

South Hiendley Primary School Council Newsletter 05.12.22

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'DREAM, BELIEVE, ACHIEVE'

POLITE PROUD POSITIVE PERSISTENT

Weekly news:

REMINDER – Christmas fair – Monday 5th December 2022

Children can be collected at 2pm by an adult so that they can be taken around the fair.
We are so pleased to be able to welcome everyone in for the Christmas traditions.

School Disco Dates – please see below in reminders and up and coming events

Children can come in their party clothes on the day of their class party.
We would like to say thank you to FISH for providing each class with some money to buy party food.

Christmas Service at the Church - Thursday 8th December at 1.45pm.

We will be leaving school at 1.15pm if anyone would like to join us on the walk down.

School closes for Christmas on Friday 16th December
Reopens Tuesday 3rd January 2023

Word of the week

Polite



	Stars of the Week	Dojo Champions	Overall: 93.17%		
EYFS	Winnie Ella	Tommy Joshua	Weekly Attendance	Nursery Reception	95.35% 91.89%
Year 1	Poppy	Violet & Eva		Year 1	93.44%
Year 2	Harriet	Teddy		Year 2	94.20%
Year 3	Dylan	Brody & Summer		Year 3	93.33%
Year 4	Joe	Joe		Year 4	88.89%
Year 5	Lily C	Stanley		Year 5	98.07%
Year 6	Lennon	Holly		Year 6	91.95%

Reminders and Up and Coming Events; Dates in diary

Monday 5th December 2pm – Christmas Fair

Thursday 8th December 1.45pm – Christmas Service at the Church (leave school 1.15pm)

6th Dec – 3&4 disco, **7th Dec** – 5&6 disco, **8th** – 1&2 disco 3.15 to 4.30pm

Christmas Concerts – KS1 Years 1&2 12th, KS2 Year 3&4 13th, Year 5&6 14th December

KS2 Christmas quiz – 12th December

Christmas Parties – Early years 13th, KS1 14th, yrs 3&4 13th, yrs 5&6 15th December.

Friday 16th December – School closes --- **Tuesday 3rd January** – school reopens

Food Bank Collection

The food collection is going really well. Thank you for your generosity. We will be collecting until the 9th December. We will then be contacting the Hemsworth Food Pantry to come and collect our donations.

Carrot and coriander Soup

5 carrots, chopped small
1 onion diced finely
1 medium potato chopped small
1 pint of vegetable stock
2 garlic cloves, chopped. Drizzle of olive oil.
Fresh or dried coriander to taste, sprinkle of dried chilli flakes.
Add all ingredients to a large saucepan and bring to the boil. Simmer until all the vegetables are softened. Blitz until smooth.
Serve with crusty bread and butter