

COMIC RELIEF

We sold 201 red noses = £201.00

And we raised:

- Bake Sale
- Lunch Time Challenges
- Non-Uniform Day
- Collective Worship Collection
- Staffroom Sweepstake

£315.10

Thank you!

Spirituality

Inner joy and peace you cannot touch, knowing that you are not alone in the awe and wonder of Creation.



Will you have one of those moments over the Easter Holiday. If you do we would love to hear about it!



Goodrich Church of England

Attendance		12 th Edition 2016-17		7 th April 2017		Termly House points	
Reception	93.6%	<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>'Love your neighbour as yourself.' (Galatians 5:14)</p>		1		
Year 1	93.8%				3		
Year 2	94%				5		
Year 3	94%				1		
Year 4	94.7%						
Year 5	98%						
Year 6	97%						
TOTAL	92.3%						

Primary School Newsletter



Notices

- Please remember the school rules- **no nail varnish or jewellery** (other than stud earrings). Please ensure **long hair is tied back**.
- Thank you to the PTFA & The Watlings for a wonderful **Bunny Drive**. It raised a fabulous **£250** which helps with lots of projects around the school.
- The **rail outside** our school is good condition used uniform. Please just pop a **donation** through the letter box. If you have any uniform to share, please just pop it on the rail, every little helps!
- Well done to all the children who took part in, or helped to run Battle of the Bands, what fantastic talent we have in our school.
- **Thank you** for all you contribute to our caring school community. **Have a wonderful Easter break** and we will see you at the beginning of the **Summer term on the 24th April**.

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

Forest School		Celebration Worship		Other dates		
				7/04/17	Spring Term Ends	
26/04/17	Robins			24/04/17	Summer Term Begins	
27/04/17	Owls			3/05/17	Swimming Yr 4 & extras	
3/05/17	Wrens					
4/5/17	Owls	5/05/17	Owls			
10/05/17	Robins			10/05/17	Swimming Yr 4 & extras	
11/05/17	Owls			11/05/17	Multiskills	
17/05/17	Wrens			17/05/17	Swimming Yr 4 & extras	
18/05/17	Yrs 5 & 6					
24/05/17	Robins			24/05/17	Swimming Yr 4 & extras	
25/05/17	Peregrines			26/05/17	Sports Afternoon with families	
7/06/17	Wrens			7/06/17	Swimming Yr 4 & extras	
8/16/17	Woodpeckers			9/06//17	PTFA Bingo	
14/06/17	Robins			14/06/17	Swimming Yr 4 & extras	
15/16/17	Woodpeckers		16/06/17	Robins	15/16/17	Yr 3 – 6 Athletics Football
21/06/17	Wrens			21/06/17	Swimming Yr 4 & extras	
22/06/17	Woodpeckers			22/06/17	Yr 3 & 4 Football	
28/06/17	Robins			28/06/17	Swimming Yr 4 & extras	
29/16/17	Owls	30/06/17	Wrens	5/07/17	Swimming Yr 4 & extras	
				11/07/17	Parent opportunity to discuss reports	
5/07/17	Wrens			12/07/17	Swimming Yr 4 & extras	
6/07/17	Owls			13/07/17	Yr 5 & 6 Rounders	
12/07/17	Robins	20/07/17	Yr 2 Gradution	18/07/17	Leaver's BBQ	
13/07/17	Peregrines	21/07/17	Yr 6 Leaver's Service			
				Some sports fixtures may be subject to change or cancellation		

Class News		Class Superstars
Wrens	This week Wrens have been using all the skills we have been learning to write our own dinosaur stories. In Maths, we've been looking at how numbers are made, counting forwards and backwards and finding one more/less than a number. On Wednesday, we had lots of PE with Mr Stephens and got to try out zorbing. It was really fun!	Charlie, Barnaby, Sam
Robins	This week we have been writing our very own adventure stories. We were able to use all of the skills we have been learning in writing all half term, these include, different sentence types, speech marks, verbs and adverbs and lots of different suffixes. How amazing! In Maths we have been learning to tell the time at half past, o'clock, quarter past, quarter to and some of us even telling the time to the nearest 5 minutes.	Cora, Daisy May, Ava
Woodpeckers	During the Spring Term we have enjoyed reading the story of 'Charlie and the Chocolate Factory' and as a fantastic end of the term we visited Cadbury World where we learned lots about the Ancient Mayans and how chocolate is made. In class, we have been writing about our visit and reviewing our maths skills.	Daisy and Matthew
Owls	We have been busy using our knowledge of multiplying by 10, 100 and 1000 and our knowledge of our times tables to help us solve multiplication problems such as $40 \times 300 =$ and $0.3 \times 4 =$ and explain our answers. On Tuesday afternoon some of our Year 5 children performed for us in Battle of the Bands and thoroughly entertained us. On Wednesday we had a wonderful day at Cadbury World and created lots of lovely memories for us to treasure and on Thursday we performed a poem with actions at St Giles Church as part of our Easter service.	Jack, Lydia, Sam T, Max, Cameron, Sam S
Peregrines	We have had a busy week, which has included: Battle of the Bands, where all those involved put on a fantastic afternoon of musical entertainment; Cadbury World visit, where we learned more about the Mayan civilisation and their involvement in chocolate (there were also some 'horrible history' elements too) and our service at St Giles Church, which gave us an opportunity to dramatize part of the Easter story.	Chloe, Emma, Jessica, Charlie, Amelie

Citizen of the Week

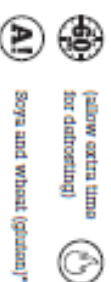
Molly

Cloakroom

Junior Girls

Mini Summer Puddings

These colourful desserts are simple to make and bursting with fruit. Using frozen fruit means you can enjoy these all year round.



Soya and wheat (gluten)*

Nutritional information per portion (141g)	
Energy	100kcal
Protein	1.5g
Carbohydrate	18g
Fibre	0.4g
Sugar	1.5g
Fat	0.4g
Saturated fat	0.1g

*of an adult's reference intake
Typical values per 100g energy 418kJ/100kcal

Equipment

Weighting scales
6 small plastic pots to hold approx. 125 – 175g mixture (yoghurt pots, marmalade or tea cups could be used)

Clingfilm

Medium measuring spoon

15ml measuring spoon

Chopping board

Knife

Sieve

Medium bowl

Small pastry cutter

(same size as the base of the pot)

Large pastry cutter

(approximately the same size as the top of the pot)

Serving plate

Ingredients

SERVES 6

500g bag frozen berries (defrosted)

6 strawberries

9–10 slices of white bread (1.5 for each pudding)

25g caster sugar

10g icing sugar for dusting (optional)

*Presence of allergens can vary by brand – always check product labels. If you have food allergies the frozen fruit may contain allergen information available when asked.



Top Tips

- **Desserts served with low fat yoghurt or crème fraîche.**
- **Stale bread is excellent for this recipe – and great for reducing waste. Off-cuts of bread can be made into breadcrumbs and frozen.**
- **Add more water to the mixture if you need more for soaking the bread.**

Mini summer puddings

Method

1. Defrost the frozen berries in the bag at room temperature for approximately 2–4 hours.
2. Line the plastic pot with clingfilm letting it hang over the sides.
3. Open the bag of berries and pour the contents into the pan. Add the caster sugar and 5 x 15ml spoons of cold water.
4. Wash the strawberries, remove the stalks, slice finely and add to the pan. (save 6 slices to decorate the puddings).
5. Gently heat the berries over a medium heat until the sugar is dissolved and the berries soften and start to bleed.
6. Drain the berries through a sieve into a medium bowl.
7. Trim the crust off the bread and discard. Using the small and large pastry cutters, cut out 6 circles of each size (12 in total).
8. Take 6 more slices of bread, cut each in half and then each half into 3 strips.
9. Soak the 6 small circles of bread in the berry liquid in the medium bowl and place 1 piece in the bottom of each pot. Next, soak the strips of bread making sure there is no white showing and line the sides of the pot pressing the edges to make a seal and making sure they join up and slightly overlap.
10. On top of the soaked bread equally divide the berry mixture.
11. Soak the remaining 6 circles of bread and place on top of each fruit layer and press the edges to seal them.
12. Wrap the clingfilm round the top of the pots to cover the mixture.
13. Place in the fridge to chill for at least 30 minutes.
14. Remove from fridge and carefully lift the puddings out with the cling-film turn them onto a serving plate and decorate with a slice of strawberry (discard the clingfilm). Dust with icing sugar (if using) and serve with low fat yoghurt or crème fraîche.

Something to try next time

- Experiment using different types of bread such as fruit breads or brioche.
- Use mango and pineapple to make yellow puddings (frozen or tinned). Soak the bread in the juice from tinned pineapple and / or freshly squeezed orange.

Prepare now, eat later

- These desserts need to be chilled so make them ahead of time.

Skills used include:

Washing, chopping, shaping and presenting

www.letsgetcookingathome.org.uk

This recipe was developed with funding from the 'Share The Happy Project'.

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