



Free School Meals

Further to the letter that was emailed to parents, if you need to apply for benefits in the coming weeks or months don't forget to contact the Free School Meal Department at Cornwall Council to see if you are eligible for Free School Meals.

The contact details are -
01872 323298

SUMMER TERM

NEWSLETTER - Issue 26 – 1st May

Please send in any jokes you have to lift our spirits !

Miss Molden has sent us this joke,

What did the left eye say to the right eye ?..... Between us, something smells !

Torey has sent us this joke,

Whats the best thing about Switzerland ? I don't know but the flag is a big plus !

Message from Ms Jarrett

Dear parents and carers,

It only seems like yesterday that I was writing my last 'piece' for the newsletter... how quickly the week has gone! I hope that everyone is well and still managing to get outside for some fresh air despite a bit more rain.

It seems that for many of us, including me, things are feeling a little 'flat' as we are living with so many uncertainties and so many unanswered questions. This is a good time to focus on our wellbeing and our family's happiness so we have added some links and reminders in this week's newsletter to help.

Why not try some yoga at home by using the link provided or looking again at the Self Care Document that is attached again to the newsletter? There are some very good ideas in it.

Laughing out loud together, dancing around the house to your favourite tunes, doing Mr Webb's 1 minute challenges with your whole family are all things that can lift the spirits.

One thing that really cheered me up was seeing the fantastic film that Miss Molden made last week. It was wonderful to see all the staff and so many children dancing, smiling and waving. Thank you so much to Miss Molden for creating this master-piece!

I look forward to seeing more of your pictures on the Dojo pages and Newsletter, please keep them coming in.

Take care, stay safe and keep happy!

With all my very best wishes,

Caroline Jarrett

Useful Links

Yoga at Home with CosmicKids
<https://www.youtube.com/user/CosmicKidsYoga>

Thought for the Week

The greatest thing in life is
love and the second is
laughter...



CATCH IT.



BIN IT.



KILL IT.

NHS

At Celtic Cross Education...
we nurture, we learn, we achieve together.

Below are some pictures of what our pupils have been up to whilst at home, I will include more photos In the next Newsletter so please keep sending them in.



WE NEED YOU

We would love to hear from you all about the things you are doing at home to keep busy, please contact us with ideas we can share with other families, send pictures of your home-learning/ activities or doing something fun that you would like to share with your friends and that we can include in our Newsletter. Remember you can communicate with our teachers via Class Dojo and if you have any photos to share or would like to get in touch please email:

grampoundwithcreed.secretary@celticcross.education

Weekly assemblies that you can access at home

We are hugely excited that the first [Oak National Academy](https://www.thenational.academy/) assembly will be led by the Archbishop of Canterbury, Justin Welby, and the Secretary of State for Education, Gavin Williamson. The Archbishop's address will be streamed through TES from 10 am on Thursday 30 April 2020. It will then remain available on the Oak National Academy website and here is the link to their website:

<https://www.thenational.academy/>

[Oak National Academy](https://www.thenational.academy/) We are an online classroom and resource hub created by teachers, for teachers. Our aim is to support teachers to support their pupils. We provide a bank of high-quality, sequenced video lessons and resources for teachers to use as they wish. www.thenational.academy

Thursday's event is expected to be the biggest school assembly ever held in the UK. Assemblies at Oak National Academy will be held in partnership with TES and be delivered by a range of well-known faces. They will focus on topics like hope and resilience, as well as practical advice and support. They will act as a moment for the country's pupils to come together and provide reassurance during this uncertain time.

VE Day - Fri 8th May 2020

<https://bit.ly/Free-Printables-BR>

Why not celebrate VE Day as the link above give printable posters and bunting to commemorate VE Day which can be coloured in or decorated by your child or family.

Lots of you have sent in photos of yourselves cooking, here are a couple of recipe ideas

CAKE POPS

PREP: 45 MINS COOK: 20 MINS PLUS CHILLING
EASY
MAKES 12-14

These fun cake pops are easy to make. Kids and adults will love these colourful chocolate-covered bites

For the cake

100g butter
100g caster sugar
½ tsp vanilla extract
2 eggs
100g self-raising flour

For the buttercream

75g butter
150g icing sugar
½ tsp vanilla extract
1 tbsp milk
200g white chocolate, melted, to dip
sprinkles, to dip



Method

First make the cake. Heat oven to 190C/170C fan/gas 5. Grease and line the base of a 20cm sandwich tin. Place the butter, sugar and vanilla extract into a bowl and beat well to a creamy consistency. Slowly beat in the eggs, one by one, then fold in the flour and mix well. Tip into the cake tin and bake for about 20 mins until risen and golden brown. Set aside to cool completely.

While the cakes are cooling, make the buttercream. In a large bowl or the bowl of stand mixer, beat the butter and icing sugar together until smooth, add the vanilla extract and milk and beat again. Once the cake is cooled, crumble into large crumbs. Add the butter cream and stir together. Take chunks of the cake mixture and roll into balls, transferring each ball to a lined tray or plate, push a lollypop stick into each, then put into the fridge for an hour to set.

Melt the white chocolate in the microwave, blasting it and stirring at 10 seconds intervals until smooth. Tip the sprinkles into another bowl. Take each of the chilled cake pops and dip into the white chocolate, allowing it to drip off a little over the bowl. Dip into the sprinkles, then stand upright in a mug to dry at room temperature for an hour, or in the fridge for 30 mins.

Baked Dippy Eggs

PREP: 15 MINS - 20 MINS

COOK: 20 MINS

EASY MAKES 4

This fun, easy recipe has been specially created for children aged 3-6 - so they can make you breakfast

Ingredients

1 large slice of ham
8 small spinach leaves
8 cherry tomatoes
4 eggs
1 matchbox-size piece of cheese
4 slices of bread, toasted, buttered and cut into dippers to eat with them



Method

Ask a grown-up helper to switch the oven on to 180C/160C fan/gas 4. Put 4 ramekins in front of you. Cut the ham and spinach into strips with your scissors. Put some in each ramekin.

Squash the cherry tomatoes into a bowl using your fingers. Spoon 2 tomatoes and some juices into each ramekin.

Break an egg into a bowl. Scoop out any pieces of shell with a spoon, then tip the egg carefully into the ramekin. Do the same with the other 3 eggs.

Grate the cheese and sprinkle some on top of each egg. Ask a grown-up helper to put them in the oven on an oven tray for 15-18 minutes or until the egg white has set.

Recipes from <https://www.bbcgoodfood.com/>

