



GREAT HOLLANDS

PRIMARY SCHOOL

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Dear Parents and Carers

On a Monday, we will be emailing home spellings that the children are learning if they are not in a RWI phonics group. There will be a spelling quiz the following Friday.

Please support your child in learning them at home by using the Look, Cover, Write, Check strategy. Then choose three to write in a sentence. Please use the sheet with different activities for your child to complete, in order to support their learning at home, it's a great way to allow the children to practice their spellings in a more interesting way.

Suffix -es	Year 3 and 4 spelling list
bodies	arrive
copies	breathe
ladies	century
families	exercise
spies	February
babies	island
carries	minute
cries	peculiar
replies	reign
multiplies	separate

Home learning for Mathletics is set on a Wednesday. If your child is finding this difficult to manage, please contact us at GHPSoffice@maidenerleghtrust.org

We would also like to encourage the children to continue logging into the PiXL multiplication app. Knowing their multiplications will enable them to access more areas of the maths curriculum. All login details can be found in the front of their diaries. As you are aware the children are completing questions against the clock on a Friday and are working incredibly hard to improve their scores week on week, and the app is a fantastic resource for this.

We would also encourage you to listen to your child read every day, just 15 minutes can make a big difference.

Thank you in advance for all of your help and continued support with your child's learning.

Mrs Spiers, Mrs Horne and Miss Hawkins



Ingredients

- ½ small [red onion](#), thinly sliced
- 2 large ripe [tomatoes](#), roughly chopped
- ½ [cucumber](#), deseeded and roughly chopped
- 100g/3½oz reduced fat [feta](#) cheese, drained and cut into cubes
- 50g/1¾oz black [olives](#), pitted and drained (in brine not oil and preferably Kalamata [olives](#))
- small handful fresh [mint](#) leaves
- ½ tsp dried [oregano](#)
- 2 tsp extra virgin [olive oil](#)
- 2 tsp fresh [lemon juice](#)
- sea salt and freshly ground black pepper
- 2 wholemeal [pitta breads](#), warmed

Method

1. Put the onion, tomatoes and cucumber in a bowl and season to taste.
2. Scatter the feta, olives and mint leaves on top. Sprinkle over the oregano and toss lightly. Drizzle over the oil and lemon juice and serve with warmed pitta bread.