



# ST JAMES

## Preparatory School

### 4N Newsletter: Spring Term, Week 7

#### This week in 4N...

It has been great to be back and working hard in Year 4 this week. The children have started the half term with lots of energy and have been enjoying some new topics across the curriculum.

In Science, we finished off our work on Sound this week with a lesson exploring pitch and volume using lots of musical instruments. The children thought carefully about all the instruments in the orchestra and the different ways that pitch and volume can be changed.

We have also been finishing off our Volcanoes topic in Geography, with a visit to the Natural History Museum. The children enjoyed their visit and especially enjoyed trying the earthquake simulator!

The children also had an excellent cooking lesson on Wednesday, learning to make delicious Rising Sun Ramen with Chef Suzie. You can find the recipe below and on Class Dojo.

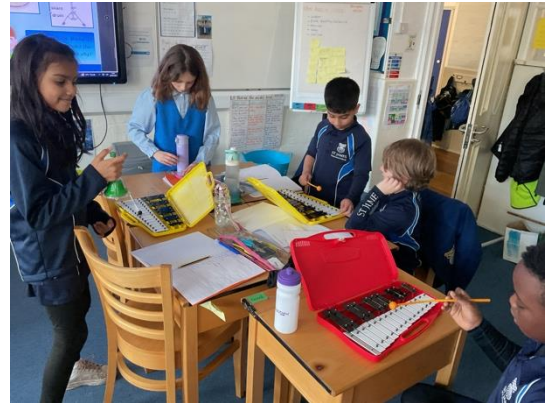
We met with our Reception buddies this week and got to know our new buddies a little better through some play time. As it is half way through the school year, we have switched around the buddies so that we all have a chance to make friends with new Reception children.

Finally, Maths has moved onto a new topic this week - Fractions! The children will be working hard on their understanding of fractions and mixed numbers through most of the rest of this half term.

Have a great weekend!

Mr Norris

*The children explored pitch and volume in their Science lesson.*



*The children met and played with their new Reception buddies.*





### Things to remember

- There will be a Book Look on Monday 3<sup>rd</sup> March 8am to 8:45am. We look forward to welcoming you into our classroom and sharing our work with you.
- On Thursday 6<sup>th</sup> March there will be an information meeting for parents in Years 4 and 5 about the upcoming residential trip to Somerset. This meeting will be between 8:30 - 8:55am. All parents are welcome to attend and more information will follow about this trip shortly.
- Thursday 6<sup>th</sup> March is also World Book Day - children are invited to come to school wearing book inspired costumes. They are also invited to bring in a photo of them reading in an unusual location!
- On Tuesday 11<sup>th</sup> March, Year 4 will be leading the school Assembly. We have been learning about Hinduism and will be sharing what we have learned in the Assembly, especially about the Holi Festival. Parents are invited to attend this Assembly. In order to experience the Holi festival, Year 4 will have their own 'Colour Party' on Wednesday 5<sup>th</sup> March - can children bring clothes that can get dirty and swimming goggles for this please. I will post a reminder on Class Dojo as well.
- The children have brought home scripts for the upcoming *Shakespeare Festival*. We have been looking at the text and practising during Drama lessons. Each child

has been given lines to be learned off by heart over the coming weeks for their homework. Please support the children in learning their lines in response to the cue line before it.

We are practising:

- Speaking with a “clear voice” (not mumbled - slow is better)
- Speaking out - finding their “big voice”
- Saying their lines with an “acting voice” - lots of expression to keep the attention of the audience. So aim for a “CLEAR, BIG, ACTING VOICE”!

The performance to parents is on Thursday 13<sup>th</sup> March at 9am; you will be sent a letter with information on how to reserve your place in the next coming weeks.

- Year 4 PTIs will be held on Tuesday 18<sup>th</sup> March. Please follow this link to book your slot: <https://stjamesjunior.schoolcloud.co.uk/>
- Mrs Wyatt has asked me to remind you that children are expected to wear school uniform every day except Tuesday. Children will be given time to change for clubs at the end of the day. All children with long hair (below the collar) should also tie it up.
- Our *Spring Bulb Competition* has launched! Children are encouraged to grow a bulb (or 2) at home and bring them in to school on Wednesday, 12 March when the first round of judging will take place. There are plenty of house-points and 'Green Thumb' certificates to be won - happy growing and good luck!


### **Year 4 Homework Timetable 24 – 25 (~30-40 minutes every day)**

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Spelling 20 min	English 30 min	VR / NVR 20 min	Maths 30 min	Comprehension/ Writing 30 min
TTRS 10 min	Sanskrit 15 min	TTRS 10 min	Sanskrit 15 min	Oxford Reading Buddy 10 min

**Children need to read their scheme reader book every night and log this in their reading record.**

Spelling words for Monday 3<sup>rd</sup> March -

1 of 1

**Spelling Shed** 

Words where a suffix is added to words ending in 'y'

merriment

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plentiful

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nastiness

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prettiest

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silliness

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happiness

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penniless

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beautiful

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pitiful

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happily

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## Rising Sun Ramen

*Noodles in broth is one of the yummiest and funnest meals to eat in the world -  
we all love to suck and slurp!  
The main flavour comes from the broth: ours is vegan and super-tasty.*

**Serves 2 as a main dish**  
Best eaten hot and fresh on the day.



### Ingredients:

#### To make the Broth:

1 tbsp sunflower oil  
1 clove garlic  
A piece of ginger (about 12g)  
1 teaspoon tomato purée  
½ teaspoon Gochujang (if you like it spicy!)  
1 teaspoon low sodium soy sauce  
(+ more to taste, if you like)  
½ tablespoon white miso paste  
1 teaspoon mirin

#### To Add in:

Ramen noodles  
Soft-boiled egg  
1 head bok choy, trimmed  
Carrot ribbons (10g)  
Shitake Mushrooms (10g) - If you like them!

#### To Finish:

Diced Tofu  
Shredded Nori  
Spring onions  
Coriander  
Crispy Onions

**Method:**

1. Bring 1 litre of water to a simmer (small bubbles).
2. Use a spoon to gently lower in the egg and set a timer for 7 ½ minutes.
3. Add the bok choy and as soon as it's boiling again, use tongs to transfer the bok choy into the iced water then turn the stock down to a simmer.
4. Carry on cooking the egg until the timer goes off then use a slotted spoon to gently move the egg into the iced water too.
5. Grate the garlic clove and nugget of ginger on the small holes of the grater: give it a good bang on your board to get it all out.
6. Pour 1 tbsp sunflower oil into in your sauté pan, turn on to 500, and add the ginger and garlic. Stir until golden brown, then add the tomato purée and coat the ginger and garlic in it. If you like it spicy stir in the gochujang too.
7. Keep stirring until it has started to caramelize on the bottom of the pan, then use a ladle to transfer the stock to your sauté pan: slowly & steadily to avoid sizzle and splash.
8. To beef up the flavour of the broth stir in 1 teaspoon of soy sauce, ½ tablespoon of miso and 1 teaspoon of mirin.
9. Once you are happy with the flavour of your broth, lower the noodles into it and break them up. Then add the carrots and shitake mushrooms, then turn the broth off.
10. Squeeze the excess water out of the bok choy before cutting that in quarters lengthways.
11. Take your egg and gently roll it on your board to crack the shell: be careful as the yolk should still be runny inside! Peel and then cut in half.
12. Using a slotted spoon to transfer the noodles and veg to your tupperware, then place the halved egg and quarters of bok choy.
13. Ladle on broth and finish with your choice of coriander/spring onions/tofu/crispy onions.

おいしい食べ物!!!

