



STUDENT'S WEEKLY

Read all about useful home-school links, dates, On this Day, the star teacher, the recipe of this week and games and puzzles.

Final

Issue!

Useful School Links!

<https://youtu.be/d3LPrhI0v-w> - Joe Wicks workout for kids

<https://www.bbc.com/education> - BBC Bitesize. Select KS2 or the specific subject

<https://www.thenational.academy> – Oak National Academy

<https://web.seesaw.me> – Seesaw Online

<https://www.bbc.co.uk/newsround> - Newsround. Select any videos or articles.

<https://kahoot.it> – Kahoot. An online quizzing website where you can make or play quizzes with your family.

A red rounded rectangle with a slight shadow, containing the word "Dates!" in a handwritten style.

Dates!

On the fourth of September, 1995, Oswald Road opened and established as a modern school.



On This Day!

20th July

On 20th July, it is the last day of term.



Star Teacher

Oswald Road

Oswald Road is a truly amazing primary school.

They helped me ever since I joined in Reception.

I will miss school so much, and always remember the ups and downs, the fun times, everything.

Thank you Oswald Road, for an wonderful start to school.

Recipe of the week!

Thank you cookies!

Ingredients

- 1 cup, unsalted butter, softened
- 1½ cups confectioners' sugar
- 1 large egg at room temperature
- 1 tbs good quality vanilla extract
- 2½ cups all-purpose flour
- 1 tsp salt
- For the Royal Icing:
 - 5 tbs meringue powder
 - ¾ cups water
 - 1 tbs good quality vanilla extract
 - Avacado Green AmeriColor Food Gel
 - Deep Pink AmeriColor Food Gel
 - Electric Purple AmeriColor Food Gel

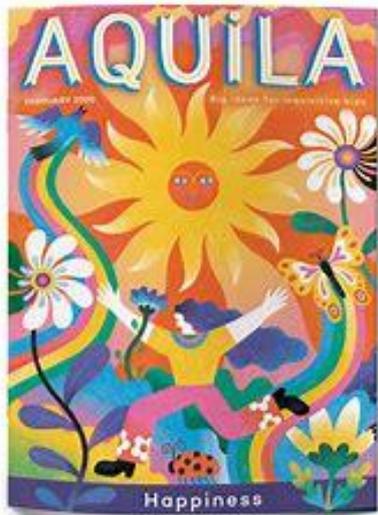
Method

1. Preheat the oven to 400 degrees F.
2. In a large bowl, sift the all-purpose flour and salt. Set aside.
3. In the bowl of a mixer fitted with a paddle attachment, cream the butter and sugar.
4. Once fluffy, add the egg and vanilla. Mix until just combined.
5. Add the dry ingredients. Mix until just combined.
6. Place the dough in a bowl, and allow it to rest for about 15 minutes. Do NOT refrigerate this dough. The cookies must be rolled out and baked right after the dough is made.
7. Line sheet pans with parchment paper or silicone baking mats.
8. Lightly flour a work surface and roll the dough out to about ¼ inch thickness. Cut out desired shapes and bake for about 7 to 8 minutes. If you'd like soft cookies, make sure that the cookies do not brown.
9. Once the cookies are baked, allow the cookies to cool on the baking sheets for about 5 minutes. Then transfer the cookies to a cooling rack to cool completely



Games and Puzzles

Remember, if you have a competition entry, a joke, riddle or even a suggestion, just pop it in the box outside Mrs Howard's office along with your name and class.



JOKE TIME!

Why do bees have sticky hair?

Because they use honeycombs!

BOOK/MAGAZINE REVIEWS!

Aquila Magazine

Aquila is a fantastic magazine which explores a very diverse range of topics.

Each month, there is a new theme, for example: Ancient Egypt, Detectives, The Amazon, Discover Dogs etc.

The team that write it are funny and offer challenging ideas in their articles. Their names are amusing: Calculata, Aquila, Polly, Harvey, Wordworm, EB, Pepe the dog and Ian the cat.

I love Aquila because of the variety of articles they produce and the different approach to learning.

I give this 5/5 stars.



STAY
SAFE