

Dear Parents, Carers and TCP family

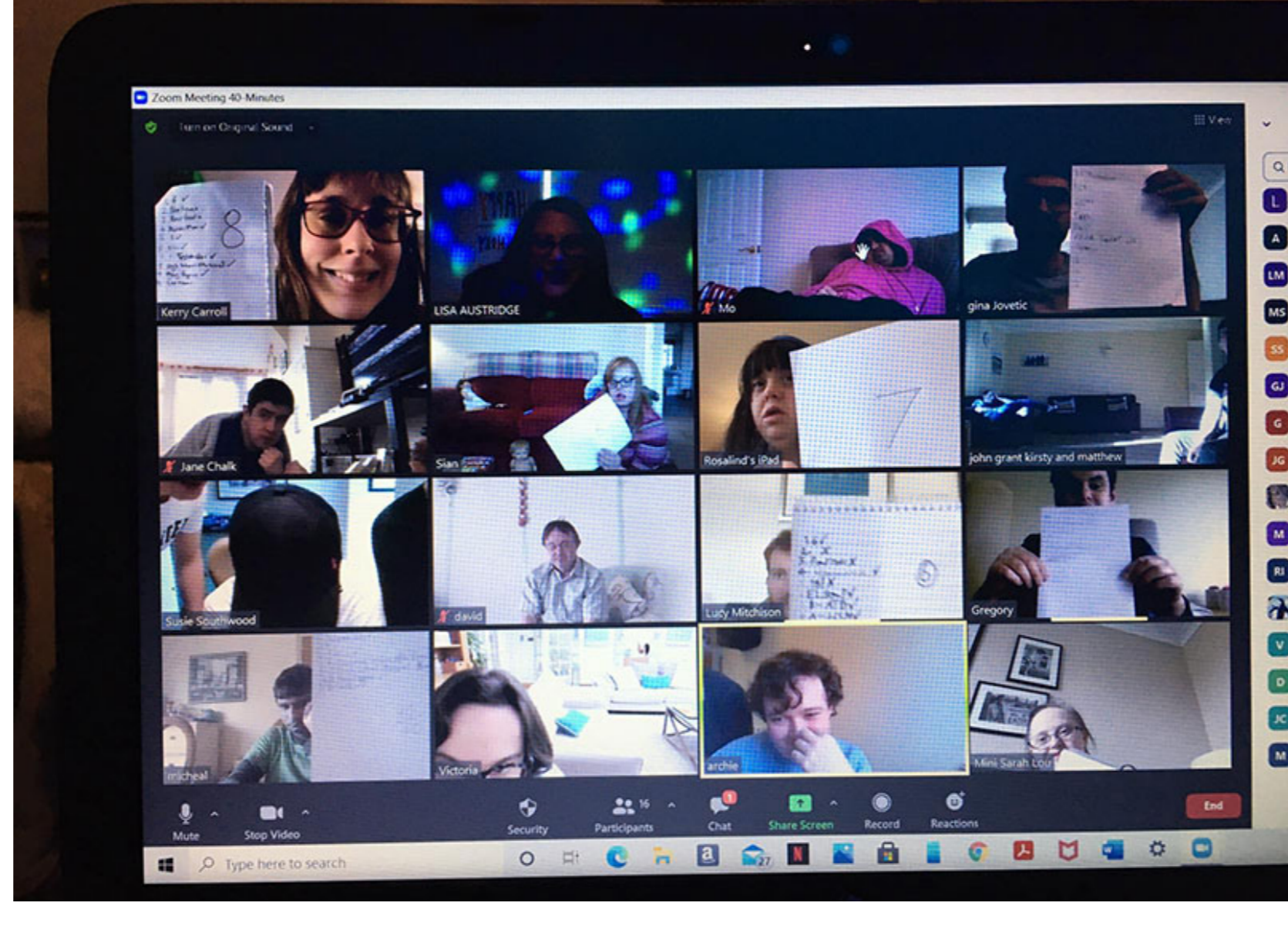
I hope you're all keeping safe and well, we have two birthdays this week.



Happy birthday to David today. The TCP staff look forward to seeing you at 3pm on Zoom to wish you a very happy birthday.



Happy birthday also to Alex who celebrated his birthday on Tuesday. Well done for delivering such a great quiz and we hope you had a lovely day.



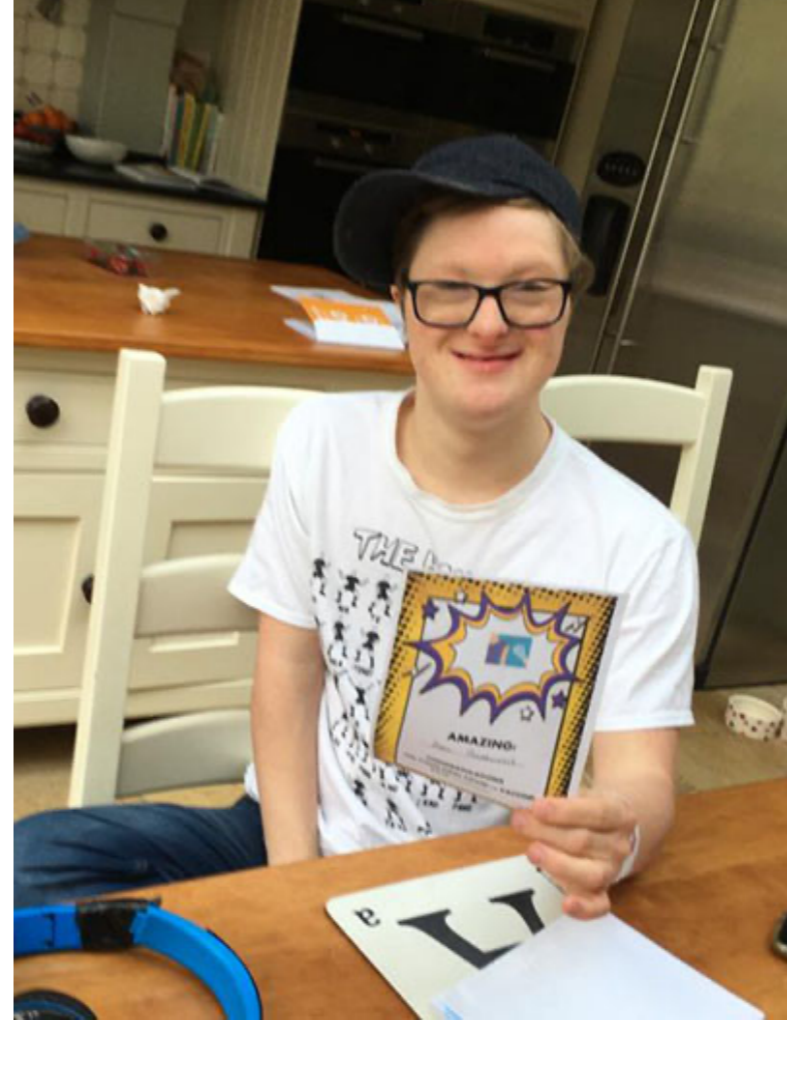
Alex's Birthday Zoom



Vaccines

It is great to hear that many of you have now had, or have been contacted regarding a date for your 1st vaccine.

Matthew, Grant, David and Alex have all had their first vaccine. Well done!



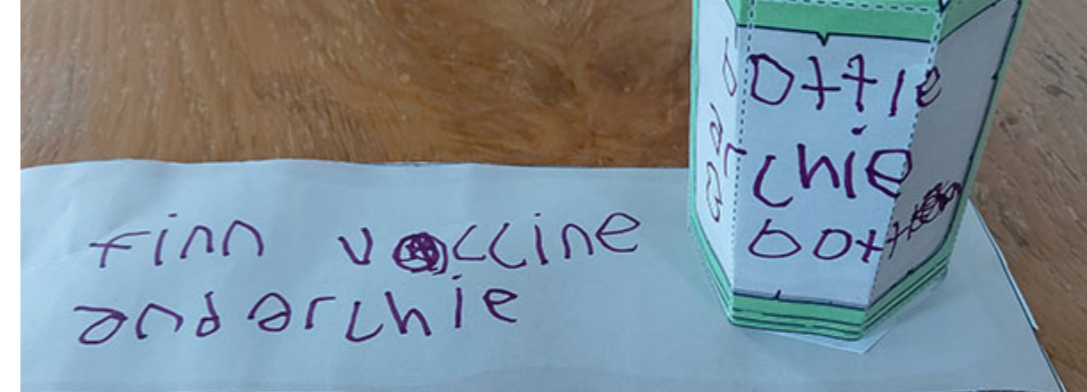
Latest news from the JCVI

JCVI has advised the government to invite all people on the GP Learning Disability Register for COVID-19 vaccination. [Read more here...](#)

What you have been up to this week



Archie enjoyed the craft and has been dressing up this week.



Liam making a chocolate and salted caramel cake to share with his neighbours.

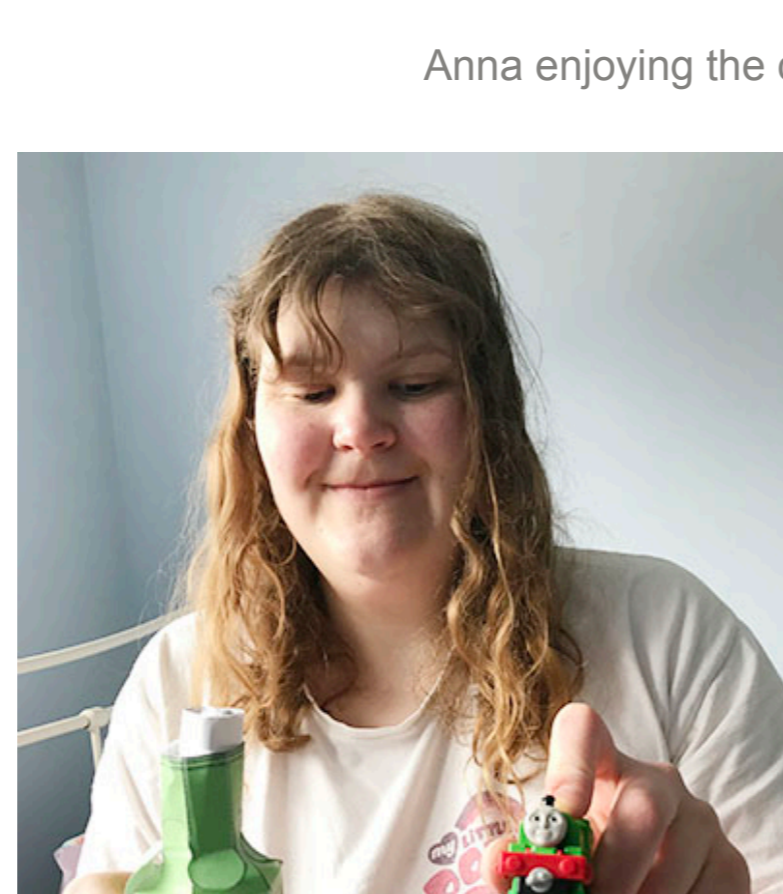
Looks delicious!



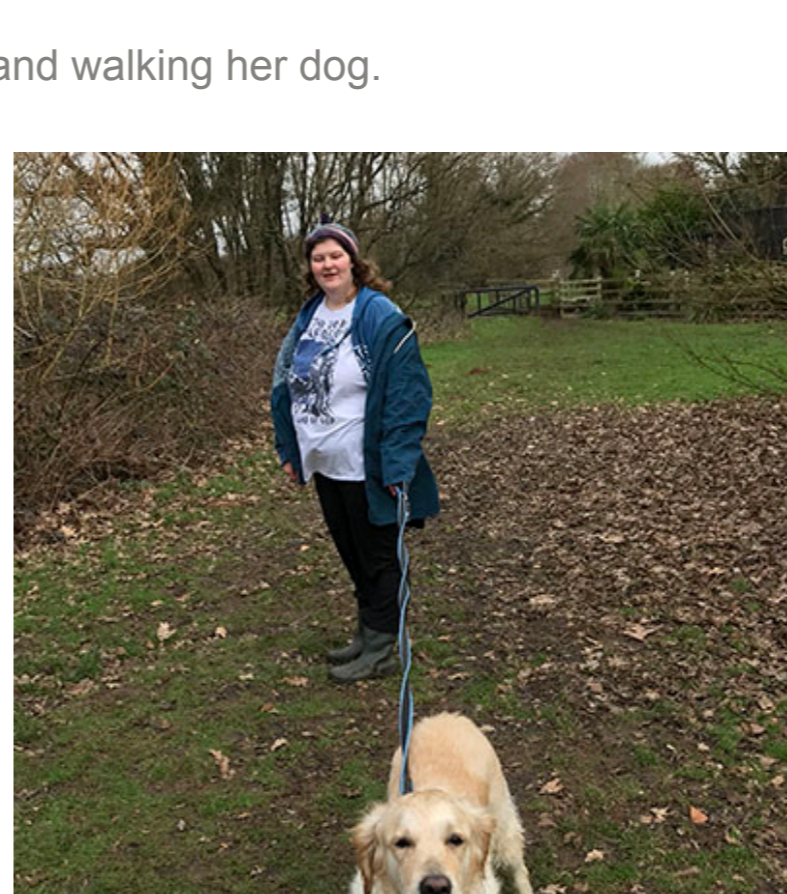
Dragon biscuits baked this week.



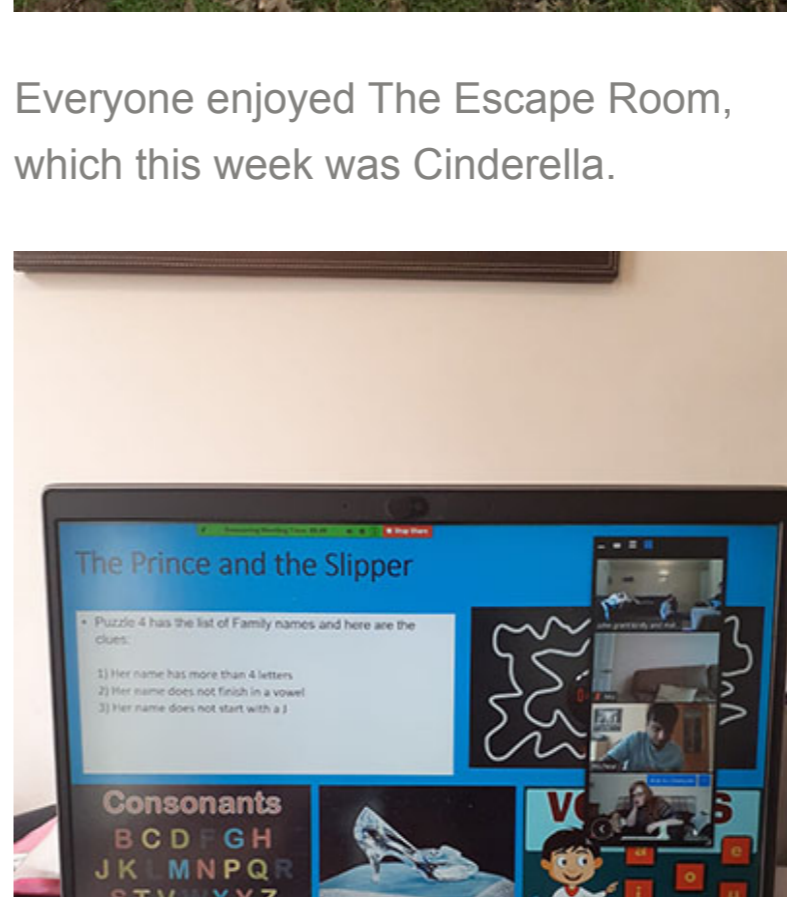
Anna enjoying the craft and walking her dog.



Rosie showing off her French clothing from today's zoom session.



Everyone enjoyed The Escape Room, which this week was Cinderella.



Boredom Busters

You can download PDF files below for these great activities: Click on the pictures to download or follow these links:

- 1st March - St Davids Day:
 - [Leek soup recipe](#)
 - [St David's Day Wordsearch](#)
 - [Dragon colouring](#)
- 3rd March - Wildlife Day
 - [Maths challenge](#)
 - [Animal colouring](#) - Can you name the animals too?
- 4th March - Book Day
 - [Bookmark design sheet](#)
 - [Book Day wordsearch](#)
 - [Book Day Author search](#)

Addition

Write down the answers in the circles.

Wish Dragon Mindfulness Colouring

Why does the answer in the circles?

Saint David's Day Leek Soup

Ingredients

- 2 medium onions, roughly chopped
- 20g butter
- 600g leeks, trimmed, sliced and washed
- 2 sticks of celery, chopped
- 1l chicken stock
- 100g plain yoghurt
- A small handful of chopped fresh chives to garnish

Equipment:

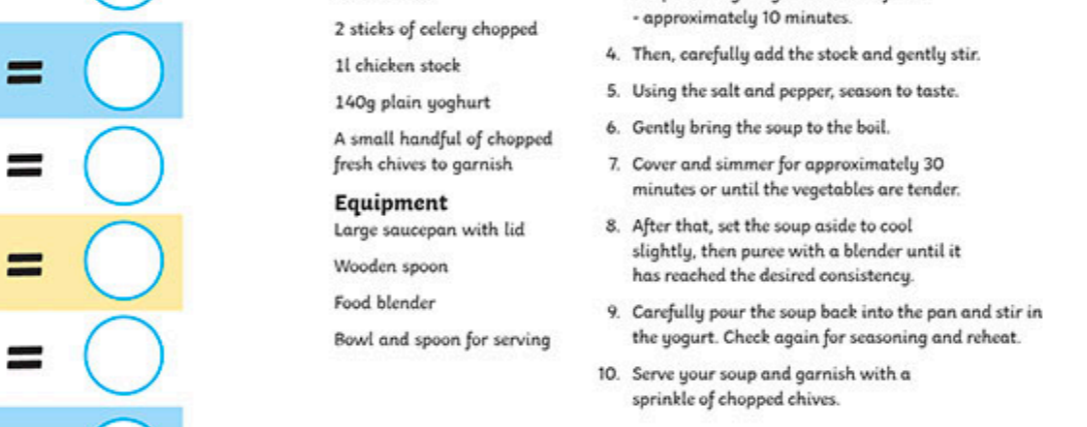
- Large soupson with lid
- Wooden spoon
- Food blender
- Roll and spoon for serving

Method

1. Fry each the butter in a large soupson.
2. Heat, add the onions and stir into the melted butter for 20 seconds.
3. After that, add the celery and leeks to the pan and gently cook until softened approximately 10 minutes.
4. Then, carefully add the stock and gently stir.
5. Bring the soup and pepper mixture to a boil.
6. Cover and simmer for approximately 20 minutes or until the vegetables are tender.
7. After that, let the soup bubble to cool slightly, then pour into a blender and it has reached the desired consistency.
8. Carefully pour the soup back into the pan and stir in the yogurt. Check again for seasoning and adjust.
9. Gently pour the soup back into the pan and stir in the yogurt. Check again for seasoning and adjust.
10. Serve your soup and garnish with a sprig of chopped chives.

St David's Day Recipes from the BBC

[Click here](#) for some great recipe ideas for St David's Day



Wishing everyone a lovely weekend and stay safe.
Lisa