



# 'BIRCHANGER BUZZ'

*'Learn to Love, Love to Learn'*

## **Friday 31<sup>st</sup> March**

On Tuesday Darren from 'Roots To Food' spent the day in school working with children from Year 1-6. The hall was set up as 6 cooking stations, with electric woks and steamers as well as chopping boards and mixing bowls. Children worked in small groups to prepare a delicious meal from start to finish – meatballs with noodles and stir fry veg. The recipe is attached below – I know lots of children enjoyed this and wanted to have a go at home.

Today we said goodbye to Miss Shirley. Miss Shirley has worked at the school for over 18 years doing lots of different roles - cleaner, caretaker, mid-day assistant.... We will all really miss her, school won't seem the same without her. Everyone at Birchanger wishes Miss Shirley lots of luck in the future and hope she has a long, well deserved rest after all her hard work here!

## **Uniform**

Please remember to check that children's PE kit and plimsols or trainers still fit. Children seem to grow in the Spring! Could I also remind parents that children should wear black school shoes as part of school uniform – no trainers please.

## **PTA meeting**

Looking to next term, the PTA will be holding a meeting on 24<sup>th</sup> April at 7.30pm in The Cock to plan events for the summer term. All parents are welcome - come along and share your ideas, offer your help or just join us to meet other parents from the school for a drink and a chat!

## **KS1 SATs meeting**

On Wednesday 19<sup>th</sup> April at 2.30pm Miss Lucas will be holding a short meeting for parents of children in Year 2 about the end of Key Stage 1 assessments and SATs tests.

## **Term Dates**

Full term dates for this year are below.

Term dates for 2017-18 can be found at

<http://www.essex.gov.uk/Education-Schools/Schools/Dates/Pages/Term-Times-Holidays.aspx>

## **INSET days for 2017-18**

Monday 4<sup>th</sup> September 2017, Friday 20<sup>th</sup> October 2017 and Tuesday 2<sup>nd</sup> January 2018 will be non-pupil INSET days. Two further INSET days will be set in due course.

School closes today for the Easter holidays. Children return to school on Tuesday 18<sup>th</sup> April.

Have a lovely Easter Holiday

Helen Coop



*Active Education in Health & Wellbeing*

# Oriental Honey and Orange Meatballs served with Vegetable Noodle Chow Mein, Sweet and Sour Sauce

1 Onion Sliced thinly  
15g Fresh Ginger grated  
1/2 small Red Pepper sliced  
1/2 small Yellow Pepper sliced  
50g Beansprouts  
4 Spring Onions thinly sliced  
200g Medium Egg Noodles soaked  
4 good dashes Light Soy Sauce  
500g Minced Beef or Minced Lamb  
1 large Orange  
1 tbs Clear Honey  
15g Fresh Parsley finely chopped  
1 tbs Vegetable Oil  
150ml Malt Vinegar  
150ml Water  
150g Granulated Sugar  
200g Tomato Puree

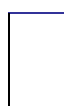
## Method

1. In a large bowl mix the minced beef, juice from the orange, honey and fresh parsley. This mix is best left to marinade for 1 hour.
2. Roll the mixture into equal size balls the size of a large marble. Steam the meat balls for 10 minutes or place on a wire rack on a roasting tin with a little water covered with foil leaving room between the meat balls and the top of the foil and place in the oven for 15 minutes.
3. Meanwhile in a wok heat the oil and flash fry the ginger and onions until soft, add the peppers and cook for 2 minutes. Add the beansprouts, spring onion and soy sauce, cook for one minute and stir through the noodles until hot.
4. For the sweet and sour sauce in a small saucepan heat the vinegar, sugar and water and bring to the boil, gradually stir in the tomato puree until you have the consistency that the sauce will coat the back of a metal spoon.
5. With a pair of tongues carefully divide the chow mein noodle mix into the centre of four plates, place the meat balls onto the chow mein and coat the meat balls with the sweet and sour sauce.
6. Serve

# Essex County Council School Term and Holiday Dates for Community and Voluntary Controlled Schools

## Academic Year 2016 - 17

September 2016							October 2016							November 2016							December 2016						
M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S
			1	2	3	4						1	2		1	2	3	4	5	6				1	2	3	4
5	6	7	8	9	10	11	3	4	5	6	7	8	9	7	8	9	10	11	12	13	5	6	7	8	9	10	11
12	13	14	15	16	17	18	10	11	12	13	14	15	16	14	15	16	17	18	19	20	12	13	14	15	16	17	18
19	20	21	22	23	24	25	17	18	19	20	21	22	23	21	22	23	24	25	26	27	19	20	21	22	23	24	25
26	27	28	29	30			24	25	26	27	28	29	30	28	29	30					26	27	28	29	30	31	
							31																				
January 2017							February 2017							March 2017							April 2017						
M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S
						1			1	2	3	4	5			1	2	3	4	5						1	2
2	3	4	5	6	7	8	6	7	8	9	10	11	12	6	7	8	9	10	11	12	3	4	5	6	7	8	9
9	10	11	12	13	14	15	13	14	15	16	17	18	19	13	14	15	16	17	18	19	10	11	12	13	14	15	16
16	17	18	19	20	21	22	20	21	22	23	24	25	26	20	21	22	23	24	25	26	17	18	19	20	21	22	23
23	24	25	26	27	28	29	27	28						27	28	29	30	31			24	25	26	27	28	29	30
30	31																										
May 2017							June 2017							July 2017							August 2017						
M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S
1	2	3	4	5	6	7				1	2	3	4						1	2		1	2	3	4	5	6
8	9	10	11	12	13	14	5	6	7	8	9	10	11	3	4	5	6	7	8	9	7	8	9	10	11	12	13
15	16	17	18	19	20	21	12	13	14	15	16	17	18	10	11	12	13	14	15	16	14	15	16	17	18	19	20
22	23	24	25	26	27	28	19	20	21	22	23	24	25	17	18	19	20	21	22	23	21	22	23	24	25	26	27
29	30	31					26	27	28	29	30			24	25	26	27	28	29	30	28	29	30	31			
														31													



= Schooldays / Weekends



= School holidays



= Bank holidays



INSET days