Issue 5
Monday 11th May 2020

Oldbrook First School

Headteacher's Update

Dear Parents and Carers

I hope that you are well and have had an enjoyable Bank holiday weekend celebrating VE day. Thank you for your continued support and well wishes over the past 7 weeks. It is very much appreciated by all.

I am sure that after the Prime Ministers statement last night, you may have lots of questions. We have lots of questions that need clarification too!

At the moment, for schools there is **no change to the guidance.** We will continue to provide care for those parents whose work is critical to the COVID-19 response. The message is still that it is **safer to stay at home**. The provisional timings shared by Boris Johnson are conditional and are dependant on what happens over the next few weeks with regards to the 5 tests set out.

We have not received any information from the Department of Education to support us with this new plan to start the phased reopening of some year groups and are expecting to receive further information from the DfE shortly with further clarification.

As a school we will need clear guidance to plan how we can socially distance in schools and keep our children, families and staff safe and will only re-open when we are fully satisfied with these measures.

In the meantime, please continue the amazing activities and home learning that you are doing at home with your children. We will continue to add home learning each Monday on the school website until further notice. Seeing the completed work on Purple Mash, Tapestry and via e-mail is the highlight of the teachers week, knowing that the children are having fun whilst learning. Please keep them coming!

As soon as I have an update or any further information I will be sure to let you know over the coming days and weeks.

Stay safe, enjoy this special time with your children and families and take care.

Mr Hopkins

Home Learning

Home learning for this week is now available on the school website under the home learning tab. The theme for Early Years (Nursery and Reception) is 'Jack and the Beanstalk' and for Key Stage 1 (Year 1 and Year 2) is 'Animals'.

Activities will also be available on Purple Mash and Tapestry for children in Nursery and Reception.

Oldbrook Goldies

You can see this weeks Oldbrook Goldies on my update page on the school website. Well done children!

Oldbrook Childcare

Check our their weekly diary under the letters section. Well done children on a super week.

e-mailing Work

If you would like to e-mail your child's work to school for your child's class teacher to see then please e-mail

community@oldbrookschool.co.uk For your child's work to be celebrated on the school website you need to give permission in the same e-mail.

PROJECT—Oldbrook Recipe Book

Over the past few weeks we have seen lots of photographs of all of the amazing things that you have been baking and cooking at home. Mrs Harvey in Year 1 has put together some recipes, the first one is below if you want to have ago at baking with your child.

We are so privileged to have such a diverse community in Oldbrook and I am sure that between all of us we have some favourite tried and tested recipes which you may like to share for other families to try with their children which we can make into a Recipe book. Please e-mail your families favourite recipes to community@oldbrookschool.co.uk so that we can put them all together and post on our website for your to try. If you can add a photograph of the finished product that would be even better!

I look forward to the tasting!

Easy Cheese Scones

These easy cheese scones are a great, simple bake for children. With only a few ingredients they don't take long and are delicious.

Prep Time: 10 mins
Cook Time: 15 mins
Total Time: 25 mins
Author: cookingwithmykids.co.uk

INGREDIENTS

225 g self raising flour

1 pinch salt

55 g butter

25 g Cheddar cheese

150 ml milk

INSTRUCTIONS

Pre heat the oven to 200C/190C Fan

Line a baking tray with greaseproof paper

Measure the flour into a bowl. Add a pinch of salt. Weigh the butter, then cut it into small pieces before adding to the flour. Rub it together with your hands until it is well mixed and looks like fine breadcrumbs.

Grate your cheese and add to the flour, and again using your hands, mix it all in.

Add the milk

Measure the milk into a jug. Make a well in the middle of your flour mixture, then slowly add the milk until you have a soft but firm dough. Don't add it all at once, as you might not need it all to get it to the right consistency.

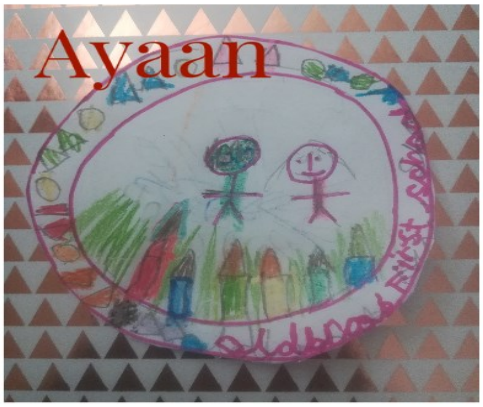
Make the scones

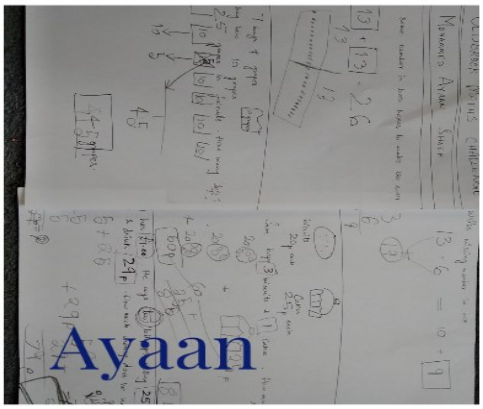
Lightly sprinkle flour on to your work surface. Roll out or pat down the dough until it is about 2cm thick. Using a cutter (or a glass if you don't have any) cut out your scones and pop them on the baking tray.

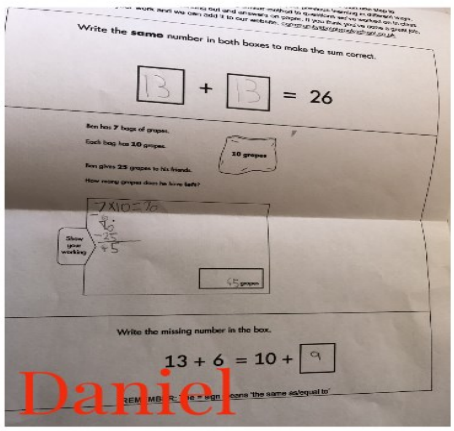
Brush the tops with a little milk then bake them in the oven for 10-15 minutes.

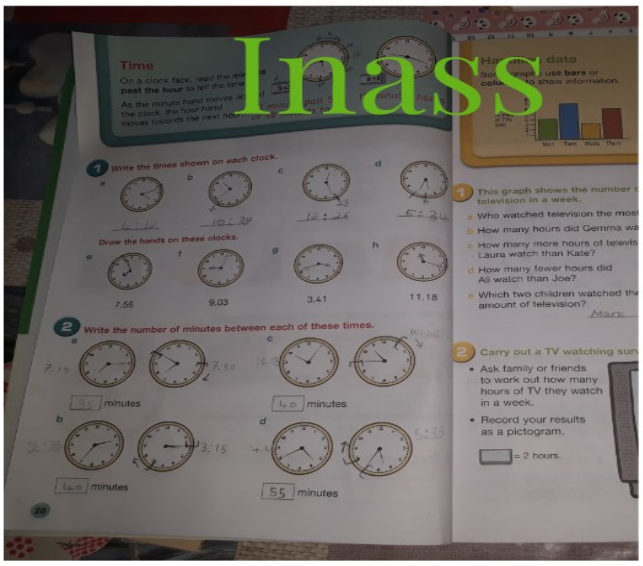
They're best served warm with butter or more cheese!

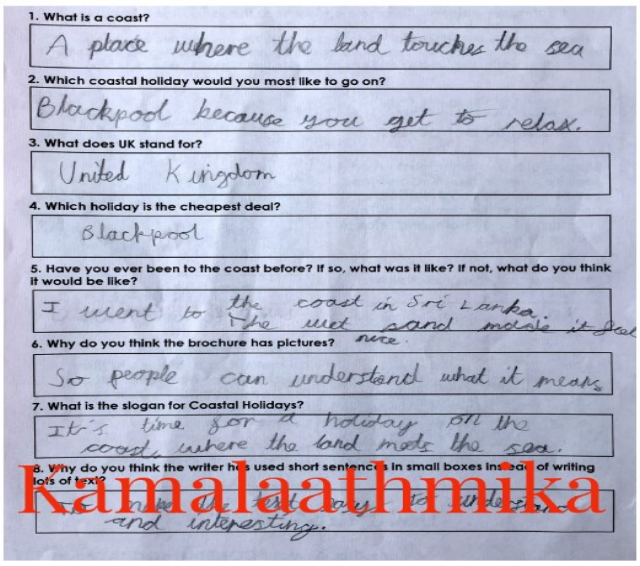
Home Learning Super Stars From Last Week











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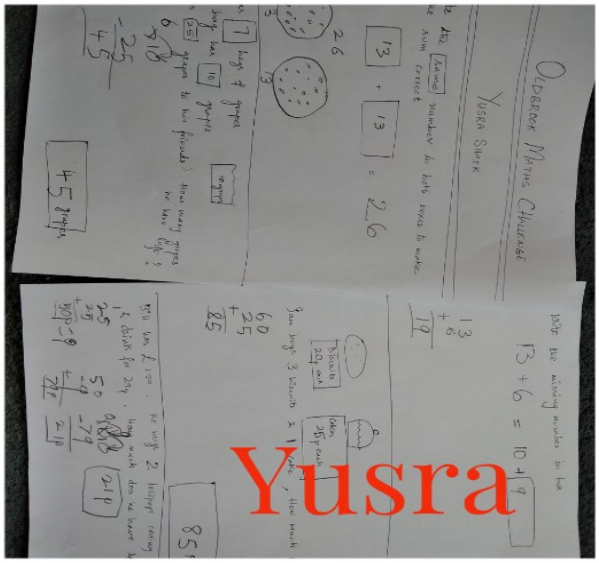

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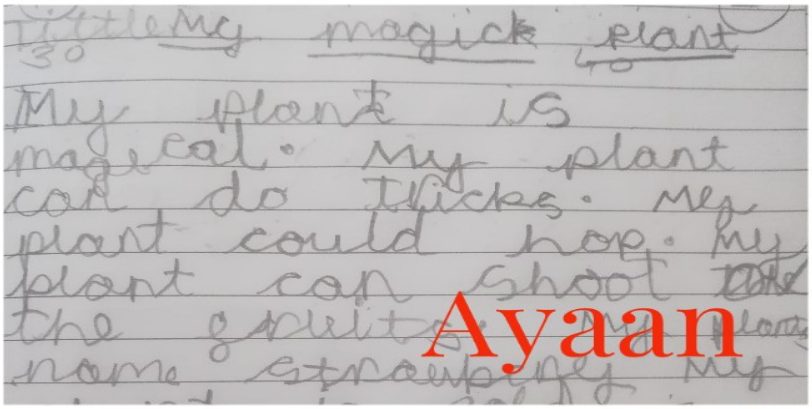

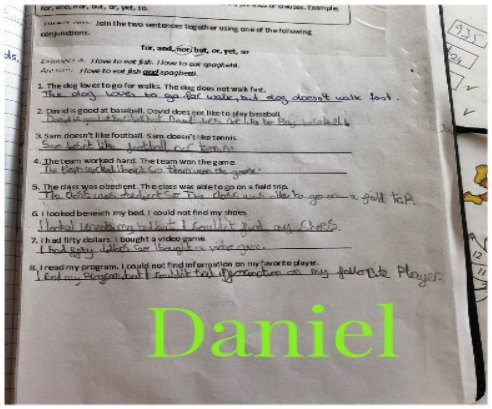

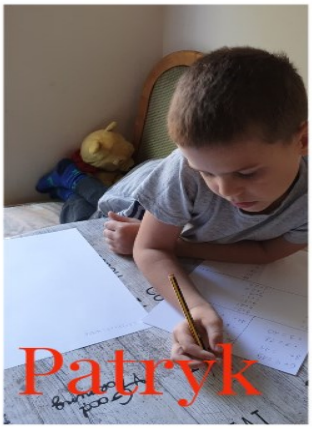

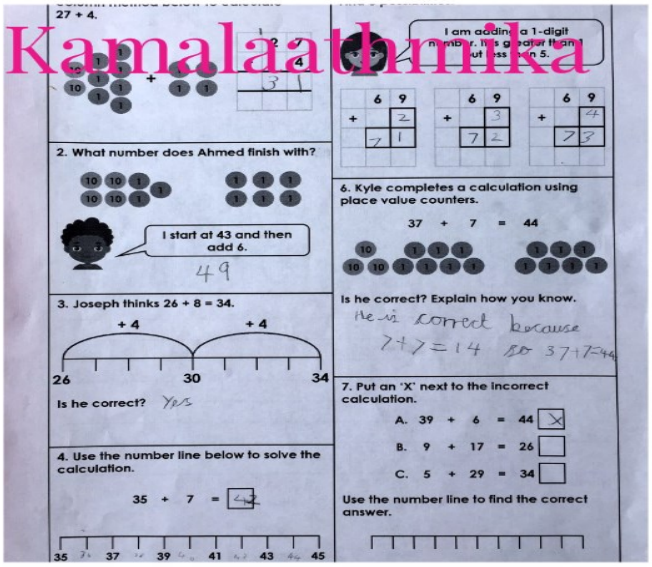

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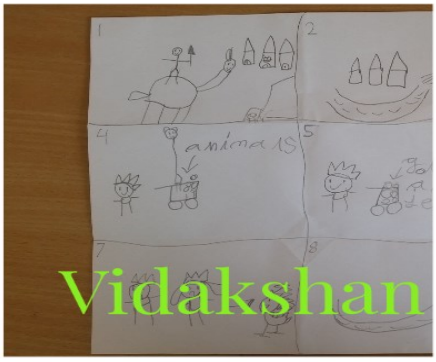

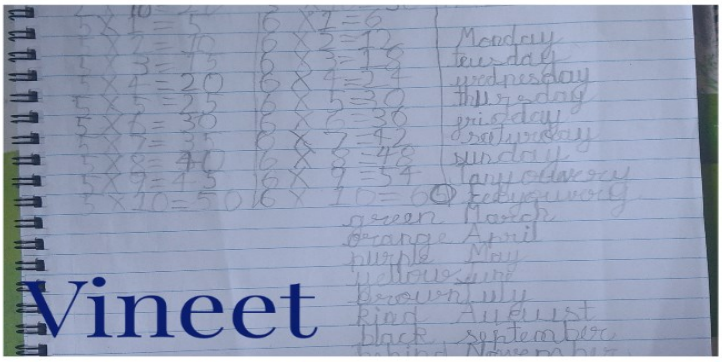

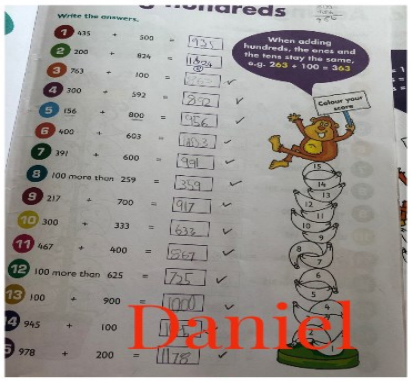

If you would like your child to appear on our home-learning celebration page then please e-mail a photograph stating that you are happy for the image, together with your child's first name to be used on the school website. Please e-mail photographs to community@oldbrookschool.co.uk

Back yard

SCAVENGER HUNT

- [ ] ant
- [ ] brown leaf
- [ ] butterfly
- [ ] clover
- [ ] cloud
- [ ] purple flower
- [ ] pinecone
- [ ] ladybug
- [ ] bird
- [ ] grass
- [ ] green leaf
- [ ] yellow flower
- [ ] feather
- [ ] rock
- [ ] sticks