



# ST LEVAN PRIMARY SCHOOL



BULLETIN 19 12TH FEBRUARY 2021

## DATES FOR THE DIARY

### **Spring Half Term**

Monday 15th—Friday 19th February 2021

### **2nd half Spring term**

Monday 22nd February, remote learning starts again.

### **World Book Day**

Thursday 4th March—We will be doing something remotely for this day.

### **Possibility of school re-opening?**

Monday 8th March

### **Red Nose Day**

Friday 19th March—We have registered to take part in this.

### **Parent consultations in March**

We have postponed these until after Easter in the hope school will be fully open.

### **Easter Holidays**

Friday 2nd April - Sunday 18th April. Last day of Spring term is Thursday 1st April with a 1.30pm finish.

## Friday 12th February 2021

Well we've had the added excitement of snow flurries this week! Some had enough to make a snowman! It's half term next week so there will be no online work and the packs we give out this Friday are for the week after half term. Try to have as much fun as you can, even though we are still in lockdown.

I've included a treat recipe for half term, one that doesn't need baking, it needs to chill instead; Rocky Road. Don't eat it all at once!

Hopefully we might be able to see each other again during the next half term. Thank you once again for your perseverance and cheerfulness, it is very much appreciated.

**Diane Blackie—Interim Head Teacher**

## Conversation Topics:

**This week the suggested topic is:**

**Today's date: 12.2.21**

Talk about why this date is special. Can you think of any other special dates or words like this?





### **Message from Service director for Education—Cornwall Council:**

The number of infections is reducing in Cornwall because we have seen our residents respecting the social restrictions in place during the third lockdown. Thanks to this, we have slowed the spread of the virus through our communities, and for that we are thankful.

However, as the surge in cases in late December and January showed, if Cornwall lets our guard down infection rates can spiral quickly, and we could soon find ourselves back where we started.

Therefore, we are asking all residents, especially parents and carers to continue to respect the lockdown rules, especially during half term. We know this is a challenge, especially for those parents and carers who are home schooling and we understand the temptation to relax while the pressure of teaching is not there for a week.

However, we have done so well since January and we simply can't afford to throw all of that hard work away. We are asking those who are on a half term break to avoid travelling distances in the car and "explore from your door" instead.



## Rocky Road



### Ingredients:

200g of digestive biscuits, 135g of butter, 200g of dark chocolate, 2-3 tablespoons of golden syrup  
100 g mini marshmallows.

### Optional extras:

You can add 100g of one of the following if you like: raisins, nuts, honeycomb, any dried fruit, chopped cherries.

### Equipment:

A plastic food /freezer bag, a rolling pin, a big wooden spoon, a saucepan, a baking tin (brownie tin or tray-bake) lined with greaseproof paper.

### **Adult help needed: (It's great fun to make together too)**

With melting the chocolate, butter and syrup please and cutting up the solidified rocky road.

### Method:

**First** Prepare your baking tin by cutting the greaseproof paper so it fits the bottom of the tin and up the side. If you grease the tin first your paper will stick to it and not slide about. It will be much easier to get your rocky road out at the end.

**Next** Place the biscuits in the food bag, put your hand over the open end, place the bag on a hard surface and carefully crush the biscuits with the rolling pin, you can roll or bash a little but be careful your own hand is close! Sometimes the bag will split if you hit too hard and you will have crumbs everywhere.

**WARNING: BAD JOKE** –‘What did the biscuit say when he got run over crossing the road? ‘Oh Crumbs’!

**After** Put the chocolate, broken up, the butter and syrup in the pan and gently heat until the chocolate has melted. **Ask a grown up for help with this bit.**

Leave mixture to cool a little before you mix in the biscuit crumbs, marshmallows and extra ingredients. Stir until everything is covered in chocolate.

**Then** Tip into the baking tin, pushing mixture flat and too the corners with the back of the spoon.

**Finally** Chill in the fridge for at least two hours and **ask for help to cut** into twelve pieces.

### **What are you learning by doing this?**

**English** **More bossy verbs:** tip/ chill/place/ prepare. When you use numbers in text you write them as words e.g. two, twelve. First, next, after, finally are sequencing words to order something.

**Maths** Reading and understanding abbreviations for weighing measurements, liquid and solid. I wrote out tablespoon but the abbreviation is tbsp.

**Science** Changing state of materials e.g. chocolate and butter are solids until you heat them up, then they change to liquid state by melting. But once they cool down they solidify again! Good job or else our rocky road wouldn't set!

### **Did you know?**

There are lots of substitutes for this recipe. You can use rich tea biscuits instead of digestives, margarine instead of butter and think of ingredients you like that you could add. I wonder if it works with different types of chocolate like milk or white.