

PRIMARY WORD

Volume 03 Issue 33

26th June 2020



Brixworth CE VC Primary School
Froxhill Crescent,
Brixworth, Northants NN6 9BG
Tel: 01604 - 883900
Email : Head@brixworth.northants-ecl.gov.uk
Website: www.brixworthprimary.org.uk
Headteacher Mrs K Young

Year 6 events



Our Year 6 children are now busy practicing for their end of primary school leavers events. Even though these will be in a slightly different format this year we are extremely happy they are still going ahead.

The bubbles are currently rehearsing their talents and performances for a Leavers Assembly which will be filmed in their bubbles and put together to produce a video.

The children will have a party where they can bring a picnic onto the field and then they will come into the hall to watch the Leavers Assembly video.

Presentation Assembly will also be taking place on the school field (weather permitting) with all Year 6 children present and the rest of the bubbles watching via video link. This will also be recorded and put on a secure area of the website for parents to view.

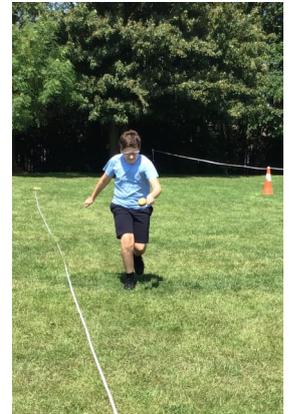
Our Leavers Service which usually takes place at All Saints Church in Brixworth will now take place in the school hall and all Year 6 children can attend. This event will also be filmed and available on a secure page of the website for Year 6 parents.



Sports Day 2020



Here is selection of photos of our KS2 children participating in Sports Day this week.



Our Learning...

Our pebble snake



Luca S Yr 5 doing his PE on the trampoline.



Emie M Yr 5 coloured Art using Masking tape.



Nathan D Yr 4 making Stone Age tools and weapons from his garden.

Dominick C Yr 3 paper weaving for his DT learning.



Sienna C Yr 5 showing her silhouette of all the things in her life.



Last week Yr 1 learnt to draw bubbles. They were inspired by their reading comprehension video. This week they have created abstract art and were inspired by Jazz music.



Rugby and Northampton Athletics Club

Rugby and Northampton AC has recommenced coaching at the Moulton track and has limited places available for new young athletes.

If your child is missing their running and exercise then please get in touch. The only requirements are enthusiasm and lots of energy!

The sessions take place on Tuesday and Thursday evening at the track at Moulton

Please mail us at

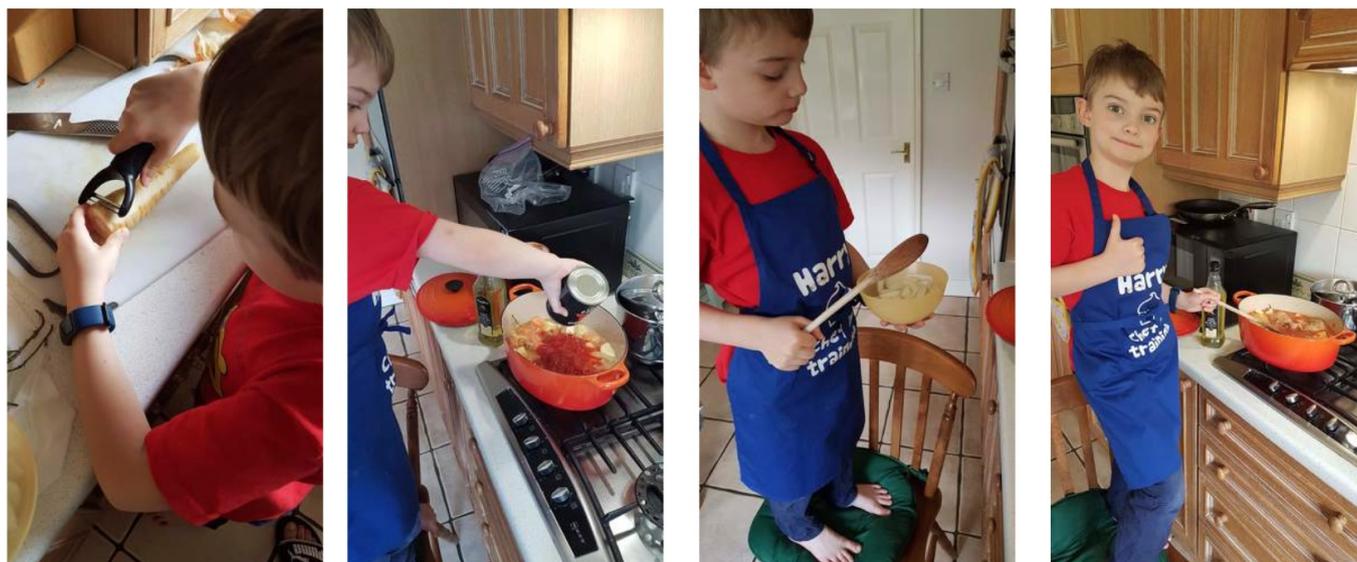
contactus@rugbyandnorthamptonac.org

Please see our website at

<https://randnac.org/>



Harry's Chicken Stew



Harry W in Yr 2 wanted to cook something as his goal for PSHE so made a chicken stew (which he has never made). He wanted to carry out as much as he could with peeling, cutting, mixing the stock, adding herbs etc. He made it (under the supervision of his Dad) and he felt so happy doing it. He then felt really proud when he dropped some off to his grandparents. He then completed the Dreams & Goals sheet.

Ingredients

750g of chicken thighs (or use the leftovers from a roast)

1 large white onion

3 or 4 carrots

2 or 3 parsnips

1 tin chopped tomatoes

1 pint chicken stock

Thyme, Tarragon, Salt, Pepper, plain flour

Vegetable or olive oil

Method

- Pre-heat the oven to 150 degrees Celsius
- Prepare your vegetables – finely chop the onions then peel and chop the carrots and parsnips to bite size pieces. Set aside
- Make one pint of chicken stock (Harry used 2 stock cubes for this)
- Put a heavy bottomed pan (with lid) on the hob, add oil and get to a medium heat. Put in your chicken pieces and fry for a few minutes until browned. Take the chicken from the pan and set aside
- Add more oil to the pan if needed, then add the onions and fry for a couple of minutes until soft
- Add in the carrots and parsnips and continue to fry with the onions. Add a pinch of salt, pepper, thyme and tarragon to taste. Harry used a couple of fresh thyme twigs from the garden.
- Once the vegetables are soft, add in a tablespoon of plain flour and combine with the oil and vegetables.
- Pour in the hot stock and stir, then also add in the tomatoes (you can also add in a “Stock Pot” jellied stock for extra richness)
- Get your browned chicken (or chicken leftovers) and put into the pot with all the other ingredients
- Bring to a simmer on the hob, then transfer to the oven for 1h30 to 2hrs – check after about an hour for taste and consistency. Stir if needed and you can add more hot water if the sauce is too thick
- Take out of the oven (remove any chicken skin and bones if you prefer)
- Serve with mashed potato, crusty bread or just on its own. You can also turn it into a delicious soup!

Tik Tok Parent Guide

We have found a very informative parent guide to Tik Tok which we wanted to share with you. This includes how it works, the risks, how to use the parental controls and also how to manage the time spent on the app.

Please visit:

https://parentinfo.org/article/tiktok-what-parents-need-to-know?utm_source=Thinkuknow&utm_campaign=d422803b43-

[TUK ONLINE SAFETY AT HOME 16_06_20&utm_medium=email&utm_term=0_0b54505554-d422803b43-55293509](https://parentinfo.org/article/tiktok-what-parents-need-to-know?utm_source=Thinkuknow&utm_campaign=d422803b43-utm_medium=email&utm_term=0_0b54505554-d422803b43-55293509)