



**Franklin Times** **20<sup>th</sup> April 2020**

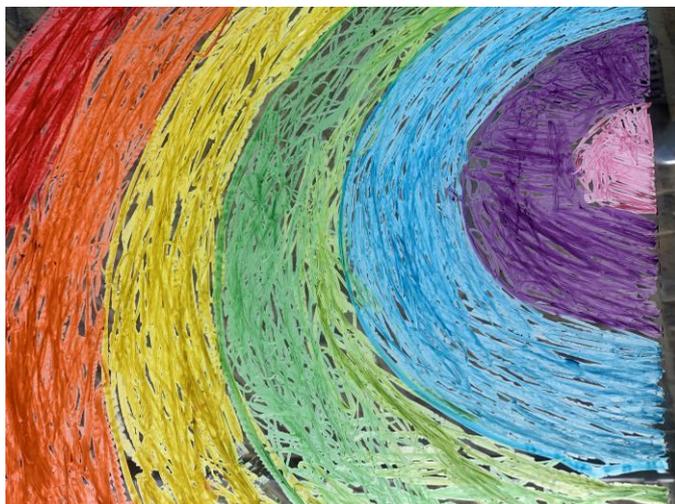
Dear Franklinites

I hope you had an enjoyable Easter break and are ready to get back to your home learning which resumes today, along with phone calls from class teachers and our appreciation of your uploads to Seesaw, a great addition just before the holiday. To try and ensure all children hear from their own class teacher, calls will be once a fortnight, so teachers can make contact with all the children in their class, this does mean some families will receive a number of calls...

Regarding Seesaw, as explained before the holidays, if you upload work it can be seen by the whole class using the QR code; if you would prefer for your child's work to only be viewed by their teachers, then you need an individual home learning code, this can be provided during teacher phone calls, if requested. There is no expectation that all work is shared, this would be unmanageable.

Below are the direct links to each year group's community classroom:

Content	
<a href="#">Nursery</a>	<a href="#">Year 3</a>
<a href="#">Reception</a>	<a href="#">Year 4</a>
<a href="#">Year 1</a>	<a href="#">Year 5</a>
<a href="#">Year 2</a>	<a href="#">Year 6</a>



Thank you to Xanthe Korgaonkar for sending through her wonderful poem this week:

**The Mountain of Heather**

There is a mountain called Heather  
up high  
covered with sugar-white snow,  
where all creatures are welcome  
except people oh no.  
For inside the mountain  
it is secretly hollow  
and there, in the deepest of rock  
is a passage to follow.  
It leads to a den  
made of brick and stone  
and inside the mountain  
lives a ghost all alone.  
So, when he hears  
the stamping and stomping  
he grumbles and rumbles  
some secret words  
so, the ground starts to crumble  
the person itself!  
So, when I say never ever, ever, ever  
go into the mountain of Heather  
never ever, ever, ever.

While Nancy Newman has been very busy at home making a castle with a drawbridge: great work Nancy.



**Introducing Denilson Da Rosa, Franklin's new site manager, he is also the wonderfully creative individual who completed our discovery walls for us: welcome Denilson.**



### **Free school meal vouchers update from Kelly Donkor**

The DfE are now running the scheme for families who are in receipt of Free School Meals centrally. If your child is in receipt of Free School Meals at Franklin (**not** Universal FSM for Reception - Y2) then you should receive a £15 e-Code each week, on a Monday or Tuesday. This will be sent directly to your email address from [noreply@edenred.co.uk](mailto:noreply@edenred.co.uk), if you do not receive an email please search your junk mail folder for this sender.

If you're still having problems please email [info@arkfranklinprimary.org](mailto:info@arkfranklinprimary.org) and we will try our best to help.

Full details of how the e-Code system works will be in the email you receive, there is also an FAQ sheet which can be found here

[https://www.edenred.co.uk/Documents/DfE/DfE\\_FreeSchoolMeals\\_ParentCarerFAQs.pdf](https://www.edenred.co.uk/Documents/DfE/DfE_FreeSchoolMeals_ParentCarerFAQs.pdf)

### **Nursery fee update**

We have received a few queries regarding nursery fees, we will **NOT** be charging for the period of closure, that is, from the 23<sup>rd</sup> March until...? However, we would appreciate any fees owing for sessions prior to that date to be paid, as and when you are able. Thank you.

### **Headteacher's thought for the week:**

**Listen to understand, rather than to respond.**

### **Recipe of the week: Spanakopita**



A classic Greek filo pie of spinach and feta. This recipe is one of Tommi's from the Guardian, I had been seeking a simple spanakopita for some time.

**Prep 30 min**

**Cook 35 min**

**Serves 6-8**

**1kg whole leaf spinach**

**Salt and pepper**

**4 tbsp olive oil**

**120g butter**, melted

**2 leeks**, washed and finely sliced

**2 eggs**, beaten

**325g feta**, crumbled

**270g filo pastry**

Wash the spinach, put it in a colander and sprinkle with salt. Massage with your hands until it begins to break down and wilt, then leave to drain.

Meanwhile, heat two tablespoons of oil in a pan over a medium heat, add a tablespoon of the butter, season with salt and pepper, then gently fry the leeks for five minutes, or until soft. Take off the heat and transfer to a bowl.

Squeeze the spinach again, then put it in a bowl with the eggs and feta. Season, if needed. Pour in the remaining oil, mix everything with your hands. Heat the oven to 200C (180C fan)/gas 6, brush a medium-sized baking dish with the remaining butter. Line with half the pastry, brushing butter between each sheet and leave excess pastry hanging over the sides. Add the spinach mix, layer the remaining pastry on top, brushing butter between each sheet. Pull up any overhanging pastry folding inwards, brush the top layer with the remaining butter and bake for 25-30 minutes, until golden and crisp. Cool for 10 minutes before serving – this is delicious with a green salad.

**You are in our thoughts everyday.**

**Warmest regards**

**Janine Ryan**

**Principal of Ark Franklin**