



14<sup>th</sup> February 2010

Dear Parents,

### Pancake Day

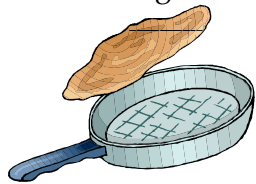
Shrove Tuesday or as it was always called, Pancake Tuesday is the day before Lent. This year it falls on the **16<sup>th</sup> February**. In Christian homes it was traditionally the day that the larder was emptied to prepare the household for the fasting that was practised during the weeks leading up to Easter. Milk, butter and eggs were combined to create delicious pancakes. As a child I remember clearly the excitement that was generated on this day.



Over the past few years we have cooked pancakes for all the children and this has been a great success, so we will continue the tradition this year. Due to numbers we will be splitting the cooking into two days so your child will have a pancake on either Tuesday 16<sup>h</sup> or Wednesday 17<sup>th</sup> February.

Pancakes will be cooked in the food room. We will be offering sweet pancakes with toppings of sugar, lemon, honey or chocolate. If you do NOT want your child to have a pancake please let their class teacher know, preferably in writing, on Tuesday and perhaps provide an alternative little treat.

I am asking some parents to volunteer to make up some batter mix and send it in to school on TUESDAY or WEDNESDAY in a large plastic mineral water bottle. I have attached a recipe for you to follow. The ingredients should be enough to fill a large bottle which holds up to 1.5 litres. If you are willing to make the mix, please let Nancy know by tomorrow so we can ensure enough mixture. **As chef, could**



**I make a plea that you follow the attached recipe.**

I am sure we will all have a super couple of days.

### Half Term Break

Please note that school will be closed on Wednesday 24<sup>th</sup> and Thursday 25<sup>th</sup> February for our half term break. There will be no Saturday activities on 27<sup>th</sup> February.

Yours sincerely,

Gerard L. Flynn  
Head teacher

## Pancakes Recipe

### **Ingredients:**

**500g (16oz) plain flour**

**A pinch of salt**

**1140 ml (2 pints) milk**

**4 eggs**

**2 tablespoons melted butter**

1. Sift the flour and salt into a big mixing bowl. Hold the sieve up high so that lots of air gets into the flour.
2. Make a hollow in the flour and break in the eggs. Whisk them, drawing in some flour from the sides.
3. Add the milk a bit at a time. Keep whisking and drawing in the flour until everything is mixed together.
4. Add the melted butter. Beat the mixture until it is smooth and just thick enough to coat a wooden spoon.
5. If you can, leave the mixture, or batter, as it is now called, to stand for an hour or so.

**Please follow this recipe**