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St Matthnews

New School Year

The school year is starting again and everyone's moved up a year!

Also new teachers joined the school

Like Miss Cercil in Reception, Miss Martin–Hawkins in Year 1, Miss Purnell in Year 2, Miss Babcock in Year 4 and Miss Rahman in Year 5.



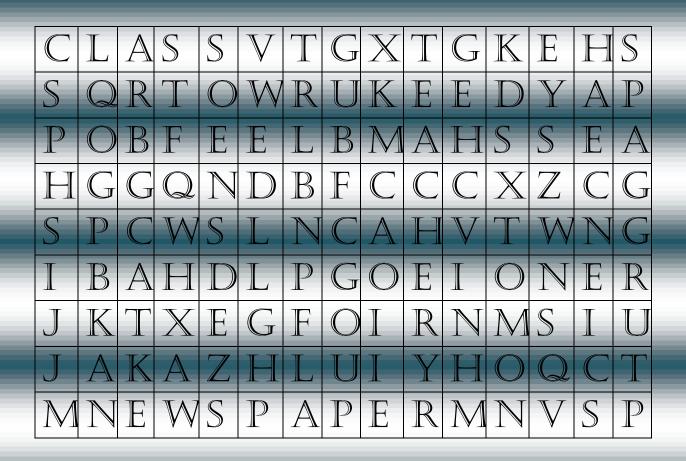
What's inside?

Fashion Gurus

Animals in Hibernation

The new school play equipment

Jokes by Nikola Abolina



CLASS

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NEWSPAPER

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Party fashion by Julia B and Hatty

Top tips

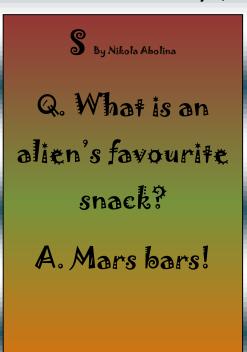
Remember to wear something underneath your crop top to make it appropriate for school.

Hi and welcome to this week's fashion guru articles. This week we are crazy about fishnet gloves in black and neon for example, pink,

green and orange. We are fanatical about crop tops in black, red and white with white and black numbers. We also love long sleeved black dresses which are totally in right now. For footwear, black and neon trainers are fabulous.



For boys, shirts, jeans and trackies are good.



Prep time: 10 mins

Cook time: 20 mins

Total time: 30 mins

Serves: 9

INGREDIENTS

- ¼ cup butter, softened
- ¼ cup sugar
- ¼ cup milk
- 1 large egg
- 1 teaspoon vanilla
- 1 cup all-purpose flour
- 1½ teaspoons baking powder
- ¼ teaspoon salt

1 cup fresh or frozen blueberries

INSTRUCTIONS

- Preheat your oven to 375F and
 line a standard muffin pan with
 9 paper liners.
- In the bowl of your stand mixer, cream butter and sugar. Add egg, then vanilla and milk.
- Once your wet ingredients are thoroughly combined, sift in your all-purpose flour, baking powder, and salt.
- Carefully fold in 1 cup of fresh or frozen blueberries with a rubber spatula.
- 5. Spoon muffin batter evenly into9 muffin cups.

Bake for about 22 minutes until tops are golden, toothpick comes out clean and they are bouncy.

BY GABI LEMOS

Blueberry Muffin Recipe

Photocopy this page.

By Nikola, Havin and Flora