

The Trumpet

Trinity School Newsletter 7 of the Summer Term - Friday 11th June 2021

Tel: 461949 Email – office@trinityfirst.somerset.sch.uk Visit www.trinityfirstfrome.co.uk

DATES

June

Friday 25th staff training day,
school closed to pupils

Monday 28th staff training day;
school closed to pupils

July

Wednesday 7th Year 4 Transfer Day

Friday 23rd break up for Summer holiday

School Uniform

Please find below the link to our new online shop.



All orders will be delivered to the school within a two-week delivery time and can be collected from the office or sent home with your child. Please note we no longer hold any uniform at the school.

<https://www.lgsclothing.co.uk/trinity>

Remember Sun cream and Hats

Now we are getting lots of glorious sunshine, (although as I write this the rain is pouring!) please remember to apply sun cream to your child before they come to school and also make sure they have a hat too. Thank you



Staff Training Days

Just a reminder that we have two staff training days coming up! The school will be closed for these days.

- Friday 25th June
- Monday 28th June



Continued Covid Restrictions

Due to the continued Covid restrictions, we are unsure what we will be able to do for some of our key events at this time of year. The Local Authority has said it will be issuing guidance to advise us about things such as sports day, transition day and leavers' events. At the present moment in time, we are still waiting for that guidance. We are planning transition events for our children who will be changing classes but remaining at Trinity and have written to the parents of those children today. We are waiting for wider advice regarding our year 4 children and can only apologise for not being able to be clear at this stage regarding plans for the children in year 4. We will make whatever arrangements we can together, with our colleagues across all Frome schools.

Our sports day for the children will be on July 9th. The children will race in the year group bubbles and we hope to be able to invite parents to join us, but we cannot confirm that at this stage. We will let you know as soon as possible if we are able to welcome parents to join us.

Trinity School Summer Fundraising Prize Draw

Don't forget to get your TSA Summer Raffle Ticket! Please click on the link below for more details.



<https://www.bigptaraffle.co.uk/support/trinity-church-of-england-first-school-ba11>

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TSA PRELOVED UNIFORM SALE

We have sizes 3-4 up to 9-10 available.

We are asking for donations rather than pricing items, due to COVID restrictions.

FRIDAY 2nd JULY AFTER SCHOOL

All monies raised go straight to the TSA fundraising account

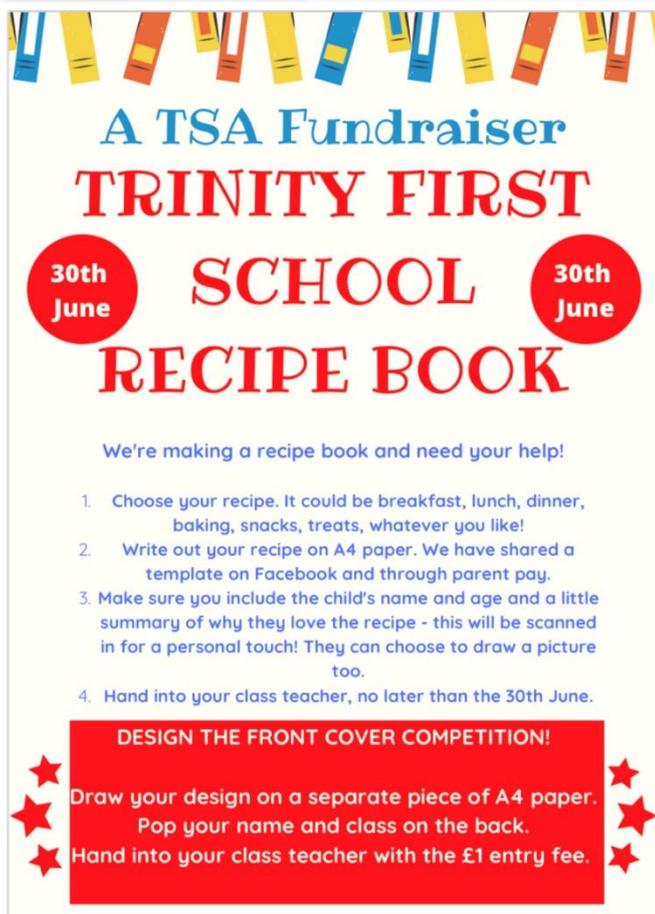


Join us at:

Sessions will run:

Session timings:

For any questions please email: dynamoscriccket.co.uk



A TSA Fundraiser TRINITY FIRST SCHOOL RECIPE BOOK

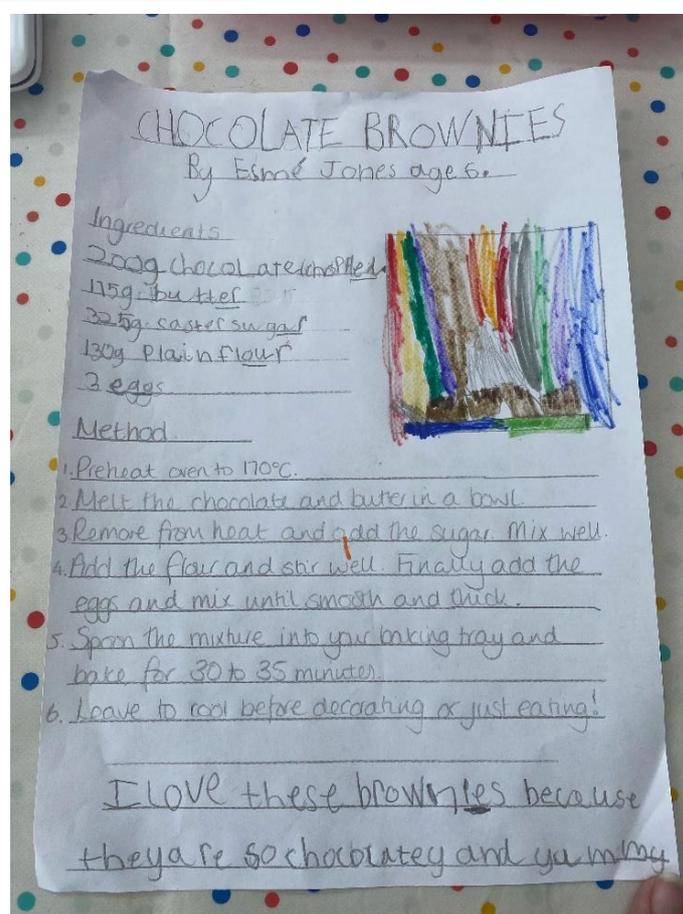
30th June 30th June

We're making a recipe book and need your help!

1. Choose your recipe. It could be breakfast, lunch, dinner, baking, snacks, treats, whatever you like!
2. Write out your recipe on A4 paper. We have shared a template on Facebook and through parent pay.
3. Make sure you include the child's name and age and a little summary of why they love the recipe - this will be scanned in for a personal touch! They can choose to draw a picture too.
4. Hand into your class teacher, no later than the 30th June.

DESIGN THE FRONT COVER COMPETITION!

Draw your design on a separate piece of A4 paper.
Pop your name and class on the back.
Hand into your class teacher with the £1 entry fee.



CHOCOLATE BROWNIES

By Esmé Jones age 6

Ingredients

- 200g chocolate (milk)
- 115g butter
- 225g caster sugar
- 130g plain flour
- 3 eggs

Method

1. Preheat oven to 170°C.
2. Melt the chocolate and butter in a bowl.
3. Remove from heat and add the sugar. Mix well.
4. Add the flour and stir well. Finally add the eggs and mix until smooth and thick.
5. Spoon the mixture into your baking tray and bake for 30 to 35 minutes.
6. Leave to cool before decorating or just eating!

I love these brownies because they are so chocolatey and yummy.