

THE PRESTON PAPER

AUTUMN



A warm welcome

Hello Preston Hedges!

Hello and welcome to the first paper of the year! As it is a new year, we have a new team. Check us out in the picture!

Within our team, we have a vast interest in lots of different hobbies such as: Art, Swimming, Dancing, Singing, Sports and many more. We hope to share lots of information about the things we love, as well as key updates and information about what's been going on in school in our upcoming editions, so stay tuned! 😊

BY AYESHA



Reading, reading, reading...

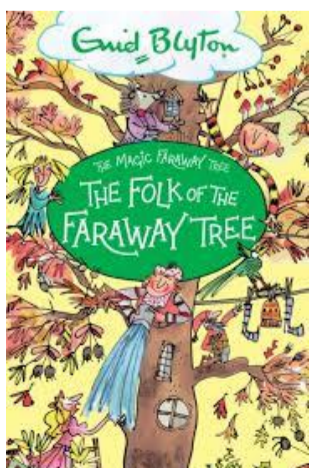
In our school, we have LOTS of books, including spine books and reading for pleasure which can be found all over our school, including in the classrooms and on the library bus. To celebrate reading here at Preston Hedges, we have a recognition system for our spine books, where if you achieve 20 reads you get a bronze certificate all the way up to 200 reads for a trip to the vending machine where you can win prizes! The final reward is a new, shiny badge when you complete 250 reads.

To inspire you to read, below are some of our favourite books and authors:

- The Faraway Tree books - By Enid Blyton. These books contain magical and mystical creatures
- Harry Potter Series - By JK Rowling - Full of adventure and mystery
- Dork Diaries - contain a lot of funny jokes, be prepared to laugh out loud!

And if none of these appeal, why not read outside the box and try some historic fiction, for example, Letters to the Lighthouse.

BY DAISY and HEIDI



Worldly Wise Week

This last week of term has been our Worldly-Wise week based on Race. To launch the week, there was an assembly where DJ Swarzy shared her own experiences.

In addition, each class has explored an inspirational figure. Parents and carers can look out for more on this on the Preston Hedges Facebook page.



Halloween



One of the most popular holidays is Halloween, it is celebrated in loads of different ways, such as trick or treating, decorating houses (in a scary vibe) and some monstrous costumes. Some people don't celebrate Halloween and that's okay too.

Round school we have been finding out from people who do celebrate if they have decided on their scary costumes, what costumes do you have in mind? The Halloween disco is coming up soon so get ready for fun, the date for the Halloween disco Thursday 6th November in case you didn't know already.

Now it's time to sign off with a Halloween joke: why did the skeleton not go to the party... because he had no BODY to go with! 😂

BY EIRN and HARRY



AUTUMN S'MORES

We are going to teach you how to make delicious pumpkin s'mores. Just follow the recipe below and enjoy.

INGREDIENTS-

- 1 small butternut squash or culinary pumpkin - about 700g - peeled, deseeded and chopped into 1 - 2 cubes
- 1 tbsp vegetable oil
- 1 tsp ground cinnamon
- half tsp ground ginger
- half tsp mixed spice
- 5 tbsp maple syrup
- 1 egg beaten
- 200g digested biscuits
- 100g butter melted
- 12 squares of milk chocolate
- 6 large marshmallows halved widthways

- 1) Preheat the oven to gas 6, 200C, fan 180.
Put the squash or pumpkin on a baking tray and toss to coat in the oil. Cover with foil, then roast for 30 minutes or until soft, but not browned, tossing halfway through. Leave to cool for 5 mins.
- 2) Transfer the roasted squash or pumpkin to a food processor with the spices, maple syrup and egg: blitz until smooth. Transfer to a bowl and set aside.
- 3) Line a 12-hole muffin tin with paper cases. Wipe out the food processor and blitz the biscuits to a fine crumbs. Add the melted butter and pulse a few times to combine, then divide the mixture between the muffin cases, using your fingers to press it firmly in to the base and halfway up the sides until tightly packed. Bake for 10 mins.
- 4) Spoon the pumpkin mixture over the biscuit bases, then cover the foil and bake for another 15 mins.
- 5) Cool in the tin for a few mins and preheat the grill to high.
- 6) Top each s'mores bite with a square of chocolate, followed by a marshmallow half, then grill for 1 1/2 to 2 mins until the marshmallows have melted a little.
- 7) Leave to cool slightly in the tin for a few mins before removing the paper cases to serve.

Acknowledgments to Tesco for the recipe

BY POLA and CHRISTY



Introducing a new feature for the Preston Paper...a comic strip! Look out for the next edition to see how the story unfolds...

BY FELIX AND HARRISON

