



Our Lady's Catholic High School



A National Teaching School

Friday, 5 February 2021

The theme for next week is Compassion. (MARK 1: 29 – 39)

He cast out devils and cured many who were suffering from disease.

In his healing, Jesus shows compassion. He shows compassion regardless of the person. We see a reflection of God's care today in the commitment of doctors, nurses, school staff, volunteers, parents and many others who care without condition. In our care, we tend to the needs of others in many wonderful and varied ways. We are God's compassion in flesh, God's care in action. "We must learn to regard people less in the light of what they do or omit to do, and more in the light of what they suffer." Dietrich Bonhoeffer (1906-45)

Dear Lord

Make me a channel of Your peace, where there's despair in life, let me bring hope

Where there is darkness, only light and where there's sadness, ever joy.

Amen.

LEARNING FROM HOME

We have a week to go until the half term break. I should like to recognise what a tremendous job families have been doing in supporting and encouraging their children to work and keep focused. We understand that this is complex from so many fronts, just as it is for our staff who have children of their own at home too. We can only do our best and we always try to support when families make contact and share problems that are limiting learning. These range from online access issues, funerals, appointments, and children just being poorly on a particular day. This is part of life and we do understand; just let us know. We do find that keeping all additional electronic devices well out of the way while lessons are taking place is the best way of removing distractions and helping pupils to maintain involvement.

Email: I ask for your help and understanding with regard to direct emails to teachers. A typical teacher in secondary school will teach over 200 different pupils every week as opposed to 30 in a typical primary school. This makes responding to emails very challenging and we want our teachers to concentrate on the quality of lesson preparation and assessment. ALWAYS contact us for matters of importance but please think carefully about other matters as responding to every email is very challenging. Allow three days for a reply to a non-emergency email and may I ask that only one name is placed in the 'address box' so that multiple people are not each trying to address the same situation.

Lateral Flow Testing: we have now completed the second round of lateral flow testing. The response of pupils has been outstanding, and I am deeply indebted to staff and parents for volunteering their time to be trained and run the testing programme. TESTING IS NOW CLOSED for pupils. It was only ever intended to be a twice only event. Well done everyone.

A massive well done to the pupils who have entered the Modern Foreign Languages Crêpe competition which is featured on our Twitter stream – please take a look! This week please look out for the 'home science' experiment and try that one out.

Nigel Ranson
Headteacher

DATA PACKAGES

We have been made aware that the EE network is offering some data packages to help parents manage internet data for school aged children who are 'lockdown learning'. Please follow the link below:

https://ee.co.uk/coronavirus/lockdown-learning?WT.MC_ID=ON_MEC_S_70000000044195_EE+_PPC-BRAND+_DG-MOB+_ESS+_CON+_PAYM+_MAN+_CoreB+_Lessons+In+Lockdown+_All+_EXACT_p60379257345&WT.srch=1&s_kwcid=AL1932!3!494441948786!e!lg!ee%20free%20data&mchannel=ppc&&logo=TUR1&gclid=EAlaIqobChM1eyJupfR7gIVqejtCh1FHwerEAAYASAAEgJzM D BwE&gclsrc=aw.ds

RECIPE OF THE WEEK - APPLE CRUMBLE

Ingredients

For the filling

- 575g Bramley apple (3 medium apples), peeled, cored and sliced to 1cm thick
- 2 tbsp golden caster sugar

For the crumble

- 175g plain flour
- 110g golden caster sugar
- 110g cold butter

For the topping (optional)

- 1 tbsp rolled oats
- 1 tbsp demerara sugar
- double cream , clotted cream or custard, to serve

Method

- Heat the oven to 190C/170 fan/gas 5.
- Toss 575g peeled, cored and sliced Bramley apples with 2 tbsp golden caster sugar and put in a 23cm round baking dish at least 5cm deep, or a 20cm square dish. Flatten down with your hand to prevent too much crumble falling through.
- Put 175g plain flour and 110g golden caster sugar in a bowl with a good pinch of salt.
- Slice in 110g cold butter and rub it in with your fingertips until the mixture looks like moist breadcrumbs. Shake the bowl and any big bits will come to the surface – rub them in. Alternatively, pulse in a processor until sandy (don't over-process).
- Pour the crumb mix over the apples to form a pile in the centre, then use a fork to even out.
- Gently press the surface with the back of the fork so the crumble holds together and goes crisp, then lightly drag the fork over the top for a decorative finish.
- Sprinkle 1 tbsp rolled oats and 1 tbsp demerara sugar over evenly, if you wish.
- Set on a baking tray and put in the preheated oven for 35-40 minutes, until the top is golden and the apples feel very soft when you insert a small, sharp knife. Leave to cool for 10 minutes before serving.

APPRENTICESHIP OPPORTUNITY

Local company Plumbs are recruiting for apprenticeships for the 2021/22 academic year. They work in partnership with North Lancs Training Group Ltd to provide the programme and it is a great opportunity to earn as you learn a traditional trade. Next week it is National Apprenticeship Week and Plumbs are taking part virtually on their social media channels (Facebook: Plumbs People and LinkedIn: Plumbs Ltd). This will hopefully give pupils and their parents an insight into what an apprenticeship at Plumbs would look like. On Wednesday there is an #askanapprentice day which will give pupils the opportunity to ask questions directly to one of their current apprentices. These questions can be sent directly to the Plumbs social media channel or can be sent to directly to atownsley@plumbs.co.uk

Dates to remember

Friday, 12 February 2021 – School closes for half-term at 3.30 pm

Monday, 22 February INSET day School closed for all pupils

Tuesday, 23 February – School opens

Wednesday, 24 February Year 7 Careers Day

Friday, 26 March - School closes for Easter at 12.45 pm

Monday, 12 April - School opens for the Summer term

Monday, 3 May – May Day school closed

Friday, 28 May – School closes for half-term at 3.30 pm

Monday, 7 June – School opens

Friday, 16 July – School closes for summer at 12.45 pm