

The Inspirer Junior



Welcome to the first issue of The Inspirer Junior...

...Written and edited by the pupils and staff of this school.

This issue is packed with articles, reviews, interviews and jokes.

Magazine Club have met every Tuesday to plan and collate the issue, working together to bring you a really fantastic magazine.

We really hope that you enjoy this issue and if you have any ideas or want to contribute anything please contact us.



In this issue:

- Articles
- Positivity and jokes
- Interview with Mr Lowrie
- Recipes

And so much more!



Positive page

Stay positive, better days are on the way.

The only way to have a friend is to be one.

Spread kindness like wildflowers.

You are you and I am me and nobody can change that.

Say something positive and you will see something positive.

Bee you!

Dorothy, year 5

Joke corner...

Knock knock
Who's there?

Adore.

Adore who?

A door is between you
and me, so please open
up.

Knock knock
Who's there?

Tank.

Tank who?

You're welcome.

Jude, year 6

Meet Mr Lowrie...

Matilda and Lola Year 5

Mr Lowrie is the year 4 teacher. We asked him a few questions...



Q: What does your toothbrush look like?

A: blue, manual.

Q: What was the last thing you ate?

A: Buffalo rice.

Q: What time do you go to bed?

A: 10pm.

Q: How do you like your pizza?

A: Cooked with spicy chicken on.

Q: Do you like doughnuts?

A: Yes with chocolate or jam.

Q: What's your favourite song?

A: Let It Go.

Q: If you dropped your toast butter side down would you still eat it?

A: Yes

End of year round up...

Polina and Emily, year 6

There have been lots of fun things that have happened this year. We have had school fairs, visitors and trips, as well as sporting competitions and pupil parliament meetings.

Clubs have been run by staff throughout the year including World Cinema Club, Guitar Club and Yoga Club just to name a few. We have certainly been busy! A choir was set up by Miss Day and performances were seen at the Winter Fair and Family Festival; when we come back to school in September the choir will once again be practising for their next performance.

Year 5 had a Victorian workshop and went to the World Museum in Liverpool to learn about Earth and Space. Years 6 and 3 had visits from Delve Into History and year 2 had a blast at The Beatles Museum. Reception and Year 1 had a great time at Imagine That and year 6 had a fantastic few days at Winmarleigh Hall.

Learning and meditating forms our day at Maharishi School but we always leave time for fun. Our class prizes which we work towards mean we have had film afternoons, games sessions and food tasting as well as extra playtimes. We can't wait for next year!



ECO GARDEN UPDATE

By Jess and Evie, year 5

Lots of hard work has been put into the Eco garden by Maharishi's 'eco warrior's' and their leader Mrs P.C. Due to their hard work the garden is currently full of fruits and vegetables. It looks beautiful and is a perfect space to relax with a book or enjoy some peaceful meditation. If you have any questions you can ask the eco monitor's, look out for their badges which they wear with pride!

Eco monitors:

Evie, year 5

Jess, year 5

Miabella, year 5

Lola, year 5

Martha, Y5

Dorothy, year 5

Matilda, year 5

Tabitha, year 4

Evie, year 1



Recipe of the issue

By Jess, year 5

Meatball Sub

Ingredients:

600g beef mince
45g fresh breadcrumbs
½ lemon, zested and juiced
1 egg beaten
6 garlic cloves, finely chopped
2 tsp fennel seeds, crushed
4 sage leaves finely chopped
12 mozzarella balls, cut into 12 pieces
4 tbsp olive oil
400g chopped tomatoes
1 large baguette
40g parmesan, grated



STEP 1

Mix the beef mince with the breadcrumbs, lemon zest, egg, half of the garlic, the fennel seeds, herbs, plenty of freshly ground black pepper and ½ tsp salt in a bowl. Knead well to combine, then roll into 12 evenly-sized balls (weighing around 60g each). Press your thumb deep into each ball to make a pocket, then fill each one with a piece of mozzarella and seal inside by rolling the meatball into shape again.

STEP 2

Fry the meatballs over a medium-high heat in half the olive oil for 5-10 mins, turning regularly until well-browned with a good crust. Meanwhile, heat the remaining olive oil in a saucepan over a medium heat and cook the remaining garlic for 2 mins until fragrant. Tip in the passata or tomatoes, season well and cook for 10 mins until thickened.

STEP 3

Add the meatballs to the sauce and gently simmer for 3-5mins, basting the meatballs in the sauce. Remove from the heat, then leave to rest for 5 mins.

STEP 4

To serve, cut along the length of the baguette but not all the way through, then open it up and scoop in the meatballs and sauce. Sprinkle over the parmesan, press the baguette shut and cut into four pieces to serve.

Eco - bricks update

Over the Summer break please remember to keep filling up eco-bricks. Miss Lunn will be starting a 'Friends of the Earth' club next academic year and will be visiting other primary schools to see how they have created furniture using their eco-bricks. The video advising how to make an eco brick is on our social media so give it a watch and help to reduce, reuse and recycle!



Poem of the issue

Today, I Feel

Today, I feel as;

*Pleased as PUNCH,
Fit as a FIDDLE,
Keen as a KNIFE,
Hot as a GRIDDLE,
Bold as BRASS,
Bouncy as a BALL,
Keen as MUSTARD,
High as a WALL,
Bright as a BUTTON,
Light as a FEATHER,
Fresh as a DAISY,
Fragrant as a HEATHER,
Chirpy as a CRICKET,
Sound as a BELL,
Sharp as a NEEDLE,
Deep as a WELL*

*High as a KITE,
Strong as a BULL,
Bubbly as BATH WATER,
Warm as WOOL,
Clean as a new PIN,
Shiny as MONEY,
Quick as LIGHTNING,
Sweet as HONEY,
Cool as a CUCUMBER,
Fast as a HARE,
Right as RAIN,
Brave as a BEAR,
Lively as a MONKEY,
Busy as a BEE,
Good as GOLD,
Free as the SEA.*

*I'M SO HAPPY - I'M JUST LOST
FOR WORDS.*

Gervase Phinn

Wishing everyone a lovely Summer break!

