



Peacock dancer at Kataragama









PAGES 4 & 5

ONLINE



RECIPES PAGE 6



Pic. by Nisal Baduge

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Please send competition entries to:



Funday Times C/O the Sunday Times P.O. Box 1136, Colombo. Or

8, Hunupitiya Cross Road, Colombo 2.

Please note that competition entries are accepted by email.

Write the name of the competition and the date clearly at the top of your entry and include the following details: <u>Full Name (including Surname),</u> <u>Date of Birth, Address,</u> <u>Telephone Number and School.</u>

Please underline the name most commonly used.

All competition entries should be certified by a parent or guardian as your own work. Competition entries without the full details requested above, will be disqualified.

Closing date for this week's competitions: August 6, 2025

Telephone: 2479337/2479333 Email: *fundaytimes1@gmail.com*



In our online issue this week:

- Page 5 Competitions
- Page 6 Recipes
- Page 7 Kids' News
- Page 8 News in Pictures

Please log on to the Funday Times website on *www.fundaytimes.lk* or check out the Sunday Times epaper on *www.sundaytimes.lk* for additional pages of this week's Funday Times.







Pix by Nisal Baduge

Young dancers in action at the Kataragama Esala Perahera.



Students of Sri Siddhartha Madya Maha Vidyalaya, Eppawala participated in a Dengue Control Campaign and Walk in Eppawela Town on July 9, which also included street dramas to create awareness about Dengue.

Pix by Thisara Samal





25th Anniversa

Funday Times turns 25 years in August this year. To celebrate this milestone we are planning a grand competition in four segments, Essay, Art, Poetry and Photography, for our young readers. We thank you all for being with us through the years and hope you continue through the coming years as well.



Poetry Competition

Age Groups: 6 - 10 years and 11 - 15 years Entries for Poetry Competition could be sent on any topic of your choice. The topic should be clearly stated on your entry. Word Count: 100 - 150



Photography Competition

Age Groups: 6 – 10 years and 11 - 15 years **Topic:** Nature and the Environment



Age Group: 9 years and below **Topic:** Reading as a hobby Word Count: 150 - 200

Age Group: 10 - 12 years **Topic:** Benefits of reading Word Count: 200 - 250

Age Group: 13 - 15 years **Topic:** What you find interesting in newspapers Word Count: 250 - 300

Art Competition

Age Groups: 4 – 9 years, 10 - 12 years and 13 - 15 years

Topic: An interesting event Art should be sent on A4 Paper You could use any art medium such as paint, crayons etc.



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Entries for all competitions should include your Full Name, Date of Birth, Home Address, Telephone Number and School. All entries should be certified by a parent or teacher as your own original work. Winners will be awarded attractive prizes!

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HappyBirthdau



Risali Wickrema Seneviratne 9 years on July 19

Photographs of members and non-members between 4-15 years, for the birthday page, should reach us at least ten days before the birthday, along with a letter from a parent giving full details of the child.

Hi Kids.

Please send in your Articles and Art for Kids' World, to be published in the Funday Times online edition and website.

FUNDAY Or



As you can see, we have space only once a month for Kids' World articles and art in the print edition.

Therefore, we are planning to carry them every week in the Funday Times online pages as well as on the Funday Times website.

We also invite schools to send in their students' work for a school page in the online edition and website.

Thanking you in anticipation of your positive response.

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4 | COMPETITIONS









Well Done, Secret Seven by Enid Blyton

The Secret Seven are delighted with their new tree-house until they discover that a stranger has been living there in secret!

The gang's shock soon turns to concern when

they learn their uninvited guest is caught up in a dangerous mystery.

Can the friends get to the bottom of things before it's too late?



steal his ideas and ruin his plans. George is determined to protect her father and save

her island. She can't do it without the others – can they help her in time?



COMPETITIONS 5



Sooner or later you will arrive with Bruno at a fence.

Write at the top of your Essay

Book Competition Essay Topic



Read-a-Book and win a voucher from Vijitha Yapa Bookshop

Read any book of your choice and write briefly about it.

What we want is not just a summary of the story but your views on the book. The best account in the three age groups will be awarded book vouchers of Rs. 500 each from Vijitha Yapa Bookshop.

Three winners will be selected each month.

Your account should not exceed 200 words. Please indicate word count, fill in the coupon and attach it to your entry.



	Read-a-Book	
	Competition	
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YOUN YOUNG Reporters

If you are interested in joining as a Funday Times Young Reporter please fill in the coupon given and send it in to us along with a recent report or interview not exceeding 300 words. Photographs or illustrations would enhance

the report.

Young Reporters Coupon

Name:			
Date of Birth:			
Address:			
Telephone:			
School:			
Parent's approval:	Date:		

Young Reporters who have already enrolled with us, please send in new reports for publication.





6 **RECIPES**



Three-ingredient mini muffins

Ingredients

- 1 cup self-raising flour
- 3 tbsp sugar 1 cup thickened cream

Method

1. Preheat oven to 180°C fan forced. Spray a 24 cup mini muffin

tin with cooking spray.

- 2. In a bowl, mix the flour and sugar together.
- 3. Pour in the cream and fold mixture together using a spatula until all ingredients are just wet.
- 4. Spoon into the muffin tin and bake for 15 - 20 minutes.
- 5. Leave to cool in the tin for 2 minutes and then cool further on a wire rack.
- 6. For a simple lemon icing, mix icing sugar and lemon juice together until



Notes

Before you bake it, the texture of this mixture is lumpy.

- You can use two teaspoons to fill the muffin tin. Just scoop with one spoon and use the second spoon to scrape it into the tin.
- You can use your favourite flavourings for this muffin - 1/3 cup of choc-chips will turn them into choc-chip mini muffins.

you reach your desired consistency and drizzle over the muffins.

Source: Kidspot Kitchen

Eggy Bread

Ingredients

- 1 large free-range egg
- ½ tbsp milk
- vegetable oil
- 2 thick slices of bread, halved
- salt and freshly ground black pepper
- tomato ketchup or brown sauce, to serve

Method

1. Beat together the egg, milk and a generous amount of salt and pepper in a shallow bowl.



- 2. Heat enough oil to just cover the bottom of a large frying pan over a medium heat. When the oil starts to
 - shimmer, dip the bread into the egg mixture and add it to the pan. Cook for 5 minutes on each side, or until golden-brown.
- 3. Serve with tomato ketchup or brown sauce.

Recipe tips

- This is even better made with leftover pieces of a French baguette.
- If you're not a fan of tomato or brown sauce, then sweet chilli or Sriracha are also delicious for a spicy twist.
- You could even top with a fried or poached egg for a more filling meal.

Source: BBC Food

Sbortbread

Try making these easy, buttery shortbread biscuits for a fun afternoon activity. This recipe also works with chocolate chips or orange zest added to the shortbread dough.

Ingredients

- 125 g/4½ oz unsalted butter, softened
- 55 g/2 oz caster sugar, plus extra tofinish
- 180 g/6 oz plain flour



- 1. Preheat the oven to 190°C/170°C Fan/ Gas 5.
- 2. Beat the butter and the sugar together in a bowl until smooth. (You can do this in a food processor if your butter is a bit cold.)
- 3. Stir in the flour until thoroughly combined. (If you are using a food processor, you can add the flour in this way.) Turn onto a clean work surface, knead the dough just enough

to bring the mixture together into a smooth ball of dough. 4. Use a rolling pin to gently roll out until the dough is $1 \text{ cm}/\frac{1}{2}$ inch thick.

5. Cut into shortbread rounds or fingers and place onto a baking tray lined with baking paper. Sprinkle with caster sugar and chill in the fridge for 20 minutes.

6. Bake in the oven for 15–20 minutes, or until pale golden-brown. Set aside to cool on a wire rack.

The secret to good shortbread

Only three ingredients are need so they need to be right - this definitely isn't the time to swap butter for margarine, or caster sugar for other sugars.

Once you've added the flour, go easy on the dough (feel free to beat the butter and sugar together really well though). Only mix as much as is needed to incorporate the flour into the butter mixture - this is best done by hand as it's easy to overwork the dough. The dough should be quite crumbly.

Method





Winners of Wimbledon 2025

July 14, 2025

Another year, another sunny, strawberry and cream-filled Wimbledon draws to a close.

Players were battling the heat as well as one another, as the competition closed out during the UK's third heatwave of the year.

The tournament, organised by the All England Lawn Tennis and Croquet Club with the

Lawn Tennis Association, attracts the top tennis talent from around the world.

Who won the Wimbledon Women's Singles final?

On Saturday, Poland's Iga Swiatek had a decisive victory over USA's Amanda Anisimova - claiming her first Wimbledon Ladies' Singles title.

Both players were competing in their very first Wimbledon final, but Iga took control of the match quickly.

She dominated Amanda with a 6-0, 6-0 victory in just 57 minutes.

No one has

won the women's



Iga Swiatek won her first Wimbledon's singles title, beating her opponent Amanda Anisimova in just 57 minutes.

Wimbledon final without dropping a game since Dorothea Lambert Chambers in 1911.

"It seems super surreal," said 24-year-old Iga. "Honestly, I didn't even dream of winning Wimbledon because it was way too far. I feel like I'm an experienced player, having won other Slams, but I didn't expect this."

Who won the Wimbledon Men's Singles finals?



Italy's Jannik Sinner beat Spanish rival Carlos Alcaraz to win the Wimbledon's men's final.

Ultimately Jannik Sinner was the winner, following a nail-biting match. Both Carlos and Jannik are currently two of the best players, having won the past seven Grand Slam titles between them.



Despite being rivals in tennis, the pair have a strong bond off the court.

After winning the men's title, Jannik thanked Carlos, saying: "It is so difficult to play you, but we have a great relationship off the court."

"Keep going, keep pushing, you are going to hold this trophy many times you already have twice!"

Who won the Wimbledon wheelchair final?

Britain's Alfie Hewett returned to defend his Wheelchair Singles title against world number one Tokito Oda.

Great

19-vear-old Tokito lost the opening set but went on to win the next two sets, claiming victory.



Alfie Hewett (left) and Tokito Oda (right) faced each other for the seventh time in the last 10 major finals.

Alfie shared his gratitude for the support he received during the match. "When you lose, to have this amount of love and support, this sort of atmosphere doesn't happen to us on a regular basis. It is really incredible the amount of support wheelchair tennis has got."

Who won the Wimbledon doubles finals?

- There are a number of doubles finals played at Wimbledon. Below is a list of the winners.
- Men's Doubles Britain's Julian Cash and Lloyd Glasspool.
- Women's Doubles Russia's Veronika Kudermetova and Belgium's Elise Mertens.
- Mixed Doubles The Netherlands' Sem Verbeek and Chechia's Katerina Sin.
- Wheelchair Doubles Martin de la Puente and Ruben Spaargaren, defeating reigning British champions Alfie Hewett and Gordon Reid.



Julian Cash (left) and Lloyd Glasspool (right) became the first all-British duo to win the doubles title in 89 years.

On Sunday,

two titans of

tennis battled

Singles title. Carlos Alcaraz, the 2024 Wimbledon title holder, was up against world number one

Jannik Sinner.



July 15

News in Pictures







Grand Canyon, USA The Dragon Bravo Fire burns on the northern side of the canyon, as seen from Grandeur Point on the southern rim.

Paris, France Fireworks explode around the Eiffel Tower during celebrations to mark Bastille Day.



Xi'an, China People cool down in an air-raid shelter in Shaanxi province. As a heat-wave sweeps across China, many people in big cities have found such shelters to be an ideal place to escape.

Dhaka, Bangladesh People ride on a rickshaw along a street flooded by heavy rain.





Carnew, Ireland

Blarney Castle features on a knitted map of Ireland. The 12 ft. by 11 ft. work took four years of knitting and crocheting to complete.





Los Angeles, USA Cast member Rihanna, along with Riot Rose Mayers and RZA Athelston Mayers, attend the premiere for the film 'Smurfs' in Los Angeles.

London, UK Swan uppers release swans and cygnets after they have been marked, near Chertsey Meads, during the annual census of the swan population on the River Thames.



Magdeburg, Germany A Siberian tiger quadruplet born at an eastern German zoo on May 20, receives its first vaccination at the zoo in Magdeburg.



Tokyo, Japan A woman in *yukata*, or casual summer kimono, poses to take a photo between paper lanterns during the annual Mitama Festival at the Yasukuni Shrine, where more than 2.4 million war dead are enshrined, in Tokyo.

Sources: The Guardian & Reuters