

MYSTERIOUS EGG



The egg is colour cream with green slime and hay around it to protect it! The police came to have a look at it through the day.

WHAT IS INSIDE THAT EGG?

TRY this RECIPE at HOME



"HUNDRED OF THOUSANDS CUP CAKE"

SILLY SILLY FUN FUN !!

On silly sock day and crazy hair day people come wearing silly socks or crazy hair, the children enjoy this day.

People do come to <u>school</u> quite silly and crazy though!!

All for a good cause ;)



Ellie, Victoria and Rebecca – Year 4 Mrs Duggan



CONTENTS

Articles

The mysterious egg

World book day

Crazy hair and Silly sock day

Bowdon Festival

The 6o' History Topics

Соокінд, GRAF AND GAMES Word search How to make a cupcake How to make a paper plate monster



EGG

A mysterious egg appeared in our school field a few weeks ago. Three school's alarms went off including ours! Our school janitor was called in at 5:00 am to check that everything was ok.



Some people said that the egg was signed and there were a broken fens at school.

That was proof that a creature left the egg there.

They school called the police and at the end of the day a scientist came to take the egg away. We still do not know where the egg is coming from. We need to wait and see!





World Book Day

On world book day everyone dresses up as a character from the favourite book. We have a parade and the person who has the best costume wins. You get a picture taken if you win. You do colouring and competitions in class. It is a really fun day!

World book day is on Thursday in January these are some examples of costumes from books: Fantastic Mr Fox, Greg from diary of a Wimpey kid, Anna from frozen, George from the famous five and the golden ticket from charley and the chocolate factory.





Crazy Hair Day and Silly Sock Day

Some people went to school in "Crazy Hair" and some people went to school in "Silly Socks". You bring in one pound for charity. The day is really fun because you get to laugh and play even more than you do normally. We can't wait until the next year's SILLY Day.



Bowdon Festival

On the day of the Bowdon Festival the St Vincent Choir go to Bowdon to sign and represent our school in front of other schools. Our infant choir also goes so the whole school choir get to go. It is a really fun day for the choir because they get to show the singing to other people and missed the morning of seating down in the classroom and instead sing.





The 60' History Topic

Year 4 dressed up as a person from the 1960's in the afternoon. They went into the Junior Hall and did a fashion show. Mrs Duggan led the activity and it was really fun as the other teachers help as well. After year 4 did the fashion show they learned how to dance in the 1960's in partners. They listen to music like the Beatles, Elvis Presley, and much more.





How to make Hundred Thousands Cup cake?

Ingredients

- 240g/8½oz plain flour
- 240g/8½oz golden caster sugar
- 3 tsp baking powder
- pinch of salt
- 80g/2¾oz unsalted butter, at room temperature
- 240ml/8½fl oz whole milk
- 2 medium free-range eggs
- ½ tsp pure vanilla extract
- 4 food colourings of your choice (such as red, yellow, green and blue)

For the vanilla buttercream

- 250g/9oz unsalted butter, room temperature
- 500g/1lb 2oz icing sugar
- 2 tsp vanilla extract

To decorate

- multi-coloured hundred and thousands
- 24 glacé cherries

Method

- 1. Preheat the oven to 170C/160C Fan/Gas 3. Line two 12-hole cupcake trays with cupcake cases.
- 2. For the cupcakes, beat the flour, sugar, baking powder, salt and butter together in a freestanding mixer with a paddle attachment (or use a handheld electric whisk). Mix in half the milk until it is just incorporated.



- 3. In a separate bowl, whisk the eggs, vanilla extract and remaining milk together. Pour into the flour mixture and beat until the mixture is smooth.
- 4. Divide the batter equally between four bowls and colour each one with food colouring, so you end up with four brightly coloured bowls of cake mixture.
- 5. Now layer the coloured mixtures in the cupcake cases. Starting with one colour, divide the mixture equally between the cupcake cases and smooth it out so you have a layer at the bottom. Continue with all the other colours in the same way, evenly spreading each layer out and being careful not to mix the colours together, so that you end up with distinct layers of mixture.
- 6. Carefully transfer to the oven and bake for 20–25 minutes, or until the sponge bounces back when touched and a skewer inserted into the centre comes out clean.
- 7. Leave the cupcakes to cool slightly in the tray before turning out onto a cooling rack to cool completely.
- 8. For the vanilla buttercream, beat the butter with a handheld electric mixer until soft. Sift in the icing sugar and incorporate to make a smooth icing. Add the vanilla extract and beat the icing for a further few minutes until light and fluffy. Transfer to a piping bag fitted with a large star nozzle.
- 9. When the cupcakes are cold, pipe the vanilla buttercream on top of the cakes and decorate with the hundreds and thousands. To finish, top each cupcake with a glacé cherry to resemble a red nose.



Found on: BBC Food recipes



HOW TO MAKE A PAPER PLATE MONSTER

Supplies

Paper or Plastic Plates Glue or Glue Dots Printer Paper

Instructions

You can print the patterns out on white paper and use as a pattern or print directly on coloured paper.

Have fun gluing the pattern pieces on the plate to create a whole variety of fun monster faces.

