

#Community #together #BeStill #CreatingRainbows



PUPIL POST

April 28th 2020

A HUGE THANK YOU FOR ALL YOUR CONTRIBUTIONS

Please keep sending to Mrs Sherry: rsherry@stvincent.herts.sch.uk

Remember not to include your names in any photographs of yourself or your family but it is fine to sign your artwork

#Community #together #BeStill #CreatingRainbows



How busy they have been! And what a lot of chalk!!

Our hair continues to grow during lockdown ...but someone's hair has also gone Rainbow coloured!!



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RAINBOWS ARE SPECIAL

They remind us of
God's promise to Noah
after the flood that all
would be well –

HOPE

Rainbows appear when
the sun comes out after
the rain

A BRIGHTER FUTURE

The colours are all
different but make up
one beautiful group
together. Light is made
up of all the colours of
the rainbow

TOGETHER



OUR SCHOOL COMMUNITY IS A BIT LIKE A RAIN BOW

We are all different ...but we are all equally important
We are all part of the school community wherever we are
today

AN IDEA

Some families speak a different language at home.
It would be lovely during this time to learn some of
each others' home languages.

If you would like to share the **COLOURS** of the
RAIN BOW in the language (plus any others you wish to
add) please **AND** how we might be able to pronounce
them,

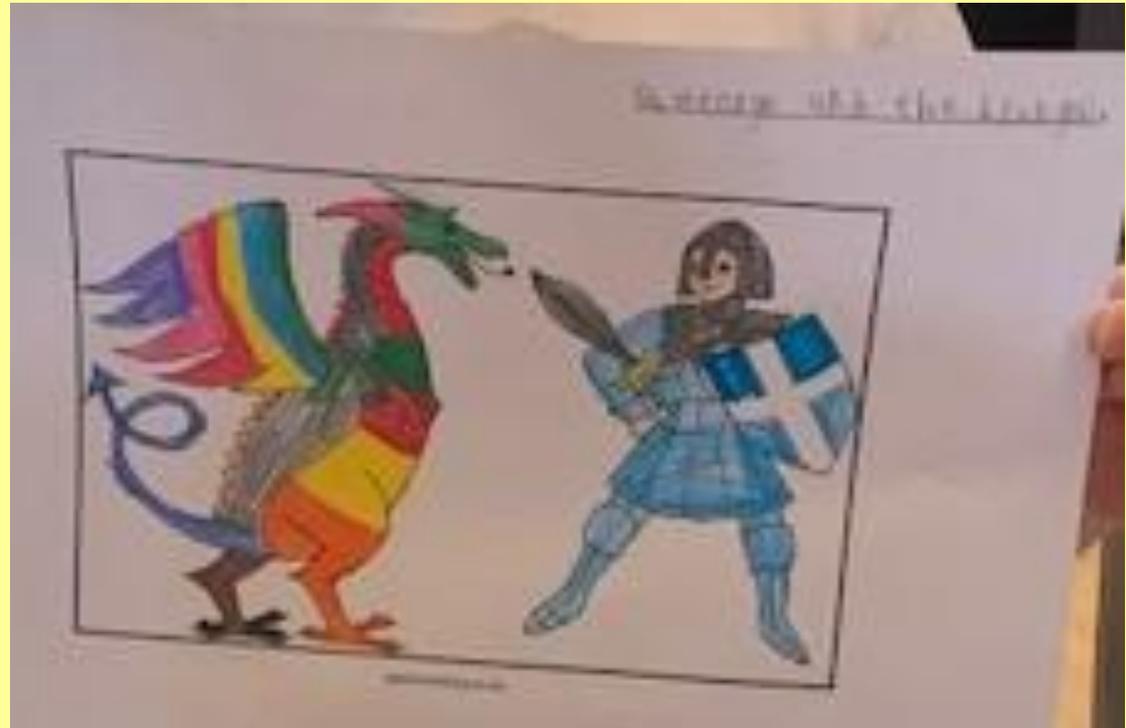
Please send to Mrs Sherry rsherry@stvincent.herts.sch.uk

Fun at school





Celebrating
St. George's
day



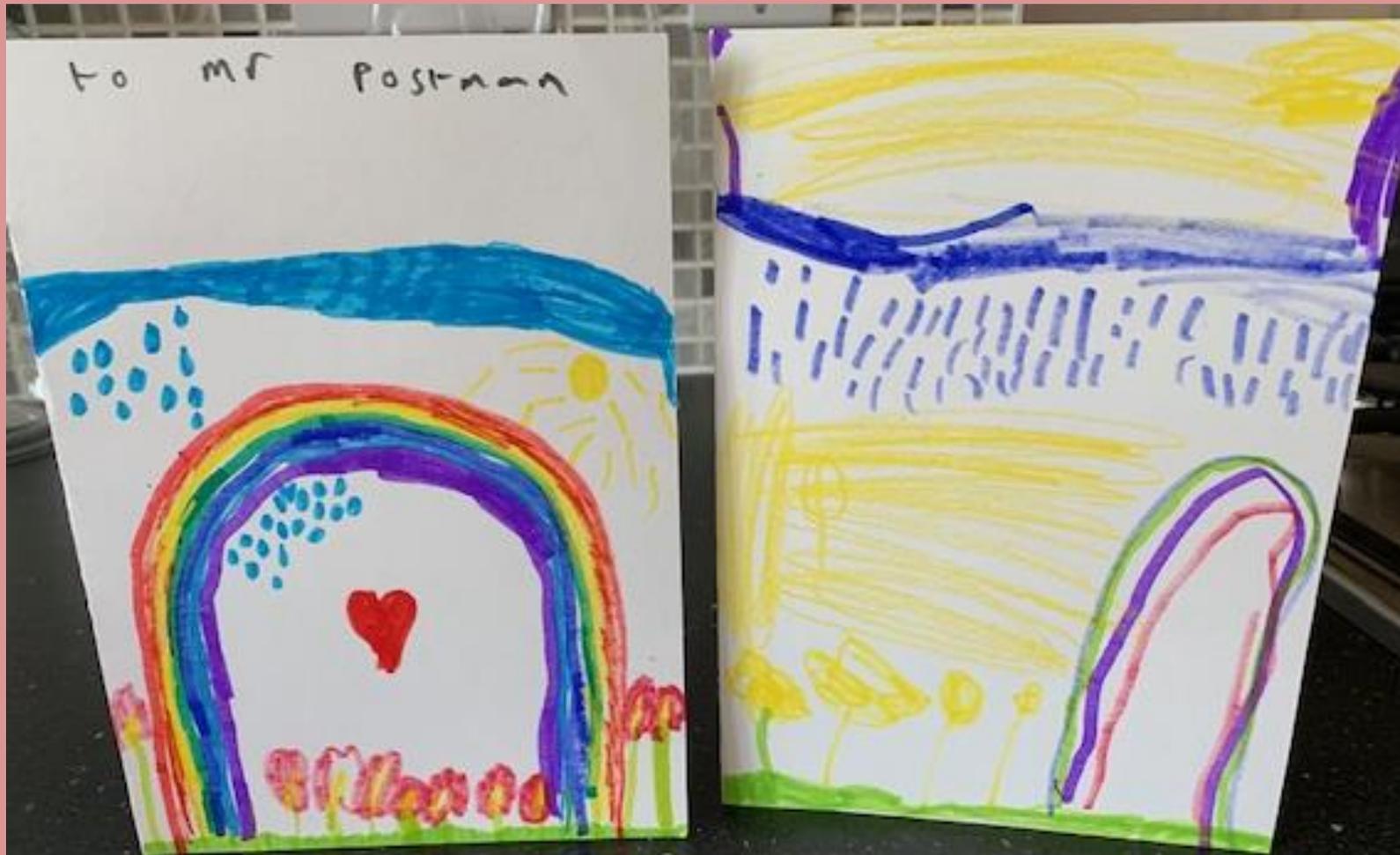
A hand painted egg cup left for the Easter bunny and a favourite doll's tea party... or what was left over at the end!



You two have been busy as well- with home made bows and arrows , birds nests and sowing seeds for flowers and cucumbers.



Thinking of others too- cards for postmen and refuge collectors. Remember the suggestion in the class letters.



Two pupils miss school and church so much they walk every day to see the buildings and pray



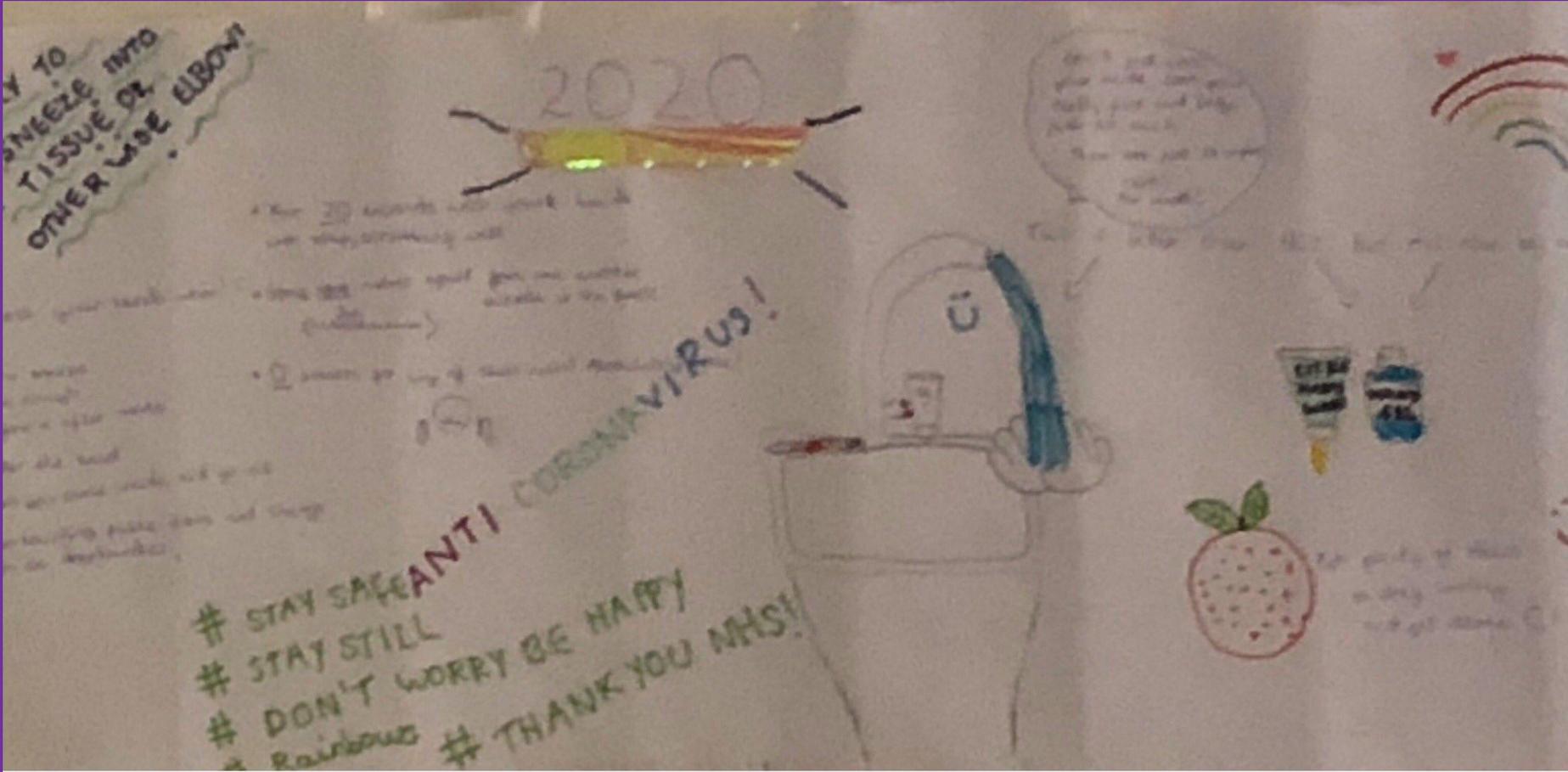


Different ways to help

Not only kindly sharing with others (biscuits to the Ambulance crew, soap and toilet rolls for an elderly man in need) but helping dad and his brothers in the garden too.



Here a label, there a label, everywhere a label!



Making potions by mixing grass and flowers – happy smiles!



Who is camping out in the living room?



How to make the cake bit

You will need:

250g unsalted butter, softened 250g caster sugar 250g self-raising flour
Pinch of salt 4 medium eggs 4 tablespoons milk Ice-cream scoop (optional) 25 or
Less Maltesers One spoon of chocolate spread 2 x 12-hole muffin tins, lined with
paper cases

Method

Set the oven to 190C, gas 5. Tip the butter into a bowl and beat it until softened. Then add the sugar, flour, salt, eggs and milk and whisk until the mixture is smooth. Use a traditional-style ice-cream scoop, or spoon, to divide the mixture between all the paper cases.

Place both muffin tins in the oven and bake for 15 minutes, then swap over the position of the tins over and bake for a further 3-7 minutes, until both trays of cupcakes are a light golden colour.

Remove the tins from the oven. Leave the cupcakes to cool in the tins for a few minutes. Then transfer them to a wire rack to cool (but we just put them onto a glass plate and after they cooled down properly we decorated them.)

How to decorate(all of the next steps are optional)

You will need: Jam/Syrups Icing (any flavour you want) Maltesers (the amount depends on how many cupcake you have made) Sprinkles Paper Tudor Roses
Apple corer (in this video it shows how to use one on a cupcake)

<https://youtu.be/PsJerBoURiY?t=166>

Method

Using the apple corer cut a hole into the middle of the cupcake and fill it with a jam or syrup of your choice. Then seal the hole using the piece of cake that you just cut out. It shows you how to do this step in more detail in the link above in the 'You will need' list. After sealing it doesn't matter if any jam or syrup has come out because you are going to cover that in Icing of your choice or design.

Then pop on a Malteser on top (preferably in the middle) and sprinkle as many sprinkles as you want onto your cake.

Finally, get your Tudor rose cut outs and lean them onto the Malteser that you just put on.



Benicia's Yummy Recipe for Tudor Rose cupcakes

(They also contain
Maltesers so you can also
call them Malteser
cupcakes)



One creative afternoon we made a cake based on the book "What the Ladybird Heard" for a Brownies' badge and a super "sweet" train as part of a theme park/roller coaster project!

A lot of cooking has been going on!



We have made a nature picture frame with every thing from the garden and outside our back garden ! We enjoyed collecting and making pictures .

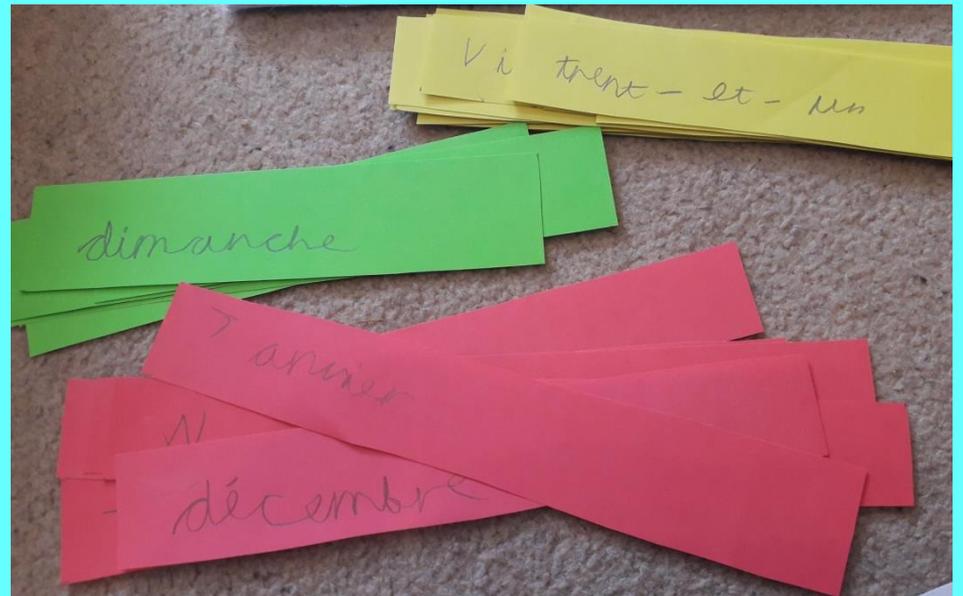
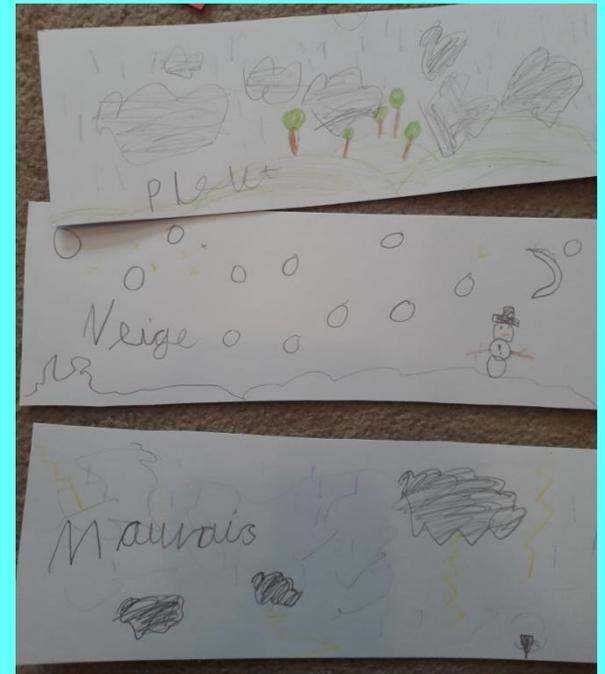
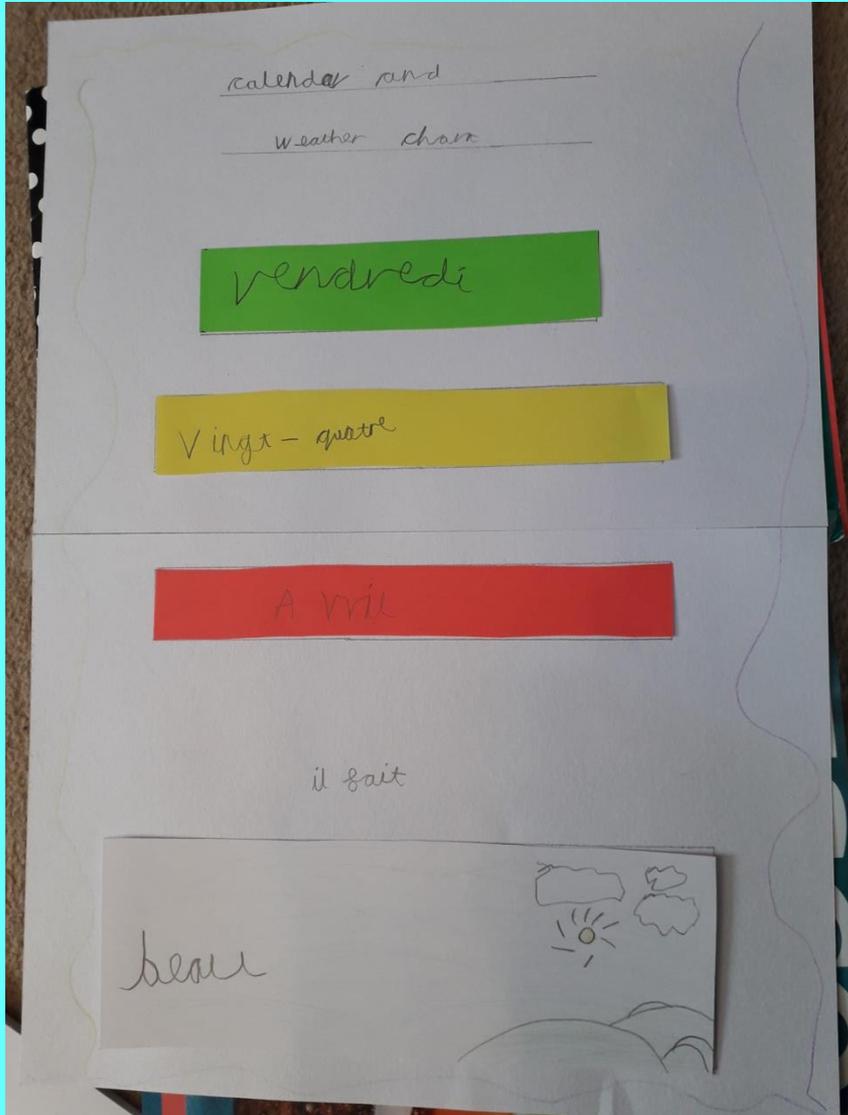


Enjoying time with pet rabbit Lenny. Lenny has had so much attention he will miss everyone when back at school ...or be glad of the rest!

More garden fun

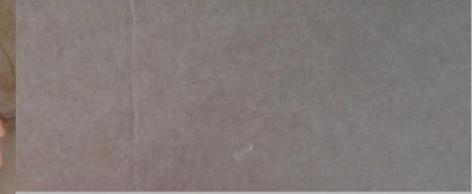


Alexander has made his own French weather and calendar cards



More junk modelling ideas – Easter theme still!

Egg Box Chick

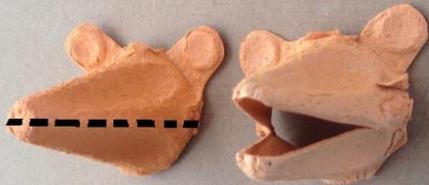


This has been an "art jumpstart" by Darrell Wakelam

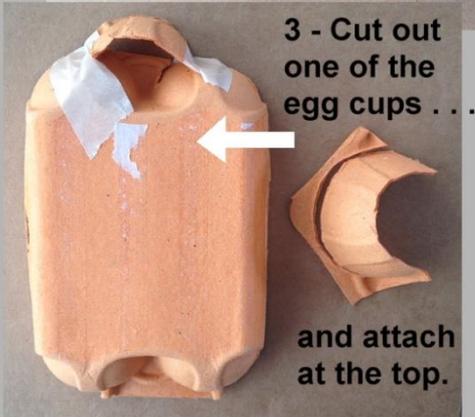


... instructions on next photo

1 - Cut out this shape from an egg box.



2 - Cut down the middle to make a mouth.



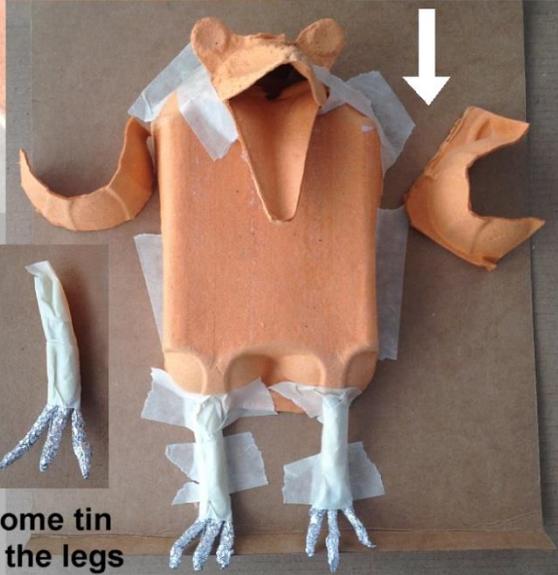
3 - Cut out one of the egg cups . . .

and attach at the top.

4 - Attach the face on top.



5 - Use some of the left-over egg cups to make the wing shapes.



6 - Roll up some tin foil to make the legs and attach them, folding up a ledge on the base.



7 - Tear up the left-over cardboard to glue onto the base to hide all of the tape.

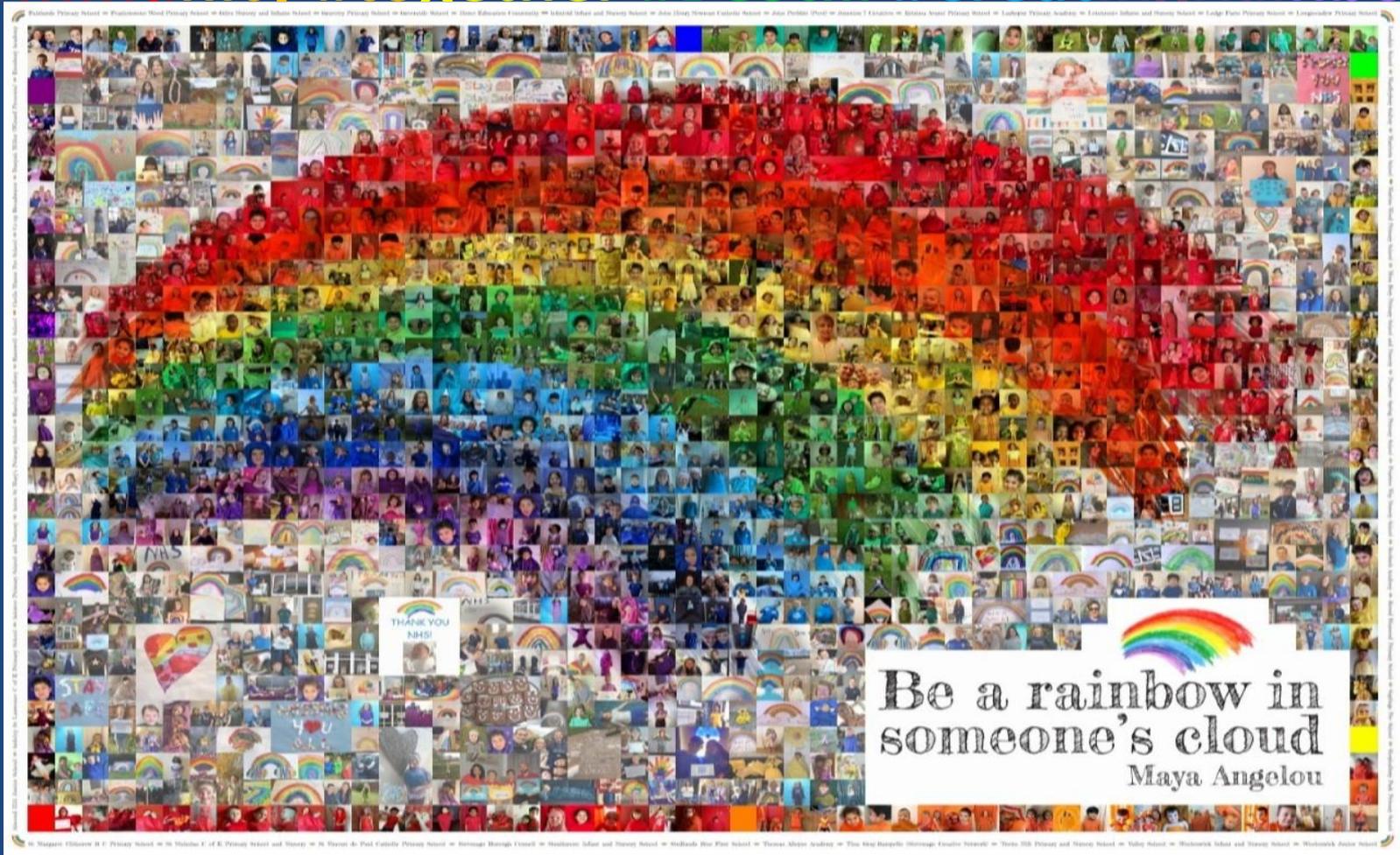
8 - Add some eyes (I have used a hole puncher) and make feathery details from left-over bits of the egg box.



Egg Box Chick



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Did you send a photo to be part of this ARC OF HOPE ? 39 schools, as well as community groups and friends of the schools, submitted selfies and this finished image has been submitted to the Royal Academy for the Young Artists' Summer Show 2020.