



BRANSCOMBE C OF E PRIMARY SCHOOL
NEWSLETTER 10/38
Friday 16th July 2010

Achievements to Celebrate
Branscombe Waves Award:

Class one: for being a very well behaved and enthusiastic audience at Cinderella.

Class two: for a brilliant production of Cinderella.

Branscombe C of E Primary School
Children's Aims
We will try to:



The Branscombe Waves

Dear Parents

Thank you to all those parents and friends of the school who came to watch the Class 2 production of Cinderella yesterday. I thought that the children did brilliantly, what a talented group of children we have.

For those of you who couldn't attend yesterday there were a number of awards presented after the play. The Spirit of Devon award, which was set up last year by Judith Johnson the Devon Director for Learning and Schools, was presented to Autumn Rees. This award is given to the child who has worked collaboratively and who has best illustrated enjoyment of and engagement with the learning process.

A School Citizenship award was presented to Charlotte Hosking for being a helpful, co-operative member of the school, who often shows initiative, thinks of others and was very willing to be an extra team member of the Exe Valley Challenge at the last minute a couple of weeks ago.

There was great excitement in school on Monday when we received the phone call from Sidmouth Rotary Club to say that we had won the heaviest beetroot section of their allotment competition. Mr Ford took Jessica Selway and Charlotte Reid to the prize giving at the Riviera Hotel on Wednesday. We received a trophy, certificate and a voucher for Sidmouth Garden Centre. The children showed their award at the end of the play and we also thanked Mr and Mrs Lovell for all their help with the allotment. The children will be digging up the beetroot on Tuesday, and so we have included in this newsletter a beetroot recipe you may like to try with our 'prize winning beetroot'!

This will be the last newsletter of this academic year so may we all wish you a lovely summer holiday and we look forward to seeing you all refreshed for a new term on 6th September.

Best wishes from Katie Gray and the staff at Branscombe School.

Church Service

There will be a church service on Tuesday 20th July starting at 2.45pm. There will be leavers' presentations during this service and refreshments afterwards. Parents, friends and family are all welcome. Please collect children from the church at 3.15pm.

Safe Internet Training for Year 5 and 6

On Monday 19th July the Year 5 and 6 children in Class 2 will be having a lesson on Internet Safety from Joel Smith, our Extended Services Coordinator. They will be learning about how they need to be just as protective of their personal information online, as they are in the real world. The lesson will include a video highlighting the importance of internet safety, which uses analogies to portray the risks of posting personal details online for everyone to see. If you would like to view the video they will be watching, you can find it at the following web address:

<http://www.youtube.com/watch?v=o8auwnJtqE>.

Joel Smith will be returning to school in the autumn term to teach further age appropriate lessons on this important subject to the rest of the school. We are also hoping he will run a parent awareness session. All this work will be based on materials from CEOP (Child Exploitation and Online Protection Centre).

School Meals

Enclosed with this newsletter is the new menu for the autumn term and an order form. Please note on the last day of term, Thursday 22nd July, the menu will change to fish and chips.

Clubs

There will be no fun club or modelling club next week.

Netball Club - an end of term friendly match at St Nicholas School will take place on Wednesday 21st July (no other netball club will take place). The children who have been invited to attend are those who attended netball club this week as they had the new 'High Five Netball' rules explained to them. The children will be transported to the match in parent cars and will need to be collected at 4.30 from St Nicholas School. If you wish your child to attend please fill in the SOE3 permission slip that the selected children will have been given with this newsletter, and return to school as soon as possible. The children attending will need to wear a white t shirt and blue shorts please.

Parent Support Advisor

Our Parent Support Adviser, Tracey Tipton, will still be available after the end of term, until Friday 30th July. She will then be available again from the 31st August 2010, prior to the children returning to school. Please feel free to call her on 07540 668525 or 01395 572949 if you have concerns you wish to discuss.

PTFA

A reminder that the summer fayre will take place tomorrow, Saturday 17th July at the village hall from 11am until 1pm. Please remember to bring your cakes for the cake stall and if you have any raffle tickets that you haven't sold please bring them along so that we can try and sell them on the day.

School photographs

The school group photograph and the Year 6 leavers photograph are now available to view in reception. Please come in and have a look.

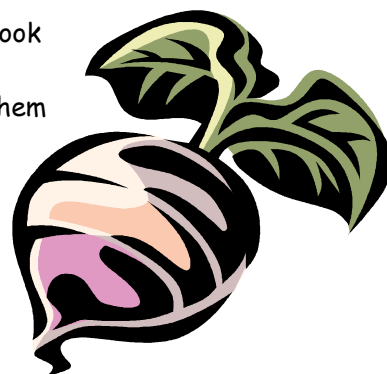
Each photograph costs £9.50.

If you wish to purchase photographs please provide the money in a labelled envelope to the school office by Wednesday morning.

Chocolate Beetroot Brownies – taken from Riverford Farm Cook Book

Rich, dark, moist and gorgeous –

but since these brownies include healthy beetroot, you can enjoy them with a clear conscience. Another bonus is that they are wheat free.



Makes about 9

250g dark chocolate, chopped

200g unsalted butter, cut into cubes

250g beetroot, cooked

3 eggs

A drop of vanilla extract

200g caster sugar

50g cocoa powder

50g rice flour (ground rice)

1 teaspoon baking powder

100g ground almonds

Put the chocolate and butter in a large bowl and place it over a pan of simmering water, making sure the water doesn't touch the base of the bowl. Leave to melt, and then remove from the heat.

Puree the cooked beetroot in a food processor. Add the eggs one at a time, followed by the vanilla and sugar, and mix until smooth.

Sift the cocoa powder, rice flour and baking powder into a bowl and stir in the ground almonds. Stir the beetroot mixture into the melted chocolate and then fold in the dry ingredients.

Use baking parchment to line a rectangular tin, roughly 28 x 18 cm. Pour in the mixture and place in an oven preheated to 180 degrees centigrade (gas mark 4). Bake for 30 -35 minutes until just firm to the touch. It's important not to overcook brownies; a skewer inserted in the centre should come out slightly sticky. Leave to cool in the tin and then cut into squares.

