



# SPRING NEWSLETTER

APRIL 2022



## Welcome...

### *to our spring newsletter...*

Can you believe we are approaching the last term of the school year already? As we come to the end of our second full term of the academic year, and a step towards some form of normality, it is fitting to thank you all for your continued support.

It has been an action packed term here at Diamond Hall Junior Academy. This term saw the return of one of our favourite days of the year, World Book Day! Pupils enjoyed dressing up as their favourite characters for the much loved day and we have had lots of interesting activities throughout our school.

We also showed our generosity of spirit this term, donating useful items to help those impacted by the invasion of

Ukraine. I extend my thanks to our families who kindly donated to the cause.

We've had lots of fun this term and I look forward to sharing just a snapshot of what our pupils have been up to in this newsletter.

Spring is definitely in the air, which means Easter is just around the corner. Easter welcomes a season of renewed inspiration, joy and optimism.

We wish you all a restful, safe and happy Easter break.

  
Mrs Fiona Hoare  
Headteacher



## A big thank you!

**We'd like to say a big thank you to pupils, staff and families who generously donated useful items to support people in Ukraine.**

Donations have now been sorted and are on the way to those in need.

Thank you for your generosity - it makes a real difference!



# Robo-tastic!

This term saw a determined and excited group of our Year 5 children set off to take part in the VEX IQ Robotics competition at Nissan.

Our budding engineers designed, built and problem-solved their way to creating a formidable robot - the Clawbot!

Working together, 'Team Diamond' battled their way through the qualifiers and



## We're social!

Follow our social media accounts to stay up to date with all of the latest news from around the Academy!



@DiamondJuniors



@DiamondJuniors

## IMPORTANT DATES for your diary

- 15 APR - Back to school
- 02 MAY - Bank holiday
- 27 MAY - Break up for half term
- 06 JUN - Back to school

Please keep checking our website and social media channels for the latest updates.



## Amazing magnets

This term, Year 3 learnt all about compasses!

The class worked in teams to make their own compass using a needle, magnet, straw, and water in a bowl.

The group magnetised the needle using the magnet, then placed the needle in the straw, then dropped it into a bowl. Pupils were thrilled to see that their creation had worked when the needle pointed North!



## Magical clubs

This term our bookworms from creative writing club conjured up their own potions!

The club's session focussed on pupil-favourite, Harry Potter. There was some 'Sirius' concentration in the class!



## Fantastic fundraising

This term pupils celebrated 'number day' in support of the NSPCC.

Our children dressed up wearing digits on their clothes in the most creative way possible to show support for the children's charity. A huge well done to Mr Crowther's class who were the winners in our whole school times tables tournament during the day.

We are thrilled to announce that we raised a brilliant £151 together!



## E-safety first!

Don't forget, we have plenty of handy guides for parents to help keep your child safe online! Visit the e-safety page on our website.

## World Book Day

This term saw one of our favourite days roll round once again - World Book Day!

The day was a huge success once again as children shared stories and completed a range of activities around the theme of books as well as coming to school dressed in the theme of 'read around the world!'.

month' with the children - The Dam by David Almond and Shackleton's Journey by William Grill. Our pupils couldn't wait to carry on reading the books themselves!

Grant said: "I loved The Dam by David Almond. The illustrations by Levi Pinfold are amazing!"

Ella added: "Shackleton's journey is brilliant and the illustrations really bring the story to life!"

## Did you know?

The UK's first chocolate egg was produced in Bristol in 1873.

## He shoots, he scores!

This term a group of our Year 5 and 6 footballers took on the EFL Kids' Cup!

The team represented our school brilliantly, competing against a number of local schools, all while showing great levels of respect and resilience throughout the morning.



## Flying the flag

Wintery rain and gale-force winds weren't going to dampen our pupils' spirits back in February when they waved flags at the Stadium of Light.

After being picked up from school, pupils headed over to Sunderland's Stadium of Light to watch the hotly anticipated SAFC v Doncaster Rovers match.

As the children explored the stadium and practised waving flags, Jermain Defoe appeared from the tunnel and was more than happy to join our little

'diamonds' for a quick snap.

Although the result didn't go Sunderland's way, the children had an amazing time alongside 40,000 other supporters.

Shadrach said: "Today was a great day. It was 9.5/10 before the match but 11/10 after. I can't wait to come back!"

# Easter recipe BROWNIE BITES

## INGREDIENTS

- 175g butter
- 150g dark chocolate
- 250g light brown soft sugar
- 85g self-raising flour
- 50g cocoa powder
- 3 large eggs
- 100g milk chocolate chips
- 24 mini chocolate eggs plus extra to decorate



- 1 Heat oven to 180C/160C fan (gas mark 4).
- 2 Line 24 holes of a mini muffin tray with paper cases. Put the butter, dark chocolate and sugar in a pan and heat it very gently, stirring until the butter and chocolate have melted.
- 3 Remove from the heat and leave to cool for a few minutes. Meanwhile, sift the flour, cocoa and a good pinch of salt into a large bowl.
- 4 Stir in the warm, melted chocolate mixture and the beaten eggs, then add half the chocolate chips and mix until just combined.
- 5 Divide the mixture between the cases and place a mini egg into the middle of each muffin, pushing down gently.
- 6 Bake for 12-15 minutes until cooked but still gooey in the centre – they will continue cooking a little as they cool down. Leave to cool for 10 minutes in the tin before transferring to a wire rack to cool completely.
- 7 Melt the rest of the chocolate chips in short bursts in the microwave. Leave to cool until it is quite thick, then dot a small amount on each cake and stick on some more mini eggs.
- 8 Enjoy!