BLUES NEWS

Welcome to our Student Newsletter. We hope that you enjoy reading it as much as we have enjoyed being the voice of the students!

Upcoming Events

Rackard League and Rising Stars are starting soon so everyone bring in your hurls and helmets and get practising at the hurling wall.

Mr Codd and Mr Murphy have set up a Stickers League for 5th and 6th. You can arrange fixtures on the board outside Mr Codds classroom.

Our last debate was against Kennedy Park on the 9th of February. Both our proposition team Beth, Doireann and Eoin and our opposition team Freya, Maisie and Ella had great wins

By Beth Arnold and Arwen O'Conner

Green School News

On the 26th of January we had an action day in the school for our Green Flag Global Citizenship litter and waste. On this day we had two assembly's one for the junior end and one for the senior end where each class shared what they have learned over the last couple of weeks. Junior Infants and Junior and Senior split class talked about what and what not you can recycle and compost. Senior Infants and 1st class shared their global connections. Second class talked about their adventures with picker pals, third class explained about the circular economy. Fourth class talked about fair trade and fifth and sixth did presentations on their sustainable development goals. On Thursday 1st of February our school had a visit from Cliona Connolly. The Green Schools committee really enjoyed her visit.

By Eoin Wadding

Interview with Miss Ambrose

"Hello Miss Ambrose"

Q: "What is your favourite thing about teaching?"

A:"My favourite thing about teaching is helping children and watching them learn."

Q:"How did you get into teaching?"

A:"My mum was a teacher so I wanted to be just like her."

Q:"Do you have any pets if so what are there names?"

A:"Yes!I have 2 cats called Socks and Junior I also have 1 dog called Lola."

Q:"what is your favourite subject to teach?"

A:"History,I love history and I also love to teach Maths."

Q:"What is the most annoying thing about your class?"

A:"When I have to remind my class to rule there copies I love neat copies."

Q:"what subject do you think you best at?"

A:"Well I have always loved Gaeilge and History!"

Great thanks so much Miss Ambrose for answering these questions!

By LilyMai Moore

Interview with Mr Kelly

Q:"I have a few questions I would like to ask you?"

A:"Yeah that's fine."

Q:"Ok question 1 what got you into teaching?"

A:"Well my mum and granny use to teach I liked to teach others geography and history."

Q:"Who is your favourite teacher?"

A:"Oooooh I have to go with Ms Cunningham."

Q:"Do you enjoy teaching?"

A:"Yes I love teaching."

Q:"Did you teach in any other schools?"

A:"Yes I taught in Educate Together."

Thank you Mr Kelly!

By Erin Walsh

Mr. Codds cheese and crackers

- Where do cows go on a date? The moo-vies
- Two Radios got married, the reception was amazing
- How does dearth Vader like his toast? On the dark side
- Why can't you borrow money from elves? They're always short
- Why do cows wear bells? Because their horns don't work
- What goes up and down but never moves? Stairs

By Ruth Sydney and Ruby Doyle

Riddles

- What has a bed but never sleeps? A river
- What has legs but doesn't walk? A table
- What has teeth but cannot eat? A comb
- What travels the world but stays in a corner? A stamp
- Janes mam has three children north, south and? Jane
- What has many eyes, but can't see? A needle
- It belongs to you, but your friend use it more? Your name

By Ruth Sydney and Ruby Doyle

☐ Banocolate Cookies ☐

These banana-flavoured biscuits are combined with chunks of chocolate. They are best eaten on the day they are made, but can be stored in an airtight container for up to 2 days.[Protip: If you don't like banana, leave it out and add 30ml (2tbsp) of cocoa powder instead.

INGREDIENTS:

- 1. Large ripe banana
- 2. 100g (3 ½ oz) unsalted butter cut into pieces
- 3. 100g (3 ½ oz) soft light brown sugar
- 4. 1 medium egg, beaten
- 5. 100g (3 ½ oz) plain flour
- 6. 2.5ml (1/2 tsp) baking powder
- 7. 50g (2 oz) whole porridge oats
- 8. 100g(3 ½ oz) any time of chocolate, broken into small chunks

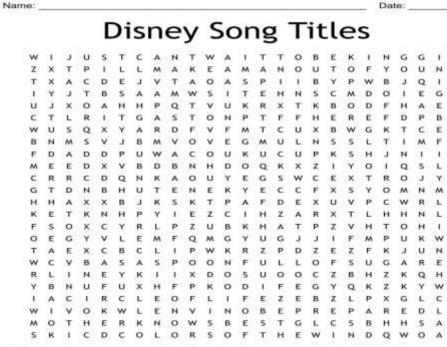
EQUIPMENT:

- 1. 2 baking sheets
- 2. Knife
- 3. Food processor
- 4. Mixing bowl
- 5. Metal spoon
- 6. Cooling rack

METHOD:

- 1. Preheat the oven to 180 degrees C(350 degrees F), gas mark 4 and grease 2 baking sheets with butter. Peel and slice the banana, then place in a food processor.
- 2. Add the butter, sugar and egg. Process until smooth. Add the flour, baking powder and oats. Pulse until combined.
- 3. Transfer the mixture to a bowl and stir in the chocolate chunks.
- 4. Drop heaped dessertspoons of mixture onto the sheets. Flatten them, then bake for 15 to 20 mins. Cool for 5 mins, then transfer to a cooling rack. Enjoy!

By Ruby Moore



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Be Our Guest Zip-A-D
Trust in Me Funkyte
I Just Can't Wait to Be King Gaston
Be Prepared Hakuna

I've Got A Dream Under the Sea Zip-A-Dee-Doo-Dah Funkytown Gaston Hakuna Matata Mother Knows Best

Colors of the Wind

Wan'na Be Like You A Spoonfull of Sugar I'll Make a Man Out of You Circle of Life When Will My Life Begin

By Tara Redmond

By Orla Hogan

Active Schools' News

'Flipping February'

- Our school are focusing on dancing!
- We are doing Go Noodle, Just Dance and fundamental movement side-stepping.
- We are also bringing back WOW (Walk on Wednesday)
- Don't forget Head Over Heels will be doing a tiny bit of Gymnastics too.

'Marathon March'

• Marathon March will see us progress from walking in January to running in March.

That's all we have for now. Keep being active! By Erin Walsh



By Tomás Doran

