

Christmas in New Zealand

By: Christina Harris





In 2014 the
population is
4 252 277

Web site:

www.population.com



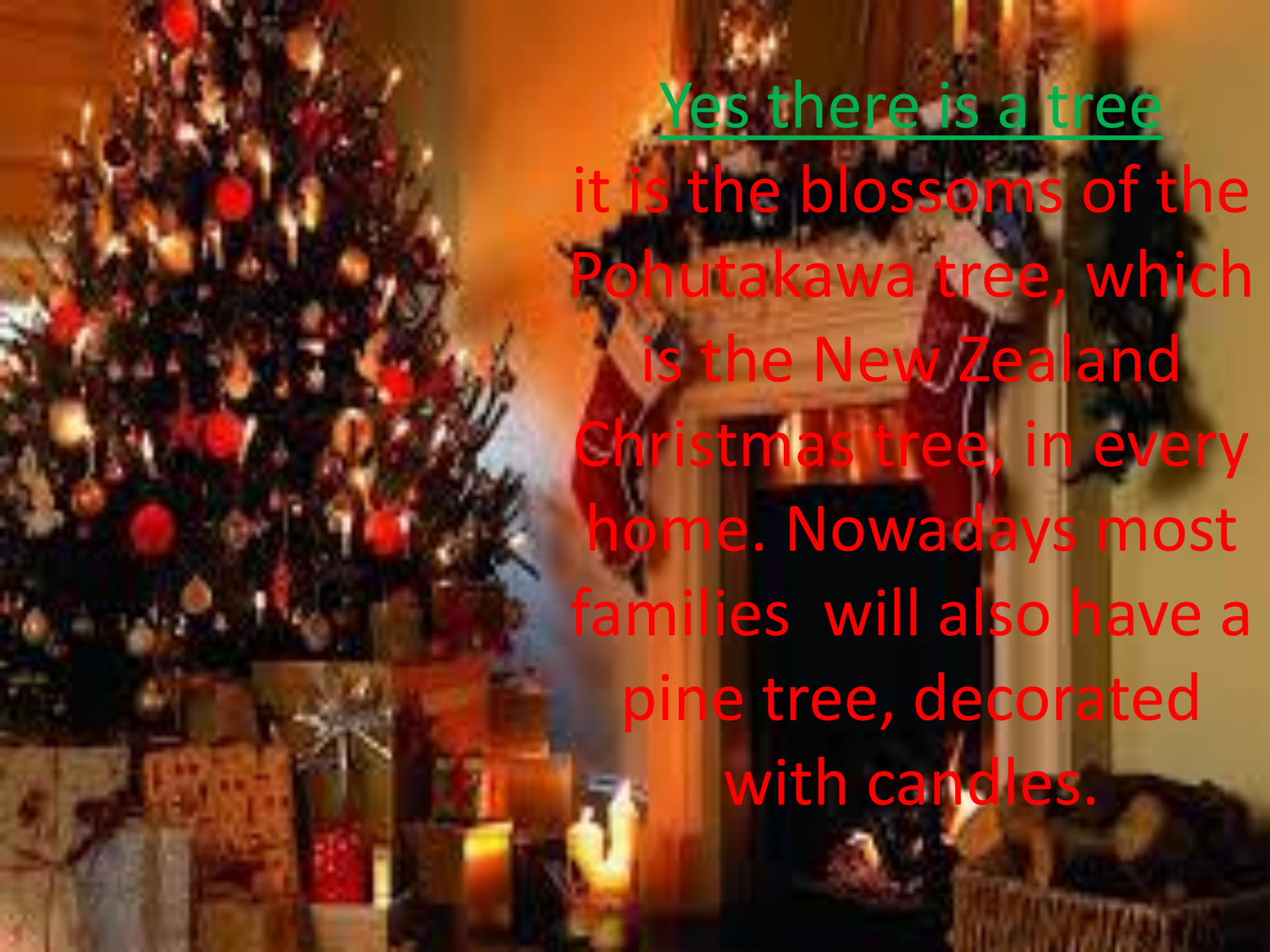
In New Zealand, like its neighbour
Australia, Christmas comes on
December 25th and boxing day is on
the 26th
which for them is in the summer.



People in new Zealand speak the
Maori language

Merry Christmas is Meri Kirihimete





Yes there is a tree

it is the blossoms of the Pohutakawa tree, which is the New Zealand Christmas tree, in every home. Nowadays most families will also have a pine tree, decorated with candles.

Santa Claus is known as Santa Claus In New Zealand or just Santa. In some places, he is known by the English name of Father Christmas, depending on individual family preferences and origin.



New Zealand's main character is

Santa Claus!

The Santa in New Zealand wears a snowflake shirt and shorts (most of the time) with a Santa hat



Best Ever New Zealand Pavlova

Original recipe makes 1 - 9 inch meringue Change Servings

Directions



1.Preheat oven to 275 degrees F (135 degrees C). Grease a cookie sheet, line it with parchment paper and sprinkle a little water over paper.

2.In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually add sugar, continuing to beat until stiff peaks form. Beat in water, then mix in cornstarch, vanilla, vinegar and salt.

3.Pour entire meringue mixture onto the center of the pan. Pavlova will spread as it bakes.

4.Bake in the preheated oven for 45 minutes. Turn oven off and leave Pavlova in the oven until cold. Turn upside-down onto plate and top with fresh fruit and whipped cream.

3 egg whites

1 1/4 cups white sugar

2 tablespoons water

3 teaspoons cornstarch

1/2 teaspoon vanilla extract

1 teaspoon distilled white vinegar

1/8 teaspoon salt

PREP 10 mins

COOK 45 mins

READY IN 55 mins

Christmas Eve Beef Stew



Directions

1. Preheat the oven to 250 degrees F (120 degrees C).
2. Place beef, tomatoes, celery, carrots, potatoes, onions, and tapioca into a Dutch oven. Season with beef bouillon, thyme, rosemary, and marjoram; stir in red wine. Place the lid on the Dutch oven.
3. Bake for 5 to 6 hours in the preheated oven. Add peas during last half hour of cooking.

PREP
10 mins

READY IN
6 hrs 20 mins

- "This is a family tradition for Christmas Eve! Serve with a green salad and a loaf of warm bread. It Ingredients Edit and Save
- Original recipe makes 8 servings Change Servings
- **ingredients**
 - 2 1/2 pounds beef stew meat, diced into 1 inch pieces
 - 1 (28 ounce) can stewed tomatoes, with juice
 - 1 cup chopped celery
 - 4 carrots, sliced
 - 3 potatoes, cubed
 - 3 onions, chopped
 - 3 1/2 tablespoons tapioca
 - 2 cubes beef bouillon
 - 1/8 teaspoon dried thyme
 - 1/8 teaspoon dried rosemary
 - 1/8 teaspoon dried marjoram
 - 1/4 cup red wine
 - 1 (10 ounce) package frozen green peas, thawed

Unique things about Christmas in New Zealand

1. People in New Zealand go stay at their Baches (holiday homes) for Christmas.
2. Many towns have a Santa parade with decorated floats, bands and marching girls. This can be any time from mid November onwards and is really a commercial event but much enjoyed by all.
3. Although watching televisions is not a popular choice of entertainment in the country, television or radio broadcasters are not allowed to air any advertisements on Christmas as the Queen's Christmas message is televised in the evening
3. There are competitions held for the best decorated house in almost all localities. A number of themed parades are also seen on Queen Street as a part of the festivities. The parades commence late in November for the benefit of tourists

bibliography

- Population - www.population.com

The Christmas date -

site:<http://www.whychristmas.com/cultures/philippines.shtml>

- language and merry christmas-
<http://www.whychristmas.com/cultures/philippines.shtml>
- Recipes-allrecipes.com
- All the pictures were from the clip art