

Benton Dene School Newsletter

28th May 2021



Benton Dene School has a new phone number 0191 466 1818



REMINDER

Next week is our Half Term Holiday Monday 31st May to Friday 4th June. Children return to school Monday 7th June.

We hope you all have a wonderful holiday and the sun shines.

'The Sun has got its hat on......'

and at the end of a wet and soggy May, so it should!

The rise in positive cases in North Tyneside has made many of us feel that the 'rug has been pulled from under us': just as we could feel the end of restrictions there's a bit of a 'dampner' and an air of disappointment but the sunshine over the last couple of days has certainly lifted spirits.

I know that all of us, children and adults alike, are looking forward to next week: a time to gather our thoughts, enjoy some sunshine, meet up with friends and family and 'chill' in readiness for the last half term of what has been an unprecedented year.

Enjoy next week and stay safe.

Alison McAllister

Dear Parents,

In order to continue to limit transmission of COVID-19 across North Tyneside we are asking parents to let the school know if their child tests positive during the May half term.

If your son or daughter receives a positive COVID-19 test during the half term week, please contact the school immediately on office@bentondeneschool.co.uk and provide the following information:

Name of child

Class/year group

Date of the COVID-19 test

Does the child have symptoms? Yes or No

What date did the symptoms start?

What date did the child last attend school?

Free School Meals—If your child is entitled to FSM you will be receiving an email next week that will entitle you to a £15.00 voucher to help support you over the half term.

Home School Link Team

As you may know we have two home school link workers. Tina Steele who looks after Yellow and Green zone and Yvonne Manton who looks after Red and Blue zone.

Yvonne and Tina are here to ensure all children are happy, secure and enjoy school whilst you as their parents and carers feel supported and fully included. You can contact them on their direct number.

If you need to contact Tina
Her number is 0191 466 1821

If you need to contact Yvonne Her number is 0191 466 1820





P.E. at Benton Dene School

Don't forget to upload your pictures to seesaw or tapestry.

Can you go for a walk to the forest/ beach what sort of animals live there? can you walk like the animals?



A Healthy Smile



A toothbrush and toothpaste without strong flavours. Check out their website for more information.

Class News

Yellow 4: have been learning ball skills in PE. Our tadpoles are starting to grow their legs.

Green 5: were engrossed in the 'Peter and the Wolf' production in our music lesson today.

Green 6: have been learning to recite predictable phases from the book, 'Oi Frog!' We thought this was a funny book and enjoyed identifying the rhyming words.

Groop 7: have enjoyed DT this week exploring wind toys and making our own wi

Green 7: have enjoyed DT this week exploring wind toys and making our own wind sock **Green 8:** have enjoyed learning about different countries and have tasted some foods and decorated the flags related to the country.

Red 2: have been using their measuring skills to weigh the correct amount of butter, flour and sugar to make fairy cakes! They loved decorating their cakes and then eating them!

Red 3: released their butterflies into the wild. We enjoyed watching them fly off to start their new life outside the classroom!

Red 4: have started reading discussion texts in English. We have enjoyed playing cricket in PE with Blue 5.

Blue 5: have been compiling a fact file about famous naturalists and behaviourists.

Blue 6: said goodbye to their frogs this week, they had grown into froglets and we decided it was time to release them into the pond.

Blue 7: have been exploring how to be a good friend and have enjoyed playing games to learn how to take turns.

Blue 8: started their 'Growing up' Sessions with Barbara the nurse this week.

Blue 9: The boys in B9 had a great trip out on the bus. We observed the typical British weather, local landmarks in Tynemouth and we also sampled the local cuisine (fish and chips). When we got back we compared Tynemouth to Rio de Janeiro

Stars of the week

Yellow 4: Lucas, Green 5: Tommy & David, Green 6: India,

Green 7: Everley, Green 8: Taylor, Red 1: Kieran,

Red 2: Theo, Red 3: George, Red 4: Alex, Blue 5: David,

Blue 6: Izabella, Blue 7: Reilly, Blue 8: Olivia, Blue 9: Sonny.

Achievements of the week

Yellow 4: Liam, Green 5: Archie x 2 Green 6: Billy Green 7: Jaxon,

Green 8: Jake, Red 1: William, Red 2: Seth, Red 3: Max, Red 4: Noah,

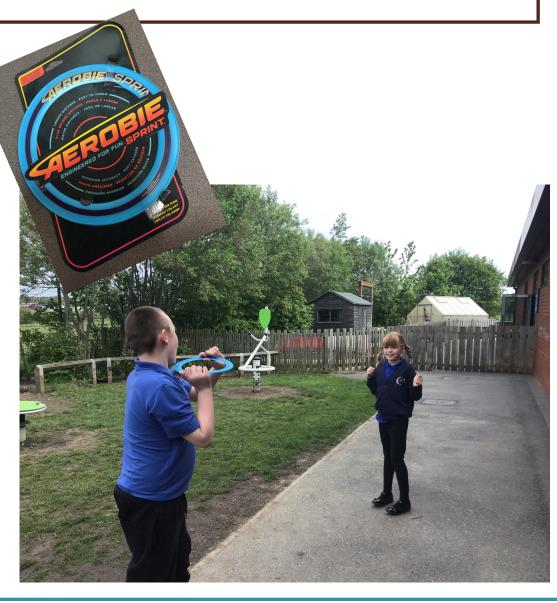
Blue 5: Lewis, Blue 6: Justin, Blue 7: Eve, Blue 8: Owen, Blue 9: James.

100% Attendance this week.

Green 8, Red 2, Red 3, Blue 7 Blue 9.



This week our children are 'flying fast' with their new Aerobies. All children have received their flying discs to enjoy outside in the sunshine this half term. It is part of our commitment from the PE department to promote fitness and wellbeing - we look forward to seeing how far your child can throw their Aerobie, please send us your pictures on seesaw!



Here is a scavenger hunt worksheet that you may like to do with your child next week. You have the option to send in sopence once the worksheet is completed and put on seesaw or tapesty to win a little prize and the chance to win a larger prize. Good Luck

Half Term Outdoor Scavenger Hunt

Over half term see if you can get a full house, make sure you take photos and send them via Seesaw/Tapestry.

Anyone can join in but if you send in your 50p, you will get a special treat and will be in with a chance of winning a prize!

Draw a picture of your favourite season	Find out which direction North & South is	Find a bug or insect near your house
Take a photo of a bird and see if you can find out what it is	Make an invention to measure weather (this could be collecting rain, showing the effects of wind etc)	Draw 3 things you can see from your windows
Find a colourful flower or tree	Eat your lunch outside	Try and find a baby animal, take a photo or draw your favourite

Remember to take photos and upload them to Seesaw/Tapestry for your teacher to see, every completed 50p entry is in with the chance of winning a prize!



As you can see the children in Blue 6 enjoyed making Broccoli power puff cakes. They look very yummy so why not give them a try.

The recipe is on the next page.



These delicious cheesy puffs make a fabulous lunchbox or picnic option with a hidden portion of vegetables. You could also swap the broccoli for spinach, leeks or peppers.

You could really bump up the veg content by serving them with cucumber and carrot sticks to add texture and crunch to the lunchbox.

Once cooled store in an airtight container in the fridge for up to 3 days.



Skills Check: Follow a recipe; follow food safety & hygiene rules; use a timer; tidy away; crack an egg; beat an egg; use measuring spoons and cups; use a jug to measure liquids; use weighing scales; cut using bridge/claw technique safely; use a box grater safely; use the oven (with adult supervision); use a colander; mash; beat ingredients together.

Equipment: Saucepan/Steamer, Bowl, Fork, Sieve/ Colander, Chopping Board, Sharp Knife, Measuring Spoons, Measuring Jug, Weighing Scales, Box Grater, Wooden Spoon, Muffin Tin, Muffin Cases, Wire Rack.

Allergens*: Gluten | Eggs | Milk

Ingredients (makes 12):

- 230g plain flour
- · 140g grated cheddar cheese
- · 200g broccoli, chopped
- · 85g cherry tomatoes, chopped
- 175ml milk
- 20ml (2 tablespoons) olive oil
- · 12g (3 teaspoons) baking powder
- 1 large egg, beaten
- · 12 muffin cases
- · Cooking spray (to grease the muffin cases)

Method

- Preheat the oven to 180°C/375°F.
- Cook the broccoli until tender (boil or steam) and mash with the back of a fork.
- In a bowl, sift the flour and baking powder together, mix in the cooked broccoli and cheese
- Add the chopped tomatoes, oil, beaten egg and milk, and mix well.
- Spoon the mixture into 12 muffin cases or a greased muffin tin (the consistency should be a moist, sticky dough that is quite thick).
- 6. Bake for around 30 minutes or until golden.
- Transfer to a wire rack to cool.

^{*}Please note the allergens listed are indicative only. Allergens vary depending on brand; check the labels on the products you use