



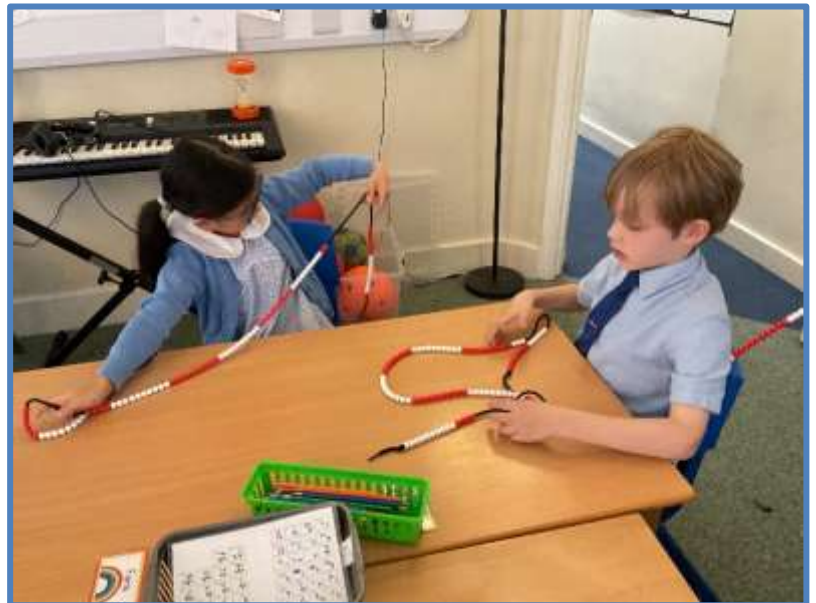
ST JAMES

Preparatory School

Year 1 Newsletter: Summer Term 1, Week 5

What have we explored this week?

In maths lessons this week we have been working on solving addition problems using various methods. A firm favourite is using the string of beads! These colourful beads help us to visualise facts of 10 which can help us with our addition. We have also been looking at number lines and how we can use them to jump forwards or backwards depending on if we are solving addition or subtraction problems.





This week we have started a handwriting book. As the children arrive in class they practise the letter formation of the day. It's a little bit tricky as we are starting to form our letters neatly between the lines. Luckily, we have lots of helping hands, including some lovely girls from the senior school. Please make sure your child is at school by 8:15 so that they have a chance to practise their handwriting before we go to assembly.

This week, the class made delicious pesto pasta salad with Chef Suzie! The children had great fun learning how to make pesto from scratch and customising their salads. We hope you were all able to have a taste! Here is the recipe to make it yourself at home:

Hey Presto – Pesto Salad!

Makes a sharing bowlful for 4

This summery salad is perfect for picnics or after you've been running around as it's packed with yummy goodness!



Ingredients:

For the Pesto:

50g basil (weight includes stalks)
40g pinenuts or sunflower seeds
25g Parmesan, grated on the big holes
A little pinch of salt, and some pepper too if you like it
5 tbsp extra virgin olive oil

For the Salad:

200g pasta, like fusilli or penne
1 tbsp currants

2 heaped tbsp crème fraîche
4 heaped tbsp pesto
¼ tsp garlic fried in olive oil
1/3 cup (60g) peas, defrosted
25g roast tomatoes in oil, chopped with scissors
3 baby mozzarella balls (bocconcini), torn
A little pinch of salt
½ tbsp toasted sunflower seeds
1 tbsp Parmesan, grated

Method:

1. First bring a medium sized pan of salted water to the boil. Once boiling, add the pasta, stir briefly and set a timer for the amount of time it says to cook on the packet.
2. When it's ready add the currants to the water, count to 10 then drain through a colander into the sink.
3. Run a little cold water over it to cool the pasta down a bit then drizzle on a little olive oil and give it a quick stir (the oil stops the pasta sticking together).
4. Next up make the pesto by putting all the ingredients EXCEPT the oil into a food processor and blitz it to a chunky purée (that means nearly smooth). You may need to stop it once to scrape the sides down with a spatula and spin it briefly again so all the bits get chopped up.
5. Now use your spatula to scrape the pesto into a small bowl and stir gently as you mix in the extra virgin olive oil. Have a taste – YUM!
6. In a medium sized mixing bowl stir 4 tablespoons of the pesto with the crème fraiche and fried garlic until it's all a pretty light green colour.
7. (Put any left over pesto in a little jam jar and pour over a bit of olive oil to cover the solid bits. It'll last for a week in the fridge.)
8. Add the pasta + currants, peas, cut tomatoes, torn mozzarella balls and a little pinch of salt and mix well.
9. Tip it all into a pretty dish or bowl then sprinkle on the toasted seeds and finish with the grated Parmesan.

Things to remember

- Please note that if your child has had **diarrhoea or vomited**, they need to be kept home for **48 hours**. This is important to prevent the spreading of viruses and is NHS and school policy.
- Please remember to read with your child every evening for approximately 10 mins. If you are struggling to find time please let me know and we can make a plan together.
- Please ensure your child has a smock at school every day. In addition to being necessary for lunchtime, they are useful for when we do crafts in class.
- I have sent home collection register forms – please could you fill this in and hand back if you have not already. This is to ensure I am aware who is allowed to collect your child. If someone new is going to collect your child from school, please email the office with their name and a picture.
- **Wednesday 22nd May at 8:20am:** All parents are invited to a meeting about the exciting upcoming Digital Transformation at St James Prep, an initiative involving Years 4, 5 and 6 initially. The meeting will provide an opportunity for you to learn about how devices will be used to enhance teaching and learning, including hands-on demonstrations, and for you to ask about any queries you may have.
- We are delighted to be taking part in National Numeracy Day on **Wednesday 22nd May**. We will be focusing on nurturing a love of problem solving and logical thinking on this day, Children are strongly encouraged to dress up in a maths themed outfit. We had some incredible outfits last year and can't wait to see the children's creativity this year, there are prizes to be won!
- Sports Day will take place on Friday the 24th of May at the Linford Christie Stadium. **Please note, children need to be taken directly to the venue and pick up is at 12noon on this day.**
- We are delighted to tell you that our school is using *Oxford Reading Buddy*. This is a digital reading service to support children's reading development at home and at school. We have practised using it during class so your child should be comfortable with using the programme. It contains hundreds of digital books and book-quizzes all matched to each child's reading ability. Please log in to *Oxford Reading Buddy* when your child brings home their sign-in card and encourage them to use it regularly. If you don't have a tablet or PC at home the service works on smartphone as well. For more information go to this address and choose Parent Support: <https://support.oxfordreadingbuddy.com/>

- A reminder that toys from home are not allowed at school.
- If you have any questions or would like to inform me of anything, please do not hesitate to contact me via the office or at the end of the day.