



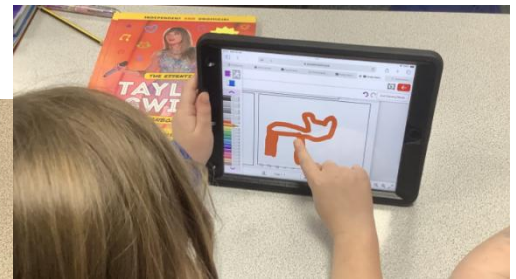
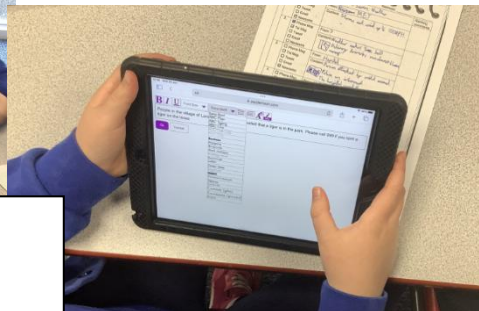
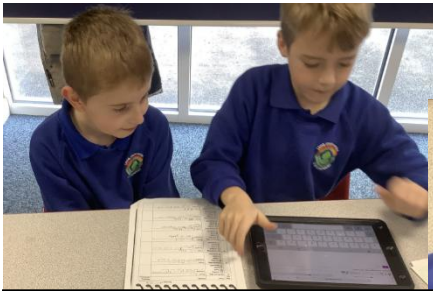
School Newsletter Friday 31st January 2025



Wow, it's the end of January already and we're 4 weeks into the Spring term! We've had another fantastic week in school with lots of new learning done and lots of new things discovered. On Monday, Years 1, 3, 5 and 6 were treated to workshops with Sue from SCARF which is our PSHE (Physical, Social and Health Education) scheme used in school. Each workshop was tailored to the year group it was delivered to and these supported the children in understanding more about themselves, about others and about the world around them. On Wednesday, Mrs Dobserska held the SEND clinic for parents of children on the SEND register which was well-attended and supportive for all involved. Wednesday also saw 16 of our Key Stage 2 children (along with Mrs Hill) attend the Cross-Country event at Kingsley where they dug deep into their perseverance to complete the course and which saw some excellent results, especially in year 3 and year 5. We are incredibly proud of all 16 of our pupils who attended and who showed what working with all their hearts in everything they do can achieve. Thank you to all the parents who gave lifts and supported at Kingsley – we really appreciate you giving up your time to allow our children these amazing opportunities.

We have two events next week to be aware of. The first is wear your scarf to school day on Wednesday 5th as part of Children's Mental Health Week and supporting the PSHE work that we do through the SCARF scheme. The second is NSPCC Number Day (Friday 7th) where children can dress up in mathematically themed outfits for a donation towards the NSPCC. We will be taking part in different mathematical challenges throughout the day including the NSPCC Rocks tournament which is held in conjunction with Times Table Rockstars. We're look forward to seeing the different outfits!

Here are some of the exciting things we've been up to this week:



Year 4 have been working on a newspaper article about an escaped tiger in Computing.





Year 2 are learning to play The Eye of the Tiger using the notes B, A and G on the recorder.



Jemison Class have been using instruments to find the pulse in a piece of music.

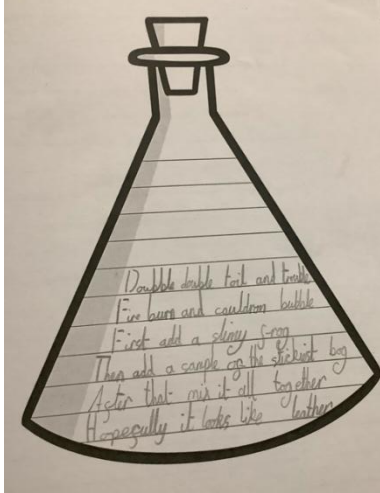


Year 5 are studying air resistance in science and tested this using two different pieces of paper; one flat and one crumpled.

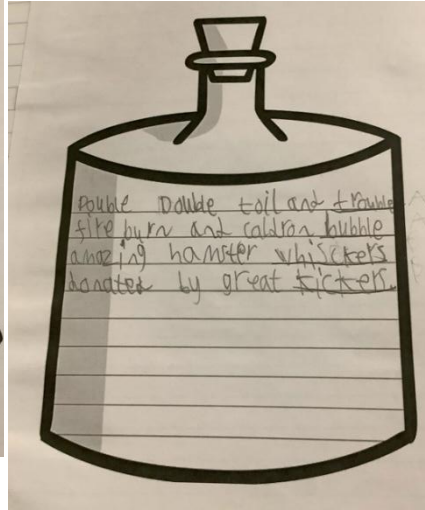




Benjamin Class have been working on 'West Side Story' in their dance lessons. They are using the film and the music to inspire them.

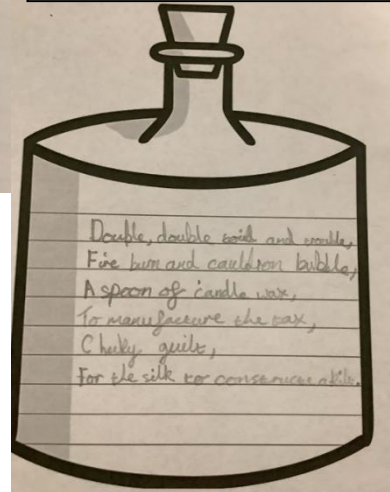


Double double toil and trouble
Fire burn and cauldron bubble
First add a splash of egg
Then add a couple of the stickiest bog
After that mix it all together
Hopefully it looks like leather



Double Double toil and trouble
Fire burn and cauldron bubble
Amazing hamster whiskers
donated by great ticklers

Year 3 had a go at writing their own spells in the style of the witches in Macbeth.



Double, double toil and trouble,
Fire burn and cauldron bubble,
A spoon of candle wax,
To manufacture the wax,
Chubby quilts,
For the silk to conserve all this.



Donaldson Class made their own Chinese dragon to celebrate Chinese New Year!



Stars of the Week



Diary dates for this half-term

Monday 6th January

Tuesday 7th January

Friday 7th February

Wb 10th February

Monday 10th February

Tuesday 11th February

Wednesday 12th February

Thursday 13th February

INSET DAY

Spring Term Starts

NSPCC Number day

Grandparents afternoon tea (tbc by school association)

Parents' Evening (arrangements tbc)

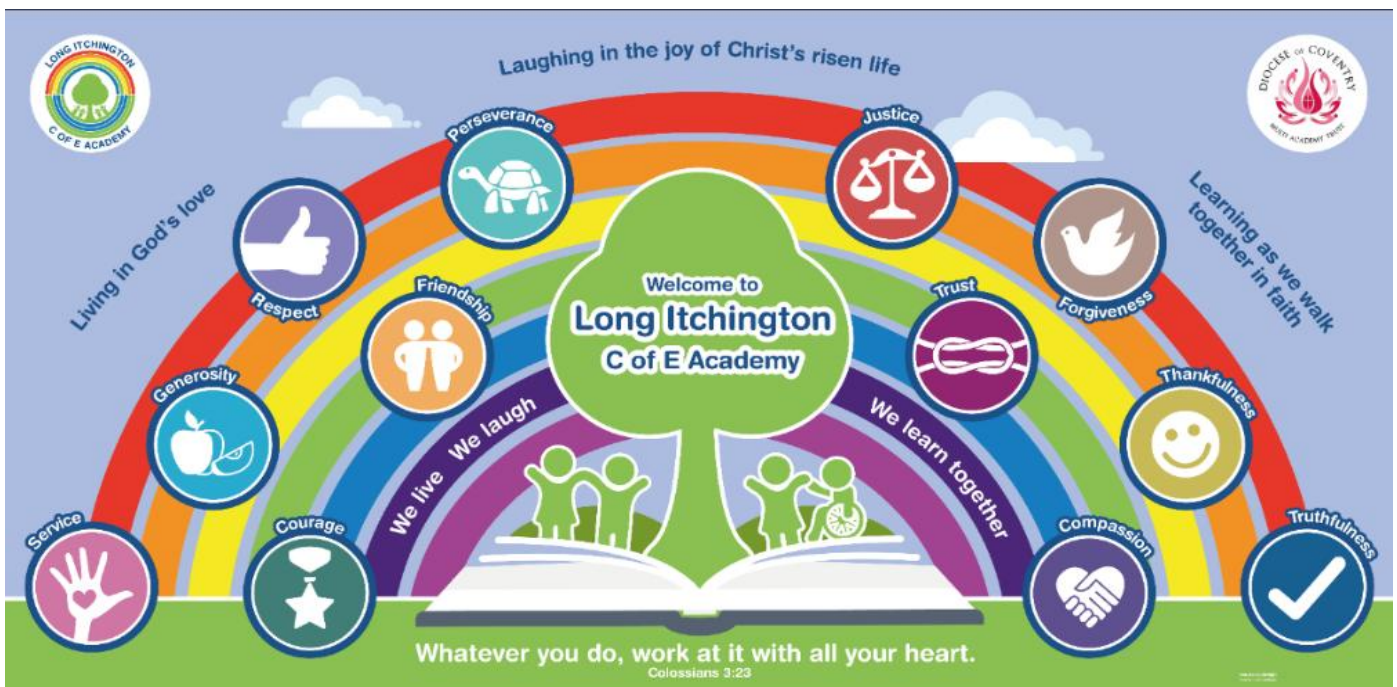
Safer Internet Day (activities in school)

Parents' Evening (arrangements tbc)

Y1 Class assembly (9-9.30am)

Monday 17th – Friday 21st February

Half Term



The menu starts from week 2 from Monday 6th January.

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	NEW Tomato & Vegetable Pasta Fajitas with Rice Vegetables of the Day Blackberry and Apple Crumble with Custard	Cottage Pie with Gravy NEW Creamy Chickpea and Coconut Curry with Rice Vegetables of the Day Melting Moment Biscuit	CHICKEN SHACK Peri Peri or BBQ Chicken or Quorn with Diced Seasoned Potatoes & Sweetcorn Salsa Vegetables of the Day Fruit Platter	Meatballs in Tomato Sauce with Rice NEW Cheese and Broccoli Pasta with Garlic Bread Vegetables of the Day Carrot and Courgette Cake	Salmon Fishingers/ Fishingers with Chips & Tomato Sauce NEW Cheese & Beans Puff Pastry with Chips & Tomato Sauce Vegetables of the Day Chocolate Orange Cookie
WEEK TWO	Classic Cheese and Tomato Pizza Or Rainbow Pizza With Potato Wedges Vegetables of the Day Marble Sponge Cake with Custard	NEW Chicken Pasta Bake with Garlic Bread Vegetable Curry with Rice Vegetables of the Day Jelly with Mandarins	Sausage and Mash with Gravy Vegan Sausage and Mash with Gravy Vegetables of the Day Fruit Medley	Chicken Tikka Masala with Rice NEW Mtd Chili with Rice Vegetables of the Day Peach Cake	NEW Tuna Pasta Bake or Fishingers with Chips & Tomato Sauce Cheese and Tomato Quiche with Chips & Tomato Sauce Vegetables of the Day Oaty Cookie
WEEK THREE	Macaroni Cheese Plant Balls in Tomato Sauce with Rice Vegetables of the Day Chocolate and Beetroot Brownie	NEW Mtd Caribbean Chicken with Rice and Peas NEW Caribbean Butterbean Stew with Rice and Peas Vegetables of the Day Sticky Toffee Apple Crumble with Custard Vegan	Chicken with Stuffing, Roast Potatoes and Gravy Vegan Cottage Pie with Gravy Vegetables of the Day Fruit Salad	Spaghetti Bolognese NEW Hot Pot Baked Bean Casserole with Rice Vegetables of the Day NEW Savoury Cheese Scone	Breaded Fish with Chips & Tomato Sauce Cheese and Pepper Omelette with Chips & Tomato Sauce Vegetables of the Day Vanilla Shortbread
MENU KEY	Added Plant Power Wholemeal Vegan				
	Available Daily: Fresh Bread – Salad Selection – Fresh Fruit and Yoghurt				
	ALLERGY INFORMATION: If you would like to know about particular allergens in foods please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of cross contamination.				