

Bulletin Board

Fun Facts about ENGLAND

Have you met Saul from England on page 8? Here are some fun facts about this British nation.

- England is one of four countries in the United Kingdom (England, Scotland, Wales, and Northern Ireland).
- Brigham Young, John Taylor, and Wilford Woodruff served missions in England together in 1840.
- London, the capital of England, is one of the largest cities in Europe.



A



B



C



D



Can you match the names of these English landmarks with the pictures? Buckingham Palace, Stonehenge, the London Eye, and Big Ben. (Answers on page 48.)

CHRISTMAS CRACKER

These crackers aren't the kind you eat—but you can eat what's inside! They're tube-shaped party favors filled with goodies and are a fun part of British celebrations. Be sure to get an adult's help.

You will need:

- 1 empty cardboard roll, about 5 inches (13 cm) long
- a 10x6-inch (25x15-cm) sheet of wrapping paper
- ribbon or string

tape

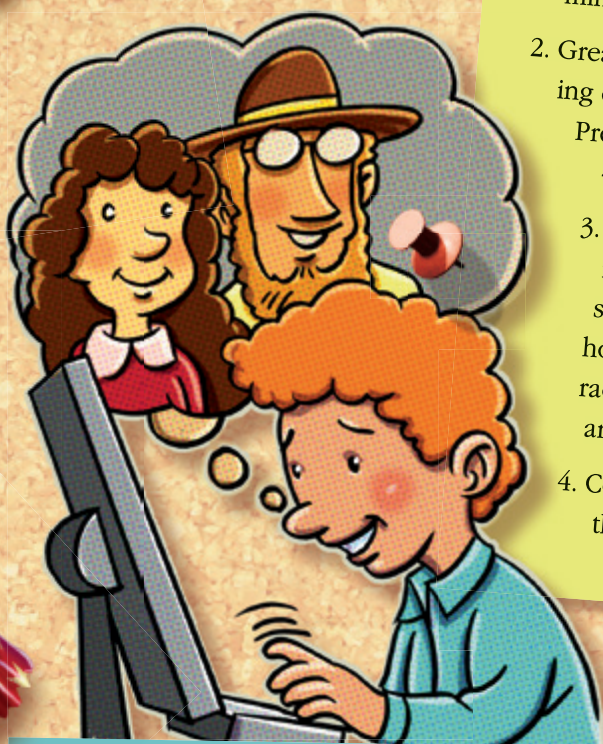
goodies to put in your cracker (paper crown, candy, small toys, etc.)

1. Place the cardboard roll lengthwise on the paper. Make sure there's an equal amount of paper on both ends of the roll.
2. Tape one edge of the wrapping paper to the cardboard. Roll it and tape the other side to make a tube.
3. Tie a ribbon around the wrapping paper at one end of the cardboard.
4. Fill the cardboard tube with goodies, and then tie the other end of the tube shut.
5. To open the cracker, have two people each take an end and pull until it cracks in two!



THE BRITISH PAGEANT

Last year, a pageant was held in England that told the story of the history of the Church in the British Isles. You can see pictures and read more about it in the July 2014 *Friend*.



TOAD IN THE HOLE

Everyone will hop to the table when you cook this British dish! Remember to get an adult's help.
(Makes 4–6 servings.)

1 1/2 cup flour

1 teaspoon salt

1 teaspoon pepper

3 eggs, beaten

1 1/2 cup milk

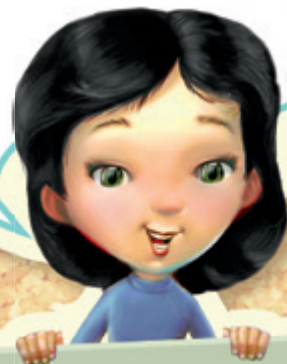
2 tablespoons butter, melted

1 pound (454 g) pork or beef sausage links

1. In a large bowl, mix together the flour, salt, and pepper. Make a well in the center of the mixture and pour in the eggs, milk, and melted butter. Whisk until smooth. Let stand for 30 minutes.
2. Grease a 9x13-inch (23x33-cm) baking dish and put it in a cool oven. Preheat the oven and the pan to 425°F (220°C).
3. Meanwhile, brown the sausages in a frying pan. When the sausages are brown and the oven is hot, carefully pull out the oven rack. Put the sausages in the pan and pour the batter over them.
4. Cook for 20–30 minutes or until the batter is golden.



What If...



What if a friend asked you to share your favorite scripture story? Which would you share?

FAMILY HISTORY: I Am Doing It!

Many people think about gratitude during November. We can be grateful for our ancestors because we wouldn't be alive today without them! One way to show that we are grateful is by learning stories about them and doing their temple work. Visit FamilySearch.org/myfamily and download the "My Family" booklet. Ask your parents to help you fill out as much of the information as you can and write down some family stories. Then go to Family Tree on FamilySearch and see what others have shared!