

DRAGONFLY CLASS



BULLETIN

20TH OCTOBER 2025

Our Learning

The children will be travelling back in time to London in 1666 as they explore the Great Fire of London through a range of immersive, hands-on activities. They'll take on the roles of King Charles II, bakers and Londoners rescuing their treasured possessions, bringing this important event to life.

As part of Eco-Day, the children will take part in a variety of activities focused on sustainability and caring for our environment. From building bug hotels to crafting bird feeders, they'll learn how small actions can make a big difference to the world around us.

In English, the children will be writing their own diary entries as eyewitnesses to the Great Fire of London, using everything they've learned to capture the sights, sounds and emotions of 1666 in their writing.



Bread Week

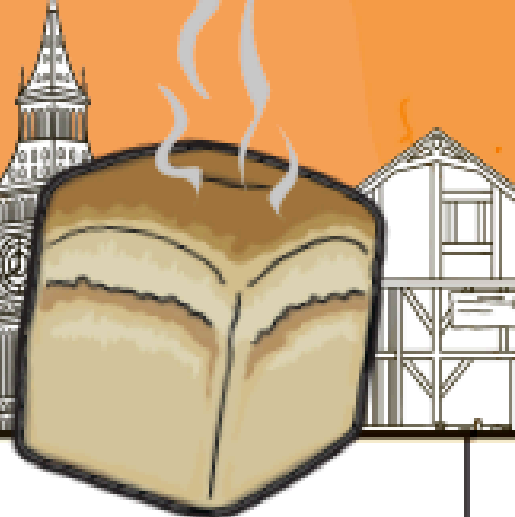
Last week was Bread Week in Dragonfly Class. The children explored the journey from wheat to loaf, using wheat kindly brought in by Mrs Scragg from her dad's farm. They used a pestle and mortar, weighed the ingredients and kneaded the dough before baking their bread. The warm loaves were enjoyed with a little butter – delicious! We're sure the judges in the Bake Off tent would have awarded them all Star Baker status. Some of the children are keen to recreate the bread at home. The recipe is on the next couple of pages. Please do send us photos of your creations if you have a go! You can see more of our photos in our class gallery on the school website.



Reminders

- Reading Records checked daily
- PE - Tuesday and Friday

The Great Fire of London: Simple Bread Recipe



The Great Fire of London started in Thomas Farriner's bakery on Pudding Lane, London.

Have you ever made bread? There are many bread recipes, but here is a simple one to start with. You might like to make a whole loaf or you could make small rolls with this recipe too.

Ingredients

- 500g strong white bread flour, plus a bit extra for dusting
- 2 teaspoons salt
- 7g sachet fast-action yeast
- 3 tablespoons olive oil
- 300ml water

Equipment

- large bowl
- teaspoon
- tablespoon
- plastic tray or work surface
- cling film
- baking tray
- baking parchment
- oven
- wire cooling rack

Preparation: Wash your hands, wear an apron and tie long hair back. Clean work surfaces and get all your ingredients and equipment out ready.



Method

1. Mix the flour, salt and yeast in a large bowl.
2. Make a well in the centre of the bowl with your fist. Now, pour the olive oil and water into the well. Mix it all together with a spoon and then use your hands. Add a little more water if the dough feels too dry or stiff.
3. Tip your dough out onto a floured tray or work surface and knead it for about 10 minutes, until it feels smooth and elastic.
4. Rub a little bit of oil around the inside of your bowl and place the dough inside. Cover it with cling film and leave it to rise for an hour, until the dough is about twice the size.
5. Place the baking parchment on a baking tray. Knock back your dough - this means punch the air out and pull the dough in on itself. Form it into a ball and place on the parchment. Leave it for another hour, covered with oiled cling film, until it has risen again to about double the size.
6. Ask an adult to preheat the oven to 220°C /200°C fan oven/ gas mark 7.
7. You can add a few scores to the top of your loaf with a sharp knife if you like (adult supervision required). Bake the loaf for 25 minutes. The bread should be a golden brown colour and should sound hollow if you tap it underneath.
8. Place your loaf on a wire rack to cool.

What is kneading? Kneading helps to distribute the ingredients and adds air. It develops the glutes in the bread, which helps the finished loaf get its texture and structure.

How to Knead To knead, use the heel of your hand (the bit between the palm and the wrist) to **press** and **push** the dough outwards, then rotate the dough and repeat it lots of times. You end up **squeezing** and **stretching** the dough, which helps the gluten develop.