



NORTH CURRY
C of E PRIMARY SCHOOL



Together Everyone Achieves More

Through.....

*Loving learning, loving each other and loving life
itself*

AGAPE: The Good Samaritan (uke 10: 25-37)

The Heron Times

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North Curry Primary School Pupil Newsletter
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Dear Pupils of North Curry Primary School,

As the weather is wet and cold this week we have a few recipes for you to try. We would love to see what you bake! Please make sure you have adult supervision.

To be in the next edition please email Mrs Day/ELSA office@nc.huish.education with your parents' permission. The Heron Times will be emailed to your family with the school Newsletter every Wednesday.

Chocolate Fudge Brownies

Ingredients

225g/8oz butter

450g/1lb caster sugar

140g/5oz dark chocolate, broken into pieces

5 free-range medium eggs

110g/4oz plain flour

55g/2oz cocoa powder



Method

Heat the oven to 190C/170C Fan/Gas 5. Line a 20x30cm/8x12in baking tin with baking paper. Gently melt the butter and the sugar together in a large pan. Once melted, take off the heat and add the chocolate. Stir until melted. Beat in the eggs, then stir in the rest of the ingredients. Pour into the prepared tin and bake for 30-40 minutes, or until the top of the brownie is firm but the inside still feels soft.

Take out of the oven and cool in the tin. Cut into 5cm/2in squares when cool.

General Knowledge Quiz

How many sides does an octagon have?

In the Toy Story films, what is the name of the boy who the toys belong to?

What is the capital of Germany?

How many books are there in the Harry Potter series?

What sport does Roger Federer play?

What date is Guy Fawkes Night?

What animal does pork come from?

In what country would you find The White House?

What kind of food is Penne?

How many days are there in February during a leap year?

In what country might you find a platypus and a wombat?

What is Super Mario's brother called?

What kind of creature is Shrek?

What three colours make up the French flag?

What band was Harry Styles in before his solo career?

What kind of food does a panda eat?

What is the highest mountain in the world?

What programme features trains called James and Gordon?

What type of animal is a greyhound?

How many players are there on a rugby team?

Flapjack Recipe

250g jumbo porridge oats
125g butter
125g light brown sugar
2-3 tbsp golden syrup

Heat oven to 200C/180C
fan/gas 6.

Put 250g jumbo porridge oats, 125g butter, 125g light brown sugar and 2-3 tbsp golden syrup in a food processor and pulse until mixed, but be careful not to overmix otherwise the oats may lose their texture.

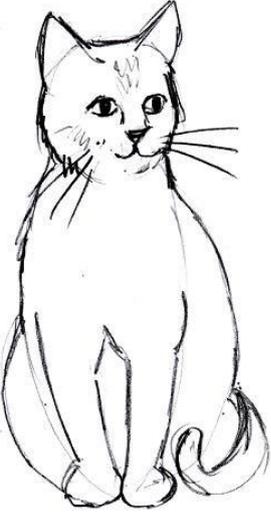
Lightly grease a 20x20cm baking tin with butter and spoon in the mixture. Press into the corners with the back of a spoon so the mixture is flat and score into 12 squares.

Bake for around 15 minutes until golden brown.



Heron Times needs
you!
Please send anything
in you would like to
share in next week's
edition.

Growth Mindset Drawing Challenge!

Drawing 1	Drawing 2	Drawing 3
		

Can you choose something to draw? Challenge yourself to improve on it each time you draw it...then compare.
Remember to use your growth mindset!

Banana Loaf Recipe

140g butter softened, plus extra for the tin
140g caster sugar
2 large eggs, beaten
140g self-raising flour
1 tsp baking powder
2 very ripe bananas, mashed
50g icing sugar
handful dried banana chips, for decoration



Heat oven to 180C/160C fan/gas 4.

Butter a 2lb loaf tin and line the base and sides with baking parchment.

Cream 140g softened butter and 140g caster sugar until light and fluffy, then slowly add 2 beaten large eggs with a little of the 140g flour.

Fold in the remaining flour, 1 tsp baking powder and 2 mashed bananas.

Pour into the tin and bake for about 30 mins until a skewer comes out clean. If your cake needs longer then keep it in the oven until it is cooked.

HAPPY BIRTHDAY

Have a great day if you are celebrating your birthday this week.



Children's Soda Bread Recipe

Ingredients

75g Plain flour

100g Wholemeal flour

25g Oats

1½ tsp Caster sugar

½ tsp Salt

½ tsp Bicarbonate of soda

2 tbsp linseeds (you can use sesame or sunflower seeds, or just leave them out)

175ml/6fl oz natural yoghurt



Method

Preheat the oven to 220C/425F/Gas 7. Line a baking tray with greaseproof paper.

Stir all of the ingredients, except the yoghurt, together in a bowl. Add most of the yoghurt and mix together to a soft dough. Add a little extra yoghurt if the dough is dry.

Tip the dough out onto a floured work surface and knead for a few minutes until smooth.

Shape into round loaf and put on the baking tray. Flatten slightly with your hand then mark a deep X on the top using a knife. Make sure to cut almost all the way to the bottom of the dough, so that the middle of the bread cooks all the way through.

Bake in the oven for 20-25 minutes.

RHS In The Garden...Sowing and planting in July

Vegetables, Sow spring cabbage, turnips, Oriental vegetables, chicory, fennel, and autumn/winter salads.

Carrots can still be sown, but beware of carrot fly when thinning existing seedlings.

Last chance to sow French beans and runner beans.

Plant out leeks and brassicas for a winter supply, if not yet done.

