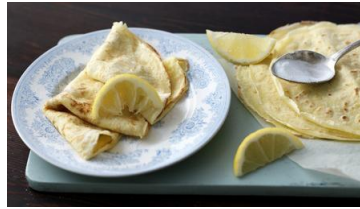


Pancake Tuesday

Ingredients

For the pancake mixture

- 110g/4oz plain flour, sifted
- pinch of salt
- 2 eggs
- 200ml/7fl oz milk mixed with 75ml/3fl oz water
- 50g/2oz butter



To serve

- caster sugar
- lemon juice
- lemon wedges

Preparation method

1. Sift the flour and salt into a large mixing bowl with a sieve held high above the bowl so the flour gets an airing. Now make a well in the centre of the flour and break the eggs into it. Then begin whisking the eggs - any sort of whisk or even a fork will do - incorporating any bits of flour from around the edge of the bowl as you do so.
2. Next gradually add small quantities of the milk and water mixture, still whisking (don't worry about any lumps as they will eventually disappear as you whisk). When all the liquid has been added, use a rubber spatula to scrape any elusive bits of flour from around the edge into the centre, then whisk once more until the batter is smooth, with the consistency of thin cream. Now melt the 50g/2oz of butter in a pan. Spoon 2 tbsp of it into the batter and whisk it in, then pour the rest into a bowl and use it to lubricate the pan, using a wodge of kitchen paper to smear it round before you make each pancake.
3. Now get the pan really hot, then turn the heat down to medium and, to start with, do a test pancake to see if you're using the correct amount of batter.. It should take only half a minute or so to cook; you can lift the edge with a palette knife to see if it's tinged gold as it should be. Flip the pancake over with a pan slice or palette knife - the other side will need a few seconds only - then simply slide it out of the pan onto a plate.
4. Stack the pancakes as you make them between sheets of greaseproof paper on a plate fitted over simmering water, to keep them warm while you make the rest.
5. To serve, sprinkle each pancake with freshly squeezed lemon juice and caster sugar, fold in half, then in half again to form triangles, or else simply roll them up. Serve sprinkled with a little more sugar and lemon juice and extra sections of lemon.



Junior Infants

Junior Infants are learning about water and if things can float or sink. In Irish they are learning about weather (Aimsir). In maths they are learning about capacity and are also learning about the farm.



Senior Infants

Have a trainee teacher Miss Sharon Lohan. She is an excellent teacher. In maths they are learning about time. They are also measuring the rain gauge every day. It rained a lot this January! They learned a poem called 'I caught a fish' by Bertram Murray.

1st and 2nd Class

1st and 2nd class are learning about thermometers. In maths they are learning about time and clocks. They are also in a new room!

3rd and 4th Class

Are learning about persuasive writing in English. They are also learning about



Italy and the Romans. In art they are making art t-shirts

5th and 6th Class

Are learning about The Aztecs and World War 2 in history. In maths they are learning about length. In English they are learning about the Persuasive genre and the power of persuasion!.

Engineering Week

Was on from the 8th -14th February. Each pupil did a work sheet about different types of engineering. 3rd & 4th class built bridges out of knex and tested who's bridge was the strongest.

5th & 6th class did the spaghetti and marshmallow challenge. They built towers out of spaghetti and marshmallows and measured who's was the tallest tower. Junior infants made string telephones.

