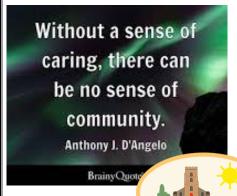
Shine a light

0M...

Koinonia

* Koinonia

5th May



Therefore encourage one another and build one another up, just as you are doing.1 Thessalonians

5:11

"ALONE, WE
CAN DO SO
LITTLE;
TOGETHER,
WE CAN DO
SO MUCH"

What the bible says about koinonia.

A reminder that our Christian value of Koinonia can be thought of "fellowship, community and joint participation." Its origin is in the Greek word koinonos, which means partner, sharer, and companion. In short, this shows the special relationship we have with each other where as a school community, we look after each other and we are welcomed and accepted - no matter who we are.

To mark His Majesty The King's Coronation thousands of organisations across the country are getting together to give us all the chance to help out in our own local communities and demonstrate the spirit of koinonia.

The Big Help Out, taking place on Monday 8 May, has been launched by the King and Queen Consort to encourage people across the UK to try out volunteering and join in the work being undertaken to support their local areas, as well as highlighting the positive impact that volunteering has on communities. Perhaps you and your families could spare an hour or two to help someone in your community this weekend. If it becomes a regular thing, so much the better. If we all do a bit, it will really help a lot. We'd love to know what you all got up to!

We want to see how you have got showed koinonia over this special weekend. You have a week to complete one of the following tasks below for your Value homework activity. Your teacher will have told you which one they would like you to focus on. All you have to do is show us what you have done in your Homework book - it could be a few lines to show what you talked about, or you might create a poster to show your thoughts.

Litter Picking Sunday May 7th 2-3pm Saint Luke's Church Stocking Farm Oty of Leicester

Tired of Stocking Farm looking untidy with litter? Then join us for an hour of litter picking on Sunday 7th May at 2 pm followed by cake and drinks. Meet in the car park of St Luke's Church (corner of Packwood Road and Halifax Drive), gloves, bags and litter pickers will be provided. Children under the age of 14 must be accompanied by a responsible adult.

Why not have your own street party to celebrate the Coronation? If the weather is a little bit iffy, you could decorate your house and invite a few people over for a celebratory tea. Check out these special coronation recipes! We have included the recipe for the official coronation quiche. https://www.edenprojectcommunities.co m/recipes/coronation-recipes







What if my family can't get involved with some of these events?

Don't worry! You can still help out in lots of other ways, like helping your parents or a neighbour with gardening or chores.

Is there someone that you haven't spoken to for a while and could telephone to brighten their day?

You could write a letter to someone in a care home, or make them a card like the ones to the left.

CORONATION QUICHE

1X 20CM FLAN TIN, SERVES 6

of spinach, broad beans and fresh tarragon. Eat hot or cold with a green salad and boiled new potatoes, perfect for a Coronation Big A deep quiche with a crisp, light pastry case and delicate flavours

Ingredients

Filling

- 125ml milk
- 175ml double cream
- 2 medium eggs
- Salt and pepper 1 tablespoon chopped fresh tarragon
- 100g grated cheddar cheese
- 180g cooked spinach, lightly
- 60g cooked broad beans or soya beans

Pastry

- 125g plain flour
- 25g cold butter, diced Pinch of salt
- 25g lard
- 2 tablespoons milk

made shortcrust pastry Or 1 x 250g block of ready-









Iceland Time

PARTNESSED BY





Method

- To make the pastry_
- mixture together using your finger tips until you get a sandy, a) Sieve the flour and salt into a bowl; add the fats and rub the breadcrumb like texture.
- into a dough b) Add the milk a little at a time and bring the ingredients together
- c) Cover and allow to rest in the fridge for 30-45 minutes
- little larger than the top of the tin and approximately 5mm thick. Lightly flour the work surface and roll out the pastry to a circle a
- the mixture could leak. Cover and rest for a further 30 minutes in the Line the tin with the pastry, taking care not to have any holes or
- Preheat the oven to 190°C
- and bake blind for 15 minutes before removing the greaseproof paper Line the pastry case with greaseproof paper, add baking beans and baking beans
- Reduce the oven temperature to 160°C
- Beat together the milk, cream, eggs, herbs and seasoning
- Scatter 1/2 of the grated cheese in the blind-baked base, top with the chopped spinach and beans and herbs, then pour over the liquid
- filling is evenly dispersed but be careful not to damage the pastry If required gently give the mixture a delicate stir to ensure the
- for 20-25 minutes until set and lightly golden. Sprinkle over the remaining cheese. Place into the oven and bake