



Friday Bulletin

26 MARCH 2021: TRURO SCHOOL NEWS AND UPDATES



Celebrating singing

What made Ms Patterson cry?! Watch the assembly to find out how Songfest moved Ms Patterson to tears.

“One of the things I’ve missed more than eating out, shopping, staying in hotels, more than anything really, is listening to you singing. Because of Songfest a little bit of what we knew before crept back into school. To hear you sing again was completely magical.”

[Click here to watch this week’s assembly.](#)

Notices

Lost Property

Honey (4SC) has lost her soft shell PE top (named). Please could parents check at home and inform the reception office if found.

Truro School Cookery

Like to bake Easter treats?
See page 9 to learn how to make a Simnel cake, from Mrs Taylor at Truro School Cookery.



Want to bake more? Scroll to page 8 to discover how to purchase baking kits in the Summer Term...



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World Book Day

What a busy day at Prep! There was an impressive sea of costumes from superheroes, princesses, explorers, and plenty of white rabbits, which suited the theme of Alice in Wonderland which has been the text in English recently.

Later, Reception discovered a trail after the children

received an invitation to a mysterious adventure with a key earlier in the week. They were led to the outdoor classroom where a few treats were in store along with the game 'Pin the grin on the Cheshire cat'. After the children had their treats, they went across to the hall for party games. View the whole gallery [here](#).





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Learning phonics

Everyday in the afternoons, Nursery practise phonics. Their sounds and ability to put them together to make a word gets stronger by the day.

The children write three-letter words on a white board and also identify them on an interactive magnetic board, helping to boost their memory of that word. View all photos [here](#)



Strumming away

Year 2 were heard strumming away on their ukuleles, learning the basic chords for 'A Sailor went to Sea Sea Sea' and singing along. In the same tune, they then made up an Easter version about how much they like to eat chocolate eggs...

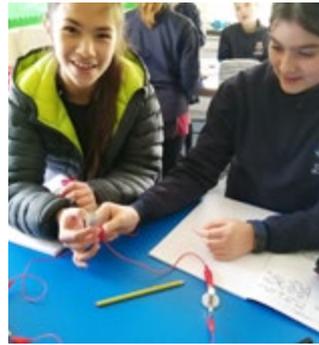




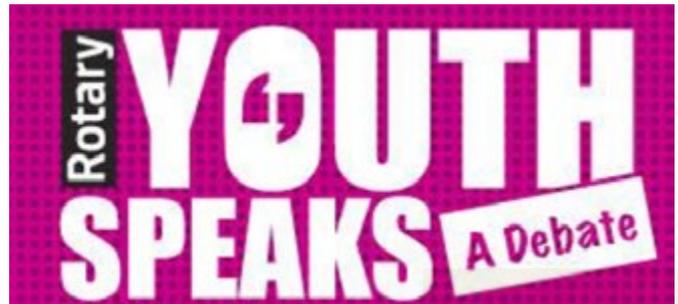
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Science lessons

In science Year 5 experimented with water, investigating the effect of streamlining on water resistance, and Year 6 investigated series circuits.



Youth Speaks



This week Ayesha, Toby, and Nova recorded their entrance for the Youth Speaks debating competition. The trio spoke clearly and confidently as they made their case for 'Homework: Should we have it?'.



Pre-Prep	Stars of the Week	Work of the Week
Nursery	Bea	
RLS	Ollie	
RMJ	Kaleem	
1KM	Emir	Lullah
1SC	Fjola	Foster
2PS	Albert	Fitzwilliam
2CW	Qaveem	George

Pre-Prep Golden Book Award
Emmie



Head's Commendations

Lois 5JL for English: for a detailed yet clear set of fantasy instructions, complete with a map, beautifully illustrated.

Rosie 5JL for English: for producing creative yet clear fantasy instructions, complete with a highly imaginative map, beautifully illustrated.

House Point Form Champions

- Megan 3LL
- Edie & Teresa 3SM
- Raphy 4ME
- Arthur, Violet & Millie 4SC
- Reggie 5JE
- Oscar 5JL
- Alicia 5SL
- Retallack 6AG
- Aleksander 6DG
- Evie 6LJ

Reading Star Awards



Platinum Reading Awards
4ME: Harry R

Merit Awards



Bronze Merit Awards

6DG: Aleksander



Silver Merit Awards

6DG: Aleksander

Maths

3 x 5
4 x 6
2 x 8
7 x 2

Times Table Challenge Certificates

3SM: Isabella, Delilah, Edie, Jack, George, Jakub, Henry

4ME: Rosie, Bruce

4SC: Nathaniel, Arthur

5JE: Alfie, Kit

5JL: Lois, Rufus, Daisy, Thomas

5SL: Knox, Archie, Joseph

6DG: Jamie, Amaia

Music



Lowen (5SL) has passed Grade 1 Piano with merit

Lamda



Nancy (5JE) and Jemima & Alicia (5SL) have all passed Group Acting Grade 1 with Distinction

Ben (6AG), Nathan, William, Toby & Bradley (6DG) and Felix (6LJ) have all passed Group Acting Grade 2 with Distinction



Hello from Truro School Cookery...

Exciting news for the Summer term! Our Friday 'bake for the weekend' cookery kits are back by popular demand and are now available to everyone; all pupils from First year to Upper Sixth as part of our cookery club programme, and also to all of our families as part of our Cookery School Community!

Each week you can make a bake or cake from Maria's treasure trove of recipes without any planning or shopping. We supply all the weighed ingredients, recipe card and a link to an online video to follow at home. Whether you fancy a bit of solitary baking therapy or are looking for a weekend family activity our baking kits are the answer.

A taste of things to come

Raspberry and elderflower tray bake

Butterscotch cookies

Feta and sun-dried tomato scones

White chocolate and pecan blondies

Ginger fairings



Starting on Friday 23rd April, this ten week course of kits will cost £80 and will be added to your end of term bill. Each week your kit will be ready to collect by your son or daughter from 3.45 pm in the cookery school.

To book a place email your son or daughters name and year group to cookeryclubs@truroschoo.com by 19th April.

Maria's Easter Simnel Cake



FEATURED IN THE SPRING TERM TRURONIAN 2021



Ingredients:

525 g dried mixed fruit

1 small orange

1 lemon

180 g soft butter

180 g soft brown sugar

3 eggs

180 g plain flour

1 teaspoon baking powder

1 teaspoon mixed spice

½ teaspoon salt

50 g ground almonds

500 g marzipan

2 tablespoons apricot jam

1 egg white

Method:

1. Preheat the oven to 170 c
2. Grease and line an 18 – 20 cm deep sided cake tin
3. Place the dried mixed fruit into a large bowl.
4. Grate the zest of the orange and lemon into the bowl then cut each fruit in half, squeeze out the juice, and add to the bowl.
5. Mix thoroughly and set aside for the fruit to plump up in the juice. Ideally, do this the day before.
6. Place the soft butter and sugar into a large mixing bowl and cream together until the mixture is light and fluffy. You can use an electric hand whisk to do this.
7. Crack the eggs into a small bowl and beat together lightly with a fork.
8. Gradually beat the eggs a little at a time into the butter and sugar mixture. Don't worry if the mixture seems a little curdled.
9. Sift the flour, baking powder, mixed spice and salt over the bowl and fold in carefully using a metal spoon.
10. Stir in the ground almonds, followed by the fruit and juice mix.
11. Carefully spoon half the mixture into the base of the prepared cake tin.
12. Cut off one third from the block of marzipan and on a work surface dusted with a little icing sugar roll it into a disc to fit neatly into the cake tin.
13. Lay the disc of marzipan over the cake mixture and press down lightly, then spoon the remaining cake mixture neatly over the top.
14. Bake in the centre of the oven for approximately 1 hour until the cake is golden and springy and a metal skewer inserted into the centre comes out clean.
15. Leave the cake to cool in the tin then unwrap and remove the lining paper.



16. Sieve the apricot jam into a small saucepan and warm over a gentle heat.
17. Taking another third of the marzipan, roll out to form a disc which will fit neatly on top of the cake.
18. Brush the top of the cake liberally with the apricot jam then lay the marzipan on top, trimming the edges if necessary. You may choose to crimp the edges to give a decorative effect.
19. Use the remaining marzipan to make eleven or twelve even sized balls to represent the twelve Apostles – depending on whether or not you choose to include Judas!
20. Use a little of the egg white to attach the balls evenly around the top of the cake.
21. Lightly brush the top of the cake and the balls with the remaining egg white and place under a heated grill for a few minutes until the marzipan is lightly browned in places. This will only take a few minutes so watch the cake to make sure it doesn't catch!



EASTER HOLIDAYS JUNIOR TENNIS CAMPS AT THE HERON TENNIS CENTRE

Tennis & Multi-sports Camps

For 5-10 yr olds

Tuesdays 6 and/ or 13 April | 9.30-12pm

£12.50 members/ £17.50 non-members

Tennis & Team Games Camps

For 11 yrs +

Tuesday 6 and/ or 13 April | 1-4pm

£16 members/ £20 non-members

Please book in advance as limited spaces | Session Indoors if wet from April 13 | Sessions follow Covid guidelines

HERON'S JUNIOR TERM TIME PROGRAMME RESUMES MONDAY 29 MARCH 2021

- Monday, Wednesday and Thursday Mini Red (5-8 yrs), Orange (8/9 yrs) & Green (9/ 10 yrs) groups
- Monday 5pm & Thursday 4.30pm Ace Academy invitational groups with some of the best juniors in Cornwall
- Tuesday and Wednesday Full Ballers groups (11 yrs+)
- Saturday Morning Ace Academy Mini Red, Orange, Green and Full Ball Invitational Groups
- Sunday 9am Junior Fun Club Morning for players aged 5-8 yrs
- Sunday 10am Junior Fun Club Morning for players aged 9 yrs+

Plus...

- Parent & Toddler Tennis (2 1/2 - 4 1/2 yrs) resumes Friday 23 April at 9.15am



CORNWALL DISABILITY TENNIS (CDTN) SESSIONS RESUME WITH JOSH AND ANDREA

- Friday 2pm Adult Learning Disability and Wheelchair session
- Sunday 11am Junior Learning Disability and Wheelchair session

Plus

- Private and small group lessons for juniors and adults

All equipment provided including tennis specific wheelchairs

Sessions follow Covid guidelines

For more information, please contact Josh on 07904 005940

HERON'S ADULT PROGRAMME RESUMES MONDAY 29 MARCH 2021

- Monday 10am Adult Intermediates/ Advanced Club Players
- Monday 6.30pm Men's Team Training
- Tuesday 9 and 10am Super Seniors
- Wednesday 6pm, Saturday 10am and 11am Sassy Ladies (and some men!!) groups
- Thursday 5pm Adult Beginners/ "Rusty" Players group
- Friday 6.30pm Adult Intermediates/ Advanced Club Players
- Friday 6pm "Top Squad" with some of the best adults and juniors in Cornwall!
- Saturday 8am Cardio Tennis

All sessions outside until allowed to move indoors following Government guidelines