

# Seely Scribes

Issue 2, June 2022



This newsletter has been written by students for students. As a team, we have collected and edited child friendly news stories from around the school, Nottingham and the world which we think you will find interesting. In every newsletter, we will share stories, interviews, fun facts and even cooking recipes we think you'll love!

## The War in Ukraine

**Russia is at war with Ukraine. This war began on the 24<sup>th</sup> February 2022. Since this war began, many cities have been captured by Russia.**

At school we learn about some wars in our history lessons and we know it is a very sad word which can make us feel unhappy. If you have been watching Newsround you will have seen stories about this war.

Millions of people have left their homes in Ukraine and have travelled to different countries to escape the war to live somewhere safe. When people do this, they are called **refugees**. Some of these refugees will come to Nottingham to be safe. These refugees may be staying with people they do know or don't know and are not sure how long they are staying for. The main way that people are fleeing Ukraine is by train, bus, car or even walking.

The people who have stayed in Ukraine are struggling to keep its citizens and army supplied with food and fuel for their homes. People around the world and in the UK are raising money to help Ukrainian people. There are other ways we can help refugees though in the UK. When you see a refugee, always smile at them, say hello in Ukrainian ("**pryvit**") but don't ask personal questions about the war because you may upset them. All you should try to do is be nice and friendly!

A Seely Scribes reporter completed this interview with a Seely student:

**How does the war in Ukraine make you feel?**

"The war makes me feel sad and scared but I still want to try and help in any way that I can."

**How would you help refugees?**

"I would like to raise money to help them buy things because some people left their homes and now don't have anything left."

**How do you think Seely can help refugees?**

"I think the Seely students can be smiley and friendly to all students and invite them to play games and to help them fit in."



**This newsletter was written by students in the KS2 Journalism club with support from Miss Parkes.**

**Fun fact: the Mona Lisa painting has no eyebrows!**

## The Seely Egg Competition

The egg competition was when children could decorate eggs before the Easter holidays. They could decorate the eggs so they looked like characters from TV shows, movies, books and video games. Every member of staff was blown away by how amazing the eggs looked. Some of the egg designs included a Willy Wonka one, a Spiderman one and a hello kitty one. Every child got the chance to make an egg!



## Book Swap Shed

Seely is extremely lucky that we have the **new** book hut that recently opened on the playground. Have you seen the new shed near the reception?

This is the new book swap shed. The idea is that you will donate a book to the shed and then you can take a different book from the shed home to read.

This means that students will have a fantastic opportunity to read new and different books that Seely might not have in the classroom or library!

Our Seely Scribes reporters interviewed Miss Pantry who had this to say...

### **How long is the book hut going to be at Seely for?**

"The book hut will be at Seely forever!"

### **Do you want to make the shed bigger?**

"No, I was inspired by phone box libraries which are very small so I wanted Seely to have a small library too."

### **Can you take a book home?**

"Yes, as long as you put a book in the library first, then you can take one home."



**Fun fact: Your heart beats around 100,000 times a day!**

## **A Fantastic Seely Student!**

All of the students at Seely are amazing in their own special way but the Seely Scribes want to recognise the outstanding achievements demonstrated by one student. Isaac Edmundson in 6P has been raising money for homeless people. This is an extremely wonderful and brave thing to do and all of the Seely Scribes are so proud of him. We think that everyone at Seely should know about the kind and brilliant things Isaac is doing.

Our Scribes interviewers caught up with Isaac to ask him the following questions.

### **What was your inspiration?**

"My parent's friend who is blind, ran a marathon and that really inspired me to help raise money myself."

### **Why do you think it is important to raise money for homeless people?**

"These people don't have enough opportunities in life and they don't have the chance to feel happy."

### **Do you enjoy raising money for the homeless?**

"It was hard and a little tough but I'm definitely glad I did it and I would do it again."

### **What is the name of the charity you fundraised for?**

"The name is **Hope into Action**."



**Well done Isaac! Everyone at Seely is extremely proud of you!**

**If you would like to donate money to the charity that Isaac fundraised for then the link is:**

**[www.hopeintoaction.org.uk](http://www.hopeintoaction.org.uk)**

### **Inspirational quote:**

***"You are braver than you believe, stronger than you seem, and smarter than you think."*** —

**Christopher Robin, Winnie the Pooh.**





## Our amazing staff!

In every newsletter one member of staff will be interviewed so we can find out a little bit more about them. Sometimes these are staff that we don't get to see every day, but they are responsible for keeping our fantastic school and Seely family safe and well!

In this issue we were lucky enough to interview Mrs. Sharma and Mrs. Jennison! Mrs. Sharma and Mrs. Jennison are part of the wonderful office staff who are an extremely important team in Seely. Seely's office staff are very hardworking and lovely and that's why we decided to interview them. One of our Seely Scribes interviewed them both to find out a little bit more about them both that we didn't know before...

**(M.J = Mrs. Jennison) (M.S = Mrs. Sharma)**

### **Why do you like working at Seely?**

M.J "I think that Seely is a lovely school and very welcoming."

M.S "It's a wonderful school with a vibrant environment."

### **What job did you want to do when you were in primary school?**

M.J "I wanted to be an architect and design buildings because I loved Lego."

M.S "I always wanted to be a doctor for children."

### **Where would you dream holiday destination be?**

M.J "I really want to go to Norway to see the beautiful fjords and the northern lights."

M.S "I would love to go to Australia and visit the Great Barrier Reef."

### **What is your favourite food?**

M.J "I love chocolate and cheese, I don't even care if I have them together, I love them so much all the time!"

M.S "Italian food is my favourite. I love pizza and pasta. But I also really love fish and chips."

### **Mrs. Sharma working hard in the office!**



**Who do you want the Seely Scribes to interview next? Let Miss Parkes or anyone in the KS2 Journalism club know!**

## Riddle of the day!

**What has hands and a face, but can't hold anything or smile?**

## Joke of the day!

**What is a shark's favorite sandwich?**

Find out the answer in the next issue!

**Fun fact: A U.S town had a 3-year-old mayor!**

## Baking Recipes

### Mini Royal Tarts

#### **STEP 1**

Heat the oven to 180C/160C fan/gas 4. Lightly butter a 12-hole muffin tin. Unroll the sheet of pastry and use a 10cm circular pastry cutter to cut 12 circles out of the pastry sheet. Press the cut circles into the holes of the tin, making sure they come right up and slightly over the top – pushing out any creases. Chill the pastry in the fridge for 20mins. Scrunch up 10cm x 10cm squares of baking paper and then un-scrunch and use to line each of the pastry tarts, then fill with baking beans, rice or dried pulses. Bake for 10 mins, then remove the paper and beans and bake for 10 mins longer, until golden brown. Set aside to cool a little.

#### **STEP 2**

Make the filling by beating together the butter and sugar until light and fluffy, then whisk in the egg, followed by the flour (the flour will prevent the mixture from splitting). Fold in the ground almonds. Spoon a level tsp of cherry jam into each of the pastry shells, followed by a tablespoon of the frangipane mixture. Bake for 20 mins, until the frangipane is golden and springy. Set aside to cool completely. Neaten the edges of the pastry with a small knife or scissors if you like.

#### **STEP 3**

Mix the icing sugar with 2 tbsp water. Spread the icing over each of the tarts, top each with a glacé cherry, leave to set for 20 mins, then serve with tea.

#### **Ingredients:**

2 x 320g sheets of all butter shortcrust pastry

#### **For the frangipane**

120g butter, softened

120g golden caster sugar

1 egg

1 tbsp plain flour

110g ground almonds

90g cherry jam

#### **For the icing**

200g icing sugar

12 glacé cherries



## Baking Recipes

### Royal Vegan chocolate cake

#### **STEP 1**

Heat oven to 160C/140C fan/gas 3. Grease two 20cm sandwich tins with a little dairy-free sunflower spread, then line the bases with baking parchment.

#### **STEP 2**

Put 1 large avocado and 300g light muscovado sugar in a food processor and whizz until smooth.

#### **STEP 3**

Add 350g gluten-free plain flour, 50g cocoa powder, 1 tsp bicarbonate of soda, 2 tsp gluten-free baking powder, 400ml unsweetened soya milk, 150ml vegetable oil and 2 tsp vanilla extract to the bowl with ½ tsp fine salt and process again to a velvety, liquid batter.

#### **STEP 4**

Divide between the tins and bake for 25 mins or until fully risen and a skewer inserted into the middle of the cakes comes out clean.

#### **STEP 5**

While you wait for cakes to cool, start preparing the frosting. Beat together 85g ripe avocado flesh and 85g dairy-free sunflower spread with electric beaters until creamy and smooth. Pass through a sieve and set aside.

#### **STEP 6**

Melt 200g dairy-free chocolate, either over a bowl of water or in the microwave, then let it cool for a few mins.

#### **STEP 7**

Sift 25g cocoa powder into a large bowl. Bring 125ml unsweetened soya milk to a simmer, then gradually beat into the cocoa until smooth. Cool for a few mins.

#### **STEP 8**

Tip in the avocado mix, 200g sifted icing sugar, melted chocolate and 1 tsp vanilla, and keep mixing to make a shiny, thick frosting. Use this to sandwich and top the cake. Cover with sprinkles if you like.

#### **For the cake**

Dairy-free spread, for greasing

1 large ripe avocado (about 150g)

300g light muscovado sugar

350g gluten-free plain flour

50g good-quality cocoa powder

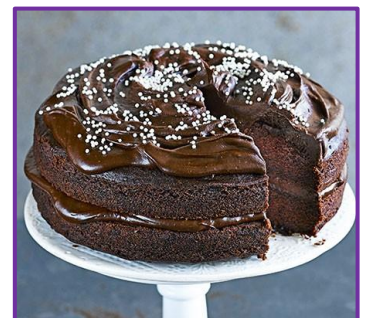
1 tsp bicarbonate of soda

2 tsp gluten-free baking powder

400ml unsweetened soya milk

150ml vegetable oil

2 tsp vanilla extract



#### **For the frosting**

85g ripe avocado flesh, mashed

85g dairy-free sunflower spread

200g dairy-free dark chocolate (chunks)

25g cocoa powder

125ml unsweetened soya milk

200g icing sugar, sifted

1 tsp vanilla extract

gluten-free and vegan sprinkles, to decorate



## Residential Trips!

In May, year 6 went on a trip to Ravenstor in the Peak District and year 4 travelled in June to Hartington in the Derbyshire Dales. Both groups had a fantastic time and loved having fun in the beautiful British countryside. Thank you to the fantastic staff who made this trip possible and well done to the students for their excellent behaviour on the trip which truly demonstrated Seely's values and expectations.

Below are some photos from the year 4 trip to Hartington.



Can you spot Mrs. Cosslett climbing up to the caves?



**Fun fact: The first king of England made a law that everyone went to bed by 8pm!**