

The Tilly Times

Week Six!

Welcome back! We hope you are all well and finding ways to work and play in these unusual times. This week, in addition to our general features, we have a special focus on the forthcoming bank holiday Friday in celebration of VE Day.



Big Maz's VE Day Celebration

A bank holiday on a Friday would have been a call to a big celebration of VE Day. At present we remain in lockdown, however, I am taking this as an opportunity to embrace and celebrate VE Day in a way that hopefully the children will remember. We are doing flourless baking, a chocolate cake recipe without eggs, putting up bunting, a VE Day history lesson, having afternoon tea in the back garden, weather permitting, and downloading Vera Lynne to listen to. Simon and I will be raising a glass to say thank you and giving our two children a big cuddle in remembering why VE Day was so important. Maybe we could send some photos of our celebrations for the next newsletter? Keep well,

Big Maz xx



Friday 8th May



VE DAY

75th anniversary of the end of the Second World War

community based socially distanced 'Stay at Home' celebration

STREET PARTY

Place a table and chair(s) outside your house on the pavement or front garden

Make your own 'picnic food and have a few drinks.

Keeping to the 2 metre rule



4 to 6pm



Play some music

Decorate the front of you house in red white and blue

Decorate your front window

Dress up in 1940's clothes or in red, white and blue



[Dan Snow's VE Day Challenge \(The history man\)](#)

The challenge

We're asking you to think about how you would tell the story of VE Day today. There are lots of ways you could bring the story of VE Day to life. You could:

- Write a short news report in the style of today or 75 years ago
- Make a short video that tells the story of VE Day, either in the style of 75 years ago or how you would tell it today
- Design a newspaper front page or article
- Write or perform a poem, song, drawing or other work of art
- Share the story of someone in your family or area who was involved in the War
- Write or perform a short play about VE Day and what it would have been like 75 years ago

Follow the link for more details:

https://ve-vjday75.gov.uk/dan-snows-ve-day-challenge/?fbclid=IwAR2Njju_CUnsUfJnqlF1dIcsAssWqa4ASkJHjgIEaQj4k_qZx5n5D4p-9u0

A selection of entries will be shown on the official government website.

CHALLENGE CLOSES 6th MAY

Thank you once again for Adele Barry's Marvellous Menu of the Week

Lasagne (adapted from Becky Campbell's recipe)

- 1kg minced beef
- 1 onion
- 2 garlic cloves
- 2 sticks celery
- 2 carrots
- 1 large carton of passata
- 1 tbsp tomato puree
- 1 tsp mixed herbs
- 2 tbsp plain flour
- 2 tbsp butter
- 1-pint milk
- Large handful of cheese
- Dried lasagne sheets
- Veg oil

Blitz the onion, celery, carrots and garlic in a food processor.

Fry until soft. Add the minced beef, fry until brown.

Add the passata, tomato puree and mixed herbs. Cook on a low-medium heat for 45min - 1 hour.

Heat the butter in a pan until melted, add the flour and stir. Add the milk slowly and whisk.

Once in a sauce stir in half the cheese.

In a large oven-proof dish add a layer of sauce, a layer of lasagne and a layer of cheese sauce.

Repeat.

Sprinkle grated cheese on the top and cook in a 180c oven for 30min.



Chicken curry (Adapted from AGA cookbook)

- 1kg chicken thighs, boneless, skin removed
- 2 red peppers finely diced
- 1 red chilli, finely diced
- 1 tsp ginger
- 2 garlic cloves, crushed
- 1 tsp ground cloves
- 1 tbsp turmeric
- 1 tbsp ground coriander
- 1 tbsp ground cumin
- 2 tins chopped tomatoes
- 1 tbsp tomato puree
- Salt and pepper

Fry chicken to brown, set aside. Saute onions, peppers, chill for 3-4 min, add ginger and garlic and spices, fry for another minute. Add tinned tomatoes, puree and season. Return chicken to the pan and simmer for 30 min - 1 hr depending on how much time you have. Serve with rice, chips or naan.





Turkey meatballs with Feta (Adapted from Joe Wicks)

Half tbsp coconut or olive oil
2 x red or white onions, diced
2 red, yellow or orange peppers, diced
1 Courgette, diced
500g turkey mince
2 x tins chopped tomatoes
Half block of feta

Gently fry 1 onion. When cooked and cooled mix in a large bowl with the turkey mince. Shape into meatballs and cook for 20 min at 180c. Meanwhile, heat oil in a large frying pan over a medium to high heat. Add the remaining onion, pepper, courgette, and stir fry for 2 minutes until the vegetables begin to soften and wilt. Pour in the chopped tomatoes and bring to a boil, then reduce the heat and simmer. When the meatballs are cooked add them to the pan and cook for a further 5 min. Serve with pasta or rice. Crumble the feta over the meatballs when serving.

Bean burgers (Adapted from BBC Good Food)

2 x 400g cans kidney beans, rinsed and drained
100g breadcrumb
2 tsp mild chilli or tandoori powder
small bunch coriander, stalks and leaves chopped
1 egg
200g tub fresh salsa
150ml low-fat natural yogurt
juice $\frac{1}{2}$ lime
6 burger buns, sliced avocado, sliced red onion and salad leaves, to serve



Heat grill to high. Tip the beans into a large bowl, then roughly crush with a potato masher. Add the breadcrumbs, chilli powder, coriander stalks and $\frac{1}{2}$ the leaves, egg and 2 tbsp salsa, season to taste, then mix well with a fork.

Divide the mixture into 6, wet your hands and shape into burgers. Place on a non-stick baking tray, then grill for 4-5 mins on each side until golden and crisp. While the burgers are cooking, mix the remaining coriander leaves with the yogurt, lime juice and black pepper. Split the buns in half and spread the bases with some of the yogurt. Top each with leaves, avocado, onion, a burger, another dollop of the lime yogurt and some salsa.

Fajitas (adapted from Lorraine Pascale recipe)

4 chicken breasts (or salmon, beef, tofu)
1 tbsp paprika
2 tsp ground cumin
1 tsp dried oregano
1 garlic clove
1 onion (red or white)
2 peppers (red, orange or yellow)
8 tortilla wraps



Cut chicken into small pieces and fry for a few minutes. Add paprika, cumin and oregano. Cook for five more minutes.

In a separate pan, fry the garlic, onion and peppers.

Once the chicken is browned all over add to the vegetable mix. Cook for a further 10 minutes.

Warm the tortillas, either 10 min at 180c in the oven wrapped in foil or two min in a microwave.

Serve with crème fraiche, jalapenos, grated cheese, salad

Chicken nuggets

4 chicken breasts, cut into small pieces

2 eggs, beaten

1 cereal bowl full of breadcrumbs

1 cereal bowl full of plain flour

Salt and pepper

Frylite or oil



Coat the chicken pieces in flour, egg and breadcrumbs and season with salt and pepper. You can add paprika to the flour mixture before coating the chicken, if preferred. Place on a baking tray and spray with frylite. Bake in the oven, 180c for 20 minutes. I usually have these with potato wedges.

Slow-cooked pulled pork (Adapted from Lorraine Pascale)



5 tbsp soy sauce

4 tbsp mild or hot chilli powder

3 tbsp five-spice powder

2 tbsp light muscovado sugar

2 garlic cloves, finely chopped 4cm piece of fresh ginger, peeled and finely chopped

3kg boneless pork shoulder, rind removed

Bread rolls

Mix all ingredients, aside from the pork, in a large mixing bowl. Add the pork and coat. Tip everything into the slow cooker. Cook on low for 8-10 hours.

FRENCH

Bonjour tout le monde!
Tout va bien? C'est Mai. Santé!

This week we have

1. Fill in the gaps - Le Corp (The Body)

So referring to last week's word search try and add those words to Jacques' picture.

2. Fill in the gaps - All About Jacques

Here's a paragraph about Jacques with some gaps. The missing words are in the box below. Can you fill in the missing words?

3. French Fun In Zoom is back next week!

Robins & House Martins - Wed @ 3:30

Kestrels - Thurs @ 3:30

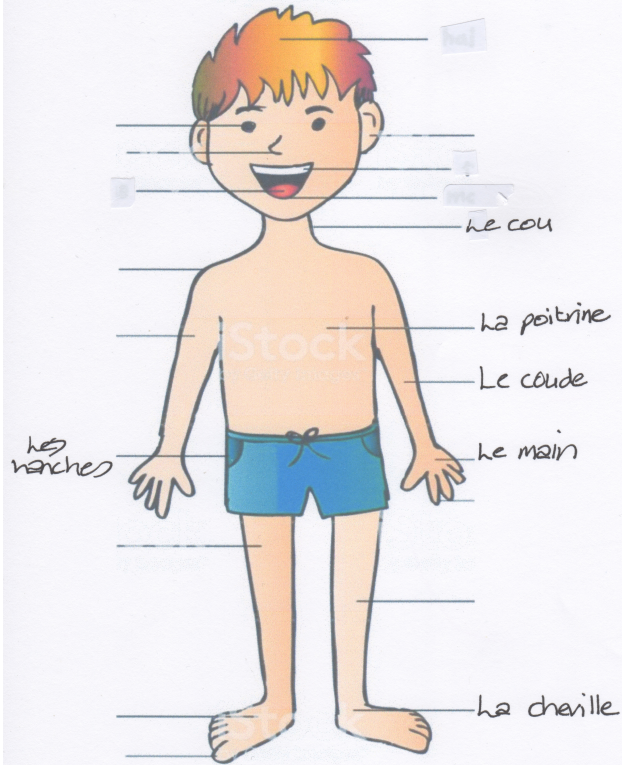
But of course, if you'd prefer to come to a different session or both, please do. I'd love to see you.

And make sure you keep all the vocabulary from the past few weeks stored in a safe place. 😊

Bon weekend.

Mme Wallace-Clark

LE CORP



ALL ABOUT JACQUES

Here's a paragraph about Jacques with some gaps. The missing words are in the box below. Can you fill in the spaces?

Je _____ Jacques. J'ai _____ ans et _____ à Tilston. J'ai deux _____ et une _____. J'ai un _____. Il s'appelle _____.

J'aime le _____. _____ le foot. J'aime _____, le chocolat et la _____. Et mon _____ préféré est _____.

m'appelle	Otto	pizza
soeur	J'adore	j'habite
chien	frères	neuf
sport	les croissants	jaune
couleur		

Thank you so much again for your wonderful contributions. Please keep them coming!

Send in any birthday announcements, recipes, ideas or anything else you can think of :)

There will not be a newsletter next week due to the bank holiday. We will resume the following week.

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