

## South Hiendley Primary School Council Newsletter 07.11.22

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**'DREAM, BELIEVE, ACHIEVE'**

**POLITE PROUD POSITIVE PERSISTENT**

### Weekly news:

We hope that all the children had a lovely Halloween. We had a lovely phone call from a grandparent, praising the children on their lovely manners when they were out Trick-or-Treating. The children all received some DOJO's from the headteacher to show how proud we are of them all.

### **Anti-bullying week - Monday 14<sup>th</sup> November - 'Odd Socks Day'**

An opportunity to encourage people to express themselves and celebrate their individuality and what makes us all unique!

### **Children in Need - Friday 18<sup>th</sup> November — Wear something spotty**

Come together with BBC Children in Need and let's be SPOTacular!

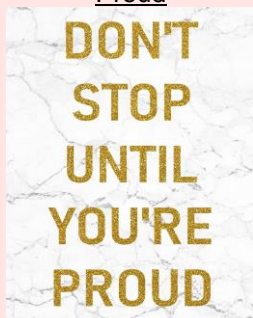
### **Christmas Fair – Monday 5<sup>th</sup> December – 2pm**

If anyone would like a stall they can rent a table for a charge of £10.

Please share for stall holders and customers

### Word of the week

Proud



	Stars of the Week	Dojo Champions	Overall: 95.66%		
EYFS	Isaac Douglas	Alfie Rory	Weekly Attendance	Nursery	97.89%
				Reception	93.55%
Year 1	Alex	Muland		Year 1	97.50%
Year 2	Isla	Trystan		Year 2	93.72%
Year 3	James	Aoife		Year 3	93.39%
Year 4	Ivy	William/Faith		Year 4	93.62%
Year 5	Whole class	Lily Y		Year 5	99.09%
Year 6	Whole class	Judd/Lennon	Year 6	97.93%	

### Reminders and Up and Coming Events; Dates in diary

**Thursday 10<sup>th</sup> November 2.30pm** - Year 1 Workshop

**Monday 14<sup>th</sup> November** – Odd Socks Day (Anti-bullying week)

**Friday 18<sup>th</sup> November 2.30pm** – Year 1 Workshop

**Friday 18<sup>th</sup> November 2.30pm** – Children in Need (Wear something Spotty)

**Week commencing 21<sup>st</sup> November** – Last after school clubs

**Week Commencing 28<sup>th</sup> November** – Parent consultations

**Monday 5<sup>th</sup> December 2pm** – Christmas Fair

### Homemade Vegetable soup

This can be made with a variety of vegetables. They can be fresh, tinned or frozen. This is made with fresh ingredients.

1 large onion diced and fried on a low heat. Add to large pan.

1 large diced carrot

2 peeled and diced potatoes

1 stick of chopped celery

1 pepper diced

Handful each of peas and sweetcorn.

Salt, pepper, garlic granules, mixed herbs.

Vegetable or chicken stock cube. 1 litre of water

Add all contents to a large pan and boil until all vegetables are soft.

Serve with warm part bake rolls

If you would like some budget ideas and are a facebook user you could follow the pages below for some great ideas !

**Reduce your Supermarket spend**

**Feed Yourself for £1 a day**