



# Llangewydd News



## Llangewydd News Group



This term has been very busy for us all with new topics, experiences and achievements both inside and outside of school. We hope you enjoy the second edition of the Llangewydd News. Wishing you all a wonderful Easter .

## Spring has Sprung



Thank you to Year 3 for their picturesque PicCollage creations. Our school is blooming with new life.

Creations by Lucas & Jenson, Elizabeth & Evie, Ella-May, Roza Mason & Evie W.





# Eisteddfod Results.



## On Stage Competition Winners.

By Ava G

A huge congratulations to everyone who took part in this year's Eisteddfod. It was a massive success. Here are a few of our winners:

Year Welsh poem 3 – 1<sup>st</sup> - Lacey M, 2<sup>nd</sup> - Leon R, 3<sup>rd</sup> - Finn E.

Year 4 Welsh poem – 1<sup>st</sup> - Isla J, 2<sup>nd</sup> - Darcy L, 3<sup>rd</sup> - Ebony.

Year 5 Welsh poem – 1<sup>st</sup> - Isla J, 2<sup>nd</sup> - Benas, 3<sup>rd</sup> - Summer - Rose.

Year 6 Welsh poem – 1<sup>st</sup> - Ava G, 2<sup>nd</sup> - Arthur J, 3<sup>rd</sup> - Tom.



Year 3 English Solo – 1<sup>st</sup> - Freya K, 2<sup>nd</sup> - Evie W, 3<sup>rd</sup> - Callie - Rae.

Year 4 English Solo – 1<sup>st</sup> - Keira G, 2<sup>nd</sup> - Georgia S, 3<sup>rd</sup> - Arya - Marie/ Ebony.

Year 5 English Solo – 1<sup>st</sup> - Benas, 2<sup>nd</sup> - Khaleesi – Mae / Nia R, 3<sup>rd</sup> - Peppa.

Year 6 English Solo – 1<sup>st</sup> - Nella H, 3<sup>rd</sup> - Neveah P/ Chole R.



Year 3 English poem – 1<sup>st</sup> - Zachary E, 2<sup>nd</sup> - Freddie - Rae, 3<sup>rd</sup> - Lizzie D.

Year 4 English poem – 1<sup>st</sup> - Cadence, 2<sup>nd</sup> - Isaac K, 3<sup>rd</sup> - Darcey L.

Year 5 English poem – 1<sup>st</sup> - James, 2<sup>nd</sup> - Jayden, 3<sup>rd</sup> - Jaxson.

Year 6 English poem – 1<sup>st</sup> - Neveah, 2<sup>nd</sup> - Chloe T / Lexi T.



Year 3 Welsh Solo – 1<sup>st</sup> - Blake S, 2<sup>nd</sup> - Theo L, 3<sup>rd</sup> - Zachary E.

Year 4 Welsh Solo – 1<sup>st</sup> - Georgia S, 2<sup>nd</sup> - Ellie P, 3<sup>rd</sup> - Robynne.

Year 5 Welsh Solo – 1<sup>st</sup> - Olivia S, 2<sup>nd</sup> - Piotr, 3<sup>rd</sup> - Jac.

Year 6 Welsh Solo – 1<sup>st</sup> - Ava G, 2<sup>nd</sup> - Seren H, 3<sup>rd</sup> – Harry / Lewys.

# Llangewydd Junior School Bard 2025



A special mention must go to Kayla from J11 (Ty Melyn). Her outstanding poem wowed the judges and she was crowned Llangewydd Junior School's Bard 2025 – Llongyfarchiadau Kayla.

## The Final Overall Results

1st – Ty Melyn / Yellow house (759 points)



2nd – Ty Gwyrdd (694 points)



3rd – Ty Glas (642 points)



4th – Ty Coch (592 points)



# Llangewydd News

## Gymnastic Competition



Isla showing off her gymnastic tricks. **AMAZING!**

### National gymnastics competition

Isla Jenkins competed in the Welsh National Gymnastics competition which was held in Bedwas Gymnastic Centre. The competition was for children aged 9-10 years old. There were 90 gymnasts in the competition, which took place at 10.30am on Sunday 30th March (Mother's Day).

Isla competed for two hours. She competed in two floor routines, the vault and one flatback.

The first-floor routine included a handstand, a forward roll, a step up with one leg, a cartwheel, back half turn, forward roll and a stretch jump. **Wow Isla! This sounds impressive and very tiring!**

### Competition standings

Isla Jenkins achieved an amazing score of 17.374 in her floor routine. In vault, she scored 17.4 and the overall score was 34.774 **WOW!**

This led Isla to a win **SILVER.**

**Amazing work Isla!**

### Gymnastic facts

- Experts believe gymnastics goes back over 4000 years.
- Gymnastics was introduced in the first modern Olympic games in 1896.
- The youngest Olympic gymnastics champion was age 10.



Her shiny medals wow

Written by Fearne A



# Achievements and Awards at Llangewydd



By Hana Douglas

## **Achievements**

Congratulations to the following pupils who have shared their achievements with us.

J1

Evie Williams- level 4 Gymnastic award.  
- artwork exhibited in Bridgend Art Gallery

Seth - football trophies, medals and certificates

Riley - football Club medal

Emilia B- The Stage Centre award

Theo – rugby 2<sup>nd</sup> place in the recent tournament

Dylan - beating his PB in weekly Junior Park Run

Lizzie - achieved Level 5 swimming

Phoebe - 25m swimming badge

J2

Faith– Ballet primary level medal

Ava-Rae – Level 2 gymnastics certificate

Zachary – Pontypridd Rugby Festival Medal

– Player of the Week Rugby Medal

Adam – Pontypridd Rugby Festival Medal

Blake– 1<sup>st</sup> / 2<sup>nd</sup> in the Global Dance Competition

Alma — Level 3 gymnastics certificate

J3

Storm– Caledonia Masters Line Dancing Competition  
in Scotland. Storm placed 2<sup>nd</sup> in her line solo

J4

Georgia – 200m swimming certificate

J5

Darcey L - 2nd in the team relay during the British Still  
Waters competition (Lifeguards)

Elliott Berry - Wave 4 swimming badge

J6

Jack - 50m, 100m, 200m, 400m Swimming badges

Alice - Level 4 in Gymnastics

Masa - Level 5 in Gymnastics

Joey - 42 goals in Football this season!

Florence – Rugby trophy for scoring 3 tries.

J7

Lucas– Player of the Match Tondy RFC

Ellis– Player of the Match Bridgend Sports RFC

Zachary– green belt in Taekwondo

Dexter– green belt in Taekwondo

Eppie– level 6 in horse riding.

J9

Caiden - most improved player in football

Riley - won his first competition in MMA

- 1000m swimming badge

Isla– accepted into Bridgend County Swim Squad

- Player of the match in rugby

Ema – 100m swimming badge

Sienna – aerial gymnastics certificate

James – white stripe yellow belt in Karate.

Khloe – 800m swimming badge

Noah / Chad - man of the match in football

Thomas - accepted onto a cricket team.

J10

Alex - won a match in football

Darcie - an award in singing for stagecoach

Florence - won a horse-riding competition

Hana - Rookie Lifesavers Silver 3

Lexi M-G - 600m swimming and going on to level 6 in  
gymnastics

J11

William - yellow / green martial arts belt.

Ellis - Basketball team place 2<sup>nd</sup> in the league in Port  
Talbot

Harley - scored first try in rugby for Bridgend Sports

Harrison and Alex - Man of the Match for Bridgend  
Sports

J12

Leonor - 5<sup>th</sup> in football tournament

Ben, Riley, Max T and Alex R - Man of the Match

Ava - Rookie Lifesavers Bronze 3

Harry - completed Wave 4

Natasha - 1000m badge in swimming



# Llangewydd Sporting News



## Year 6 Football Tournament

Reported by Thomas F

On Thursday 27<sup>th</sup> March Year 6 represented Llangewydd at the Bridgend School's Football tournament at Bryntirion Football Club. They all did an incredible job and played some amazing football, showing off their skills and talents. The girls successfully made it to through to the semi-finals of the cup and the boys made it to the quarterfinals of the plate. Both fantastic achievements to be proud of.

I asked Mr Davies about the tournament.

**How would you describe your overall experience at this tournament?**

It was a wonderful day to be a part of. Our pupils represented our school very well on and off the pitch. There was some lovely football, great goals and a real sense of teamwork. I can't wait for the next one!

**What are some of the challenges you faced during this tournament?**

I would say trying to keep my emotions in check! I was very nervous watching our players in the knockout stage.

**How do you think your team played overall?**

Both teams were fantastic, a real credit to our school. When we all play for each other, there is nothing better!

**What were the most memorable moments this tournament?**

Max T scoring a goal past the tournament's best keeper.

Max D's defending in every game. Neveah making an incredible double save.

Our girls team getting to the semifinals.

Everyone tried their best. I can't ask for more than that!

We look forward to the next tournament. Congratulations to everyone who took part and a big thank you to Mr Davies and Mr Dixon and those parents who supported from the sidelines.

Our successful teams were:

Ellie, Seren, Chloe, Nataasha, Nevaeh and Leonor.

Leo, Max D, Harry B, Max T, Tommy and Alex.

## Other Sports News



### Henman Hill renovation

Wimbledon is planning to renovate its iconic Henman hill and increase the capacity for the tournament's 150th anniversary.

### F1 visits Bahrain

This week the Formula 1 is going to be in Bahrain. The Grand Prix is going to start at 4 o'clock on the 13th of April.



## Llangewydd News – How to page....

### How to make Super Fluffy Slime

By Isla J

#### Ingredients

- 2 cups of shaving cream
- ½ cup of glue
- ½ teaspoon of baking soda
- teaspoon of food colouring [paint works as well]
- 1 tablespoon of activator or contact lens solution

#### Instructions

- First add your cup of glue and shaving cream into a bowl and mix it well until creamy.
- Then pour in your baking soda and gently tip your food colouring in until it is the colour you want.
- Now you are going to add your activator or your contact lens solution and mix it well. If it is still sticky, add a bit more activator.
- Now your slime is ready you will need an airtight container to put it in.

Have fun with your slime. 😊





A delicious carrot cake.

## Carrot Cake

### Ingredients:

- 2 cups of white sugar
- 1 cup of oil
- 4 eggs
- 2 teaspoons of vanilla extract
- 2 cups of flour
- 2 teaspoons of ground cinnamon
- ½ teaspoon of salt
- 3 cups of grated carrot
- 1 cup of chopped pecans (optional)

### For the icing:

- ½ cup of softened butter
- 8 ounces / 30g of cream cheese
- 4 cups of icing sugar
- 1 teaspoon vanilla extract
- 1 cup of chopped pecans (optional)

## Easter Fudge

### Ingredients:

- 397g can of condensed milk
- 500g soft light brown sugar
- 125g unsalted butter
- 150ml whole milk
- 150g mini chocolate eggs

### Method:

Line a 20cm square brownie tin with baking parchment. Tin all the ingredients, except the mini chocolate eggs, into a saucepan set over a low heat. Stir gently until all of the sugar has melted.

Turn up the heat and simmer for 10-15 mins, scraping the bottom of the pan regularly until the mixture reaches 115C on a sugar thermometer, drop a teaspoon of mixture into a small bowl of cold water - if its ready it will form a soft ball that can be easily flattened.

2. Remove the fudge mixture from the heat and leave to cool for 5 mins. Use a wooden spoon to beat the mixture for another 5 mins.

3. Roughly chop 100g of the mini chocolate eggs and tip these into the

## Chocolate Krispie Chick

### Ingredients:

#### For the egg

- Break the chocolate into pieces, plus 175g milk chocolate extra for decorating
- 50g Rice Krispies cereal

### To decorate

- 2 x 50 bags chocolate mini eggs
- Two white chocolate buttons
- 50g golden marzipan.
- 25g white chocolate broken into pieces, plus extra for decorating, melted and cooled a little.

### Method:

1. Break the chocolate into pieces and gently melt in a heatproof bowl over a pan of simmering water, making sure the bowl doesn't touch the water. Stir until smooth, then take off the heat and stir in the rice Krispies, mixing well to coat. Spoon half the mix into one of the moulds, then use the back of your spoon to press it into a thick, even layer. Be sure to cover the whole of the inside, leaving a thick edge. Repeat with the other mould and leave in a cool place to set. Put the moulds in the fridge for 5 mins.

2. Carefully unmould the eggs. Fill one half with a few mini eggs, then fix the halves together with melted chocolate. Patch any holes with a few extra Rice Krispies and melted chocolate. Leave in a cool place to set.



**Method:**

1. Heat the oven to 180C/160C fan. Oil and line the base and sides of two 20cm cake tins with baking parchment. Whisk the oil, yogurt, eggs, vanilla and zest in a jug. Mix the flour, sugar, cinnamon and nutmeg with a good pinch of salt in a bowl. Squeeze any lumps of sugar through your fingers, shaking the bowl a few times to bring lumps to the surface.

2. Add the wet ingredients to the dry ingredients, along with the carrots, raisins and half the nuts. Mix well to combine, then divide the mixture equally between the tins.

3. Bake for 25-30 minutes or until a skewer inserted into the centre of the cake comes out clean. If any wet mixture clings to the skewer, return to the oven for 5 minutes, then check again. Leave to cool in the tins.

4. To make the icing, beat the butter and sugar together until smooth. Add half the soft cheese and beat again, then add the rest (adding it bit by bit prevents the icing from splitting). Remove the cakes from the tins and sandwich together with half the icing. Top with the remaining icing and scatter with the remaining walnuts. *Will keep in the fridge for up to five days.* Best eaten at room temperature.

Eat up!

fudge mixture, then stir until evenly combined.

Tip the fudge mixture into the prepared tin, smoothing the surface and pushing it into the corners using a rubber spatula. Scatter over the remaining mini chocolate eggs then leave at room temperature until completely firm and set. Turn out onto a chopping board and cut into 20 squares before serving.

4. Enjoy!

Look at this tasty Easter chick!



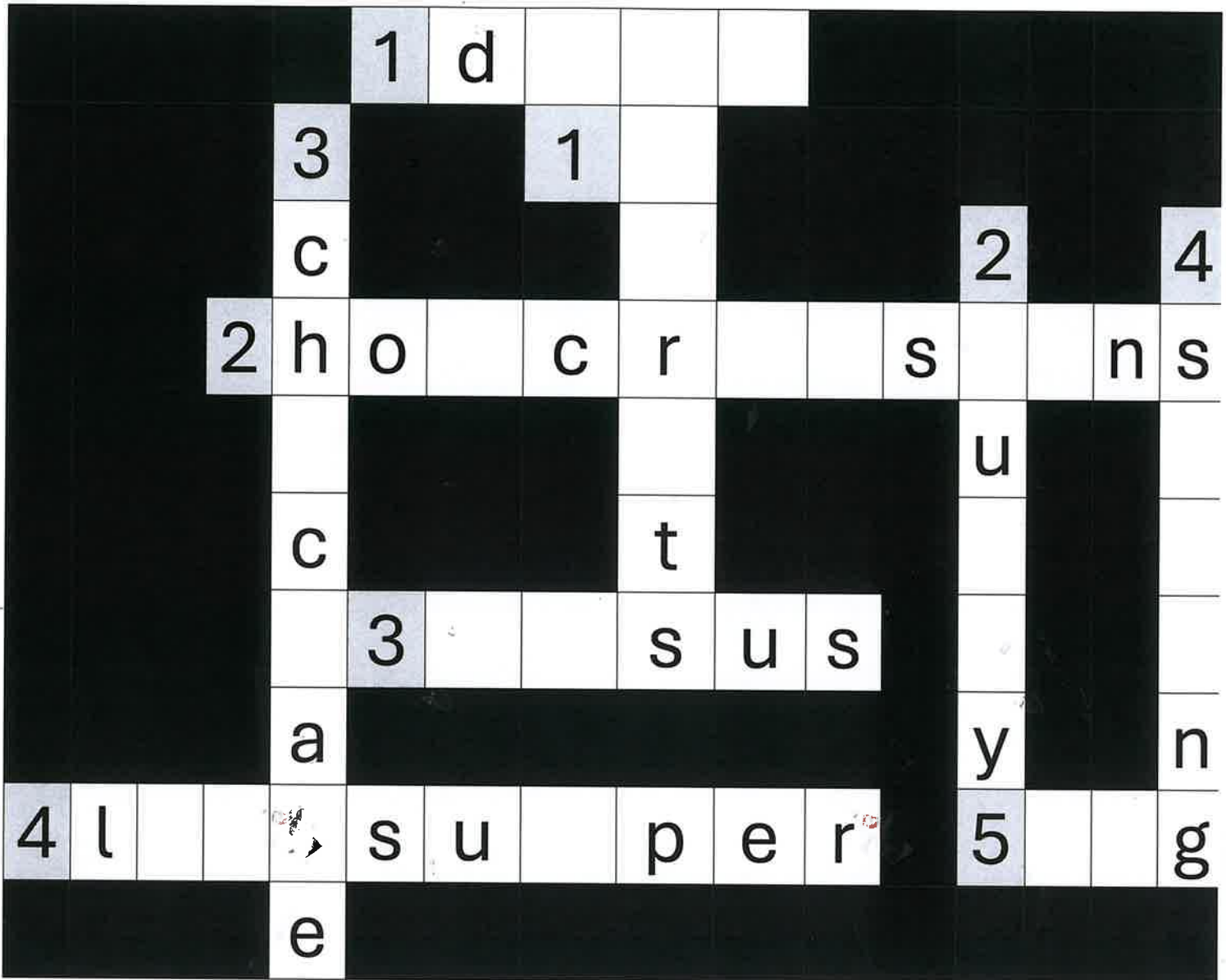
By Jonny and Elliot

3. To make the eyes, paint blobs of melted milk chocolate onto the white chocolate buttons. Fix onto the egg using a little more chocolate. Spoon the white chocolate into a small piping bag, then pipe a beak and wings onto the egg and allow to set.

4. For the feet, roll out the marzipan on a sheet of greaseproof paper to about ½ cm thick. Using a knife, cut out two feet, making them large enough for the egg to sit on. Once the egg has completely set, place the chick on its feet, pressing down so that it stays upright. Finish by scattering some mini eggs around your chick to create a nest.

5. Eat up!

# Games' Page



By Henry P

**Down:**

1. Orange vegetable
2. Hopping animal
3. Sugary treat
4. Season of year

**Across:**








1. Bird that spends its time in water
2. Type of bun
3. Gods' son
4. Jesus's last meal before he sacrificed his life
5. Ducks and snakes lay them









# Half Term Weather at Llangewydd



By Chloe T

Monday 14th April		Rainy 7 - 14 degrees
Tuesday 15th April		Partly sunny 5 - 16 degrees
Wednesday 16th April		Partly sunny 7 - 14 degrees
Thursday 17th April		Rainy 8 - 14 degrees
Friday 18th April		Heavy rain 9 - 14 degrees
Saturday 19th April		Rainy 8 - 14 degrees
Sunday 20th April		Rainy 9 - 14 degrees

Monday 21st April		Rainy 7 - 14 degrees
Tuesday 22nd April		Partly sunny 5 - 14 degrees
Wednesday 23rd April		Stormy 5 - 12 degrees
Thursday 24th April		Partly sunny and rainy 5 - 12 degrees
Friday 25th April		Mostly sunny 6 - 13 degrees
Saturday 26th April		Rainy 8 - 15 degrees