

Ingleborough Hall

The current Year 4's will be going on a residential in November as part of their curriculum. This is a fantastic opportunity for the children. School are subsidising this trip so the cost is cheaper for parents. Please return forms as soon as possible.

Class Assembly - June 27th is

Reception class assembly. All parents are welcome. Tea and coffee will be available from 8.35am in the multi-purpose room.

Family social trips - I sent a letter out on Friday about summer family trips. These will all be in August, after Ramadan.

Julie

Local Events -

This weekend is the World Curry Festival in City Park, Bradford.

The festival runs from Friday 20th - Sunday 22nd June, 11am-9pm (6pm Sun). For further details see:

www.worldcurryfestival.com

Heaton Gala - Thank you to all the parents who supported the Gala on Saturday. The weather was lovely and the Gala was a great success!

Coffee Morning - Tomorrow at 8.45am. All welcome!

Crocus Appeal - Thanks to everyone who supported the Crocus appeal through donations and the purple day. We raised £

Attendance

Congratulations to Class 3AW who had the best attendance last week of 99.6%.

The school attendance was 96%

Gardening Club - Nancy would like to thank everyone who takes part in the Gardening Club on a Wednesday after school. The garden is starting to look lovely now!

Firefighters Appeal - Thanks to all the parents who brought in bags for the appeal. We raised £

Scone Based Pizza Recepte (serves 2)

Ingredients

For the base: 8oz/110g self raising flour

2oz/50g margarine

Milk (about 8teaspoons)

For the sauce: 1 tin chopped tomatoes/carton of passata

1 onion, peeled and chopped

2 cloves garlic, crushed

1 tsp oregano

2tsp Olive oil

Salt and pepper to taste

Grated or thinly sliced cheddar cheese

Method

- Pre heat the oven to 220°C and grease a baking sheet.
- Put oil in a saucepan and heat, add onion and garlic, gently cook for 5 mins.
- Add the tomatoes/passata, oregano, salt, pepper, Cook on a medium heat for 10 minutes.
- Put the flour in a large bowl, add the margarine and rub it in. Gradually add milk and mix until you have a soft but not sticky dough.
- Roll this out until about 1cm thick. Place it on a baking tray. Spread the sauce onto the dough, add cheese and any toppings.
- Cook in the oven for 15-20 mins until the cheese is golden.