



Royal Wedding Celebration

We wish Prince Harry and Meghan a Happy Royal Marriage.

Everyone looked fabulous today in their smart clothes, please enjoy the beautiful photograph taken by our ICT manager Mr Sin. Parents, can you spot your 'prince' or 'princess'?



Dates for your diary 2017-2018

Monday 21 st May	Ocean Maths workshop Yr 3 & 4 - 2.15pm
Wednesday 23 rd May	4R – Class assembly
Friday 25th May 2018	Inset day – school closed
Monday 28th May – Friday 1st June	Half term – school closed
Wednesday 6 th June	Early writing workshop 9am and 2.15pm
Monday 11 th June – 13 th June	Year 6 Residential – Butlins Skegness
Man-Fri 11 th June – 15 th June	STEM week
Tuesday 12 th June	KS1 Football Festival
Thursday 14 th June	Girls Summer Football Tournament 1pm-4pm
Tuesday 19 th June	Year 1 to the National Gallery
Wednesday 20 th June	Reception Sports Day
Thursday 21 st June	STEM- Fair in the Square Hall
Tuesday 26 th June	Yr 5/6 Boys Football Tournament
Tuesday 3 rd July	Sports and Picnic day
Thursday 5 th July	Reception Teddy Bear's Picnic
Friday 6 th July	Nursery Teddy Bear's Picnic
Friday 6 th July	Year 1 to the Barbican
Thursday 12 th July	Year 2 to Walton-on-the-Naze
Wednesday 4 th July – 15 th July	Year 5 Swimming at the Olympic Park
Friday 13 th July	Nursery Finish for the summer holidays
Friday 13 th July	Year 6 Leaver's Party
Monday 16 th July	Open Day in Nursery
Friday 20 th July 2018	Finish at 1.30pm for the summer holidays

Structure of School Day Consultation

A text and email have been sent to you with a survey. Please complete this by Thursday 24th May. Thank you.

In Year 1 for our D&T Lesson we are looking at leavers and sliders. We are asking for 'old' or obsolete books with moving parts to use in our science lessons. – Anything with pulleys, levers, pop-ups etc.

Do you have any old books that we can use?



Our Value for this May is Responsibility. These pupils modelled the value this week:

Tia-Lauren 1T, Georgi 1Ti, Adonis 1K, Yilmaz 2A, Jayden 2Th, Havin 2T, Meryem 3S, Arian 3F, Kai 3Fe, Khalil 4F, Demetri 4M, Bilal 4R, Onur 5G, Melina 5T, Karlie 5W, Rafay 6B, Nephtali 6T, Mark 6H



Attendance this week

1K 100.00%	2A 98.96%	3F 97.24%	4F 97.78%	5G 97.24%	6B 99.66%
1T 91.80%	2T 97.00%	3Fe 95.36%	4M 94.80%	5T 96.21%	6H 97.86%
1Ti 96.40%	2Th 96.90%	3S 98.97%	4R 91.72%	5W 97.86%	6T 98.67%

Well done to **1K and 6B** for best attendance this week.
Overall attendance since September: **95.22%**

Year Three have been learning about the geography and history of their local area.

Class 3S noticed this advert on a local walk.

They are trying to find out whether this was an original bread shop or simply an advert on the side of a shop.

Can anyone help us with this?

Please contact Mrs Stylli

3S



Hidden Vegetable Macaroni Cheese Recipe for Kids



So how do you make this tasty delight? Just follow this simple recipe below.

Hidden Vegetable Macaroni Cheese Recipe – Cauliflower, Sweet Potato & Butternut Squash

(Serves: 4)

Ingredients:

- 1 medium sweet potato (around 200g), peeled and diced
- 200g chunk of butternut squash, peeled and diced
- 200g cauliflower, broken into smallish florets
- 25g butter
- 1 tbsp. plain flour
- 500ml milk
- 100g cheddar cheese
- 200g macaroni or other pasta shape
- Salt and pepper, to taste
- 50g breadcrumbs

Method:

1. Place the vegetables together in a steamer and steam for 10-15 minutes until soft.
2. Bring a large pan of boiling water to the boil, add the macaroni and cook for 10 minutes or so, until just soft. I don't usually salt the water when I'm cooking for the kids but feel free to if you want.
3. Pre-heat the oven to 180°C (fan)/200°C/gas mark 6. Melt the butter in a small saucepan. Stir through the flour and whisk in the milk. Bring to the boil then reduce the heat and cook, stirring often, for around five minutes. Don't worry about the sauce thickening too much as you want it to be on the runny side for macaroni cheese.
4. Remove from the heat and add the cheese. Stir until melted.
5. Add the cooked vegetables to the sauce and blend until smooth.
6. Add the cooked pasta and mix well. If you like you can serve it like this or if you prefer then transfer to an ovenproof dish, sprinkle over the breadcrumbs and grate a little more cheese over the top and cook in the pre-heated oven for 20 minutes or until bubbling and the top is golden.