

Shine a light on...

Koinonia



5th May

Without a sense of
caring, there can
be no sense of
community.

Anthony J. D'Angelo

BrainyQuote



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"

HELEN KELLER

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
City 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.



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.



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.com/recipes/coronation-recipes>

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



SENDING YOU LOTS OF
sunshine



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

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

Ingredients

- | | |
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| Filling | Pastry |
| <ul style="list-style-type: none">• 125ml milk• 175ml double cream• 2 medium eggs• 1 tablespoon chopped fresh tarragon• Salt and pepper• 100g grated cheddar cheese• 180g cooked spinach, lightly chopped• 60g cooked broad beans or soya beans | <ul style="list-style-type: none">• 125g plain flour• Pinch of salt• 25g cold butter, diced• 25g lard• 2 tablespoons milk <p>Or 1 x 250g block of ready-made shortcrust pastry</p> |

Method

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

