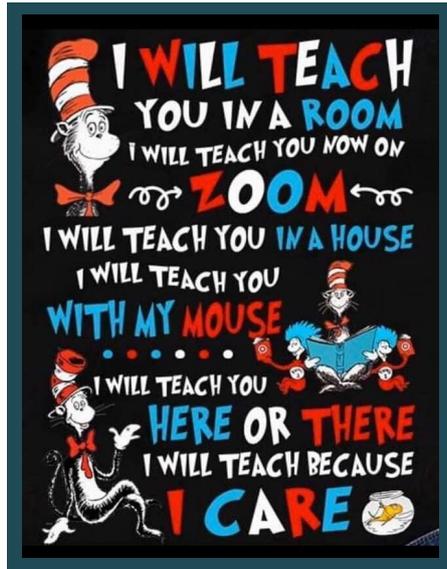


7 MAY 2020

THE FRIDAY LETTER

WEEKLY NEWSLETTER OF DUNANNIE SCHOOL



Dear Parents

With only four days of school this week, it is amazing to see how much the children have been able to produce and achieve.

Nursery children have been super detectives, investigating how plants drink water. They have also built dens and experimented with shadows - working out how to make them grow bigger or smaller. Reception continued to work hard doubling and halving and with their writing. Year 1 have followed on from learning about fractions last week in Maths, to now learning and exploring division. The children have solved division word problems in the most imaginative ways, and created their own for Leanne to solve. Year 2 and Year 3 have all produced some fantastic work in their carousel activities, I really love and look forward to seeing what the children have produced each week. Please keep sending photographs in so we can share them in our celebration assembly and Friday Letter and inspire each other.

I hope the children have once again all enjoyed watching the assemblies. We started the week with another special story time with Kate reading Bread and Jam for Frances. James Bidwell very kindly delivered an assembly on Tuesday where he showed us five fantastic new innovations for an eco-friendlier world. On Wednesday we all enjoyed a music assembly with Ben, I hope you all sang along to Singing in the Rain (I hope we don't have any of that this weekend), If you're happy and you know

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it (I hope you kept up with all the actions) and Looby Loo. Today in our Celebration assembly we talked about VE Day and why it is an important date to remember. This year it is 75 years since VE Day which is why our bank holiday this year is on Friday 8th May. We thank everyone for all their contributions, if you would like to deliver an assembly for the children please do let me know.

Whilst in lockdown so many of you have been creating new and wonderful meals in the kitchen. I mentioned in one of my first assemblies about producing our very own Dunannie Recipe Book. I would love EVERY child to contribute and all the teachers will too. It could be a starter, smoothie, soup, main course, cake, pudding or sweet snack. If you would like to enter a page please send us your favourite recipe, please include; the Ingredients, Method, why you like it, and four pictures, (one of the final product, and 3 of you making your creation). If you look further down in the newsletter you will see how it will look, we have put together Kitty's Chicken Pie as an example for you to follow. We will create the page, but we need your photographs and recipe to be sent to dunannie@bedales.org.uk. I hope everyone is able to contribute their favourite recipe to make a really special community book.

Before I sign off, last weekend was International Dawn Chorus Day, have some family fun by following this link to the RSPB website to listen and learn how the different birds sound, so you can identify who is singing in your garden. <https://www.rspb.org.uk/birds-and-wildlife/bird-songs/what-bird-is-that/>

Please remember we are always here, if you have any questions or feedback please do not hesitate to contact me. Wishing you a wonderful Bank Holiday weekend and look forward to connecting with you all again on Monday morning.

Best wishes

Victoria

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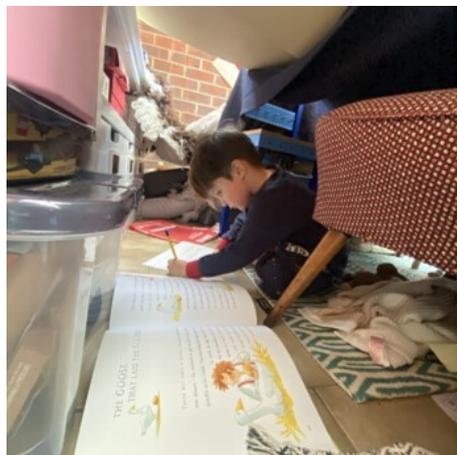
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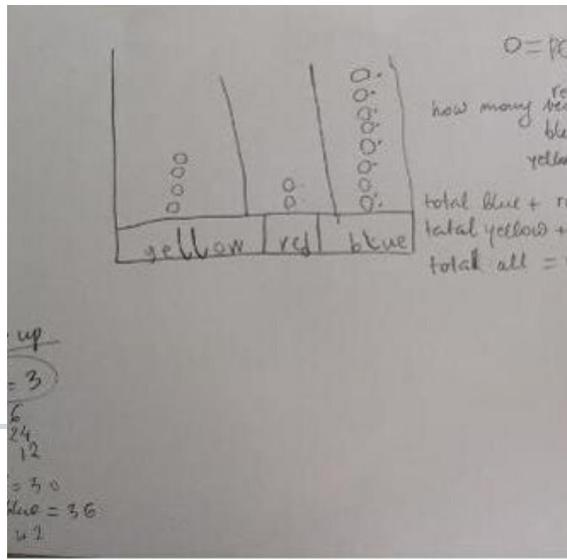
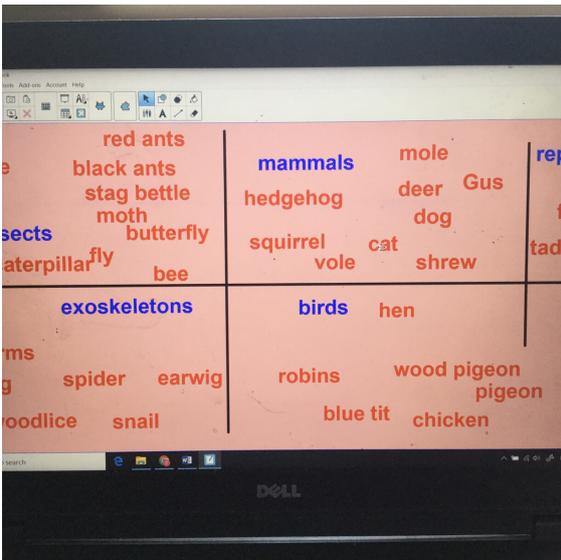
RECEPTION



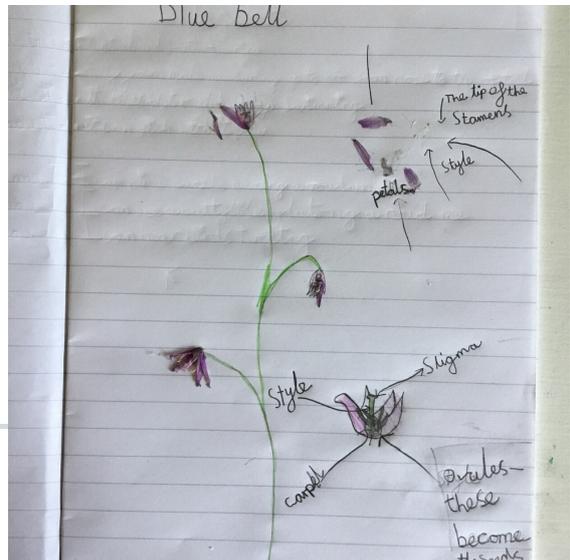
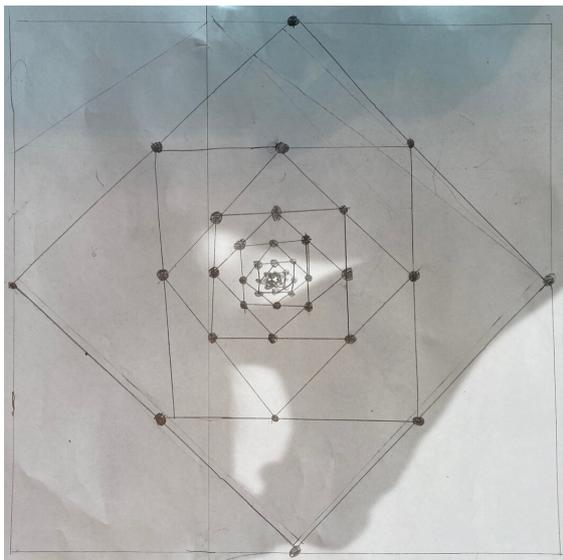
YEAR 1



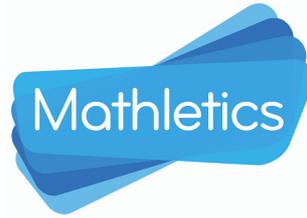
YEAR 2



YEAR 3



ACHIEVEMENTS



GOLD

SILVER

BRONZE

Kitty Jay
Tom Payne

DUNANNIE RECIPE BOOK



Dunannie Recipe Book

Please send 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 this 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.

