



Welburn Hall Weekly

Friday 16th October 2020

Welburn Hall School

Only 28 days in and so far, we have seen our pupils and boarders manage to settle in to their daily routines and rooms comfortably. They have forged great friendships and had fun whilst learning despite the confusion going on around them.

What a positive start to the term!

As we would expect for this time of year, we have had several pupils come down with cold symptoms and we would just like to say thank you to both parents, for being vigilant in ensuring that they keep their children at home until they are well enough to return to school, and also staff for remaining in their bubbles and working from home where possible. Because of this, plus extra sanitising from our cleaning team and staff alike, as well as keeping the number of visits to the school to a minimum, **our school remains a safe place to be.**

Hot school meals started again this week which the pupils were happy about. If you have any queries regarding outstanding dinner money or any other enquiries about menus then please contact admin@welburn-hall.n-yorks.sch.uk or 01751431218

The menu for lunch for the week commencing 19th October is:

Week 1	Option 1		Option 2		pudding	
Monday	Toad in the Hole		Veg Casserole and Yorkshire Pudding		Lemon Drizzle	
Tuesday	Chicken Korma & Rice		Jacket Potato with Tuna		Arctic Roll and Peaches	
Wednesday	Roast Chicken		Tomato Pasta with Garlic Bread		Chocolate Sponge & Chocolate Sauce	
Thursday	Mince & Dumplings		Veggie Wrap		Fruit of the Forest Flapjack	
Friday	Fish & Chips		Cheese & Onion Quiche		Apple Flapjack & Custard	

The menu for tea for the week commencing 19th October is:

Week 1 Tea	Option 1		Option 2		Pudding	
Monday	Fish Finger Sandwich in Bread Bun		Jacket Potato with Baked Beans		Fruit, Yogurt or Jelly pot	
Tuesday	Cheese & Tomato Pizza		Jacket Potato with slaw		Fruit, Yogurt or Jelly pot	
Wednesday	Pork Char Sui Noodles		Jacket Potato with Cheese		Fruit, Yogurt or Jelly pot	
Thursday	Chicken Balti & Rice		Jacket Potato with Tuna Mayo		Fruit, Yogurt or Jelly pot	

We have almost received all of the consent forms back that were sent out at the beginning of term for the following...

- Trampoline
- Photograph / Media
- School visits
- CCTV
- Internet

Please check your children's bags/cases and once again contact admin if you require any more sending out.

Congratulations!

Between the Colour Fun Run sponsors and the #HelloYellow donations, the school has managed to make an absolutely amazing £350.00! All of which will be donated to Young Minds Charity as soon as we get the remaining sponsor money handed in. WELL DONE!!!



Our 6th form college students have been attending Askham Bryan and have enrolled onto Hospitality and Construction courses. This week in construction, they were being taught how to make half lap joints with two pieces of wood...



When asked what they thought of the course so far, the feedback was very positive...

Claire "I like it there, I enjoy using the saw and the square to make sure that my lines are straight"

Zac "I like that I can use tools and get to learn new stuff"

Jasmine "I like doing joinery with Harpel (Tutor at College)"

Alec "Construction is fun"

Henry "I like cutting the wood"

Bea "I like to go on the minibus"



MAKE SURE AN ADULT HELPS.

Kitchen roll cardboard infill and paint never fail to make us happy. Try making your very own autumnal tree as shown above.

Draw around your hand then paint it green/brown/orange or any colour you like before cutting it out then paint your infill brown. Once dry, cut a small nip on both sides of the top of the infill and slide your hand in to create your leaves. Maybe you could get really creative and add glitter/feathers or real leaves.

Alternatively, paint the bark and the branches of the tree yourself then squash your infill and dip it in paint to stamp your own leaves to make a lovely effect. Maybe you have an even better idea?



Conkers are always fun for both adults and children at this time of year, see if you can collect as many as you can then leave them to soak in vinegar over night before baking them in the oven on a high temperature to make them really strong. You could revert back to the old days, drill a hole through, add a shoelace and have a smashing time! Or you could make a really long wriggly worm!

Sensory play is another thing that is always good. Why not grab yourself a pumpkin and yes, of course you have to carve it into something mysterious or scary but when you have scooped out the inside, fill it with jelly / dry rice / soil or anything you like and let your children get stuck in.

With the filling you could make a delicious pumpkin soup, here's a good recipe for children;

INGREDIENTS

- ½ medium sized pumpkin

- ½ medium onion, chopped
- ¼ cup cream
- 1-2 tbsp butter
- salt and pepper to taste
- Coriander leaves to garnish

METHOD

1. Peel and chop the pumpkin into small cubes. Remove the seeds.
2. In a saucepan, melt the butter and start frying the onions. When they soften, add the pumpkin cubes and continue to sauté till they start turning brown.
3. Now add 3 cups of water and season to taste. Let the pumpkin cook till completely soft - it'll start getting mushy.
4. Let the cooked pumpkin cool to room temperature before grinding it into a puree. If your baby is having pumpkin for the first time and you want the soup to be perfectly smooth, you can strain the puree.
5. Put the pumpkin puree in a pan and add the fresh cream. Allow it to boil on a low flame and then turn the heat off. Garnish with coriander leaves.



Could all students that **BOARD ONLY** please make payments of £3.00 for pumpkin carving by next Monday 19th October. This can be sent in cash or via bank details below.

Please ensure that you enter your child's name in the reference field when making payments.

HSBC

Sort Code: 40/26/15

Account Number: 11053175

Thank you and have a great weekend 😊