



Goodrich Church of England

Attendance		10 th Edition 2016-17 3rd March 2017		Termly House points	
Reception	88.6%	<p>School Prayer </p> <p>Dear God, Bless our school. Bless our teachers. Bless our pupils. Bless our families. Please help us to be kind and help us to always try our best. Let us remember, as many hands make a house, So many hearts make a school. Amen</p> 	<p>Goodrich Church of England Primary School</p> <p>Collective Worship</p> <p>At this time of year we think about Lent & Easter</p>  <p>We are team players. We show trust, friendship and forgiveness.</p> <p><small>'Love your neighbour as yourself.' (Galatians 5:14)</small></p>		1
Year 1	97.2%				3
Year 2	96.5%				3
Year 3	92.3%				1
Year 4	98.2%				
Year 5	97%				
Year 6	98.5%				
TOTAL	95.7%				

Primary School Newsletter

Notices

- A big **thank you** to those parents who came in to **read** to the children for **World Book Day**. The children really enjoyed it and there were lots of really lovely comments from the children on how much they had enjoyed the experience.
The children looked amazing too!
- **Thanks** to lots of hard work, the **front flower bed** is looking much better. Mr Watling has kindly brought us some bark. Many thanks to all involved. Next job is to lay the weed suppressant and move the bark.
- Once again we have been asked to **avoid parking** on the **grass outside the village shop** (formerly Jollys) as the tyres are churning up the mud and killing the grass.
- It was wonderful to see so many **parents** on **Tuesday**. We tried a new format in order to allow parents appointments through the afternoon and after school. Any **constructive /positive feedback** would be much appreciated. If you didn't see your child/s teacher/s, please make an appointment with them for another time. Many **thanks** to the **PTFA** for providing refreshments.

What's Going On? (Please see ourschoolsapp.com for further information)

Forest School		Celebration Worship		Other dates	
8/03/17	Reception	3/03/17	Robins to lead	8/03/17	Yr 2 & 5 Swimming
9/02/17	Peregrines			9/03/17	Yr 3 & 4 Hi 5 Netball Tournament
				10/03/17	Great British Spring Clean 10:30-11:30
15/03/17	Year 1			14/03/17	WVLN Debating Competition
16/03/17	Peregrines			15/03/17	Yr 2 & 5 Swimming
22/03/17	Reception			22/03/17	Yr 2 & 5 Swimming
				24/03/17	PTFA Easter Bunny Drive
23/03/17	Woodpeckers	24/03/17	Wrens to lead	29/03/17	Yr 2 & 5 Swimming
29/03/17	Yr 1 & Yr 2 non swimmers			30/03/17	Yr 2 Multi Skills Tournament
30/3/17	Woodpeckers			3/04/17	No Clubs this week
				6/04/17	Easter Service at St Giles
5/04/17	Reception			7/04/17	Spring Term Ends
6/03/17	Woodpeckers	7/04/17	Peregrines to lead	24/04/17	Summer Term Begins

Class News		Class Superstars
Wrens	In English we have been writing our own dinosaur poems and continuing lots of rhyming words. In Maths, Reception children have been doing lots of estimating and Year 1s have been telling subtraction stories to help us write number sentences. In our topic, we have been programming beebots to follow directions and understand the points of a compass. We've also made some delicious pancakes and worked with Robins to create Top Trump cards about different types of books on World Book Day. What a busy week!	Eleri, Noah, James & George
Robins	Robins have had an exciting week this week! In English, we have been writing our very own dinosaur adventure stories. On world book day, we had excellent costumes. We all rated books out of 10 to make Top Trump cards. In Art, we started to practice using clay. We practiced lots of skills so we can use them later on in the term to create sculptures.	Arthur, Coco, Brodie
Woodpeckers	Woodpeckers have been very busy this week. We have been continuing our work on fractions and decimals. In English, we have started a poetry topic based on the alphabet. We had great fun during World Book Day and continued our work on musical pattern scores.	Harry Jesse-Fox
Owls	In maths, Owls have been developing their knowledge of fractions and decimals and learning how relate to each other. In English the children have been planning a non-chronological report about the Mayan people. We had fun during world book day sharing our favourite books and using data about our favourite books and authors to do some data handling.	Seth T, Maisy, George M Hannah Skye
Peregrines	In Topic we have been learning about the Gods and Religion of the Maya Civilisation and we have created fact files about some of their different Gods. In P.E we have been learning how to play the game of Tchouk. In Forest School, we have been using our plans to construct a model Mayan temple using mud bricks. We enjoyed dressing up on World Book Day and celebrating the appeal of books.	Luca, Annabelle Seb

Citizen of the Week

Norah

Cloakroom

Woodpeckers

Zesty Raspberry and Lemon Muffins

These muffins are a real tangy treat and are delicious served warm!



Egg, milk and wheat (gluten)*

Nutritional information per portion (74g):

Energy	Fat	Saturates	Sugars	Salt
824kJ 196kcal 10%	7.8g 11%	1.2g 6%	14g 16%	0.47g 8%

of an adult's reference intake.
Typical values per 100g: energy 1114kJ/266kcal.

Equipment

Weighing scales
12 hole muffin tin
Paper muffin case x 12
Colander
Measuring spoons
Mixing bowl
Wooden spoon
Measuring jug x 2
Fork
Grater
Juice squeezer
Metal spoon
Oven gloves
Pan stand
Wire rack

Ingredients

Makes 12 muffins
140g raspberries
250g self-raising flour
140g caster sugar
1 x 5ml spoon bicarbonate of soda
85ml sunflower oil
2 eggs
½ lemon
150g low-fat lemon yoghurt
1 x 5ml spoon vanilla extract

*Presence of allergens can vary by brand – always check product labels. If you serve food outside the home you must make allergen information available when asked.



Top Tip

- When zesting the lemon, rub the lemon peel against the grater a couple of times and then turn the lemon.

Zesty Raspberry and Lemon Muffins

Method

1. Preheat the oven to 200°C/180°C fan or gas mark 6.
2. Put the paper cases into the muffin tin.
3. Wash the raspberries and leave to drain.
4. Mix together the dry ingredients (flour, sugar and bicarbonate of soda) in a mixing bowl.
5. Place the oil in the measuring jug.
6. Beat the eggs separately in a second measuring jug and add to the oil.
7. Grate the peel from the lemon (this is called zesting). Squeeze the juice.
8. Measure the yoghurt and add to the oil and egg mixture.
9. Add the vanilla extract, lemon juice and zest to the wet ingredients.
10. Pour the wet ingredients into the dry ingredients and stir until combined.
11. Gently fold in the raspberries.
12. Spoon the mixture into the paper cases.
13. Bake for 15–18 minutes, until risen and just golden.
14. Cool on the wire rack.

Something to try next time

- Replace the lemon juice and zest with orange juice and zest and orange flavour yoghurt.

Prepare now, eat later

- Store the muffins in an airtight tin for up to 48 hours.
- Freeze the freshly baked muffins for up to 1 month and defrost thoroughly before serving.

Skills used include:

Washing, weighing, measuring, grating, squeezing, mixing/combining, baking and cooling.

www.letsgetcookingathome.org.uk

This recipe was developed with funding from the Big Lottery Fund. Copyright © Children's Food Trust
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