



Lantern Festival 2019

Issue no 351



6 days until the Lantern Festival

w/e 01.02.19

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.

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.

HEADTEACHER'S NEWS

Dear Parent, carer, pupil, friend of our school,

Our 10th Anniversary Lantern Festival is now fully up and running. The weekend workshops got us off to a good start with lots of families enjoying making a start on their Family Lanterns and (I hope) enjoying the fresh food prepared by our budding Y6 chefs supported by staff.

Monday was a little quiet in terms of adults and families attending the workshops throughout the day but then numbers have really picked up during the week. This was great to see.

Remember that there will be a Saturday family lantern making workshop tomorrow from 10-4pm, with a free hot meal for everyone attending - all parents and carers very welcome. Families with their children can continue with their lantern making all day each day through to the parade next Thursday. On Monday the workshop goes on till 7pm. Also on Monday, we are having a reunion event from 1.15-7pm when lantern makers from the past can call in, have some refreshments and catch up with everyone.

On Friday 8th February, the day after the parade, we will be keeping registers open until 10am. Pupils across the school can come in either for a normal 9am start or any time up to 10am. Parents/carers can take children to the external doors close to their classrooms, where they will be let in. Breakfast club will be on at the normal times and we will also be offering children who come in after 9am the chance to buy a cereal bar and a drink for 25p when they arrive.

A letter with full information about the Parade will be sent out to all parents on Monday.

We wish our Y5/6 A team football team all the best in the Stockton Central finals at Stockton 6th Form College next Monday and also our Y5/6 girls team, who are competing in the Stockton finals at Conyers School next Wednesday.

Enjoy your Lantern making and I look forward to seeing you at the parade.

Best wishes
J.P.Repton

ATTENDANCE – 21.01.2019 – 25.01.2019

Class Teacher	%	Position
Mrs Fearn	97.3	1 st
Mrs Beamson	96.9	2 nd
Mr Cliff	96.4	3 rd
Miss Gent	96.2	4 th
Mrs Pickering	94.8	5 th
Mrs Rodgers	94.4	6 th
Mrs Fender	88.9	7 th
Mrs Chapman	88.1	8 th
Mrs Roberts	86.8	9 th
Miss Hunt	81.4	10 th

Weekly House Points

Week Ending: 1st February 2019



Attendance Lottery



The winner of this weeks 100% attendance reward goes to
Willow Mahoney

Tilery Primary School 10th Annual Lantern Festival

WORKSHOPS ARE ON NOW!

NO BOOKING REQUIRED

DROP IN SESSIONS -

COME IN AT A TIME THAT SUITS YOU

Please ask a member of the Admin Team for more
Information.

We are happy to get pupils from class if you would like to make a lantern with your child - they will receive 5 House Points and their name will go in to a draw to be the Ceremonial Bearer of the Scissors on the evening of the parade.



FRIDAY BRAINTEASER

The answer to last week's maths puzzle is 26

The winner is ...

Angel Griffin – Year 6

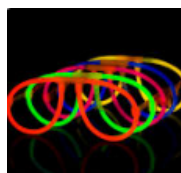
Well done Angel!

Next week's brainteaser will be another Maths problem and we will publish the answer in next week's newsletter.

Lantern Parade Merchandise

Please note, as from Monday 4th February 2019, lantern merchandise will be available for purchase in in breakfast club.

- Glow Glasses - £1.50 each
- Glow Ears - £2 each
- Glow Sticks – 20p each



Chocolate Cake 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. This week we have given you the recipe for a Chocolate cake.

Ingredients

For the cake

- 200g golden caster sugar
- 200g unsalted butter, softened plus extra for the tins
- 4 large eggs
- 200g self-raising flour
- 2 tbsp cocoa powder
- 1 tsp baking powder
- ½ tsp vanilla extract
- 2 tbsp milk

For the buttercream

- 100g milk chocolate, chopped
- 200g butter, softened
- 400g icing sugar
- 5 tbsp cocoa powder
- 2 tbsp milk

Method

1. Heat oven to 190C/170C fan/gas 5. Butter the base and sides of two 20cm round sandwich tins and line the bases with baking parchment.
2. In a large bowl, beat together 200g golden caster sugar, 200g softened unsalted butter, 4 large eggs, 200g self-raising flour, 2 tbsp cocoa powder, 1 tsp baking powder, ½ tsp vanilla extract, 2 tbsp milk and a pinch of salt until pale.
3. Divide the mixture between the prepared tins. Bake for 20 mins or until a skewer inserted into the centre of the cake comes out clean.
4. Leave to cool in the tin for 10 mins, then turn out onto a wire rack to cool completely.
5. For the buttercream, put 100g chopped milk chocolate in a heatproof bowl and melt in the microwave, stirring every 30 secs. Leave the melted chocolate to cool for 5 mins.
6. Mash 200g softened butter and 400g icing sugar together with a fork, then switch to a wooden spoon or electric beaters, if you have them.
7. Sift in 5 tbsp cocoa powder with a pinch of salt and pour in the melted chocolate and 2 tbsp milk. Mix again until smooth.
8. On a cake stand or large plate, sandwich the cakes together with half of the buttercream, then spread the rest on top.

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