

# St. Margaret's Academy

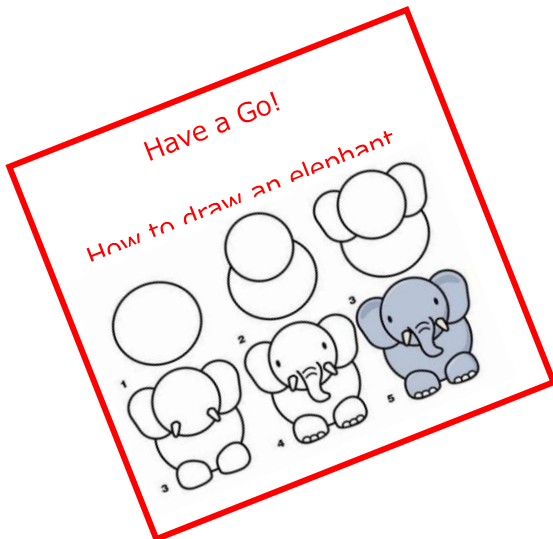
## Teaching Assistants' Fun Newsletter 24.4.20

Dear pupils,

This is the first "Fun Newsletter" designed just for **YOU**. We hope you are all well and staying safe during this unusual time. The idea of this newsletter is to stay in touch and put together a few things to entertain you while we cannot be with you in person.

Enjoy!

From your friendly Teaching Assistants



### Fun Facts

It is impossible for most people to lick their own elbow. (try it!)

An ostrich's eye is bigger than its brain.

"The sixth sick sheik's sixth sheep's sick" is believed to be the toughest tongue twister in the English language. (Can you say it?)

In the course of an average lifetime, while sleeping you might eat around 70 assorted insects and 10 spiders, or more (Bon appétit!)



### Joke Corner

How many apples can you put in an empty box?  
One. After that it's not empty anymore.

Which cheese is made backwards?  
Edam.

Why didn't the dog want to play football?

It was a boxer! 🤔



### Keeping Busy

Well done to all of you who are using your time at home constructively to complete your home learning and develop other new skills.

All of the staff at school are working hard too. Some are at school; looking after those of you whose grown-ups are keyworkers, sorting out technical problems, preparing food parcels, answering the phones, cleaning and generally keeping the school running. Others are at home setting all the online tasks and responding to your emails or completing online training of their own so they can be even better at their jobs when we are all able to return to school.

"Anyone who stops learning is old, whether at twenty or eighty. Anyone who keeps learning stays young." Henry Ford (I think we must have a lot of very young staff at our school as we have all had to do a lot of learning to adapt to this new way of working!)

### Recipe Ideas



**Ingredients:** 4 flour tortilla wraps, 6 tsp tomato purée, 100g (4oz) mozzarella, any other toppings of your choice.

#### Method

1. Preheat the oven to gas 6, 200°C, fan 180°C. Grease a 12-hole muffin tin.
  2. Using a 7cm (3in) biscuit cutter, stamp out 12 rounds from the flour tortilla wraps. Spread each round with 1/2 tsp tomato purée and pop one in each hole.
  3. Cut the mozzarella into cubes and divide between the shells. Add extra fillings, such as veg, olives and sultanas if you like.
  4. Bake for 10 minutes, or until melted and golden.
- Try using different types of cheese and fillings or add a little oregano. Share your best combination ideas with friends.