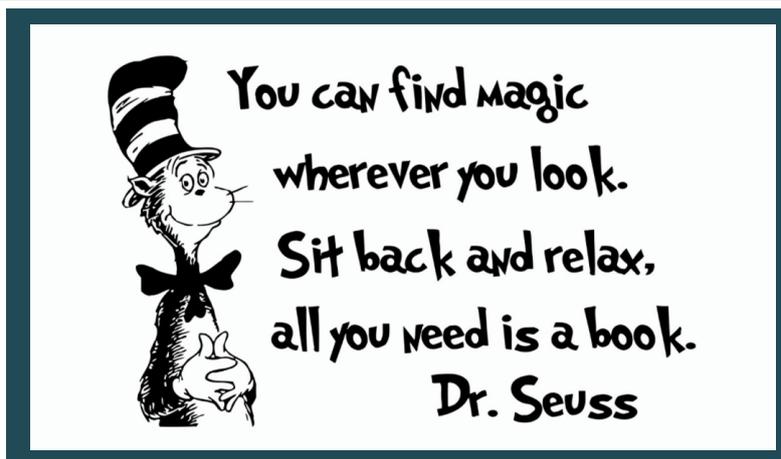


22 MAY 2020

THE FRIDAY LETTER

WEEKLY NEWSLETTER OF DUNANNIE SCHOOL



Dear Parents

I hope you and the children are all happy and healthy as I write my final letter for this half of term. What an interesting half term it has been! I have been impressed with how the children have adapted to home learning and how engaged they have been. I have really enjoyed seeing photographs of what they have been doing at home and to see how their learning is progressing.

I would like to say a big thank you to all of you for being so supportive and for your feedback, which has helped us improve the experience for the children. I hope you have enjoyed watching the assemblies every day and I hope they have made the children feel part of the Dunannie community, especially the Friday celebration assembly where they are able to see and celebrate their friends' achievements.

We once again started the week with a story time assembly with Kate, who read us all, 'The Cat in the Hat' by Dr Seuss, who also inspired our thought for the week as we embark on half term adventures. We endeavoured to keep everyone active with a street dance assembly on Tuesday with Danni, while Will Bray kindly delivered a PE assembly on Wednesday. I have been impressed by how many of you have been clocking up the travelling miles from Syria to Bedales for our three schools' event. Ben kept us all entertained with some music on Thursday and for the final time this half term we celebrated the children's achievements. I would like to take this opportunity to thank Kate, Danni, Will, Ben and others for their support, dedication and time in making these assemblies.

As always, the children have been very busy. Nursery children had bundles of fun making boats, hammocks for teddies and creating artwork in the style of Vincent van Gogh. They also enjoyed making homes and nests for Owl Babies. The Reception children have been measuring and have also been learning "one more and one less". They have written sentences each time they learn a new sound too. Year 1 used art, science and maths to explore time and created some wonderful artwork. Year 2 showed just how much they have grown in confidence and created some fabulous models and presentations about their favourite places in the world. They have all been excellent and showed just how much work and energy they have put into this project. Year 3 joined Dunhurst's Assembly for Mental Health Awareness Week with Debbie and Graeme. They also looked at Jackson Pollock's paintings and had much fun creating their own work in Pollock's style. For their Independent Projects this half term the children researched an aspect of the rainforest and made project books, presentations and models. As well as all of this Year 2 and 3 continued with their carousel activities of Bushcraft, Cooking and Modelmakers. I saw some very yummy looking chocolate brownies, which I hope you managed to enjoy!

With regard to the reopening of Dunannie for Reception and Year 1 following the Government announcement. I would like to reassure those of you who have not elected to return that online learning will continue. Natalie Whitfield will be overseeing teaching and learning in Nursery and Reception, Leanne will continue teaching Year 1 and Camilla and Catherine will also continue remote learning for Years 2 and 3.

Before I sign off, tonight Bedales are hosting their first live streamed open mic evening featuring performances from each year group at Bedales and Alistair Harden, with an opening number streaming to you from New York, Dubai, France and London!! The event starts at 7.30 and is one not to be missed. Please use this [link](#) to access the event and spread the word with friends and family.

I would like to take this opportunity to wish you all a lovely relaxing half-term break. I look forward to welcoming you back to school and continued online learning. We have a couple of community events planned, a Nature Art Day on 3 June and a World Ocean Day on 8 June. We are also planning a Fun Run, further details will follow on all of these events in due course.

Best wishes

Victoria

NURSERY



The children have had bundles of fun making boats, hammocks for teddies and creating artwork in the style of Vincent van Gogh. They have been making homes and nests for the Owl Babies and have been very imaginative when exploring things which sink and float.



RECEPTION

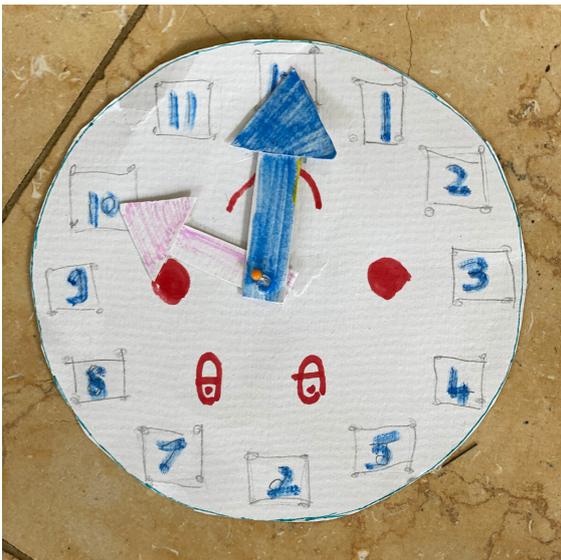


In maths this week we have been learning 1 more and 1 less. The children have been writing a sentence each time they learn a new sound. I am so impressed with their hard work! They also have enjoyed being outdoors making nests!

RECEPTION



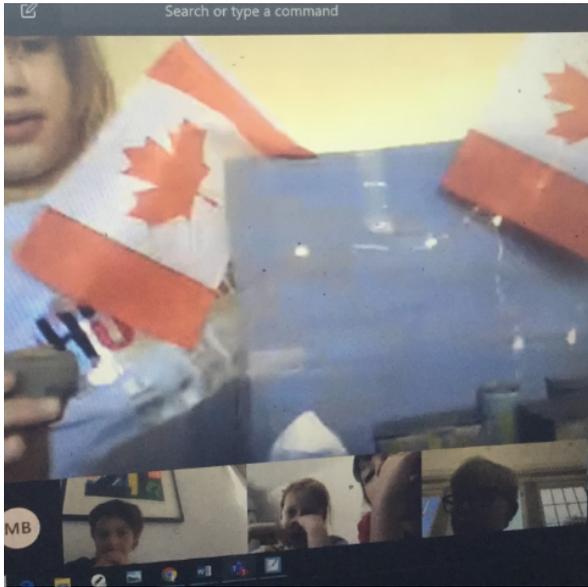
YEAR 1



Year 1 have combined art, design and maths to explore time. Their creativity and self-motivation has been incredible!

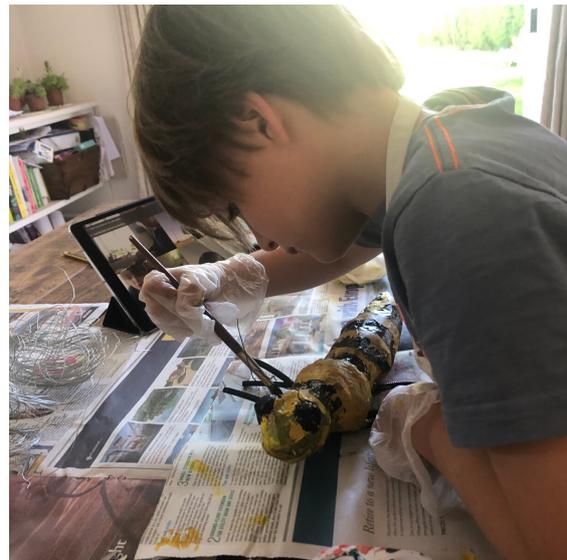
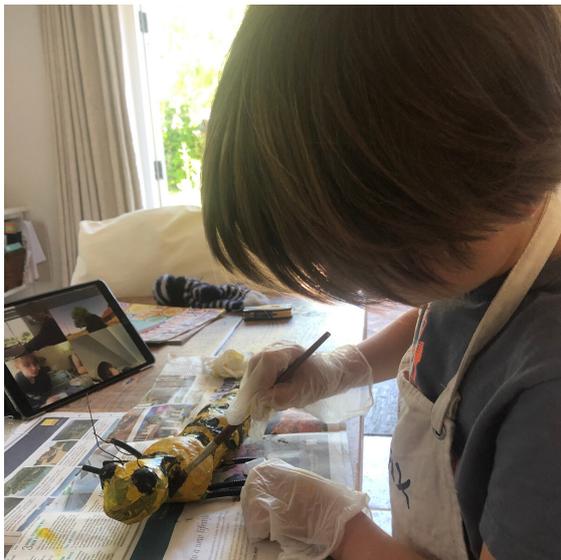
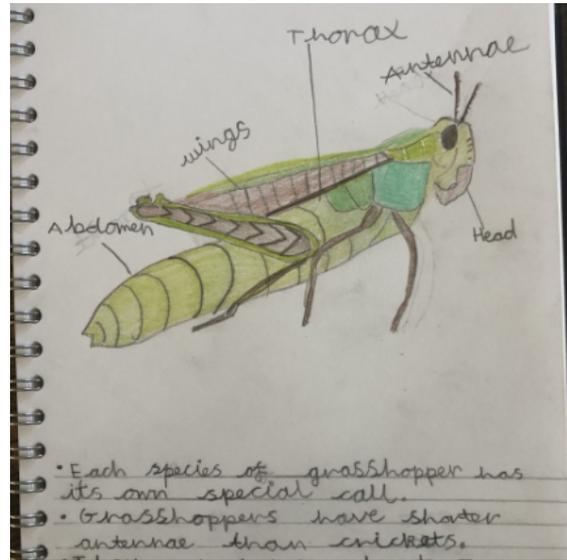
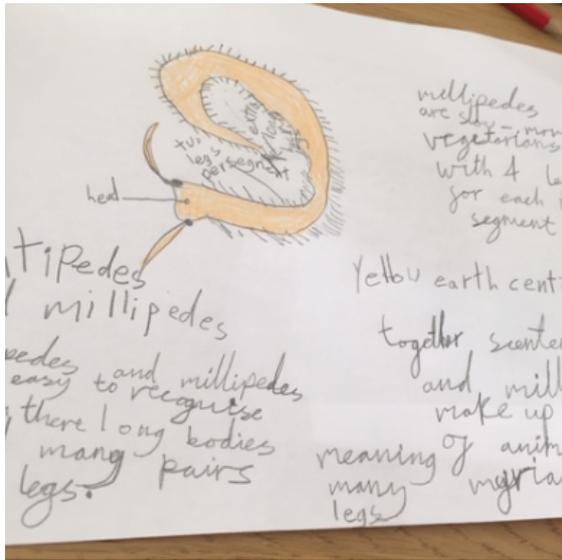


YEAR 2



Year 2 listened and watched children present their models and presentations about their favourite places in the world. They were all excellent and showed just how much work and energy they have put into this project.

YEAR 2



YEAR 3



In Art we looked at Jackson Pollock's paintings. He loved listening to Jazz music as he worked - so we had a go too. Loads of paint and loads of fun. For our Independent Projects this half term the children have researched an aspect of the rainforest and made project books, presentations and models.



YEAR 3



PE AND SPORT ACTIVITIES

Will Bray, Head of Groups and Head of PE and Sport at Dunhurst is very keen to share some sports challenges with Dunannie. This is the challenge for half term.

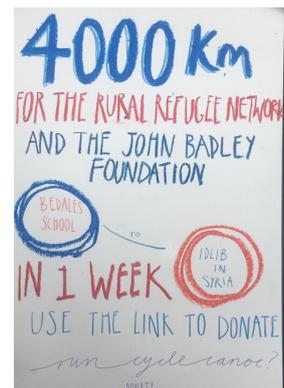
Mini Olympics

If you fancy an active challenge over the half term break, give this mini Olympics a go and take on the Dunhurst Decathlon Challenge! Which family member will take the glory? There is a bronze, silver and gold medal on offer for any family that can send in photographic and / or video evidence of their Dunhurst Decathlon effort. Watch the instructions here -

<https://media.bedales.org.uk/View.aspx?id=12648~5i~adrggUke8r>

FUNDRAISING

The Bedales Syria to Steep fundraiser in aid of the Rural Refugee Network and the John Badley Foundation launched last Saturday 16 May and today is the last day, so there is still a little bit of time to join in. Thank you to everyone for taking part as well as to those sponsoring. At 10pm yesterday 6034 km had been covered, way more than the 4066 km target. Visit www.bedales.org.uk/news/SyriatoSteep for the latest updates and to see how you can take part.



ACHIEVEMENTS



GOLD

SILVER

BRONZE

Kayahan McPhee

Max Austin

Safiya Burton

Kitty Jay

Henrietta Knightley-Day

Kayahan McPhee

Gus Preece

DUNANNIE RECIPE BOOK



Dunannie Recipe Book

Please keep sending us your favourite recipes, we need the following:

- A picture of you with your finished product
- Three pictures of you making the dish
- A few sentences on why you have chosen the dish
- Ingredients
- Method

Kitty's Chicken Pie

I always make chicken pie with my mum because I love making the roux. We change the recipe depending on what we've got in the fridge. We eat ours with buttery new potatoes and vegetables like broccoli. It makes you feel cosy on the inside.

Ingredients

Decide how much you use depending on how many people you are cooking for.

- Chicken
- Bacon
- Leeks [or an onion]
- Juice from a lemon
- Butter
- Flour
- Chicken stock
- Dash of cream
- Puff pastry
- Pepper

Method

1. Fry the leeks or onions until they are soft. Add the bacon and after a bit add the chicken - just brown it on the outside. Pour on the lemon juice.
2. While that is going on, melt a good chunk of butter in a pan. Add about two tablespoons of flour and stir it in. Slowly add up to 500ml of stock; as it thickens, add more. You might not use it all. You have to keep stirring otherwise it goes lumpy. It gets thick really quickly.
3. When it stops getting thick, add a splash of cream and we always add a bit of pepper too. It should be all creamy and not runny.
4. Put the chicken mix in a dish, pour over the roux, and then roll the puff pastry across, pushing down the edges with a fork. Stab some holes in the top and brush it with milk so it goes nice and brown.
5. Cook it in the oven for about 20 minutes, or until it looks ready.

