

St. Patrick's School *Newsletter*

MID APRIL SPRING SPECIAL

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Easter Eggs!

St Patrick's students were delighted that even though we are all still in lockdown we found time to look and see if the Easter Bunny had remembered to call despite the lockdown. Well judging by the photo's we received our students weren't disappointed.

We'll have another challenge this Friday so watch out on Thursday evening to see what we'll ask you to get to



Beautiful pictures of Ava with her Easter eggs and with her sister Hannah. Finn sent a picture of himself and his eggs. Sean sent a picture of his Easter eggs. Cameron woke up to a surprise beside his bed.



Dates for the Diary

- ☺ Friday 17th April Friday Challenge by Aladdin & Facebook.
- ☺ Tuesday 21st April Teacher contact all parents/ guardians by Aladdin

John shows us how to cook Easter Egg Rice Krispy Buns



John sent a step by step guide to making Rice Krispy Easter Buns. They look delicious John well done, don't forget to save us all a bun for when school opens up again.



St. Patrick's has a facebook page. You can request to be our friend at

Friends of St Patricks School, Enniscorthy

or find us at the link below

<https://www.facebook.com/pages/Friends-of-St-Patricks-School-Enniscorthy/760283740694470?ref=bookmarks>

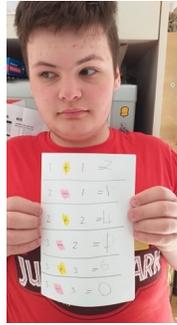
Keeping Busy

Our students have been keeping busy with cooking, helping out, playing music and keeping fit with lots of exercise.



Well done to all the above Ava and Hannah with friends on the trampoline, Finn busy in the garden with his trampoline. Sean serenading the family on the piano. Cameron cooking and Aaron cooking and mowing the lawn. Well done all of you, keep up the hard work and Aaron you're welcome in my garden with that mower anytime!

Tom hits the books!

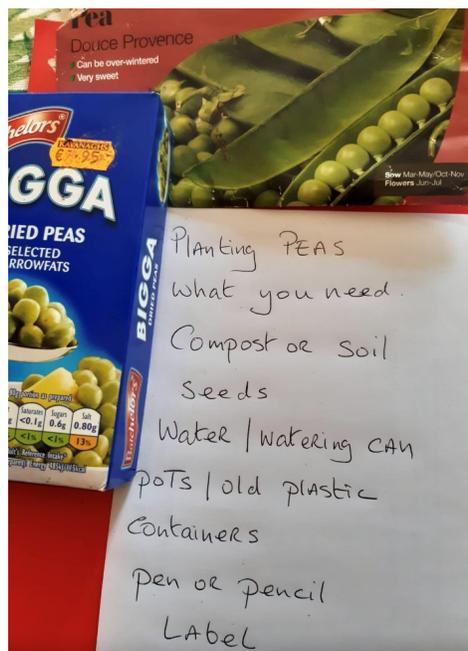


Tom keeping busy, as you can see. He sits down to home school after breakfast, and tackles colouring, English and maths, with 15-minutes iPad reward for good work done. Later that evening is art, where he paints or does something crafty (then again, doesn't he always ..?)

He tries to get two walks in during the day, despite wondering why he can't go to any fun places!

Ms. Dunne's Gardening Tips

Ms. Dunne put up a video of how to grow your own peas by using things you can find around the house and recycle (please see the picture for a list). There is a video on Facebook of how to go about it. Please give it a try and send a picture of how you get along.



Ellie keeping busy!



Ellie has kept herself busy around the house and garden. Here we can see her cooking at home, plating at cooking and exercising on the trampoline and playing in the garden. Great to see you keeping busy Ellie.

Finn out & about!



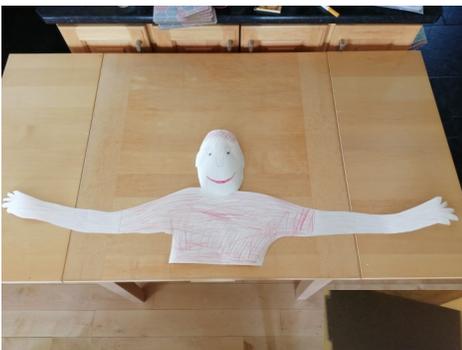
Finn has kept himself very busy around the house and garden. Here we can him checking on the cows before milking. Minding the dog and washing the car. He's welcome to practice anytime on my car with the power-washer once the social distancing has ended! Keep up the good work Finn and well done!

Keeping Fit!



Mia has been spending her time having little walks and playing out in her back garden, she is really loving her soccer ball (I think we might have a future St Patrick's star on our hands). She has also been jumping on her trampoline, she has really improved her balance on it over the last year.

Cameron and his dad out for a walk in the beautiful weather we've been enjoying over the last few weeks.

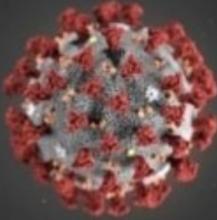


Well done to Josh Callen who sent in an Easter hug and won the Friday Challenge! At this time with the Social Distancing at least we can send each other a virtual hug!

Hugs!



Well done to Niall Murphy who sent in a picture of an Easter hug for his mam and also won the Friday Challenge!



COVID-19 & Down syndrome

In an effort to support the community, we have a dedicated COVID-19 and Down syndrome [Information and Resources](#) page. We also have an upcoming [virtual event](#) for parents.

Friday, April 17, 2020



COVID-19 & Down Syndrome

Coping with COVID-19
VIRTUAL SERIES

Interactive Q & A
with leading experts

Friday, April 17, 2020
2pm PT / 5pm ET

Two (2) hours long

COVID-19 & DOWN SYNDROME:

Advice and Information from Leading Experts

Pre-Registration required for this FREE, VIRTUAL event

DISTANCE LEARNING/MANAGING SCHOOL AT HOME



How to do home support of distance learning with a focus on not going crazy, legal rights when school goes online, and useful free resources

Chris Lemons, Stanford Graduate School of Education and Pueschel-Tjossem Research Award winner, NDSC

MEDICAL OVERVIEW



Summary of "Q&A on COVID-19 and Down Syndrome" published by medical professionals and a consortium of DS organizations

Noemi Spinazzi, Medical Director, UCSF Benioff Down Syndrome Clinic/Charlie's Clinic



Brian Chicoine, Medical Director, Advocate Medical Group Adult Down Syndrome Center

Brought to you by The Matthew Foundation

In collaboration with Stanford Down Syndrome Research Center



Bridget & Ciara's Mini Quiche's



Ciara sent a few pictures of herself last week cooking Mini Quiche's. They looked delicious so I asked her to share the recipe. Please give them a try and send a picture of how they turned out.

Mini quiches are a great way to use up left overs. They can be all vegetables or mixture of vegetables and meat. They are crust less so use a mini muffin tin to make 12 little quiches.

1. Spray it with non stick cooking spray.
2. Preheat oven to 190c.
3. Dice red, yellow, green peppers, onion, scallions, cherry tomatoes, broccoli, mushrooms, chop spinach, cooked bacon, ham and chicken etc. This is an example of ingredients that can be used. Add different combinations of these into the tin.
4. Whisk six eggs and add salt and pepper. Pour over each of the 12 sections to within a quarter of an inch of being full and top with grated cheese.
5. Cook for 15 to 20 minutes until the egg is set and they are golden brown.
6. Leave to stand for 5 minutes before serving.
7. They are delicious.