



Lantern Festival 2019

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20 days until the Lantern Festival

Lantern Festival News

As our annual Lantern Festival is fast approaching, we would like to take this opportunity to draw your attention to some key dates for your diary. This year, the event will be held on the evening of Thursday 7th February, meeting at school at 5.30pm for a 6pm start. Should we need to, we have a reserve date of Wednesday 13th February.

We have an exciting opportunity for parents/carers who are new to Lantern making to come along and join us for one of our 1-hour workshops on Friday 25th January. Please see times below. We hope you can make this and we look forward to sharing our annual tradition with you.

Frame-making workshops

- Friday 25th January 9am until 10 am and 2pm until 3pm. 1 hour workshops for parents/carers new to Lantern making.
- Saturday 26th and Sunday 27th January 10am – 3pm

Covering and finishing off workshops

- Saturday 2nd February 10am – 4pm

Please Note

During the lantern festival activities period, there will be no after school clubs, however Tilery After School club will still be running as normal. There will also be Year 6 SATS booster sessions still available for all Year 6 pupils to attend. Dates and Times to follow.

HEADTEACHER'S NEWS

Dear Parents/carers,

Next week will see the start of our Lantern Festival. On Monday onwards, parents and carers of pupils in Early Explorers will be invited into school to help their child make their very own 'Little Light', which they will be able to carry on the night of the parade.

Next Friday at 9am and 2pm, there will be hour-long beginner workshops for parents who would like to have a go at making their very own Family Lantern in readiness for the big night.

Next Saturday and Sunday, school will be open from 10am until 3pm for families to come into school to work with Mary and Gilly, our two artists, to start or continue with their family lantern. A Free hot lunch cooked by staff and Y6 pupils will be served to everyone who attends. Workshops will then take place every day until the parade (other than Sunday 3rd February).

Remember every child who attends a workshop with their parent/carer/responsible adult, will have their name entered into a draw to find out who will be the Ceremonial Bearer of the scissors. This lucky child will be part of the opening ceremony on the parade night and will get to meet the Mayor of Stockton.

I am sure we are all going to have a great Lantern Parade, so get involved, enjoy making your lanterns and help our community celebrate the 10th anniversary of this special event.

In other news, our Y5/6 Football team competed in the EFL Kids Club competition on Wednesday at the Middlesbrough FC Foundation; it was an unlucky afternoon for our players who lost each game by a single goal. Player of the day was Laylan Donachie for a very committed and dynamic performance.

Have a good weekend.

Best Wishes,

J P Repton

ATTENDANCE – 17/12/18 – 21/12/18

Class Teacher	%	Position
Mr Cliff	97.5	1st
Mrs Pickering	95.5	2nd
Mrs Fearn	95	3rd
Mrs Rodgers	94.8	4th
Mrs Roberts	94.6	5th
Miss Gent	93.1	6th
Mrs Beamson	92.2	7th
Miss Hunt	91.6	8th
Mrs Chapman	90.8	9th
Mrs Fender	89.5	10th

Weekly House Points

Week Ending: 18th January 2019



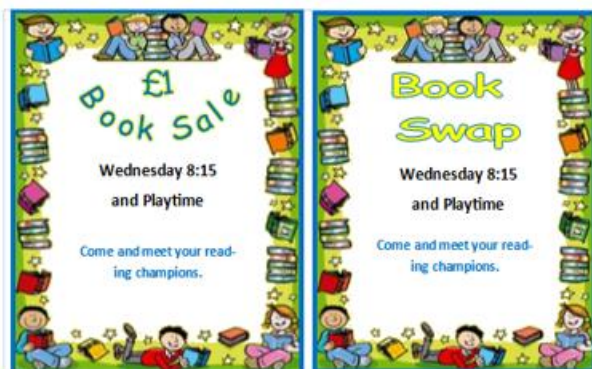
Attendance Lottery

ROLLOVER

Unfortunately, there was no winner this week.
This means next week's reward value is

£10

Reading Champions



Tilery Reading Champions



Any donations of unwanted children's books, would be greatly appreciated.

FRIDAY BRAINTEASER

The answer to last week's maths puzzle is **12KM**.

The winner is ...

Lily Lewis – Year 2

Well done!

Next week's brainteaser will be another English problem and we will publish the answer in the following week's newsletter

Lost Property

A child's bike helmet has been found in the bushes on the premises; please contact reception if this belongs to you.



Bread and Butter Pudding Recipe

During our Lantern Festival workshops, we will be serving up some delicious main and desert foods such as our Tillery Pasta, Chicken Curry, Vegetable Curry, chocolate cake and Bread and Butter Pudding, as well as a range of fresh salads and fruits.

Each week, we will be providing you with the recipe from one of these meals for you to make at home with your family.



Ingredients

- 250ml full-fat milk
- 300ml double cream
- 1 vanilla pod, halved and seeds scraped out, or 1 tsp vanilla extract
- 3 whole large eggs, plus 1 egg yolk
- 3 tbsp golden caster sugar
- 8 slices of day-old white crusty bread
- 50g slightly salted butter, softened plus extra for greasing
- 75g mix sultanas and currants or other dried fruit
- zest ½ lemon
- 2 tbsp demerara sugar

Method

1. Heat oven to 180C/160C/gas 4. To make the custard, heat the milk, cream and vanilla pod with its scraped out seeds (if using) together in a saucepan to just below boiling point. Meanwhile whisk the eggs and yolk with the caster sugar in a jug. Slowly pour the warm milk mixture, including the vanilla pod, over the eggs, stirring constantly until smooth. Stir in the vanilla extract now if using.
2. Lightly butter an ovenproof dish approximately 20cm x 25cm x 5cm. Cut the crusts from the bread slices, and then butter both sides of the bread and cut into triangles. Lay half of the bread slices in the bottom of the dish so that they are slightly overlapping. Mix the dried fruit with the lemon zest and sprinkle half of the mix over the bread. Layer the rest of the bread on top then sprinkle over the remaining fruit.
3. Remove the vanilla pod from the custard then pour the custard over the pudding. Leave to soak for at least 30 mins, or longer in the fridge, if you like. Sprinkle over the demerara and bake for 35-40 mins until golden brown and puffed up.

Please check next week for another exciting and delicious recipe for you to try at home with your family.