

End of Spring Term Newsletter.

Well here we are at the end of another busy, enjoyable term – the time has gone by so quickly!

It was lovely to chat with you all last week at parent's evening and I hope that you are all proud of your wonderful children – they have worked so hard and deserve a lovely break with lots of Easter treats! I hope you all enjoyed Mother's Day – I certainly enjoyed listening to all of the different ideas your children came up with to make your day a special one. It seems that lots of you were treated to breakfast in bed and a day of your child not arguing with you or their siblings!!

We had a fabulous RE day on Tuesday starting with visiting St. Peter's church. The children enjoyed a wonderful "Easter Experience" which involved learning about the Easter story at six different 'story stations' as well as every child receiving a palm cross plus some eggs! This was organised and led by the wonderful Reverend Ruth Colby. Our thanks go to Ruth for all of her hard work to make the event so enjoyable and successful. Your children loved making hot cross bun cookies too– I hope they managed to make it home before being consumed! I have attached the recipe below. To finish off our Easter celebrations, I was amazed at the wonderful ideas, creativity and thought that so many children put into the Easter egg competition today. We were able to enjoy looking at all the entries on display across the school – a big well done to everyone who took the time to take part!

What a fantastic time we had at Beaumanor Hall! It is no surprise that your children were an absolute pleasure to take away and were a real credit to you, themselves and our school. There were many positive comments from the staff at Beaumanor – lovely manners, listening skills and behaviour. I was very proud. The weather, however was not particularly kind to us – it rained all day on Wednesday and there was so much mud – more than we have ever known. Apologies if you have rather a lot of washing to do! Thursday was slightly better but very muddy. This did not stop the children from throwing themselves enthusiastically into every activity – they loved everything and were a pleasure to take! We are extremely proud of them. I will upload all the photos to the class page,

please check Mrs Gilbey's too as the children were in mixed groups. Thank you for all of your emails of thanks and kind words.

All the children have continued to work hard during maths, English and reading sessions over the last weeks. Year 2 have now increased our focus on revision, consolidation and past SAT papers for reading, arithmetic and mathematical reasoning in preparation for the forthcoming SATs in May. We will continue to do this after Easter over the four weeks leading up to May 15th (Key Stage 1 SATs start date).

Optional Holiday Homework:

I am attaching an optional reading comprehension booklet for year 2 which is similar to the ones we work on at school. I have also attached Big Maths Beat That to help with their fluency- the children love doing these in school. Please ignore the time recommendation. It would also be very useful (if you have the time) to revisit past spelling lists and rules to keep these ticking over – thank you!

Other Information:

- Monday 17th April – return to school for the summer term.
- W/B 15th and 22nd May – Key Stage 1 SATS for year 2.
- We will be setting a creative homework task linked to our summer term topic at some point in the new term.
- P.E. days will remain the same for all children next term.

I would like to wish you all a restful and enjoyable Easter holiday and look forward to welcoming your children back to school on Monday 17th April.

Kind regards,

Miss Fisher 😊



How to make... Hot Cross Cookies

Ingredients

200g of softened butter, plus extra
for the trays

100g of light muscovado sugar
1 egg



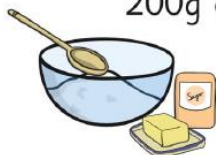
250g of plain flour

1 tsp of cinnamon

2 tsp of baking powder

100g of sultanas

200g of white chocolate chips



Equipment

Oven

Two baking trays

Large mixing bowl

Sieve

Wooden Spoon

Small bowl (for chocolate melting)

Microwave

Piping bag (or teaspoon)

Cooling rack



What you do...

1. Turn on the oven at 180°C or gas mark 4. Lightly butter the baking trays.
2. In the large bowl, beat the butter, sugar and egg until it is smooth.
3. Sift the flour, cinnamon and baking powder into the bowl and then combine to make a dough. After doing this, add the sultanas and 100g of the white chocolate chips. Mix everything together.
4. Roll lumps of dough into balls roughly the same size as golf balls. Flatten these onto the trays.
5. Bake in the oven for 10 minutes until they look golden and yummy.
6. When baked, remove the cookies from the tray and place them on a cooling rack. While they're cooling, get the remaining white chocolate and melt it in the microwave on low in 20 second bursts.
7. Using a small piping bag or a teaspoon, carefully drizzle a cross on top of each cookie. Leave the icing to set before eating.



You could either give these away as Easter gifts or you can eat them yourself with a warm glass of milk!



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