

SHREWSBURY PARK NEWS

28 May 2020

MOME RECOMMENDATION

Is there a movie you really want to recommend? or you can't think of anything more to watch and you need one recommended?

Let us know your thoughts and we will list them.. for now we simply suggest catching up on Harry Potter:



Why can't you give Elsa a balloon? Because she will let it go!

Why did the chicken cross the playground? To get to the other slide!



${}_{\textcircled{}}$ (LAP FOR CARERS ${}_{\textcircled{}}$

Who do you clap for at 8:00 PM? Amelie claps for her auntie Sinead who works in Addenbrookes in Cambridge! Here is a picture of her...

AFTER 10 WEEKS WAS THAT THE LAST STREET CLAP?





WHAT ARE YOUR PETS DOING IN LOCK DOWN?

Who has pets on this street? I have guinea pigs and Beth has sea monkies. Do you have any? and if so please tell us what they're doing in lock down... Written and edited by: Beth (P5) & Amelie (P5)

Please tell us if you are self-isolating and need any shopping done.





Word search

Harry Potter

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VOLDEMORT HERMIONE LOCKHART DRACO MALFOY FANG MRS. NORRIS HAGRID HUFFLEPUFF SLYTHERYN MCGONNAGAL DEMENTOR LUCIUS MALFOY SNAPE MUGGLE RAVENCLAW

Chocolate chíp cookíes recípe

Ingredients

120g butter, softened

- 75g light brown sugar
- 75g golden caster sugar
- 1 medium egg
- 1 tsp vanilla extract
- 180g plain flour
- 1/2 tsp bicarbonate of soda
- 150g dark chocolate, cut into chunks

Method

1. Heat oven to 180C/160C fan/gas 4 and line two baking sheets with parchment. Cream the butter and sugars together until very light and fluffy, then beat in the egg and vanilla. Once combined, stir in the flour, bicarb, chocolate an 1/4 tsp salt.

2. Scoop 10 large tbsps of the mixture onto the trays, leaving enough space between each to allow for spreading. Bake for 10-12 mins or until firm at the edges but still soft in the middle – they will harden a little as they cool. Leave to cool on the tray for a few mins before eating warm, or transfer to a wire rack to cool completely. *Will keep for three days in an airtight container.*



Happy Birthday to Harry and Marion's granddaughter lawin