

What's Coming Up

- 12.03.18 Sports Hall Athletics
- 13.03.18 EYFS Parent Conferencing 3.30pm –5.30pm
PTA Yr. 3 & 4 Cinema Night
- 14.03.18 Reports going home
- 15.03.18 **SCHOOL CLOSED—Funeral**
- 16.03.18 **INSET DAY—SCHOOL CLOSED**

Bring a Mum to School

Thank you to all those mums, aunts and friends who joined children for this morning. It was lovely to see you having a go at a range of activities from spelling work to drawing and collaging flowers.



Last week's Attendance Figures

Class	Possible	% Attend
Jumbles	100	88.3
Gruffalo	100	88.3
Phoenix	100	94.5
Psammead	100	95.8
Fungus	100	91.8
Gruncher	100	94
Pegasus	100	89.7
Lorax	100	90.7
Kraken	100	88.5
Hobbit	100	93.2
Gremlins	100	99.3
Jabberwocky	100	92.4

Mrs Staiano

We would like to thank everyone for their kind words, cards, flowers, love and prayers this week as we all try to come to terms with the loss of Mrs Staiano.

Please see below information from the 'gofundme' page that has been set up to receive donations towards the music suite we intend to open in her memory.

Please be assured that any donation, large or small will be very gratefully received.



Mrs Staiano, our much loved co-headteacher at St Catherine's, had a particular passion for music and singing. We would like to open a music suite in memory of her so that children can develop their own love of music.

Mrs Staiano expressed a wish that a music room should also incorporate a 'sanctuary' where people could go to find peace and space in their busy lives. We intend to develop and extend the existing music room to do just that!

If you would like to help us to turn this dream into a reality, all donations will be gratefully received.

Thank you.

Mrs A Staiano 4th March 1968 – 4th March 2018

<https://gofundme.com/stcaths>

Easter Cookies

This is a slightly adapted Sainsbury's recipe. It should be made with mixed spice as per the recipe but we used cinnamon instead as we still had plenty left over from last week. The biscuits tasted delicious. When baked, these cookies should be chewy inside unlike the traditional crisp Easter biscuit lightly spiced and made with currants. The dough is rolled out and cut into rounds using the traditional recipe. Easter biscuits are traditionally eaten on Easter Sunday and also given as gifts. These cookies are a nice treat as part of a packed lunch too.

Ingredients

125gr softened unsalted butter

½ orange finely zested and juiced

1 tsp ground cinnamon or mixed spice

200gr light brown soft sugar

1 tsp vanilla extract

200gr self-raising flour

200gr mixed dried fruit

You will need 3 baking trays lined with greaseproof paper.

Method

Preheat the oven to 180 degrees / fan 160 degrees / gas mark 4

Line the 3 baking trays with greaseproof paper.

Beat together the softened butter, orange zest, ground cinnamon and brown sugar until the mixture is pale and fluffy.

Add vanilla extract and flour (sifted).

Add the mixed dried fruit and orange juice. The juice will stick the mixture together.

Using some teaspoons, drop small balls of mixture onto the baking trays. Leave spaces between the balls as the mixture spreads when cooking.

Bake in the oven for 10-13 minutes until cooked.

Leave to cool on a wire rack.

Makes 35 cookies