



NORTH CURRY
COFE 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

Edition 5 Wednesday 5th May 2020

North Curry Primary School Pupil Newsletter
office@nc.huish.education



Dear Pupils of North Curry Primary School

Thank you so much for your fantastic emails, it has been wonderful to see what you have been doing. We hope you are all happy and staying well. **This Friday is a Bank Holiday and the UK will be celebrating VE Day please send your pictures in of what you do at home to mark the anniversary.**

To be in the next edition please email Mrs Day/ELSA office@nc.huish.education with your parents' permission by Tuesday 12th May. The Heron Times will be emailed to your family with the school Newsletter every Wednesday.



FACT FILE: VE Day - or 'Victory in Europe Day' - marks the day towards the end of World War Two (WW2) when fighting in Europe came to an end.

On 8 May 1945, Prime Minister Winston Churchill made an announcement on the radio at 3pm that the war in Europe had come to an end, following Germany's surrender the day before.

Many people were extremely happy that the fighting had stopped and there were big celebrations and street parties.

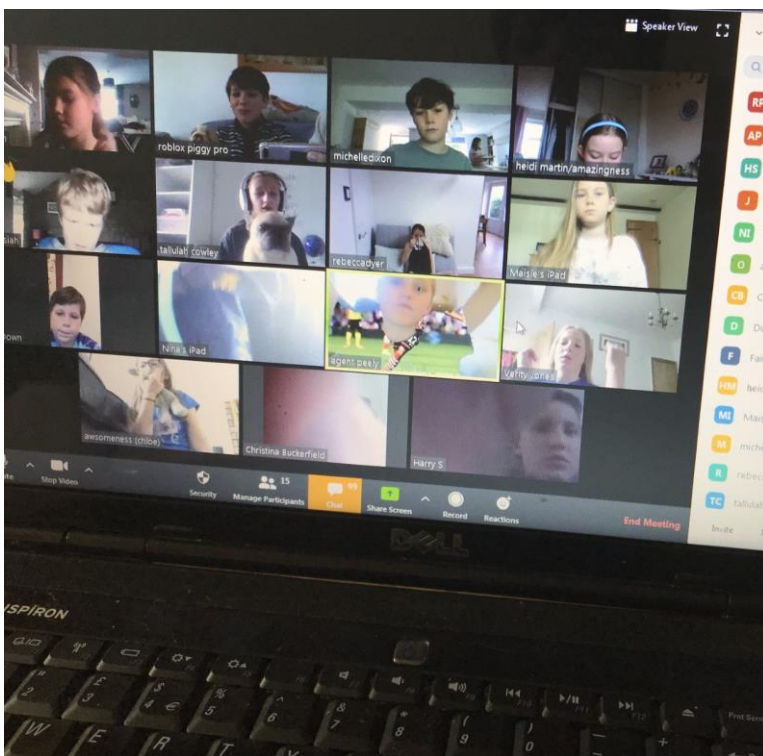
Here are some of the wonderful things you have been enjoying this week...



Eddie has been baking Gingerbread Men...yum!



Lottie has been identifying trees as part of her Science home learning.



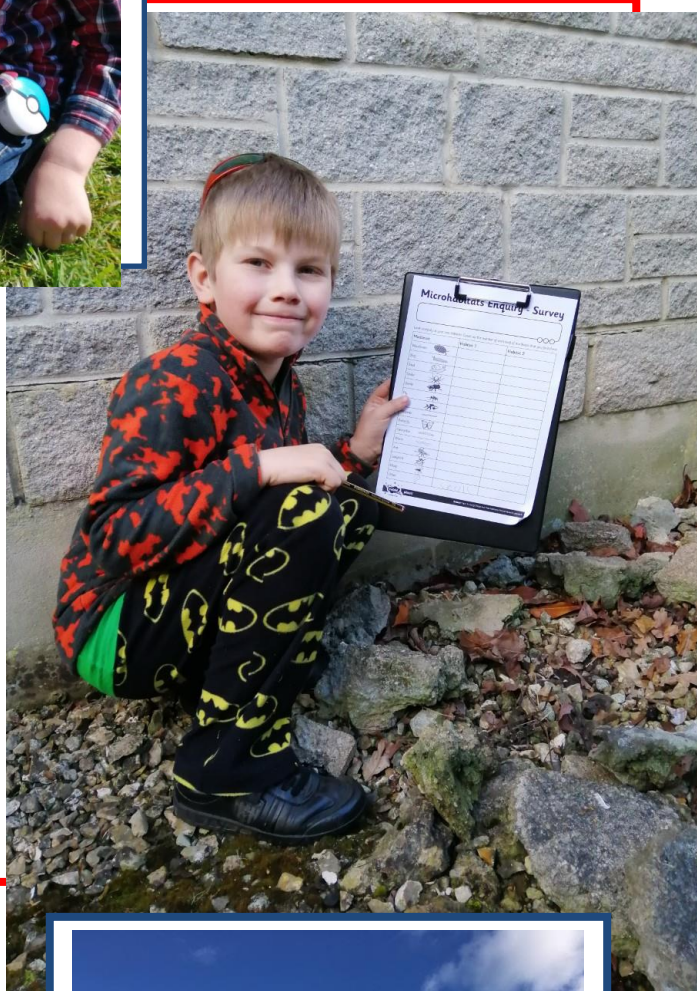
Octopus Class Zoom

Children from Octopus Class have a weekly Zoom chat. This week they had an online alphabet scavenger hunt; they had to bring items to the screen starting with the same letter.

Here's George doing his minibeast microhabitat survey

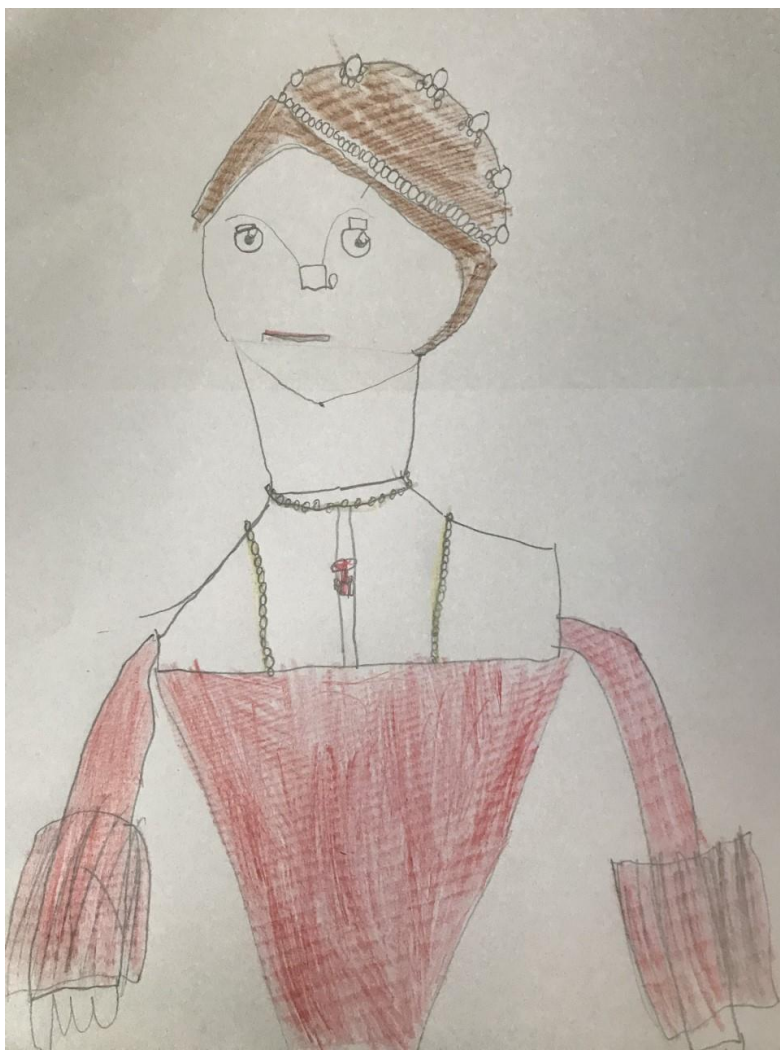


Sam and Heidi have been out flying their kites



Heidi and Sam have had a few night hikes and tried to spot constellations.





Charlie has enjoyed the Octopus Class project on Mary Queen of Scots, this is his portrait of her.







**FRIDAY
8th MAY**

**VE
DAY**

**75TH
ANNIVERSARY
CELEBRATION**

Join your neighbours
in a nationwide 'stay
at home' street party!

Prepare for the day by decorating your house in red, white and blue.

11am
2 minutes silence on your doorstep

3pm
Churchill speech shown on BBC

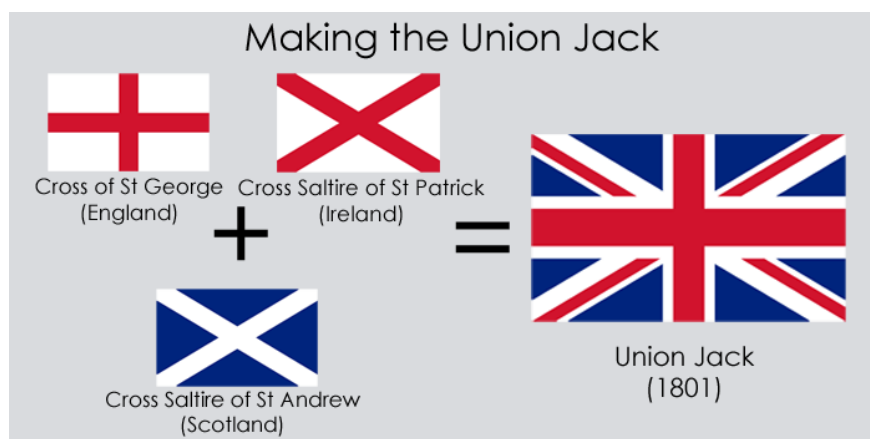
Then grab your picnic blankets or garden table and head to your front garden for:

4pm
Tea & scones (or coffee & cake)

6pm
Dinner and raise your glass to your neighbours

9pm
Nationwide sing-a-long to 'We'll meet again' with Royal British legion after the Queen's address

Please remember to follow the social distancing rules.





Classic Scone Recipe

Ingredients

- 450g/1lb Self-raising flour
- 2 level tsp Baking powder
- 50g/1 $\frac{3}{4}$ oz Caster sugar
- 100g/3 $\frac{1}{2}$ oz Butter, softened, cut into pieces
- 2 Free-range eggs
- A little milk

Method

1. Preheat the oven to 220C/200C Fan/Gas 7. Lightly grease two baking trays.
2. Put the flour, baking powder and sugar in a large bowl. Add the butter and rub in with your fingertips until the mixture resembles fine breadcrumbs.
3. Crack the eggs into a measuring jug, then add enough milk to make the total liquid 300ml/10fl oz. Stir the egg and milk into the flour - you may not need it all - and mix to a soft, sticky dough.
4. Turn out onto a lightly floured work surface, knead lightly and work in the sultanas, if using. Roll out to a rectangle about 2cm/ $\frac{3}{4}$ in thick.
5. Cut into as many rounds as possible with a fluted 5cm/2in cutter and place them on the prepared baking trays. Brush the tops of the scones with a little extra milk, or any egg and milk left in the jug.
6. Bake for 12-15 minutes, or until the scones are well risen and a pale, golden-brown colour. Lift onto a wire rack to cool. Eat as fresh as possible.
7. To serve, split the scones and serve with strawberry jam on the plain scones along with a good dollop of clotted cream.

