ages.

Judges: Khairani Barokka, Daljit Nagra and Samantha Schnee

Closing date: 16. July 2021

For more information on how to enter, visit www.stephen-spender.org



**Call for
entries**

SSP

Top prize £1000. All winning entries published.

www.stephen-spender.org



IMAGE BY HERBERT BIESER IN PIXABAY

The Irish Language

By Finn M

Gaelic is an early Celtic language spoken in Ireland. Today, there are approximately over 73,000 speakers of Irish Gaelic. The language is currently in decline, as every successive generation produces fewer fluent speakers. Irish Gaelic is mostly concentrated in the western parts of the Republic of Ireland.

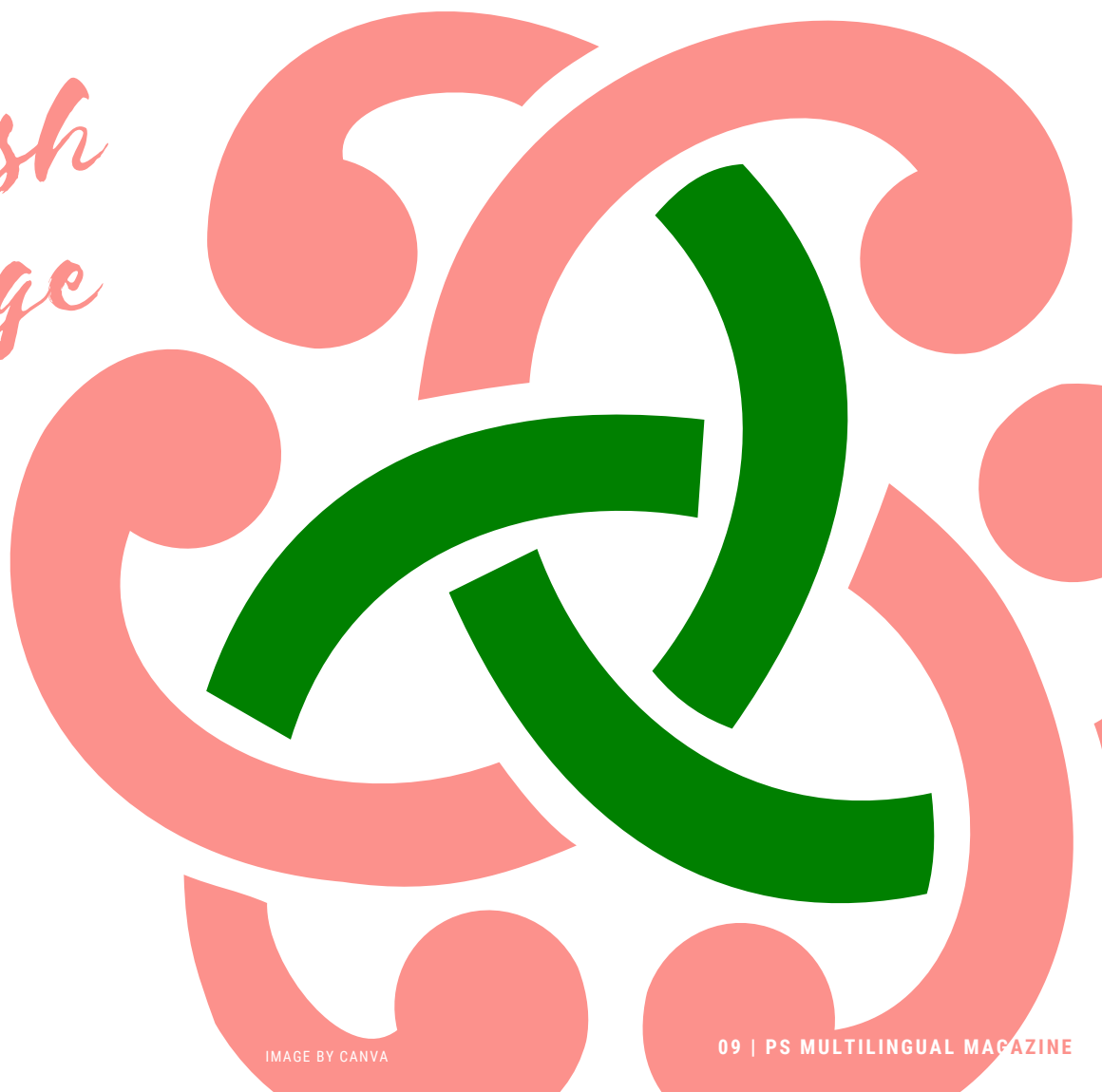


IMAGE BY CANVA

Common Irish-Gaelic words

Failte (fawl-cha) - Welcome

Slan (slawn) - Goodbye

Le do thoil (lat a han) - Please

Go raibh maithagat (guhruh mah a-gut) - Thank you

Conasata tu (kun-ass a-taw too) - How are you?

Maith (moth) - Good

Ta failte romhat (taw fawil-cha roh-ot) - You are welcome

Athair (ah-her) - Father

Mathair (maw-her) - Mother

Adh mor ort (ah more ort) - Good luck

Eire (Ay-ra) - Ireland

Gabhmo leithsceal (guh muhle-shkayl) - Excuse me

Irish Gaelic wordsearch

Translate the English into Gaelic and find the Irish (Gaelic) in the wordsearch!

Welcome

Goodbye

Please

Ireland

Mother

Father

Good

You are welcome

How are you

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

Irish Stew recipe

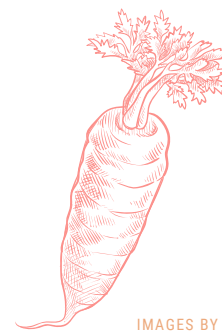
by Finn M

INGREDIENTS

- 1½kg/3lb 5oz stewing beef, cut into cubes
- 175g/6oz streaky bacon
- 3 tbsp olive oil
- 12 baby onions, peeled
- 18 button mushrooms, left whole
- 3 carrots, cut into quarters
- salt and freshly ground Black pepper
- 1 tbsp chopped thyme
- 2 tbsp chopped Parsley
- 10 cloves of garlic, crushed and grated
- 425ml/15fl oz red wine
- 425ml/15fl oz chicken or beef stock

FOR THE ROUX

- 50g/2oz butter
- 50g/1¾oz flour
- champ, to serve



IMAGES BY CANVA

METHOD

1. Brown the beef and bacon in the olive oil in a hot casserole or heavy saucepan.
2. Remove the meat and toss in the onions, mushrooms and carrots, one ingredient at a time, seasoning each time.
3. Place these back in the casserole, along with the herbs and garlic.
4. Cover with red wine and stock and simmer for one hour or until the meat and vegetables are cooked.
5. To make the roux, in a separate pan melt the butter, add the flour and cook for two minutes.
6. When the stew is cooked, remove the meat and vegetables.
7. Bring the remaining liquid to the boil and add one tbsp of roux.
8. Whisk the mixture until the roux is broken up and the juices have thickened, allowing to boil.
9. Replace the meat and vegetables, and taste for seasoning.
10. Sprinkle with chopped parsley and serve with champ.



Paella recipe

by Lucy S

INGREDIENTES

Large pinch of saffron strands
1 vegetable or chicken stock cube, made up to 600ml
3 tbsp olive oil, plus extra for drizzling
125g chorizo, roughly chopped
500g boneless, skinless chicken breasts or thighs (or a mix) chopped
1 onion, finely chopped
3 garlic cloves, finely chopped
1 red pepper, deseeded and chopped
2 tsp paprika
250g Spanish Paella rice
4 medium tomatoes, roughly chopped
75g frozen peas
250g cooked prawns
Finely chopped parsley to serve

PREPARACIÓN

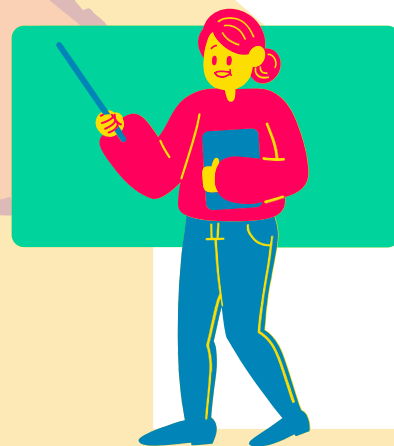
1. Stir the Saffron strands into the stock and set aside to infuse while you prepare the rest of the Paella.
2. Heat 1tbsp oil in a Paella pan or a large deep-frying pan with a lid. Tip in the Chorizo and fry for about 3 minuets until it is crisp and the oil has been released. Remove the Chorizo from the bowl and drain it on some Kitchen paper, leaving the oil in the pan.
3. Stir the Chicken into a different pan and fry for 7-8 mins or until it is golden and crispy and cooked all the way through. Transfer into another bowl and set it aside.
4. Pour another 1 tbsp of oil into your pan, tip in your chopped onion and garlic and stir/fry for 4-5 mins until it has softened and changed in color. Stir in the pepper and the paprika with the tablespoon of oil and stir it for 1-2 mins. Your pan should have lots of crispy, brown bits at the bottom. They add the flavor.
5. With the heat of the pan still high, quickly stir in the rice so it is all well coated in the oil. Then pour in the Saffron infused stock and 450ml of boiling water, scrapping the brown bits off the bottom of your pan with a wooden spoon.
6. Add the browned chicken pieces to your pan and then add your chopped tomatoes. Put the lid on the pan and leave it on a medium heat for 10 mins and stir it once or twice. Scatter your peas, Fried Chorizo and prawns on the top and put the lid on again. Leave it to cook for 5-10 mins or until the rice has cooked and the most of the liquid has absorbed.
7. Turn the heat off and leave it to rest for 5 mins with the lid on. Mix it a few times, season it with chopped parsley and -if you like- serve with lemon wedges and a drizzle of oil.



IMAGES BY CANVA

Spanish wordsearch

by Emma H



Hello, Hola.



Have a go at this Spanish word search if you think you can.....

All these words are connected to things in your school.....

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

cantina

salón de clases

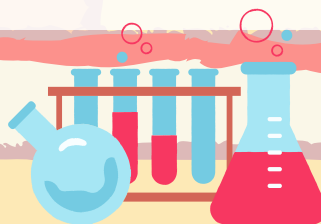
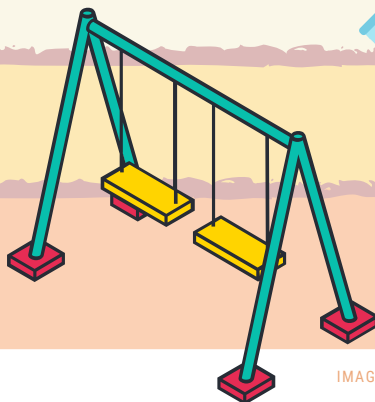
patio de recreo

biblioteca

laboratorios

gimnasio

sala de música



IMAGES BY CANVA

UEFA Euro 2020 teams

by Alfie G and Matthew

 <u>Belgium:</u> Manager: Roberto Martinez Star Player: Kevin De Bruyne Best Result: Final Hello: Salut.	 <u>Croatia:</u> Manager: Zlatko Dalić Star Player: Luka Modrić Best Result: Quarter final Hello: Zdravo.	 <u>Czech Republic:</u> Manager: Jaroslav Silhavy Star Player: Tomáš Souček Best Result: Winners Hello: Ahoj.
 <u>England:</u> Manager: Gareth Southgate Star Player: Harry Kane Best Result: Semi finals Hello: Hello.	 <u>Germany:</u> Manager: Joachim Löw Star Player: Manuel Neuer Best Result: Winners Hello: Hallo.	 <u>Hungary:</u> Manager: Marco Rossi Star Player: Péter Gulácsi Best Result: Semi finalists Hello: Szia.

 <u>Netherlands:</u> Manager: Frank De Boer Star Player: Virgil Van Dijk Best Result: Winners Hello: Hallo.	 <u>North Macedonia:</u> Manager: Igor Angelovski Star Player: Goran Pandev Best Result: N/A Hello: Zdravo.	 <u>Sweden:</u> Manager: Janne Andersson Star Player: Emil Forsberg Best Result: Semi final Hello: Hej.
 <u>Turkey:</u> Manager: Şenol Güneş Star Player: Cenk Tosun Best Result: Semi final. Hello: Merhaba.	 <u>Ukraine:</u> Manager: Andriy Shevchenko Star Player: Andriy Yarmolenko Best Result: Group stage Hello: Zdravstvuyte.	 <u>Wales:</u> Manager: Ryan Giggs Star Player: Gareth Bale Best Result: Semi final. Hello: Hello.

 <u>Austria:</u> Manager: Franco Foda Star player: David Alaba Best result: group stage How to say hello: hallo	 <u>Scotland:</u> Manager: Steve Clarke Star player: Andy Robertson Best result: group stage How to say hello: hello	 <u>Russia:</u> Manager: Stanislav Cherchesov Star player: Mario Ferenandes Best result euros: winner How to say hello: Привет
 <u>Finland:</u> Manager: Markku Kanerva Star player: Lukas Hradecky Best result: n/a How to say hello: hei	 <u>Slovakia:</u> Manager: Pavel Hapal Star player: Milan Skriniar Best result: round of 16 How to say hello: Ahoj	 <u>Poland:</u> Manager: Paulo Sousa Star player: Robert Lewandowski Best result: quarter finals How to say hello: cześć
 <u>France:</u> Manager: Didier Deschamps Star player: Kyllian Mbappe Best result: winner How to say hello: bonjour	 <u>Spain:</u> Manager: Luis Enrique Star player: Sergio ramos Best result: winner How to say hello: hola	 <u>Italy:</u> Manager: Roberto Mancini Star player: Lorenzo Insigne Best result: winner How to say hello: ciao
 <u>Portugal:</u> Manager: Fernando Santos Star player: Cristiano Ronaldo Best result: winner How to say hello: ola	 <u>Switzerland:</u> Manager: Vladimir Petkovic Star player: Yann Sommer Best result: round of 16 How to say hello: hallo	 <u>Denmark:</u> Manager: Kasper Hjulmand Star player: Christian Eriksen Best result: winner How to say hello: hei



Amanecer en la ciudad

by Peter S



Eran las seis y media por la mañana en la ciudad gris, y estaba lloviendo tanto. Durante una mañana de fin de semana muy fría como hoy, no se podría ver nadie por las calles de Londres. No obstante, a pesar del tiempo, Pedro, un hombre de 20 años, siempre saldría para dar un paseo muy temprano. A él le gustaba explorar la ciudad durante las horas muertas dado que solía experimentar la salida del sol con sus amigos cuando hace muchos años cuando era joven. Estaba escuchando su música cuando vio un escaño al lado del Río Támesis. Se sentó, y se relajó, cerrando sus ojos. Podría sentir la lluvia en su cabeza, fue refrescante. Rápidamente, se encontró durmiendo... No estaba lloviendo cuando abrió sus ojos la próxima vez. Un hombre estaba tocando su hombro, para intentar despertarlo. Cuando Pedro vi el hombre, le preguntó lo que estaba haciendo, y el hombre no podría responder, solo le mostró el horizonte, donde pasaba la salida del sol. Para un momento, vi el hombre. Era mucho mayor, pero llevaba ropa sucia. Tenía una mochila grande con muchas cosas que Pedro no podría ver. Pedro entendió claramente. El hombre no podría hablar inglés, porque era un inmigrante, un sin techo que vivió por las calles de la ciudad. Pero, a pesar de todas las diferencias entre los dos hombres, ambos podrían apreciar el sol que iluminó la ciudad. Aunque no hablaban el mismo idioma, podrían experimentar la belleza de la ciudad juntos, y disfrutarla.



IMAGE BY ANNA VICENTINI IN PIXABAY

IMAGE BY LAURA DÍAZ IN PIXABAY



La ciudad internacional

by Matthew W

Una ciudad es un lugar de convivencia, un lugar donde las culturas se unen, y un lugar en el que florecen los personajes.

Es una ciudad internacional, llena de carácter.

Londres es un hervidero de actividad, desde la música hasta el teatro, y el deporte hasta la danza.

Londres es el lugar para estar.

Londres es un centro de aceptación, un lugar donde cualquiera puede ser quien quiera ser.

Londres es el lugar para estar.

Londres es el núcleo de la diversidad del Reino Unido, con todas las razas presentes en nuestras comunidades.

Londres es el lugar para estar.

Londres es el corazón de la religión, con iglesias, sinagogas, mezquitas y muchas más en las calles.

Londres es el lugar para estar.

Londres es un pionero de todas las cosas importantes. El medio ambiente, la libertad y la igualdad.

Londres es el lugar para estar.

Londres es una fusión. Existe una combinación de idiomas, acentos y dialectos como ningún otro.

Londres es el lugar para estar.

Londres es una red de orgullo. Orgulloso de sus culturas, orígenes, gentes y costumbres.

Londres es el lugar para estar.

Londres es el centro de nuestro universo, que representa a todos, se preocupa por todos, celebra a todos, acepta a todos.

Londres es el lugar para estar.

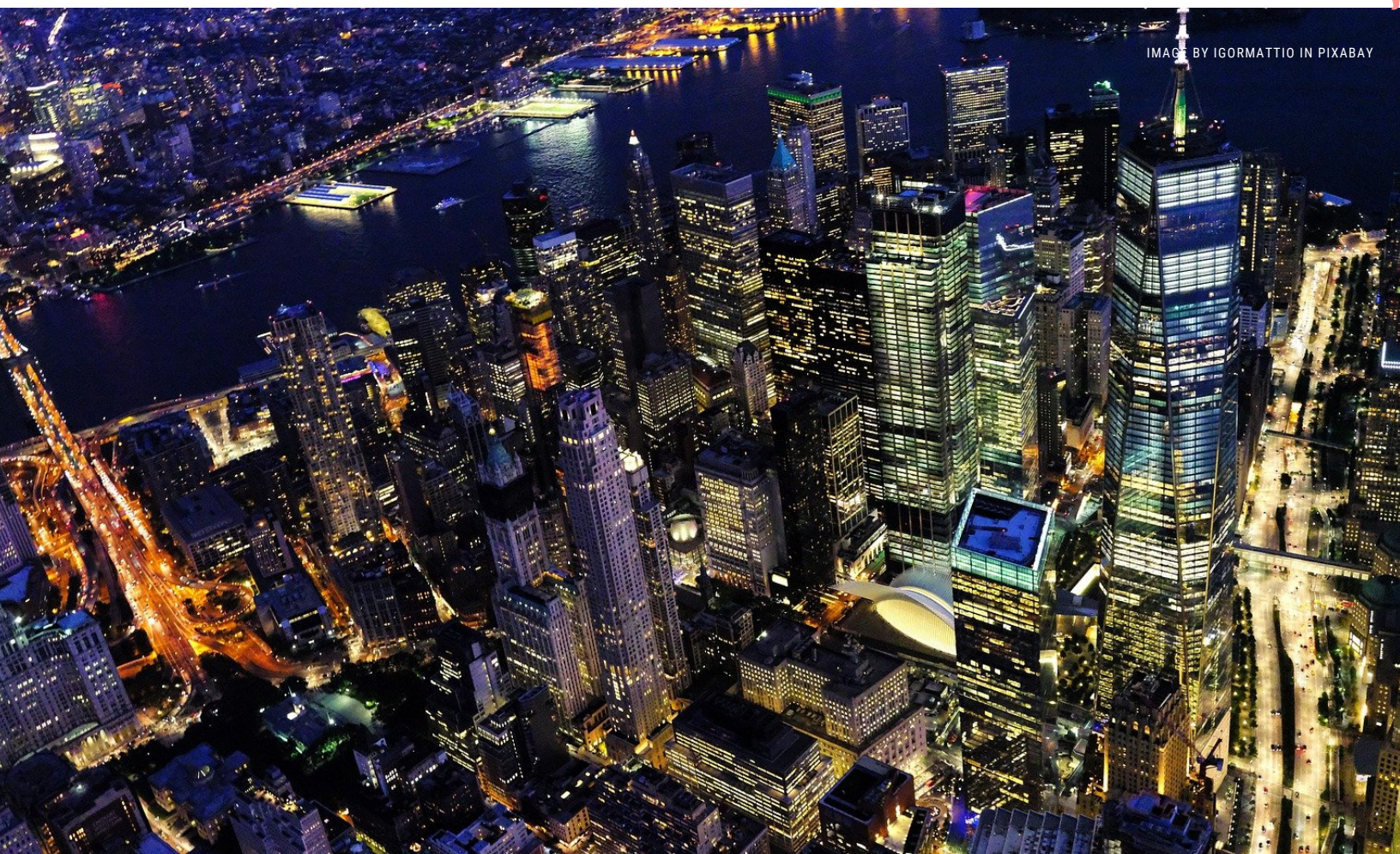


IMAGE BY IGORMATTIO IN PIXABAY



IMAGE BY RONILE IN PIXABAY

New York

by Tianna G



New York era hecho en Manhattan de la república holandés en 1624

New York se llamaba New Amsterdam.

New York fue la capital de los Estados Unidos entre 1785 y 1790.

También, desde 1790, ha sido la ciudad más grande en América.

Algunos sitios importantes en New York incluyen:

'The Statue of Liberty' – en Español se llama 'La Estatua de la Libertad' y es probablemente el sitio más famoso que se puede ver aquí.

Central Park – en Español se llama 'Parque Central' y es un sitio muy popular con los turistas.

Broadway District – donde hay muchos teatros.

The Empire State Building – el edificio más alto en todos los Estados Unidos.



IMAGE BY PEXELS IN PIXABAY



IMAGE BY DAWNFU IN PIXABAY



IMAGE BY LARRY HOFFMAN IN FLICKR

Cheesecake – una tarta de queso que es originalmente de New York y tiene normalmente sabor a vainilla

Bagels – en España se llama rosquilla

Corned Beef – es carne en conserva y normalmente viene en una lata

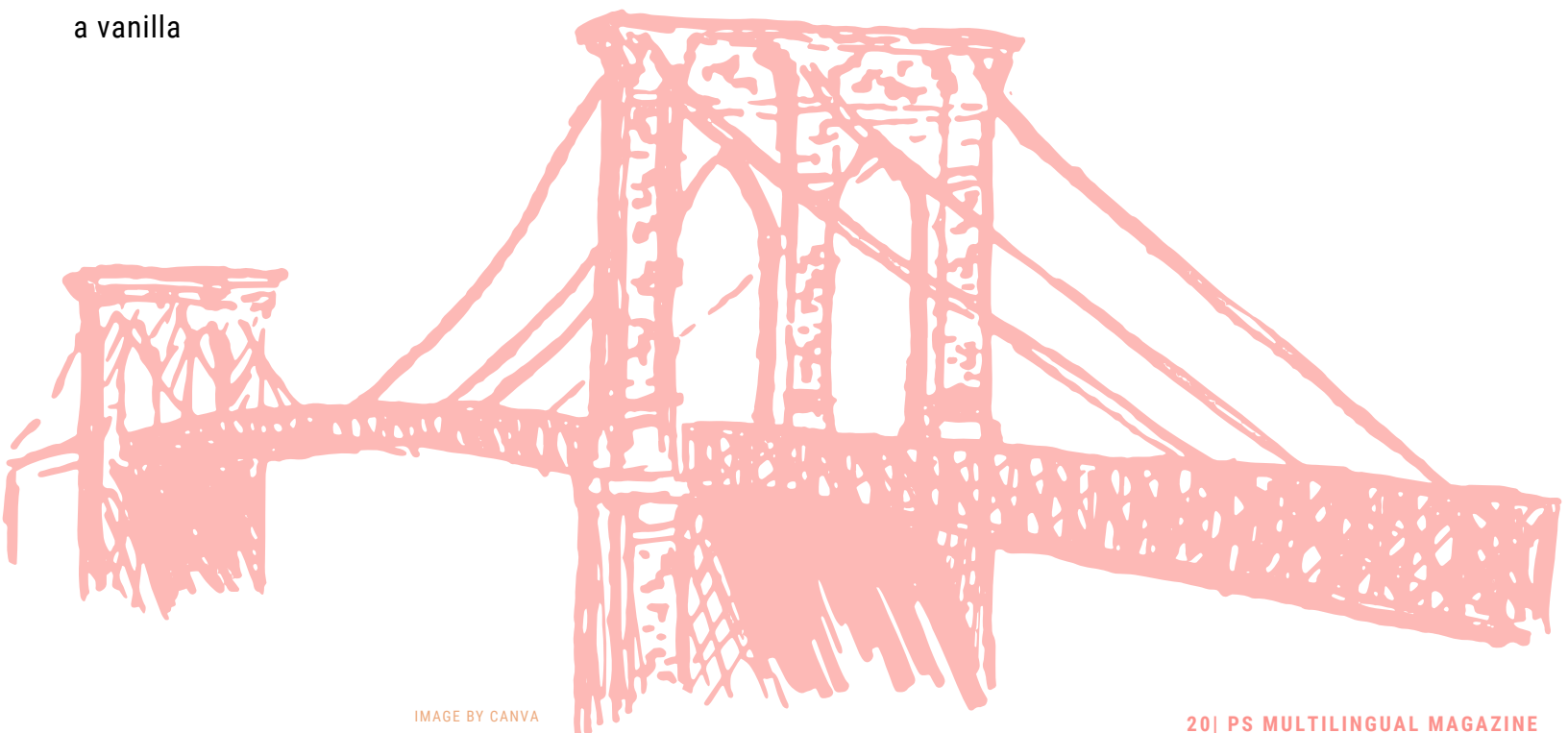


IMAGE BY CANVA

Kyoto
by Tyler S



Kyoto fue una vez la capital de Japón y ahora es solo una ciudad popular en la isla de Honshu. Hay muchas razones para su popularidad, ya que tiene vistas que varían desde templos budistas, jardines, santuarios y casas tradicionales de madera. Sin embargo, aunque Kyoto es una ciudad, hay muchos distritos dentro de ella. Hay distritos como el sur de Higashiyama y el norte de Higashiyama. El centro de Kyoto, el centro de Kyoto, Nishijin y Arashiyama, hay muchos más.

Hay un santuario conocido como el "Sagrario Fushimi Inari" (Fushimi Inari Shrine) ubicado en la montaña Inari. Se dice que tiene más de 1.000 años y tiene muchos senderos, por lo que la gente suele pasar unas horas allí. Kyoto tiene más que santuarios sintoístas, también tienen templos zen. Uno de estos se llama el "Templo de Plata" (Silver Temple) que se encuentra en la región de Sakyo de la ciudad. Este no es tan grande como el santuario anterior, pero tiene un ambiente más pacífico.

Alejándose de los templos y santuarios, Kyoto tiene un Museo Internacional del Manga. Es uno de los museos más visitados por la cultura y el amor por ciertos estilos únicos de dibujos animados. Dentro de un manga, los fideos son la comida más común para comer, por lo que la gente debería considerar visitar el "Restaurante Omen", que es conocido por tener los fideos más preciados de las ciudades.



I ♥ LANGUAGES

with Dr Gabriela Álvarez



I love, love, LOVE languages.
Before becoming a teacher, I
trained to be a translator!



I like to use the languages I
have learnt when I visit a
foreign country.



One thing I like about learning
languages is that I can
understand songs in other
languages and I can read books
written in the authors' language.



Learning languages has allowed
me to discover amazing places
and meet really lovely people.

IMAGES BY BITMOJI

And you? Why do you love languages?

Credits

A special thanks to the students who have taken part in this magazine:

Lennon S (Year 9)

Alanna S (Year 10)

Anika J (Year 9)

Finn M (Year 7)

Lucy S (Year 7)

Emma H (Year 7)

Alfie C (Year 9)

Matthew M (Year 9)

Peter S (Year 13)

Matthew W (Year 13)

Tianna C (Year 12)

Tyler S (Year 13)

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