

Sir Graham Balfour School



Weekly Student Bulletin



3rd April 2020 (Version 2)



Dear Students

Here is the second of our weekly student bulletins. Please enjoy!

If you have any good stories, photos of your new skills or anything else you would like to share with all of us please email them to fhartley@sirgrahambalfour.staffs.sch.uk and we will include them in our next bulletin. This bulletin will appear on the School website.

Here's a few of the exciting things to look out for this week:

- Mr Trenbirth's Joke Corner
- Superheroes Easter Egg Competition
- 28 Films Quiz
- Easter Bakes
- Forthcoming Birthdays
- Easter Activity Ideas



SUPERHEROES EASTER EGG COMPETITION







Its competition time folks!

Design a superheroes egg to be in with a chance of winning the following prizes:

- 10 house points for all entries
- 20 house points to the top 3
- 50 house points to the runners up
- 150 house points to the winning house

Decorate your eggs with any materials you like - paints, glitter, anything you can think of – let your imagination run wild!

So get your thinking caps on, get designing and we look forward to seeing your fantastic designs.

Closing date for entries is Sunday 19th April 2020 – good luck!

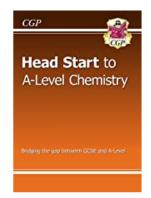


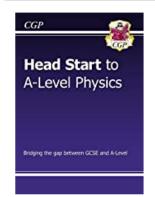
Don't forget to email your photos to

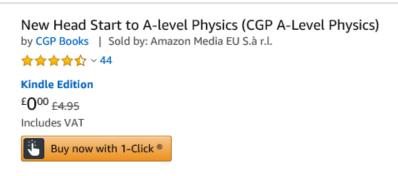
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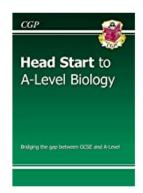
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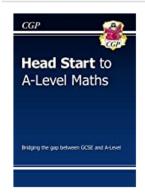
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Mr Trenbirth's Joke Corner

"It all starts innocently, mixing chocolate and Rice Krispies, but before you know it you're adding raisins and marshmallows - it's a rocky road."



Tried hard to escape the computer today - made friends with a house spider only to discover he is a web designer!!!

I went to Waterstones and asked the woman for a book about turtles....

She said 'hardback?' and I was like, 'yeah and tiny little heads'

I then asked her for a book on the History of Superglue...

I tell you what once I picked it up I just couldn't put it down!!

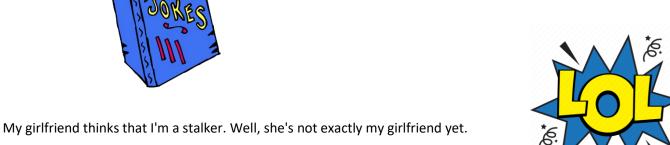


A mate of mine admitted to being addicted to brake fluid.

When I quizzed him on it he reckoned he could stop any time.



Have you heard about corduroy pillows?! They're making headlines!



A jump lead walks into a bar. The bartender says, "I'll serve you, but don't start anything."



Did you hear about the scarecrow that won an Oscar??

Apparently he was outstanding in his field!!

'The other day I sent my wife a huge pile of snow. I rang her up, I said "Did you get my drift?".'

I met this girl at a vegan restaurant. She said she knew me, but I never met herbivore.

Mrs Tinsley has designed the following wordsearch, see if you can find all the names, good luck!

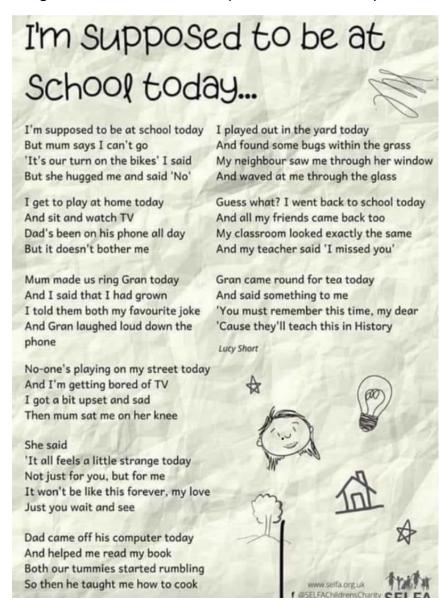
Teachers

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YOUSEFF FIELD WEBB MCKINLEY WALLBANK **HALES** MASON BECK BUNTER PARRY HOYLE MITCHELL MAYER MARTIN CHAPMAN AUSTIN WASS **HARTLEY** TRENBIRTH COOPER

Play this puzzle online at : https://thewordsearch.com/puzzle/993170/

Mrs Hedges has sent in this beautiful poem that she recently came across:



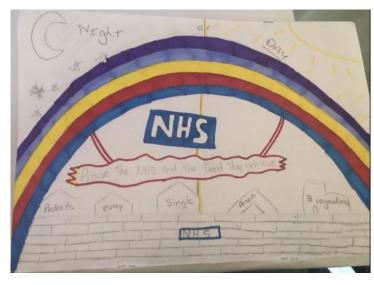
Leah Parker (7W1) has made this fantastic poster for the new hospital in London.



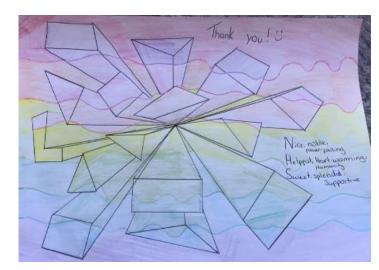
Mrs Mitchell has sent in some displays of some of the beautiful messages from our Year 8s in

appreciation of our NHS.

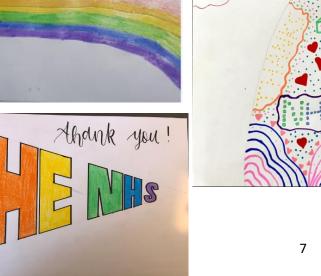




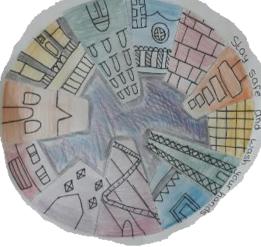




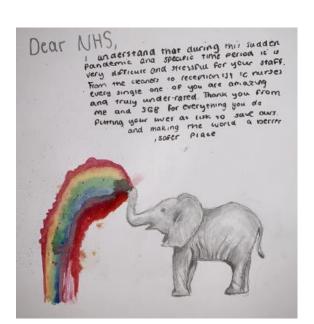








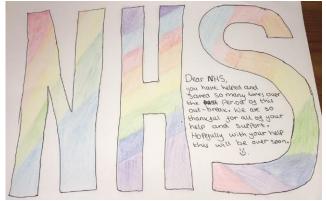






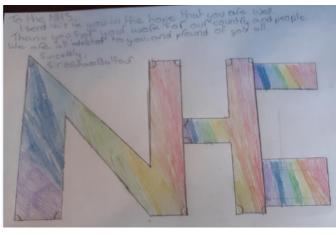


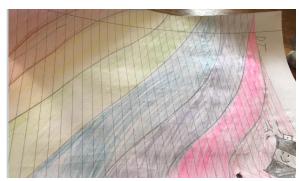
















My name is Hannah and I'm a Casting Researcher at Love Productions; the company behind The Great British Bake Off, The Great British Sewing Bee and The Great Pottery Throw Down.

We are delighted to say, that we have recently opened applications for the 6th series of **Junior Bake Off**; a Channel 4 programme that celebrates the culinary talent and ambition of the younger generation in Britain.

We are looking for young budding bakers between **9 -15 years old.** Filming would take place from July 2020, but our **applications close on Sunday 5th April 2020**.

Interested bakers can apply online at - WWW.APPLYFORJUNIORBAKEOFF.CO.UK. Please do feel free to contact us on **0207 067 4833**, should you have any questions regarding the above.

Best wishes, The Junior Bake Off Team

enquiries: applyforjuniorbakeoff@loveproductions.co.uk





Forthcoming Birthdays



HAPPY BIRTHDAY to all the following students who have a birthday to celebrate over the Easter holiday:



Charlotte Cadden
Matilda Caswell
Jake Cheeseman
Kaira Chevelleau
Caitlin Churchill
Archie Crompton

Haydn Davies-Bourner

Yasmine Diouri
Jessica Drain
Katie Dykes
Nathaniel Forsythe

Zack Gatrell-Fudger

Grace Gilchrist Charlotte Hopper Holly Howdle Sam Johnson Shanae Johnson Madeline Keay Dawid Mederak Grace Mincher Aoife Morrison Ruby Owen

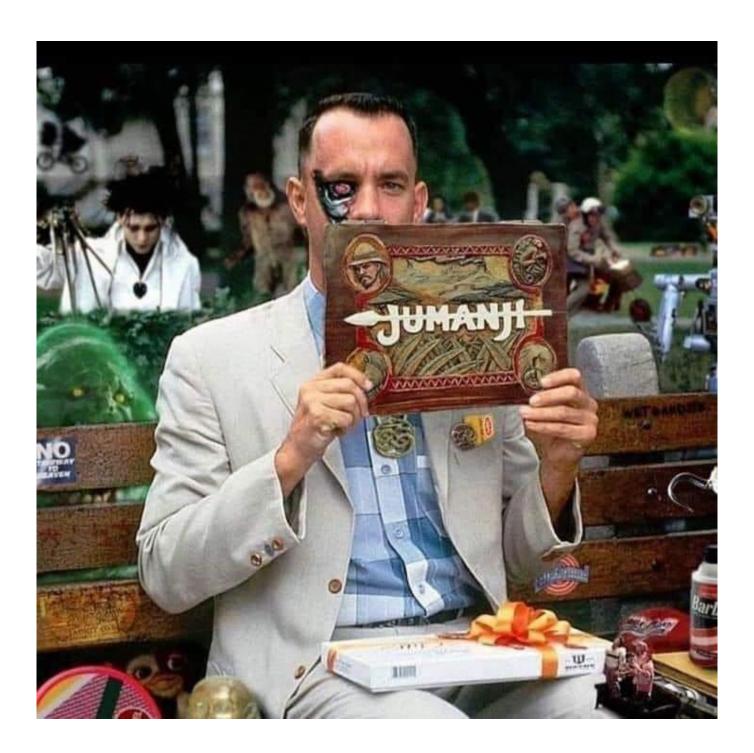
Arthur Owen-Hampton

Joshua Proudlock
Luca Rolph
Tara Snell
Phoebe Till
Henry Tinkler
Kyle Unitt
Adam Ward



28 Films in a Photo

Here's another quiz for you to try, courtesy of **Mrs Bagnall** – there are 28 films in this photo, can you name them?



Easter Activity Ideas

The Pastoral Department staff have provided some great activity ideas for the Easter holiday, there's something for everyone so why not have a go at one or two or more, don't forget to send in your photos to tsalwey@sirgrahambalfour.staffs.sch.uk



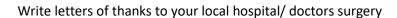
Create an informative PPT about an inspirational person who has overcome adversity.

Research about plastic in our oceans and create a fact file about the problem and the solutions. Create a poster to promote reducing plastics.





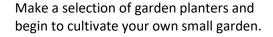
Write letters to service men/ women.







Create Easter cards and pictures to post to a local retirement or nursing home.





More Easter Activity Ideas

Paint a rainbow and put it in your window





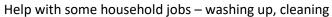
Help with some gardening



Check in with elderly relatives









Bake something

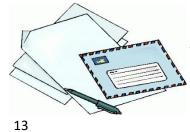




Clear out your bedroom and wardrobe



Set yourself a daily challenge to complete something 'great'



Write a letter to an elderly relative

Easy Easter Biscuits



PREP: 10 MINS COOK: 20 MINS

MAKES: 24

Ingredients

- 200g unsalted butter, softened
- 200g golden caster sugar
- 1 large egg
- ½ tsp vanilla extract
- 400g plain flour, plus extra for dusting

Method

- 1. Heat oven to 200C/180C fan/gas 6 and line a baking sheet with baking parchment. Put the butter in a bowl and beat it until soft and creamy. Beat in the sugar, then the egg and vanilla, and finally the flour to make a dough. If the dough feels a bit sticky, add a little bit more flour and knead it in.
- 2 Pull pieces off the dough and roll them out to about the thickness of two £1 coins on a floured surface. Cut out shapes using a 9cm biscuit cutter, or a use the rim of a small glass and peel away the leftover dough around the edges. Press patterns into the biscuits, making sure you make enough of a mark without going all the way through. Re-roll off-cuts and repeat.
- 3. Transfer the biscuits to the baking sheet and bake for 8-10 mins or until the edges are just brown. Leave to cool for 5 mins, then serve. Will keep for three days in a biscuit tin.

Easter Brownie Bites



PREP: 15 MINS COOK: 25 MINS MAKES: 24

Ingredients

- 175g butter
- 150g dark chocolate
- 250g light brown soft sugar
- 85g self-raising flour
- 50g cocoa powder
- 3 large eggs
- 100g milk chocolate chips
- 24 mini chocolate eggs, plus extra to decorate

Method

- 1. Heat oven to 180C/160C fan/gas 4. Line 24 holes of a mini muffin tray with paper cases. Put the butter, dark chocolate and sugar in a pan and heat it very gently, stirring all the time until the butter and chocolate have melted. Remove from the heat and leave to cool for a few mins.
- 2. Meanwhile, sift the flour, cocoa and a good pinch of salt into a large bowl. Stir in the warm, melted chocolate mixture and the beaten eggs, then add half the chocolate chips and mix until just combined.
- 3. Divide the mixture between the cases and place a mini egg into the middle of each muffin, pushing down gently. Bake for 12-15 mins until cooked but still gooey in the centre they will continue cooking a little as they cool down. Leave to cool for 10 mins in the tin before transferring to a wire rack to cool completely
- 4. Melt the rest of the chocolate chips in short bursts in the <u>microwave</u>, or in a bowl set over a pan of simmering water, stirring frequently. Leave to cool until it is quite thick, then dot a small amount on each cake and stick on some more mini eggs.

Chocolate Cornflake Cakes



Time: 1 hour Makes: 12

Ingredients

- 100 grams Butter
- Six tablespoons Golden Syrup
- 250 grams Milk / dark chocolate (broken into pieces)
- 200 grams Cornflakes
- Decorative chocolate eggs, to decorate

Method

- 1. Line a 12-hole muffin tin with white cupcake cases.
- 2. Place the butter, chocolate and golden syrup in a saucepan over a low heat and continue to stir the mixture until everything has melted and combined.
- 3. Leave the mixture to cool a little before adding in the cornflakes. Stir the ingredients together carefully using a wooden spoon so as not to break the cornflakes up too much.
- 4. Place a heaped tablespoon of the mixture into each of the cases, if there is any mixture left divide the remaining mixture between the cases.
- 5. Place two or three chocolate eggs on top of each cornflake cake.
- 6. Place in the fridge to set for two to three hours, alternatively leave overnight. However if you can't wait that long, they can be eaten after making, they might just be a little messy!