



Franklin Times 27th April 2020

Dear Franklinites

I hope you are all well and managing to keep up with your home learning. We are all very impressed with your efforts that you have been uploading to Seesaw.

I came across a lovely idea on the internet the other day: one family are filling a jar with things they wish they could do, but cannot because of coronavirus. "Every time we wish we could do something, go somewhere, treat ourselves, see someone we love, visit a new place, invite people to visit us, we're going to write it down on a post-it note and put it in a jar. When all this is over, we'll work our way through the jar and be more grateful than ever for the little and lovely things in our lives. Until then we'll enjoy watching the jar fill up with magical things to look forward to."



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

Content	
Nursery	Year 3
Reception	Year 4
Year 1	Year 5
Year 2	Year 6

The National Theatre is giving free online access and have sent through the details:

For a temporary period, plays can be accessed remotely.

Franklin's access details

are: <https://www.dramaonlinelibrary.com>

Username: 5FtY4Hs-t£

Password: 6Wq)8Zt(w1



Lucien has really excelled in his outdoor learning: great work!

Additional activities

Subject	Time	Detail
Maths	10:00	Maths with Carol Vorderman
English	11:00	English with David Walliams
Cooking	12:00	Lunch (cooking with Jamie Oliver)
Music	13:00	Music with Myleene Klass
P.E	13:30	Dance with Darcey Bussell
History	14:00	History with Dan Snow (free for 30 days)
Technology	16:00	Home Economics with Theo Michaels (Mon/Wed/Fri)

Recipe of the week: Tsureki



Thank you to Anna Alexi in the nursery for this recipe, a traditional Greek treat made at Easter.

Ingredients

450 g strong bread flour
120 g granulated sugar
18 g yeast
orange zest, of 1 orange
1 teaspoon salt
80 g milk
200 g water
60 g butter
2 eggs

1 egg yolk
almond slivers
1 red dyed egg

Method

Combine 200g of flour with the sugar, yeast, orange zest and salt.
Heat the milk, water and butter in a saucepan until the mixture becomes lukewarm.
Add the milk mixture to the flour mixture and then the 2 eggs.
Then add the rest of the flour and knead until you create an elastic dough; cover with plastic wrap and set it aside for half an hour.
Divide the dough into 3 equal parts, create a braid and then a wreath; set aside in a warm place so it can rise.
Beat the egg yolk with a little water to make the egg wash, brush over the wreath and add the almond slivers.
Bake for 35-40 minutes at 180C.
When you remove from the oven, add your egg.

Headteacher's thought for the week:

Do not learn how to react, learn how to respond.

You are in our thoughts everyday.

Warmest regards
Janine Ryan
Principal of Ark Franklin
