



Frithville & New York Newsletter

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Volume 10



Dear Parents and Carers,

What a beautiful half term it has been, with plenty going on both at home and at school.

Just a reminder please...

- Both Frithville and New York Primary School will not be opening from Monday 1st June for the return of Reception, Yr1 and Yr6. This will begin on Monday 8th June.
- Frithville will be open Monday to Thursday of the week beginning the 1st June for Key workers' and vulnerable children.
- Frithville Primary School will be closed on Friday 5th June for deep cleaning.

Can I please stress...

- That on no account, should any child be sent to school if they are showing symptoms of COVID 19.
- Parents will be allowed into school by appointment only.

E-safety:

As you know the school subscribes to the free E-safety magazine – E-safety Adviser. This helps us to help you to keep up to date with any thing to do with keeping our children safe online.

There are two key topics this week:

1. Instagram - new anti-bullying features

Last week Instagram released a new update which include some features which I think many children will find welcome and they're really simple to use:

- Manage multiple unwanted interactions - this is the ability to bulk delete negative comments and block or restrict multiple accounts that post negative comments.
- Highlight positive comments (coming soon) - positive comments can be pinned to the top of a post, meaning that anybody viewing the post will see positive comments first which may set a positive tone.
- Tags and mentions - these are often used to bully people so new controls are being released which allows the user to manage who can tag or mention them.

2. Helpful videos for pupils.

Length 7 mins - this video shows children how they can moderate content in their YouTube feed, how to tell the YouTube algorithm that they are not interested in certain content or channels, and how to report inappropriate videos. Please follow the link in the green box below.

Lily Hurst (NY Yr2) Bertie Hurst (NY Yr2)

Lily and Bertie's butterflies have emerged.



Brodie Campbell (NY YrR)

Brodie has breakfast on the beach as Daddy has the week off from work. We found a starfish. Brodie also took part on Lincs FM's Kids Tell Jokes (Joseph Begley) and got a certificate for his joke.



At Frithville this week...

Have a wonderful weekend, take care and stay safe...

"Left-overs Chasseur..." (35mins approx)



Ingredients:

- 1 tablespoon cooking oil
- Any leftover meat from Sunday lunch (about 2 1/4 pounds in all), or any fresh meat (usually chicken)
- 1 teaspoon salt
- 1/2 teaspoon fresh-ground black pepper
- 1 tablespoon butter
- 1 onion, chopped
- 3/4 pound mushrooms,
- sliced 2 cloves garlic, minced
- 1 1/2 teaspoons flour 6 tablespoons dry vermouth or dry white wine
- 2/3 cup homemade stock/leftover gravy
- 1 cup canned crushed tomatoes, drained
- 1/4 teaspoon dried thyme
- 2 tablespoons chopped fresh parsley

How to Make It:

Step 1

Skip step, if using precooked, leftovers.
(Works very well with lamb!)

If not... In a large, deep frying pan, heat the oil over moderately high heat. Season the meat with 1/4 teaspoon each of the salt and pepper and add to the pan. Cook until browned, turning, about 8 minutes in all. Remove. Pour off all but 1 tablespoon fat from the pan.

Step 2

Add the butter to the pan and reduce the heat to moderately low. Add the onion and cook, stirring occasionally, until translucent, about 5 minutes. Raise the heat to moderately high. Add the mushrooms, garlic, and 1/4 teaspoon of the salt. Cook, stirring frequently, until the vegetables are browned, about 5 minutes.

Step 3

Add the flour and cook, stirring, for 30 seconds. Stir in the vermouth and bring back to a simmer. Stir in the broth, tomatoes, thyme, and the remaining 1/2 teaspoon salt. Add the meat and any accumulated juices. Reduce the heat; simmer, covered, until the meat is done, about 10-15 minutes. Stir in the parsley and the remaining 1/4 teaspoon pepper.



Online safety videos:

These online safety videos have been created to assist schools during the Covid-19 lockdown period. They are short and simple to give students support, advice and guidance on a range of subjects. The first video shows children how they can moderate content in their YouTube feed.

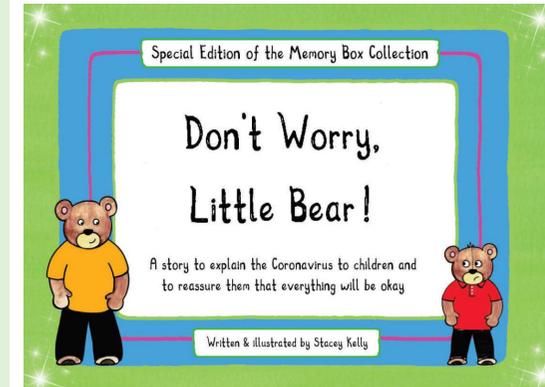
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Jessica Barker (FV YrR)

Alex Barker (FV Yr6)

Jessica being bingo caller on zoom for our weekly game with grandparents and auntie and uncle. Our household won 5 out of 6 the prizes this week.

Alexander finishing the BBQ for tea. Lovely weather for it.



Joke Corner:

Why should be wary of someone with graph paper?

They're always plotting something.

Why don't eggs tell jokes?

They would crack each other up.

Why couldn't the foal speak?

Because it was a little horse.

Off School



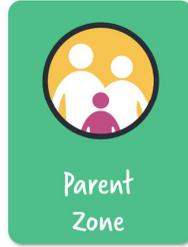
(choose your zone)



Activity
Zone



Competition
Zone



Parent
Zone



Teacher
Zone



Happy Birthday... to you!

Charlie Wood (8)

Harriet Dixon (9)

Want to hear a joke about a piece of paper?
Never mind... it's tearable.

I attended a particularly emotional wedding
last weekend...
Even the cake was in tiers.

How do you stop a sleepwalker from walking
in his sleep? (Charlie Grant)
Keep him awake!

What do you get when you cross a fish with
an elephant? (Charlie Grant)
Swimming trunks!

In this together... emerging stronger

<https://offschool.org.uk/teacher-zone/>



Online education resources for home learning... <https://www.gov.uk/government/publications/coronavirus-covid-19-online-education-resources>