If there is anything that we can help with please contact the Beechwood office on:

beechwood.office@discoverymat.co.uk

01752 706360

DISCOVERY

Discovery Newsletter week beginning:20.4.20

BIRTHDAYS

Oakwood

Key stage 1

Oliver, Alex, Harvey, Evelyn

Key stage 2

Hannah, Olivia

Cerys, Jake

Callum, Rubie, Lily

Beechwood

Key stage 1:

Lilly-May

Marlee Jay

Key stage 2:

Daisy-Mae

Trov

Archie

Olivia

Alayna

Weston Mill

Key stage 1: Amelia

Key stage 2: Grace, Jennifer

Adelle, Cass

Welcome

Wow! What a response we have had to our first MAT newsletter. Thank you to everyone who has sent emails, completed Eschools work and contacted us with suggestions of what you have been doing at home.

THE WINNER of last weeks challenge to share a game is Koru!!

We look forward to receiving your photos and updates and any ideas or information that you would like to share.

r.dent@discovermat.co.uk j.oliver@discoverymat.co.uk c.wilkinson@discoverymat.co.uk

Stay safe — Claire, Jenny and Ros

Next weeks challenge: Can you share any photographs of craft activities you have been doing at home as a family or by yourself.

APOLOGIES: The wonderful donation of Easter Eggs to the Educare children came from Morrisons. Sorry for the confusion and THANK YOU Morrisons.

We are still running our Time to Talk telephone and webcam listening services. Our phone line and webcam are open Tuesday to Thursday 10am – 4pm.

People can call us for a chat or to get information and advice. People can contact us directly. We are here for people who need or want someone to

talk to. We will respond to people as swiftly as we can.

Phone: 0300 303 3691 (free phone)

SMS: 0785 642 6940

Email: time2talk@livingoptions.org

web: https://www.livingoptions.org/support-help/time-talk





Plymouth Safeguarding Children Partnership are pleased to announce our new programme, ICON: Babies Cry, You Can **Cope!** to help parents and carers cope with a crying baby.

Please follow the link below which will take you to our ICON website page where you will

find all the details. http://www.plymouthscb.co.uk/iconbabies-cry-you-can-cope/

Teachers can be contacted by the Eschools website by parents, carers and pupils.





home.oxfordowl.co.uk

This website has free ebooks, support for par-Oxford ents, activities—Maths and English, storyteller Reading videos and much more.

School Dinner Pizza Ingredients: 250g plain flour, 35g margarine, 125ml milk, 1tp baking powder, 1tps oil, 1 onion, 1tps mixed herbs, 1 tin chopped tomatoes, 3tps of tomato puree

Mix flour, baking power and margarine together to resembles fine breadcrumbs, add milk to make a soft dough. Roll out to the shape you like. Prick base with fork. Bake 190 or gas mark 5 for 7mins. Add oil to pan cook off diced onions, add chopped tomato, add puree and herbs, spread the sauce over the base, add topping of choice, cook in the same oven for 10 to 15 mins until golden brown.













Page of Pride!





























