

GRASMERE PRIMARY SCHOOL NEWSLETTER

Friday 1st May 2020 Issue: 674

Star of the Week!



Week commencing 27/04/2020

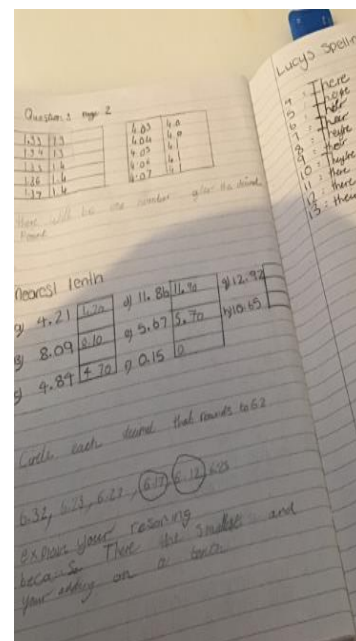
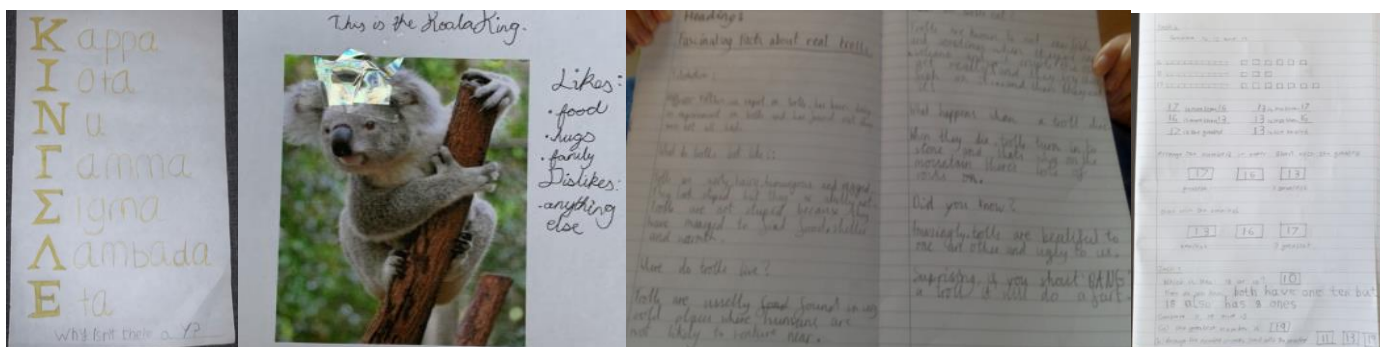
Acorn class – Whole Class
Rowan class – Whole Class
Willow class – Whole Class
Oak class – Whole Class

Holly class – Whole Class
Cherry class – Whole Class
Aspen class – Whole Class
Silver birch class – Whole Class

Well done everyone for working hard at home!

Amazing home learning!

We have been blown away by the quality and amount of work we have seen across the school. This is just a tiny selection but we would like to thank all of the children [and parents!] for their patience and commitment to Seesaw. If you aren't using Seesaw, your class teacher would love to see some of your work too. Please email them pictures!



In response to: Writing - Doors (EX)

Task 1

Pattern of Three

The boy ran down the road, he knocked on the door nobody answered so the boy pulled the pad lock off the rusty door.

A large arm pulled him in the boy screamed as he tried to pull himself out of the door.

He was too weak whatever the arm belonged to was draining out his strength, the arm had won and the boy was never seen again.



Try this at home: Grasmere Kitchen's Spiced Sweet Potato & Coconut Soup

Here's what you need:

Butter – Small Pieces	60g
Onion – Small Dice	130g
Carrot – Small Dice	100g
Celery – Small Dice	100g
Garlic – Thinly Sliced	3 cloves
Chilli – Thinly Sliced	Quarter – Half a Chilli (depending on how spicy you like it)
Smoked Paprika	1tsp
Sweet Potato – Rough Dice	600g
Coconut Milk	535g
Vegetable Stock	650g
Sea Salt	
Ground Black Pepper	

Here's what you do:

- Melt the Butter in a large Saucepan
- Stir in the Onions, Carrot & Celery and season with a pinch of salt
- Cook until starting to soften, then add in the garlic and the chilli and cook for a few more minutes
- Next add the Sweet Potatoes and Smoked Paprika and stir to combine all the flavours
- Then pour in the Coconut Milk and Vegetable Stock
- Season with Salt & Pepper to taste
- Leave simmering on a moderate heat for around 25 minutes until the potatoes are soft
- Take off the heat and blend until smooth or leave it chunky
- Finish with Coriander

Hope you enjoy it! Take some pictures of you making it and enjoying it and upload on Seesaw or email to your teacher.

Free School Meal Hub

Grasmere is now a hub that creates food hampers each week for 4 schools across Hackney, meaning that roughly 180 families benefit. Huge thanks to James our chef for coordinating and Chefs in Schools and their volunteers for their hard work. It's great to be involved in such a worthwhile initiative. The feedback from families who have received these hampers has been great and by looking at the pictures I hope you agree they are far better than the £15 voucher scheme.



GRASMERE VALUES

Respect

- * Treating others as you like being treated and listening to each other
- *Using manners and considering others' feelings
- *Valuing other people's differences such as race and religion

Kindness

- *Being a good friend. Sharing and taking turns
- *Working with others productively

Creativity

- *Thinking about new ideas and following your imagination
- *Trying new things and believing in yourself

Bravery

- *Trying your best – Never giving up
- *Supporting each other to achieve