

# Toward Primary

Issue 1

27th March 2020

## Pupil's Newsletter

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### Story of the Week: Seaweed the Sea Dragon!

Seaweed is a Sea Dragon----but he wasn't always!

He was born in Greece on the island of Lefkas, high in the hills above the sandy beaches and sparkling blue waters that lapped the sea shore. Higher than where the lemon trees grew, even higher than the olive groves and higher still than the cover of rosemary and thyme that carpeted the island. But not as high as the sun.

When he was old enough he spent all his days learning to fly. It was very difficult and he really had to concentrate. One day when he was really, really concentrating he took a long run, a big jump and flapped his wings and soooooooard! Well, for two minutes anyway!

Seaweed soared then stumbled, then slithered and slipped, squeaked and slid, spun and circled and finally he swooshed of the hillside and schlumped softly onto the sand with not a scratch to his little green body, not even scared.

He never did learn how to fly but he very soon learnt how to swim. He made lots of new friends and they all had many, many adventures!

To be continued ..... Seaweed and the 'Rubbish Mountain'

### Tip of the Week:

Have fresh air and wash your hands

By Pippa

### Joke of the Week:

What did the calculator say to the maths student?

You can count on me!  
By Oliver

### Recipe of the Week: Pizza with homemade sauce.

#### Ingredients

300g strong white bread flour, plus extra for dusting

1 tsp instant yeast

1 tbsp olive oil

#### for the tomato sauce

1 tbsp olive oil, plus a drizzle

2 garlic cloves, crushed

#### For the topping

8 mozzarella pearls, halved

small bunch fresh



#### Method

Tip the flour into a bowl, then stir in the yeast and 1 tsp salt. Make a well in the centre and pour in 200ml warm water (make sure it's not too hot) along with the oil. Stir together with a wooden spoon until you have a soft, fairly wet dough.

Tip the dough out onto a lightly floured surface and knead for 5 mins until smooth. Cover with a tea towel and set aside for an hour or so until the dough has puffed up and doubled in size. You can also leave the rough, unknaded dough in the bowl, cover with a tea towel and leave in the fridge overnight and the dough will continue to prove on its own.

Meanwhile, make the tomato sauce. Put the oil in a small pan and fry the garlic briefly (don't let it brown), then add the passata and simmer everything until the sauce thickens a little. Leave to cool.

Once the dough has risen, knead it quickly in the bowl to knock it back, then tip out onto a lightly floured surface and cut into two balls. Roll out each ball into a large teardrop that is very thin and about 25cm across (teardrop shapes fit baking sheets more easily than rounds).

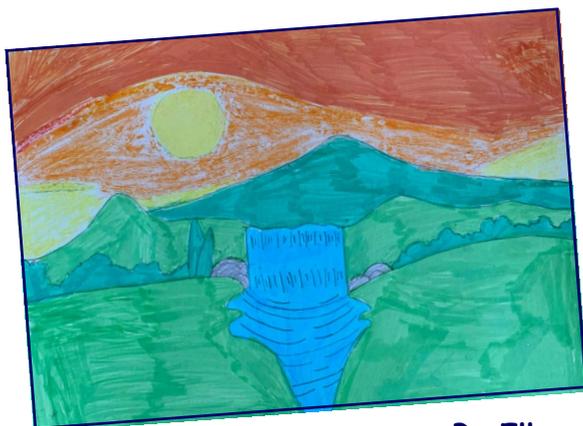
Heat oven to 240C/220C fan/ gas 9 with a large baking sheet inside. Lift one of the bases onto another floured baking sheet. Smooth the sauce over the base with the back of a spoon, scatter over half the mozzarella, drizzle with olive oil and season.

Put the pizza, still on its baking sheet, on top of the hot sheet in the oven and bake for 8-10 mins until crisp.

Pippa & Oliver



### Art Picture of the Week:



By Ella

This weekly newsletter is for the pupils of Toward Primary to share their stories, recipes, tips, jokes and pictures while they are all learning from home during the Coronavirus outbreak.

Pupils can send in a joke, tip, own story, recipe (with or without photo), artwork and book review to:-

Laura.lauffer@argyll-bute.gov.uk or send it to your class teacher through google classroom.

Sorry no photos of people/pupils.