



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



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NEWSLETTER 11th FEBRUARY 2016

STARS OF THE WEEK



CONGRATULATIONS to this week's **stars**, who are:

TREHANE - **Freddie B** - For always helping at tidy up time

FROGMORE - **Jake N** - For taking his time and following his DT design very carefully

BOSWIDDLE - **Daisy B** - For working really hard on her recount of the Eden trip

TRUTHAN - **Brooke M** and **Ella N** - For performing their rap poem with rhythm and expression

TREVELLA - **Chelsea R** - For offering friendship to her peers

and to our **maths stars**:

Tommy D for being able to identify odd and even numbers to 20 using resources

Olivia H for fab efforts at solving problems with money

Jacob P for increasing his overall score in a practice maths SAT paper by 23%

and to the children who have become **MASTERS** of understanding:

Alex B for using advanced punctuation

Finley B for being able to show others how to use money like a Jedi Master

CLASS ATTENDANCE LAST WEEK

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

Frogmore: 95.3%

Boswiddle: 99.0%

Truthan: 97.2%

Trevella: 98.6%



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

SPRING TERM DATES FOR YOUR DIARIES

School closure day for staff training Friday 12th February

Half Term week Monday 15th - Friday 19th February

Parent Interviews Week of 7th March

Easter Assembly Monday 7th March 9 am - parents welcome

Planned end of topic trip Wednesday 23rd March

Last day of Spring term Thursday 24th March

Don't forget that tomorrow, Friday 12th February, is a staff training day and school is closed to pupils.

Changes to school meals menus in the next few weeks:

Attached to this newsletter you will find two 'special menus' from Chartwells coming up shortly. These will replace the meals advertised on the published menu. PLEASE NOTE: THERE WILL NOT BE AN OPTION OF JACKET POTATO OR SANDWICHED ON THESE SPECIAL MENU DAYS.

PTA DISCO

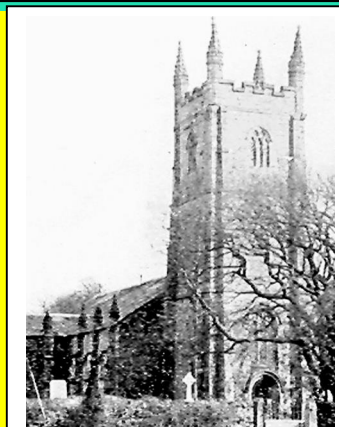
Thank you to all the staff and parents who helped support the discos last Friday - the hall looked marvellous and the children all had a great time. Thank you PTA!

EASTER CHALLENGE

Here is a challenge, children, to keep you busy in half term! We will be learning about the Easter story over the next few weeks. According to the Bible, Jesus had to wear a crown of thorns in the days leading up to his crucifixion. Could you design an Easter crown? You could base it on any symbols associated with Easter and new life: eggs, flowers, rabbits, crosses, chickens... We will have a crown parade at our Easter Assembly on 7th March.



St. Erme Parish Church
Lent Lunches Dates:
Wednesday February 17th
Wednesday February 24th
Wednesday March 2nd
Wednesday March 9th
Wednesday March 16th
Time 12.30 - 2pm
Place St. Erme Village Hall
Price £3 Everybody Welcome



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 13th 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 9th 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.

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

