

Newsletter 33

Friday 16th June 2017

In this issue:

- ◇ Year 5 music workshops
- ◇ Year 5 visit Audley End House
- ◇ Help with the school library
- ◇ Health and safety
- ◇ Sentence starters
- ◇ Head Teacher Roll of Honour
- ◇ Friends of Monkfield Park
- ◇ Forthcoming dates
- ◇ Healthy eating recipe
- ◇ Parenting courses

Year 5 music workshops

On Monday this week, Year 5 were lucky enough to have a visit from university students who have just completed a PGCE in Music teaching. In collaboration with one of their professors (who is head of music at CVC), the students worked with both classes and provided workshops that included studying a variety of vocal exercises, composing their own pieces of music, and then performing them in groups using all manner of instruments. It was evident from the faces and responses of the children they were thrilled to take part and at times didn't even realise how much they were learning. A great day!



Year 5 visit Audley End House

It has been another busy week for Year 5, as they visited Audley End house to complement their recent work on 'The Victorians'. The children were dressed in costumes of the time and used the visit as an opportunity to see what life was like for servants who worked in this era. The children were able to visit the servant quarters and the grounds to experience what life was like in Victorian times, learning much about the chores that had to be completed at 4 am in the morning! Children tried their hand at being servants for the morning, as they learnt how to polish the silverware and set the table, as well as empty the chamber pots. Thank you to the children for their wonderful behaviour, the staff who organised this event and the volunteers who were able to accompany them.



Help with the school library books

With your help, and the help of Friends, we are beginning to plan a library refurbishment over the next year or so. The funds raised through the many Friends events such as the school fete, the school discos and the Christmas fair, to name but a few, will be going towards this project. In order to purchase some new reading stock, there is something you could do to help.....Simply use the link <https://www.nationalbooktokens.com/schools#.WUDu-U2GPIX> to nominate our school to win £5,000 worth of books for our school library. If you can encourage other family members to do the same, that would be very much appreciated. The link will take you to a form to complete and further information about the draw.



HOME WHERE TO SPEND BUY GIFT CARD CABOODLE REWARDS OUR VALUES MANAGE YOUR CARD

Win £100 Gift Card

Win £5,000 for your school library

Your school needs you!



Enter to win £5,000/£5,000 of National Book Tokens for your school - enough to buy hundreds of new books for the library. And just in case that warm, fuzzy feeling isn't enough, you'll also get £100/£100 of National Book Tokens to spend on yourself!

Accepted in thousands of bookshops and online, National Book Tokens are the perfect way to reward, encourage literacy and inspire a love of books.

The winners of last year's prize - Camperdown Primary School in Dundee - transformed their library and filled their bookshelves with new books. Will it be your school's turn this year?

To nominate your school to win, just fill in the form below. Good luck



Health and Safety

As part of health and safety procedures carried out in school, we hold fire evacuation practices each half term. This week we also introduced the children to 'in-vacuation' procedures, practiced during the morning break time. This procedure is in place in case we need to bring in all children from the outside environment as quickly as possible. All the children followed this new procedure well.

Sentence starters

Ask your Reception child to recreate the life cycle of a butterfly through actions.

Ask your Year 1 child to tell you who Henri Matisse is.

Ask your Year 2 child to name the properties of a 2-D or 3-D shape they are able to find from around the home.

Ask your Year 3 child what a healthy plant needs to grow.

Ask your Year 4 child to talk to you about a culture other than their own.

Ask your Year 5 child to perform a song they learnt in the music workshops on Monday.

Ask your Year 6 child what the similarities and differences between a myth and a legend are.

Head Teacher roll of honour

Scarlett - Delphinus Class—for her constant determination, working independently at home and always responding to the advice she is given.

Noah in Pegasus Class—for having a positive attitude towards his learning, which has had a huge impact upon his learning. Well done Noah.

Friends of Monkfield Park

**We look forward to seeing you all tomorrow at the Summer
Fete
12—3**



Lots of great entertainment

Stalls

Bouncy castles

Land Zorbs

Raffle

Face Painting

Glitter Tattoos

Beat the Goalie

Plus Lots more!



Forthcoming dates

17th June—Summer fete	14th July—Class swap morning
20th June—Year 4 Mini Olympics festival	14th July—Reports sent home to families
21st June (a.m.) - Key Stage 2 sports day	17th July 3.30pm—Reports drop in for parents
23rd June (a.m.) - Key Stage 2 reserve sports day	19th July 10 am—Year 6 Leaver assembly
27th June (a.m.) - Reception & Key Stage 1 sports day	19th July—Year 6 Leaver party
30th June (a.m.) - Reception & Key Stage 1 reserve sports day	
4th July 2pm—Year 6 performance	20th July—Last day of term for children (end of term lunch)
5th July 6pm—Year 6 performance	
12th July (a.m.) Reception come and share event	21st July—INSET day (school closed to children)



www.cambridgeshirechildrenscentres.org.uk



SureStart

Healthy Eating Recipe—Cod with Vegetable Ribbons

Serves 2

- 300g cod fillets
- ginger powder
- black pepper
- sea salt
- 1 tbs. olive oil
- 1 courgette, peeled into ribbons
- 1 large carrot, peeled into ribbons
- 1 each small yellow and red peppers, cut into thin strips
- 1 onion, sliced
- 2 tbs. rice vinegar
- 2 cloves garlic, crushed
- 1 tbs. fresh ginger, grated
- 1 tbs. soy sauce
- 1 tbs. lemon juice
- 1 teaspoon sesame oil

Method

1. Preheat oven to 200 degrees C.
2. Rinse the cod in cold water and pat very dry.
3. Lightly oil an oven-proof dish.
4. Brush tops of fillets lightly with olive oil. Sprinkle both sides of the cod with black pepper, ginger powder, and sea salt and place in the dish.
5. Cover with tin foil and bake for 15 minutes
6. Whisk the rice vinegar, garlic, ginger, soy sauce, lemon juice and sesame oil.
7. Lightly toss the vegetables with the vinegar mixture and place in the oven for 5 minutes.
8. After 20 minutes check that the fish is cooked.
9. Serve the baked cod on top of the vegetables.