



# Toward Primary

Issue 2

3rd April 2020

## Pupil's Newsletter

### In This Issue:

Story of the Week

Recipe of the Week

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Art Picture of the Week

### Joke of the Week:

**Don't trust atoms.  
They make up  
everything.**

By Emele

### Tip of the Week:

**Eat well and move  
more.**

By Pippa

### Recipe of the Week: Carrot Cake

#### Ingredients

300ml vegetable oil  
200g caster sugar  
200g light brown sugar  
4 lrg eggs  
250g self raising flour  
2 tsp cinnamon  
3 tsp baking powder  
½ tsp salt  
300g grated carrot (normal and/or fine)  
1 ½ tsp vanilla essence (Optional)

#### Icing

200g cream cheese  
150g icing sugar  
100-150ml double cream



#### Equipment

2 mixing bowls  
1 wooden spoon/spatula  
whisk or hand mixer is better if you have (ADULT SUPERVISION)  
9 inch/22 cm round baking tray (line bottom with baking paper)

### Method

preheat oven to 170° (160° fan assisted), 3 – 3 ½ gas

Add oil, vanilla and sugars to bowl and whisk together for 2-3 minutes then whisk in your eggs, 1 at a time

In another bowl add flour, baking powder, cinnamon & salt, mix well.

Gradually add carrot, make sure evenly coated and no lumps

Gradually add the carrot mix to the batter, mixing well with wooden spoon or spatula

Put your mix into your baking tin until half full (if you have mix left over you could make muffins with rest) Place in the middle of oven for 40 to 45 minutes or until skewer inserted in middle for 10 seconds comes out dry. When ready remove and leave for 10-15 minutes in tin. Run a knife around the edge and turn on to the wire rack and cool

#### Icing

In clean dry bowl whisk cream cheese for 1 minute until creamy. Whisk in icing sugar in stages (as can get messy)

In separate bowl, whisk double cream until thick. Gently whisk

in double cream into the icing sugar until nice

and creamy. Top your cake with icing. Enjoy.

By Mrs Lauffer

### Seaweed the Sea Dragon and the Rubbish Mountain

Seaweed, the little green sea dragon was very content living on the golden sandy beach which was his new home. He had a cosy cave to sleep in, rock pools with sun-warmed water to dangle his 'tootsies' in and of course the beautiful, blue water which lapped his shore to swim in.

He soon began to make friends. Starry, the starfish, who usually only came out at night-time, was his very first chum but it wasn't long before he began to recognise some of the children from the yachts anchored in the bay who snorkelled and swam close to his beautiful beach, waving and calling as they enjoyed their holiday fun.

Seaweed was kept busy too, for he had soon noticed the rubbish - plastic bottles and bags, an odd shoe or two, drink cans and tops and lots of other bits and pieces that gathered in front of his cave. He collected it all, keeping it to one corner of his beach between a deep rock pool, his cave and the sea but soon it became a mountain! He did keep it a tidy mountain though.

However, most mornings it was spread far and wide over his golden sand - no matter how hard he tried to keep it altogether in one neat pile. He was getting very fed up with it all. "It must be the wind that shifts it all about in the night" thought Seaweed. Soon his rubbish mountain became a problem and tidying it every day a real chore. "I'm sure I left it much tidier than this", he said, talking to himself, "why is it all over the beach every morning?" He spent more and more time with his rubbish pile-- it had become a boring never ending job!

One night he decided to stay up through the night and see just what was going on. An .....

To be continued .....

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.

### Art Pictures of the Week:



Lena



Evie

Sam



Rainbows to thank all the NHS staff and key workers.