



St Erme with Trispen Community Primary School  
Growing Confidence, Knowledge and Creativity



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## NEWSLETTER 5<sup>th</sup> FEBRUARY 2016

### STARS OF THE WEEK



CONGRATULATIONS to this week's stars, who are:

TREHANE - Eva B - For her enthusiasm towards singing

FROGMORE - Aiden L - For independently fixing the clothes frame of his own accord

BOSWIDDLE - Sam A - For being so surprised that he wrote his recant in paragraphs

TRUTHAN - Taylor S - For perseverance with fraction work

TREVELLA - Amelia H - For consistently applying herself in numeracy

and to the children who have become MASTERS of understanding, for mastery of

FROGMORE - Josh H - For learning the storymap of Jack and the Beanstalk

BOSWIDDLE - Austin R - For mastering using coding blocks for close control of sprites

TRUTHAN - Harvey R - For becoming Jedi master with fractions

TREVELLA - Annabel W - For mastering fluency in Year 5 and 6 spellings

Molly G - For mastering fluency in Year 5 and 6 spellings

### CLASS ATTENDANCE LAST WEEK

Congratulations to the class with the highest attendance last week - **TREVELLA**

Frogmore: 92.3%

Boswiddle: 97.7%

Truthan: 97.9%

Trevella: 98.6%



THE PRIZE FOR BEST CLASS ATTENDANCE THIS TERM IS AN END OF TERM TREAT!

### SPRING TERM DATES FOR YOUR DIARIES

Change to menu - Chinese New Year Tuesday 9<sup>th</sup> February. No sandwiches on this day,  
but jacket potatoes still available.

School closure day for staff training Friday 12<sup>th</sup> February

Half Term week Monday 15<sup>th</sup> - Friday 19<sup>th</sup> February

Planned end of topic trip Wednesday 23<sup>rd</sup> March

Last day of Spring term Thursday 24<sup>th</sup> March



## Changes to school meals menus in the next few weeks:

Attached to this newsletter you will find three 'special menus' from Chartwells coming up shortly. These will replace the meals advertised on the published menu. Please be assured that no rabbit dishes feature on the Chartwells Easter menu...

## LIBRARY BOOKS

On 10<sup>th</sup> February the School Library Service will be doing a stock-take of our library books in school. We therefore need to collect in all school library books to be audited, so can we ask you please to have a look on bookshelves, under beds, and anywhere else where books may be lurking. There will be a box in the school library for you to leave any school library books. We have plans forging ahead to make our school library even better so watch this space!

Please note that we don't need to collect in reading books, just library books.

### St. Erme Parish Church

Lent Lunches Dates:

Wednesday February 17<sup>th</sup>

Wednesday February 24<sup>th</sup>

Wednesday March 2<sup>nd</sup>

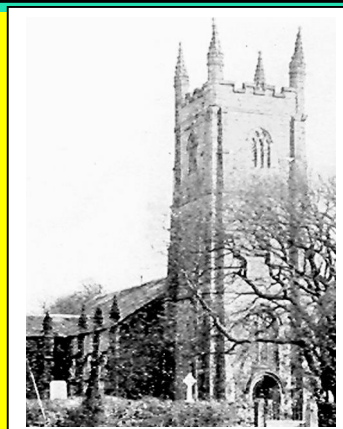
Wednesday March 9<sup>th</sup>

Wednesday March 16<sup>th</sup>

Time 12.30 - 2pm

Place St. Erme Village Hall

Price £3 Everybody Welcome



**Don't forget that next Friday, 12<sup>th</sup> February, is a staff training day and school is closed to pupils.**

### Statutory Assessment Dates

You may be aware that the government stipulates dates on which statutory assessment must be carried out by schools. For your information, the dates for this year are:

Year 1 Phonics checks - Week of 13<sup>th</sup> June 2016

Year 2 End of Key Stage 1 SATS - During April and May 2016

Year 6 End of Key Stage 2 SATS - daily timetable during the week of 9<sup>th</sup> May 2016

If your child is in one of these year groups and you have any queries about these assessments, please do not hesitate to come in and talk to your class teacher or to Mrs. Orrell and we will be able to answer any questions you may have.



# Chinese New Year

Tuesday 9th February 2016

**Sweet and Sour Chicken  
Or  
Vegetable Stir Fry**

**Egg Noodles  
Steamed Rice  
Stir Fried Vegetables**

**Sticky Bananas  
in a Honey Sauce**

**Or  
Fresh Fruit Platter**

**Or  
Frozen Mango Yoghurt**



Chartwells

Please note - there will be jacket potatoes on this day but no sandwiches.



# GOOL PERAN LOWEN! ST PIRAN'S DAY CELEBRATIONS



Thursday 3rd March 2016



## Menu

Traditional Steak Pasty or Cheese and Onion Pasty

Ice Cream Tub



At Proper Cornish we are passionate about quality pastry, filled with great tasting ingredients, made properly in Cornwall for people who love food.

We are passionate and honest about where our ingredients come from: our potatoes come from third generation farmer Chris Dustow in Par and all our swede and onions come from Hay Farm close to the bakery.

At Proper Cornish, we believe in supporting our local farmers. Our swede comes from Hayle, courtesy of Trevor Goldworthy's family run farm, our potatoes come from third generation farmer Chris Dustow in Par and our onions are grown by Anthony West of Torpoint. Cornwall grows some of the highest quality produce in the world, so why go anywhere else?



### CORNISH PASTY – HISTORICAL INFORMATION

A wealth of historical evidence confirms the importance of the Cornish pasty as part of the county's culinary heritage, with some of the first references appearing during the 13th Century during the reign of Henry III. The Oxford English Dictionary suggests the pasty was identified in around 1300. The pasty became commonplace in the 16th and 17th centuries and really attained its true Cornish identity during the last 200 years. By the 18th century it was firmly established as the Cornish food eaten by poorer working families who could only afford cheap ingredients such as potatoes, swede and onion. Meat was added later.

Evidence of the Cornish pasty as a traditional Cornish food is found in Worgan's agricultural survey of Cornwall of 1808. In the 1800s records show that children employed in mines also took pasties with them as part of their crib or croust (local dialect for snack or lunch).

By the end of the 18th century it was the staple diet of working men across Cornwall. Miners and farm workers took this portable and easy to eat convenience food with them to work because it was so well suited to the purpose. Its size and shape made it easy to carry, its pastry case insulated the contents and was durable enough to survive, while its wholesome ingredients provided enough sustenance to see the workers through their long and arduous working days.

By the early 20th century the Cornish pasty was produced on a large scale throughout the county as a basic food for farm workers and miners.

### Cornish pasty – Shape and recipe

There are hundreds of stories about the evolution of the pasty's shape, with the most popular being the D-shape enable tin miners to re-heat them underground as well as a handle which was then discarded due to the high levels of arsenic in many of the tin mines.

The Cornish pasty's recipe has a 200 year continuity that is unique. Recipes were handed down from generation to generation, often by word of mouth and rarely written down because they were made almost every day. Pasty's formed key part of Cornish local life and tradition. Young girls were often made to practice crimping techniques using plasticine before being allowed to work with pastry. Even allowing for minor variations across the county from Parish to Parish, it is the concept and the cultural ideal that epitomise the importance of the Cornish pasty and its enduring links to Cornwall.

  
Chartwells





# EASTER MENU

Thursday 24th March

*Fish & Chips*

*Or*

*Cheese & Onion Quiche & Chips*

*With*

*Peas & Baked Beans*

*Easter Biscuit*

*Or*

*Fresh Fruit Salad*

