

20 March 2015

Dear parents, carers, staff, governors and friends,

This week at Brindishe Manor

Staff News

Next week we say goodbye to teaching assistant, Julie Bryant, who is retiring. Julie is known to and loved by many, many families at our school as she started working here over 20 years ago. I know you will want to join me in thanking her for her dedication to our children and to wish her all the very best for the future.

Next week Lucia Viola, our woodwind teacher will also be leaving to pursue new opportunities in her chosen career as a solo flautist. We wish her well with her plans.

We are pleased to welcome Annalise Webb to our classroom support team and in April we have two new music tutors joining us, Sam Becker and Steffi Dykes, who will take over from Lucia to teach woodwind and run our ensemble.

Woodwind students will remember Steffi who came into school earlier this year to perform, bringing with her and playing for us a large collection of different-sized recorders.

The Great Brindishe Bake-Off

Our Year 3s have been very busy planning, costing, baking and selling bread recently – you have probably seen them selling their wares at the school gate at 3.15pm.

This has been a really successful enterprise project and the children are learning a good deal about the value of money in the process.

Forever Angels

This week we received a letter from Val Lithgow from Forever Angels UK, the charity supporting the baby home in Tanzania for which we raised money during our recent International Week. She wrote: 'I would like to say a huge thank you for your amazing donation of £639.79 raised by staff, pupils and parents of Brindishe Manor School We are truly grateful for your wonderful support.'

Red Nose Day

Last week the school raised £164.71 for Children in Need. Thank you to everyone who took part.

Lost Property

Please make sure you look through and collect your child's lost property next week. Any unclaimed items will be donated to charity at the end of the week.

Dates for your diary

23 March Mock SATs week for Year 6

27 March Spring Cake Sale, 3.15pm

27 March Last day of term

13 April Children return to school

14 April Year 2 Assessment meeting for parents and carers, 6pm

24 April KS2 Disco 6pm

11 May KS2 SATs week (Year 6)

19 May and 2 June Full Governing Body Meetings

25 – 29 May Half term

1 June INSET DAY

6 June Brindishe Schools' Fun Run

Best wishes to all families for a lovely weekend,

Gerlinde Achenbach
Headteacher

PSFA (Parents, Staff and Friends Association) News

QUIZ CHAMPIONS

Well done to all those teams who entered the quiz last week. A fun night was had by all! Congratulations to the Quizzacals team who won. Many thanks go to Adam and Jenny Spriggs for picking the questions and hosting the evening, and to Chris Morrison and his team for organising the refreshments.

SPRING BAKE SALE NEXT FRIDAY 27TH 3.15PM CENTRAL HALL

On your marks, get set, BAKE!!! The Spring Bake Sale will be held on the last day of term and we need your bakes and donations of cakes and treats please. Why not try our recipe below! Please bring your donations to the office next Friday 27th, and don't forget to pop in for an end of term treat after school.

Look out for the posters which will be going up soon, and join us in giving Amanda Greenwood a great big thank you for all the glorious posters she has prepared for us so far this year.

VOLUNTEERS

We need three more adults to help us sell the cakes for 20 minutes at the end of school **next Friday 27th**. If you could help please email on brindishemanorpsfa@gmail.com, contact us via our Facebook page or call Claire Johnston on 07976421216. Thank you!



Easy chocolate fudge cakes

Make with your little chicks – they'll be "egg"cellent! This recipe would raise £8 for our school at the cake sale.

Ingredients:

140g soft butter
140g caster sugar
3 medium eggs
100g self-raising flour
25g cocoa powder, sifted

For the icing:

85g milk chocolate, broken
85g soft butter
140g icing sugar, sifted
2 35g/1½oz packs maltesers or mini foil-wrapped chocolate eggs or even fluffy chicks!

Method:

1. Heat oven to 190C/fan 170C/gas 5 and put 16 paper cases into a fairy-cake tin. Tip all the ingredients for the cake into a mixing bowl and beat for 2 mins with an electric hand-whisk until smooth. Divide between the cases so they are two-thirds filled, then bake for 12-15 mins until risen. Cool on a wire rack.
2. For the frosting, microwave the chocolate on High for 1 min. Cream the butter and sugar together, then beat in the melted chocolate. Spread on the cakes and decorate with Maltesers and chocolate eggs.