

KIRTON PRIMARY SCHOOL

TERM 5 NEWSLETTER 2021



YEAR FIVE

April 2021

Dear Parents and Carers

Another very warm welcome back to all the children in Year 5 of Kirton Primary. Term 5 is going to be filled with superb learning opportunities.

Our Topic

Term 5: Local History

Children will be learning, researching and experiencing various subject areas from nearby locations. They will be finding out about well-known, historic buildings, stories from around the county, local famous people and evidence of different civilisations throughout time will be discussed.

During the term, an archaeological investigation has been planned and children should be taking part in an archaeological dig on the school field to help reinforce the topic learning. This is a brand new venture and one that pupils as well as teachers are very excited about.

Maths and English

In maths lessons, children will be learning about: 2D and 3D shape properties, angles, how to calculate missing numbers and reinforcing and using formal methods of calculations in context.

As we mention every term, because they are so important, it would really help your child if they were super-confident with their times tables and associated division facts. This would help them in all areas of maths. This term your child needs to be able to rapidly recall times tables (up to 12x) and then calculate related facts concerning multiples of 10, 100 and 1000 of these numbers. For example, if $6 \times 8 = 48$ then they can work out that $60 \times 80 = 4800$. Some children may even start learning to be able to recall decimal, percentage and fraction facts.

In English, we will be learning about how to use relative clauses, different verb tenses, secure our knowledge on speech punctuation and then applying this knowledge to writing reports, persuasive

arguments and engaging scene descriptions – all linked to our term 5 topic.

In order to support your child, you could encourage them to read more and question them on the books they are reading. You could also ask them to show you these features that they have found in their reading books. Please encourage your child to read at home every day for at least 15 minutes.

Your child may bring a water bottle to school. Please ensure the bottle is clearly named and only contains water.

PE

Our PE days continue to be on Wednesdays, Thursdays and Fridays. Please ensure that your child has the appropriate PE kit in school every day. For outdoor games, the children need plain black/navy tracksuit bottoms, a plain white t-shirt, a plain sweatshirt and trainers. For indoor PE, the children need plain black/navy shorts, a plain white t-shirt and plimsolls. Every item needs to be clearly labelled and in a bag that will remain in school every day. Kits will be taken home to be washed at the end of each term. No items should be taken home during the term. Children who attend sporting clubs should bring extra kit so their PE kit can stay in school.

Homework

Homework is still set on a Friday and will continue to support your child's education. It will include weekly maths and English activities as well as reading, some spelling investigations and multiplication facts. If there are ever any problems about the homework please come and see us as soon as possible (parents or children).



KIRTON PRIMARY SCHOOL

TERM 5 NEWSLETTER 2021



YEAR FIVE

Important dates

- 3.5.21 Bank Holiday – School Closed
- 17.5.21 – 21.5.21 Sponsored Walk Week
- 25.05.21 Class Photos
- 28.5.21 Last Day of Term 5
- 7.6.21 First Day of Term 6
- 15.7. 21 Y5 and Y6 Sports Afternoon
- 20.7.21 Reports Sent Home
- 22.7.21 Children Meet their New Teacher
- 22.7.21 Last day of Term 6
- 1.9.21 First day of Term 1

Yours sincerely

Mr Greaves, Miss Sturt and Miss Cairns
Year Five Class Teachers

HOW YOU CAN SUPPORT YOUR CHILD'S LEARNING THIS TERM:

Key things that parents can do to support their child this term related to things they will be learning about:

- Could you visit places of local historic importance at the weekend with your child / children? There are lots of places that are free and offer a wealth of information about Lincolnshire - St Botolph's Church (The Stump), Lincoln Castle, Lincoln Cathedral, The Collection (a superb museum in Lincoln), Boston's Guildhall - to name a few?
- After visiting such places, could you encourage your child to present what they learnt back to the class during a "Show and Tell" session?
- Why not follow the recipe below to make some local, historic food?

Make a local, historic food with your adults at home...

Try Lincolnshire Plum Bread

You will need...

- a large loaf tin, lined with parchment if you wish
- 450g strong white bread flour
- 1 tsp salt
- 1 tsp allspice
- 1 tsp ground cinnamon
- 50g dark brown sugar
- 7g sachet of easy-blend dry yeast
- 100g sultanas

KIRTON PRIMARY SCHOOL

TERM 5 NEWSLETTER 2021



YEAR FIVE

- 100g raisins
- 50g dried mixed peel {optional}
- 300ml strong black tea {only 50 ml will end up in the dough}
- 75ml milk
- 75g butter, melted
- 2 free-range egg, beaten.



1. Begin by soaking the sultanas, raisins and mixed dried peel (if using) in the strong tea. Set aside for half an hour while you gather and prepare the rest of the ingredients.
2. Sift the flour into a large bowl, add the yeast, allspice, cinnamon, sugar and salt then use a whisk or your hands to combine them.
3. Drain the fruit, reserving 50 ml of the tea. Add the plumped-up fruit to the dry ingredients and give it another quick mix.
4. Combine the 50 ml of reserved tea with the milk, melted butter and beaten eggs and add most of it to the dry ingredients. Don't quite add it all straight away as it may not all be needed.
5. Use your hands to mix everything together, add the rest of the tea/milk/butter/egg mixture if it's too dry. It should come away from the sides of the bowl. Add a spot more of the cold milk if it still needs it.
6. Place the dough on a clean work surface then knead the dough for 5 to 10 minutes until smooth and elastic. Put a dot of oil into a clean bowl and roll the dough in it to coat. Cover with cling film or a damp towel then leave in a warm place for around an hour or two for it to prove and double in size.
7. Once the dough has risen nicely, give it another quick knead to knock the air back out of it. Flatten it out a bit then tuck the sides under to form a loaf shape. Drop into the loaf tin and loosely cover with oiled cling film. Return the loaf to a warm place for an hour or so for the dough to double in size again.
8. *Preheat the oven 190 C / gas 5 / 375 F*
9. Once the loaf has risen simply pop it into the preheated oven and bake for around 25 to 35 minutes. To check if it is baked, tip the loaf out of the tin and tap the base, it should sound hollow. Turn the oven down a little if it is starting to brown too quickly.
10. Cool the loaf on a wire rack before slicing.

