

Sandymount School Parents Association

NEWSLETTER

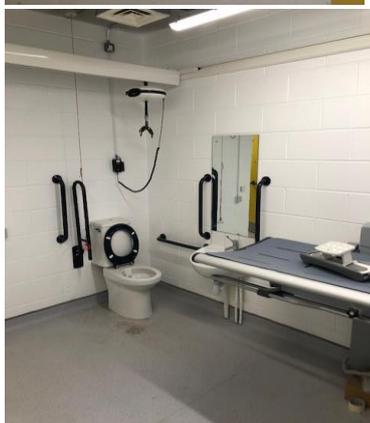
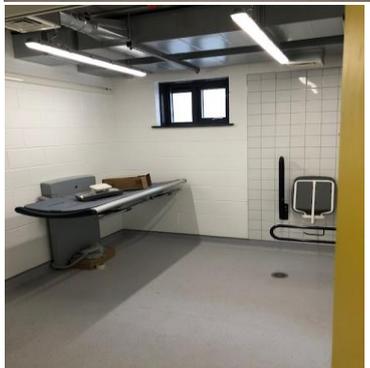
Easter 2021

Easter Greetings

As you know not a lot has been happening over the past months of lockdown. It's been a difficult time for our children and an anxious time for their parents. I think most of us were delighted when the school re-opened and our children could get back to their routines. But unfortunately for some children this has not been possible yet. Roll-on the vaccine for all!

In this edition of our newsletter we've an update on the progress at the swimming pool, a report on Arthur's leaving do and a delicious Easter recipe. Wishing you all a very Happy Easter.

Jennifer Lambe (Chairperson)



Swimming Pool Update

As many of you will be aware the swimming pool has been closed for almost three years while badly-needed new changing facilities were been constructed.

A source of frustration to many parents is the fact that the construction work was completed almost 2 years ago but the pool has not re-opened. This is because there is additional work to be completed to the pool itself, which has been delayed by the lockdown and by the discovery of further remedial work that needs to be carried out.

The Parents Association has contacted Enable Ireland to appeal for the pool to be reopened as soon as possible.

Last week Fintan Cooney (Rachel's dad) was given a tour of the new changing rooms, which are very impressive as the photos show. He has, however, raised a concern that there is currently no facility to transfer users who cannot sit unsupported into and out of the pool – despite the fact that this was specifically requested when the new changing facilities were being designed. He has requested that a solution to this issue is found before the pool re-opens and suggested that parents are consulted about the proposed solution. We'll keep you posted.

HAPPY EASTER

Arthur's Retirement

On the 18th of March Sandymount School bid farewell to Arthur Farrell, who has retired after 12 years as principal. Children parents and staff participated in a Zoom call which included music and memories from the students. We thank Arthur for his dedicated service to Sandymount School and wish him every good wish as he embarks on the next chapter of his life.

The Parents Association presented Arthur with a retirement gift and he responded with a nice card saying how moved and appreciative he was to receive this.



EASTER CHOCOLATE MERINGUE NEST

Yummy!



Ingredients - Serves 10

100g milk chocolate
300ml double cream
200g fromage frais
1 tbsp icing sugar, plus extra for dusting
175g mini chocolate eggs
For the meringue:
6 egg whites
180g golden caster sugar
165 icing sugar
1 tbsp cocoa, sifted

To make the meringue, preheat the oven to (fan) 120 c. Line a large baking tray with baking parchment and draw a 20cm circle in pencil. Turn the paper over so the pencil won't rub off the food.

Using an electric whisk, beat the egg whites, caster sugar and a pinch of salt in a mixing bowl on high speed for 4 minutes, or until stiff peaks form.

Add the icing sugar and gently whisk until incorporated. Increase the speed and whisk for 3 minutes, or until thick, stiff and glossy. Add the cocoa and whisk briefly to mix.

Using the pencil circle as a guide, spoon the meringue onto the paper in a "nest" shape with a deep hollow in the centre, keeping the sides tall. Bake for 1 hour 30 minutes, or until slightly cracked in places and firm to the touch. Turn off the oven, pop the door slightly ajar and leave the meringue inside to cool.

Meanwhile, make the chocolate curls. Using a vegetable peeler, scrape the chocolate from the flat, long side of the chocolate bar to make long curls. Set aside until needed.

In a mixing bowl, lightly whip the cream and fromage frais with the icing sugar to soft peaks. Spoon into the centre of the cooled meringue and top with mini eggs and chocolate curls. To serve, dust with a little icing sugar.

If you'd like to be added to our Parent's Association mailing list, please email us at sandymountschoolparents@gmail.com