

GRASVENOR NEWS

This Week

We have had a good week this week welcoming back children from Year 1 and Reception. This hot weather has been lovely and we hope you are all keeping safe in the sun.

School Uniform

At the latest Governors meeting the following was agreed going forward for School Uniform. Please try to stick to this if you are purchasing new over the Summer.



Grasvenor Avenue Infant School RECEPTION UNIFORM CHECKLIST

Our Uniform checklist:

- o Named yellow (not gold) short sleeved polo shirts (no logo)
- o Named plain black jogging bottoms or trousers
- o Named plain black shorts / culottes/ skirts for summer (no skirts or pinafore please. We do not have a summer dress option).
- o Named school logo **bottle** green jumper or cardigan
- o Named sensible black trainers or shoes (no large or colourful logos)
- o Named **waterproof** coat or anorak (our children go outside in all weathers)
- o Named wellington boots to be kept at school
- o Named baseball cap for summer sun protection, school ones are available
- o Children are not permitted to wear jewellery, Children with pierced ears should wear studs.

PE Kit

- o Named shoe bag (no plastic carrier bags please)
- o Named yellow short sleeved polo shirt
- o Named black shorts or black joggers for winter
- o Named plimsolls

Postcard Praise

Ladybirds



Artemis

Praise for her enthusiasm towards her number work.

Bumblebees



Diyani

Praise for her letter writing and getting stuck into extra activities at home.

Dragonflies



Elias

Praise for trying hard with his comic strip.

If any of you are thinking of purchasing Uniform from the schools uniform shop (yourschooluniform.com) they have sent a message to say that all orders need to be in by July for them to be able to try and fulfil the order in time for school restarting in September. This is due to the lost three months preparation time and social distancing.

Tissues

Please can we ask for donations of tissues to come into School from next week.



Useful Information

Please use this link to get help with food parcels [Useful Information](#)

Cookery Club Recipes

Every week we are going to share with you the recipes from Cookery Club for you to have a do at making at home.

GRASSVENOR AVENUE INFANT SCHOOL CHEF SCHOOL

CHEESE MUFFINS

Recipe makes 12 muffins
Preparation 25 mins
Cooking time 15 mins

Ingredient List:

200g grated cheddar
100g grated parmesan
200g frozen sweetcorn kernels
2 eggs
100g margarine
125ml milk
125g self raising flour

Equipment List:

Muffin tray and muffin cases
Measuring scales
Chopping boards
Knives
Cheese graters
Sieve for egg-whisking
Spatula and spoon

METHOD:

1. Preheat the oven to 180°C/Gas mark 4
2. Grease the muffin tray
3. Grate the cheeses
4. Measure the sweetcorn and flour into a large bowl, the margarine milk into separate bowls
5. Whisk the eggs
6. Mix all ingredients together in a bowl until just brought together. Roll into golf ball sized balls and place in the tin
7. Bake for approximately 15 minutes until they are golden brown and spring back when touched



GRASSVENOR AVENUE INFANT SCHOOL CHEF SCHOOL

DELICIOUS BANANA MUFFINS:

Recipe makes 12 muffins
Preparation 15 mins
Cooking time 25 mins

Ingredient List:

200g plain flour
1/2 tsp baking powder
1 teaspoon bicarbonate of soda
1/2 tsp salt
3 large bananas, mashed
100g caster sugar
1 egg
150g melted butter

Equipment List:

Muffin cases and tray
Measuring scales
Sieve for mixing and mashing
Sieve
Spatula and spoon
Cup/small bowl and fork to beat egg

METHOD:

1. Preheat the oven to 180°C
2. Place 12 paper cases in the muffin trays
3. Sift together the flour, baking powder, bicarbonate of soda and salt into a bowl
4. Combine the mashed bananas, sugar, egg and melted butter in a large bowl. Fold in the flour mixture and mix until smooth
5. Spoon evenly into the muffin cases
6. Bake in a preheated oven for 25 to 30 minutes or until muffins spring back when lightly tapped



HAVE A GOOD WEEKEND

