



# 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.



*Dates!*

23/7-1/8 – Love Parks  
Week

July – National Picnic  
Month

Plastic-free July

20/7 – National Lollipop Day

23/7 – National Vanilla Ice  
Cream Day

29/7 – International Tiger  
Day



*On This Day!*

20<sup>th</sup> July

On 20<sup>th</sup> July, it is the last day of term, the last day for all Year 6 pupils and beginning of the summer holidays!



*Star Teacher*

## Oswald Road

It was September 2015. A nervous five year old held her parents' hands tightly as she waited at the gate.

The girl began to cry, saying that she didn't want to go.

Seven years later, the same girl experienced the same emotions. She didn't want to leave.

During her time at Oswald Road, she met friends, she learned so much, she was taught by some wonderful teachers, she achieved many things and is fully equipped to continue her school story.

Thank you, Oswald Road. I will never forget you.

# 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
10. Make some icing and ice the cookies

# 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!

The School for Good and Evil

Sophie had waited her entire life to be kidnapped by the School Master and taken away to train to be a fairy tale hero at The School for Good and Evil. However, Agatha, who is unliked by many for being considered a witch, is not ready to give up her only friend and must stop Sophie from going, this ending up as joining her.

I particularly enjoyed the ending, where good goes against evil.

I give this 5/5 stars.

STAY  
SAFE