

Cambridge Steiner School

Grapevine
14 March 2008

Simnel cake

a Mothers day and Easter tradition

Traditionally made for Easter, the Simnel cake was originally made for the 4th Sunday in Lent known as Mothering Sunday. This day was put aside for relaxation and fun during the long Lenten fast. Long ago when girls often worked away from home they would be given time off to visit their mothers on this special day and they would present a Simnel cake as a gift. It soon became customary to keep the cake for a week until Easter Sunday and it was seen as a test of the young girls culinary skills; she was considered a good cook if the cake retained its taste and moistness on Easter Sunday.

The cake is adorned with 11 marzipan balls which represent the Apostles of the Last Supper, excluding Judas.

There is a recipe for a Simnel cake at the end of this newsletter so everyone can have a go at baking one of these lovely traditional cakes.

If you wish to make an announcement, please e-mail:

school@cambridge-steiner-school.co.uk or write a notice and drop it off in the school office in a tray marked 'Grapevine'. Any questions can be directed to:

Kate Bower (Phoebe Class 4, Zoe Class 2)

Galina Jennings (Michael Class 3)

Judy Mansley (Joe Class 1)

Editorial Deadline for the next Grapevine is 22 April 2008

Dates for your Diary

14 March	Monatsfeier 12.15hrs
20 March	End of Term
15 April	New Term Starts

Groups and Meetings

Fundraising Group

There will be a fundraising group meeting on Monday 17 March at 8.00pm. Please contact Rebecca Mitchell for venue details. Tel 01223 290 198.

Other Notices

Tesco Vouchers

We would be grateful for all your Tesco Vouchers for schools. The collection box is in reception.

School Shop

The school shop has been offered the chance to transform the room next to the back entrance to the school into the new school shop. If anyone has time to help Charlotte painting, putting up shelves, making curtains and so on she would be very grateful.

In the meantime Charlotte and Silvia will be opening the shop every Friday at 1pm from the store cupboard next to Elderflower Kindergarten.

Contact Charlotte on tel 01223 351 290

May Fair Plant Stall

We will be having a **Plant Stall** again at the **May Fair** this year. It would be great if as many people as possible could contribute.

The best time to plant seeds in preparation for the beginning of May is **NOW and for the next month.**

Either add a few extra when you plant your own flower or vegetable seeds or if you don't

normally grow things - get organised and pop a few seeds in compost – they are really easy to grow and very satisfying!

Tomatoes, parsley and lettuce can all be planted indoors or in a greenhouse **now** and at the end of March / early April: **pumpkins, courgettes**, cucumbers, squashes, basil and peppers. You can also plant flowers or herbs -sunflowers, snapdragons, geranium, nicotiana, cornflowers – anything!

You can divide or dig up spare plants in the garden or take cuttings and pop some in pots to sell. For example I could dig calendula (marigold), forget –me – not, lemon balm, feverfew, wild marjoram, aquilegia, foxglove, viola, peppermint, walnut trees from my garden and I would love some strawberry runners.

Also don't forget indoor plants or just a beautiful bunch of flowers from the garden on the day.

And while we are at it, it would be good to add some for the school garden as well!!

Carolyn Timberlake (Caer class 4)
Tel 01223 292 090

House For Sale in Fulbourn

A 4 bedroomed detached house with double garage and good garden is being offered for sale to the community at the school before being put on the general market. The owner is keen that her house is offered first to us and a percentage of any money saved in agents fees will go to the school.

If anyone is interested please call Marilyn on 01223 526 821.

Barn Dance Postponed

The postponed Barn Dance is planned for June 21.
Esther Byford, Festivals' Group
Tel 01487 842 162

Reminder

Would all parents please phone the school or kindergartens directly if children are going to be absent for any reason, and please book afternoon school in advance.

SIMNEL CAKE RECIPE

Ingredients for Cake

110g/4oz butter or margarine
110g/4oz soft brown sugar
3 beaten eggs
150g/5oz plain flour
Pinch of salt
½tsp ground mixed spice (optional)
350g/12oz mixed raisins, currants and sultanas
55g/2oz chopped mixed peel
½ lemon, grated rind only
1-2 tbspr apricot jam
1 beaten egg for glaze

Ingredients for Almond Paste

125g/4oz caster sugar
125g/4oz ground almonds
1 beaten egg
½ tsp almond essence

Method for almond paste

Place the sugar and ground almonds in a bowl. Add enough beaten egg to give a fairly soft consistency. Add the almond essence and knead for a minute until the paste is smooth and pliable. Roll out a third of the almond paste to make a circle 18cm/7in in diameter and reserve the remainder for topping of the cake.

Method for the cake

Preheat oven to 140C/275F/ Gas 1.
Cream the butter and sugar together until pale and fluffy. Gradually beat in eggs until well incorporated. Sift in flour, salt and spice (if using) a little at a time. Add the dried fruit, peel and grated lemon rind and mix well.
Put half the mixture in a greased and lined 18cm/7in cake tin. Smooth the top and cover with the circle of almond paste. Add the rest of the mixture and smooth the top leaving a slight dip in the centre to allow for the cake to rise. Bake in the preheated oven for 1½ hours. Remove from oven and leave to cool

When ready to decorate the cake, preheat the oven to 180C/350F/Gas 3. Brush top of the cooled cake with apricot jam. Divide remainder of almond paste in two; roll out a circle to cover top of cake with one half. Form 11 small balls with other half.

Place circle of paste on jam and set balls round the edge. Brush the top with a little beaten egg.

Return cake to preheated oven for about 10 minutes or long enough for the almond paste to brown.