



Owlsmoor PTA Newsletter

Summer Fete 18th July 2009 -

An Owlsmoor Country Garden

The date of our school fete is rapidly approaching, Saturday 18th July. This years fete is themed An Owlsmoor Country Garden.

Sunflower Competition

A big thank you to all who have already entered the sunflower competition, there are still plants available only 50p to enter and you get a sunflower to grow at home. Can you set the school record? We will be selling sunflowers at the Disco on Friday evening so it is not too late to enter the competition.

How Does My Garden Grow?

Entry forms for this event are available now from the school reception area. The theme of the competition is "How does my garden grow?" The top 3 pictures in each age group will be used to produce a calen-

dar that will be sold in aid of the school

Volunteers

An evening for anyone interested in helping at this years fete is being held on 15th June in the Studio. Come along, meet the PTA, drinks and nibbles supplied, find out what we do, you may be surprised.

Sign up sheets for the fete will be available at the Disco. If you are interested in helping at the fete, even if it is just for 1 hour then please sign up and help us make this the best fete ever.

Last year the fete raised £2,500. This year we aim to raise £3,000. This money will provide new equipment for the school.

Please support this great day out and your children.

Owlsmoor Primary
School PTA

Issue 3

4th June 2009

Dates for the Diary:

- Fri 5th June - School Disco in aid of Gardening Club.
- 15th June - Fete Volunteer Evening , 7.30 in The Studio.
- 9th - 12th July - Hampton Court Flower Show
- 18th July - Summer Fete 2009 .

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School Disco

Friday 5th June

KS1 and Nursery 5.30 – 7.00

KS2 7.30 – 9.00

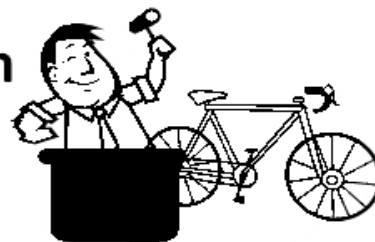


Entry £2.50

Find out more about the PTA!



15th June 2009, 7.30pm
In the Studio



Drinks and Nibbles Provided

Summer Fete Raffle and Silent Auction - Going! Going! G...!

It looks like it will be one of the best years so far for the raffle and Silent Auction. Among the prizes already donated are 9 holes of golf for 2 people at Billingbear Golf Club, A Hamper and 2 cash prizes for the Raffle.

Donations and Prizes

If you think you can help or you work for a company that is willing to or able to provide sponsorship or a prize

for our fete then get in touch with the PTA committee or leave a note at reception for Amanda Williams.

Raffle tickets

50p each or £2.50 for a book of 5

If it is £10 or £1,000; a voucher for hairdressing or a manicure; A bicycle, a board game or any other prize then let us know.

Coming Soon

Raffle tickets will be going on sale at the end of June and the list for the Silent Auction will be published in End of June Newsletter.

We have great success with this activity every year, lets keep it going and raise a lot of money for the school

Hampton Court Flower Show - “Learning to Grow, Growing to Learn”

The PTA are proud to be part sponsoring the Schools entry to the Hampton Court Flower Show.

For those who do not know, Mr. Buss has been busy with the Gardening Club growing and designing a garden for entry into this important gardening competition.

After the success of the Gardening Club in the Bracknell in Bloom Competition where they won Gold and Best New Entrant

Awards the children involved wanted to know what they could do next, this was a natural step.

A garden was designed and entered into the Small Garden Category at Hampton Court and much to everyone's surprise the entry was accepted.

The title of the garden is “Learning to Grow, Growing to Learn” and is based around the concept of outside learning areas.

“Learning to Grow,
Growing to Learn”

The show runs from 9th - 12th July, any one interested in visiting can find further details can be found on:

www.rhs.org.uk/whatson/shows/hamptoncourt2009

Please join us in wishing Mr. Buss and all the children involved the very best of luck.

Grow your own Veggies

There is nothing like the taste of home grown vegetables but did you know that that you could be eating your own grown vegetables in as little as 3 weeks.

Growing your own is cheaper, better for you and easier than you think. You do not need much space and many small tubs will work. If you have a window-sill, a biscuit tin or even an old egg carton then you have enough space to grow your own, it could be something as simple as cress or sprouting seeds or something that takes a little longer to grow such as salad leaves or potatoes.

Salad Leaves

Growing salad is simple and in 3 weeks you can be eating fresh leaves every day. Most salad leaves can be grown from March to October. To sow in pots, fill the container with compost and firm down with your finger tips. Leave a 2cm gap between the surface of the compost and the top of the pot. Scatter seed thinly across the surface or sow in rows, cover with compost and water. When seedlings are about 2cm tall, thin out to give them space to grow – check the seed packet for the distance, as this will depend on the variety.

Keep plants well watered and pick leaves regularly from

around the outside of plants to ensure a constant supply of fresh new leaves.

Potatoes

Growing your own potatoes could not be easier and you don't even need to buy special seed potatoes to do it.

Just use any left over potatoes that have started to sprout. You will need a large bucket, 3 potatoes, compost and a nice sunny spot outside.

Make a drainage hole in the bottom of the bucket, this can be done using a hammer and nail. Once your potatoes have grown a little half fill the bucket with soil or compost.

Place three seed potatoes in the bucket at equal spacing with the sprouts facing up. Fill the bucket nearly to the top with compost and pat down. Place your potato somewhere reasonably light and not too warm. Do not over-water or the potatoes will go moldy. Ensure that the soil is damp, water every 3 - 4 days. Once the potato starts to sprout fill up the tub with compost and leave the plants to grow until the foliage starts to die down, this should take about 12 weeks.

Dig up and enjoy.

Grow Your Own

Salad Leaves

Potatoes

Maypole Dancing comes to Owlsmoor

The children of the school will be giving us a demonstration of folk dancing at this year's fete.

Maypole dancing is a form of folk dance from western Europe, especially England, Sweden, Galicia, Portugal and Germany, with two distinctive traditions. In the most widespread, dancers perform circle dances around a tall pole which is decorated with garlands, painted



stripes, flowers, flags and other emblems.

This type of maypole dancing is traditionally performed in the spring around the festival of May Day, but in Sweden it is during the midsummer festivities.

Maypole dancing as we know it today originates in the 18th century and is derived from traditional and 'art' dance forms popular in Italy and

France. These were exported to the London stage and reached a large audience, becoming part of the popular performance repertoire.

Adopted at a large teacher training institution, the ribbon maypole dance then spread across most of central and southern England and is now regarded as the most 'traditional' of May Day's traditional characteristics.

“The church of St Andrew Undershaft in the City of London is named after the maypole that was kept under its eaves”

Owlsmoor Primary School
PTA

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Helping make your school the best it
can be.



Win a bar of chocolate - Just complete the word search below and put it in the box in the hall, a winner will be picked from the completed entries .

R F N X Q V S S L L A T S J M	AUCTION	JULY
F U N U W H F H H R O B U O B	BARBEQUE	OWLSMOOR
T N X I H E L P E R S L B U C	BOUNCY	RAFFLE
D D K H T Y I E U V Y U G A Y	BUGS	STALLS
V R S E C C Y L Z F A S K L C	CAKES	SUNSHINE
B A J X M C A S T L E E R L H	CASTLE	TOMBOLLA
O I I C E C R E A M S N O O I	CHILDREN	
G S E S R T Y X H I H L C B L	COMPETITION	
A I C O M P E T I T I O N M D	FETE	
R N F L O W E R S K X S D O R	FLOWERS	
D G U G T E N I H S N U S T E	FUN	
E F U N K S O W L S M O O R N	FUNDRAISING	
N W X G C E I V N O I T C U A	GARDENS	
S J I D Z H K B A R B E Q U E	HELPERS	
T S B O U N C Y E L F F A R I	ICECREAM	

Name _____ Class _____

Well done to last times winner Drew Lees in Class 2B.

Recipe for less than £5 for a family of 4 - Mixed Bean Casserole

Beans are the ultimate in frugal food. High in protein and vitamins and versatile in use.

Use two tins of bought beans or soak dried ones overnight and then boil until cooked - good ones for this recipe: chick peas, aduki beans, black eye beans, green lentils, kidney beans, borlotti and lima but any will do

Ingredients:

2 leeks or 2 onions, sliced into thin slices
Olive oil
Mixed beans of your choice, cooked (about 500g plus)
2 tins plum tomatoes - chopped
half a cup of water or vegetable stock
a handful of fresh herbs or 3 teaspoons of dried herbs
salt and pepper to taste



Mixed Bean Casserole

Serves: 4

Prep time: 15 mins

Cooking time: 35 mins

Cost: £3.50 (88p per serving)

Method:

Fry the leeks/onions in oil until soft. Add the beans and stir until coated with the oil.

Add the tomatoes, water/stock, salt and herbs and bring to the boil.

Simmer gently for about 20 minutes until cooked - alternatively place all the ingredients in the oven to cook -

Variation:

Add any vegetables that need using up - tinned potatoes mixed through could make this a one pot meal. Add rehydrated soya chunks or chopped sausages
Make it fruity with dried apricots.