

Cusgarne School Bulletin

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Head of School: Mr Tim Barnard

Dear Parents

Thank you for your understanding and support this week when we had to implement home learning for children in the Kingfisher class. The children have been superstars and there has been some fantastic learning taking place. Google classroom has been used effectively and it has been lovely to see the children interacting and supporting each other. School has certainly been quieter without you Kingfishers and we can't wait to have you back in school next week.

Last week, we had to make contact with every family and did find that there were a few unrecognised phone numbers and email addresses. Please would you check your details on your Arbor app and update them where necessary.

Yesterday the children had class assemblies where we thought about Remembrance and poppies. If you look at the windows at school, you will be able to see the beautiful poppies the children have created.

Friday is Children in Need day! It will be a non-uniform day for the children and we are asking that they wear something spotty (if you want face paint, please apply this at home before coming to school!) – we will leave this to your imagination but please remember to wear sensible shoes!

This year, please DO NOT bring your monetary donation into school since we do not want to handle the collection. Instead, we are asking that the parents make a suitable donation which can be made via the official donation page.

https://donate.bbcchildreninneed.co.uk/

<u>Parking</u>: Sadly we had to tweet about parents parking on the yellow lines outside school. You MUST NOT park on these since it causes danger to our children leaving the school grounds. They must have good visibility to allow them to cross safely. The yellow lines are there to protect everyone – including your child so please be more considerate.



A Company Limited by Guarantee. An Exempt Charity Registered in England & Wales - Company No. 07387540 Registered Office: Aspire Academy Trust, Unit 20, St Austell Business Park, St Austell, Cornwall PL25 4FD <u>Sumdog</u>: The Sumdog competition has been great and we have classes currently in the top ten! The competition closes tonight so watch Twitter for the final rankings!

<u>Breakfast Club</u>: Please remember to book your children into breakfast club. We need to know in advance so we can ensure we have staff on duty.

<u>Tempest</u>: After many conversations, risk assessments and guidelines, I am delighted to let you know that Tempest are coming into school on Monday 23 November 2020 for individual photos. This year they have to offer a slightly different service and they can only take individual photos – no groups or sibling photos. While this is a shame, we welcome the opportunity of them coming in.

<u>Christmas</u>: We hope to bring you details of our plans next week but can confirm that we are having a Christmas dinner together on Wednesday 16 December.

Have a super weekend.

Yours sincerely

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Julia Murray Acting Head of School

"Do you need to report a POSITIVE aspire

In the first instance, please contact your school office by phone. If the school is closed, complete the form at the link below to report a positive test.

www.aspireacademytrust.org/coronavirus

Please keep a note of this email address and remember to notify us even if it is out of hours.



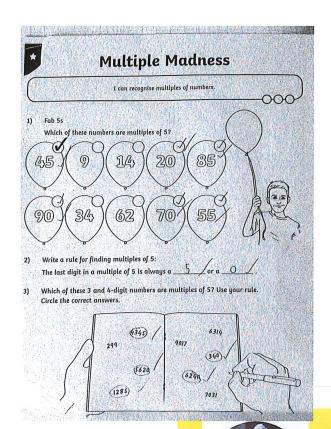
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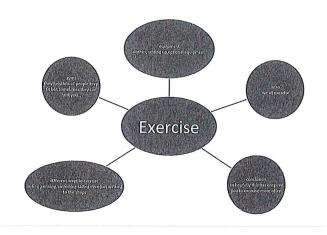
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TUESDAY 10* NOV

ENGLISH – INSTRUCTIONS PLANNING

How to exercise



Coco Chanel

Gabrielle Bonheur Chanel (Coco) was born in 1883 to Eugenie Jeanne Devoll Chanel, known as Jeanne, a laundrywoman in a charity hospital run by the sisters of providence.

Coco worked as a seamstress for six years at Aubazine. When she wasn't sewing she worked as a cabaret singing saving up her money so she could start up her own designer business. In 1910 Coco opened a boutique in Paris named Chanel Modes.



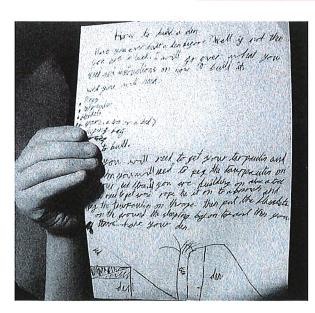
Wow Kingfisher
Class—you've
been doing some
brilliant work.
Well done!



This is a dress that she made in 1955. She made the designer brand of Chanel in 1910. After designing clothes she decided to make perfume.



In 1924 Chanel went in to business with the Wertheimer brothers and made the famous perfume called Chanel No. 5 which is now one of the most famous perfumes of all time.



Synonym	Word	Antonym
dawn	morning	night
daddy	dad	mom
grave	fat	need
cute	beautiful	ugly
various	different	same
gn'n	smile	fraun
big	loud	quiet
warm	hot	cold
done	over	fewer
Steal	buy	Sell
evil	wrong	correct
former	before	ofter

Zennor Tuesday 10th November 2020

Walt- identify the features of an instruction text

What do you like with your cup of tea? I like something sweet . Try this shortbread as a special treat

Shortbread recipe

Preparation-15 mins Cook-20 mins - 25 mins Plus chilling This recipe makes 24 slices

You only need four ingredients, but you can mix it up with lemon or orange zest, or try adding chopped pistachios.

What you will need
The ingredients are listed below but
the equipment you will need is;
.Scales

.Food Processor or wisk

.Cling film

.20 x 30 x 4cm baking tray

.Fork

.Bowl

.tin



Ingredients

300g butter, softened 140g golden caster sugar, plus 4 tbsp 300g plain flour 140g rice flour Pinch of salt

Maybe one to try over the weekend?

STFP 1

Place the butter and 140g sugar in a food processor and whizz until smooth.

STEP 2

Tip in both the flours and a pinch of salt, then whizz until mixture comes together.

STEP 3

Using your hands, roughly spread the mixture out in a $20 \times 30 \times 4$ cm baking tray. Carefully cover with cling film and smooth over until there are no wrinkles. Place in the fridge, uncooked, for at least 30 mins and up to 2 days.

STEP 4

Heat oven to 180C/160C fan/gas 4. Gently remove cling film, then lightly mark the shortbread all over with a fork.

STEP 5

Delicately sprinkle with the remaining sugar, then bake for 20-25 mins.

STEP 6

Leave to cool in a tin, then cut into 24 thin slices. Shortbread will keep in an airtight container for up to 1 week.

Goes well with bbc food gooey chocolate cherry cookies!