

South Hiendley Primary School Council Newsletter 12.12.22

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'DREAM, BELIEVE, ACHIEVE'

POLITE PROUD POSITIVE PERSISTENT

Weekly news:

A massive thank you to everyone that attended the Christmas Fair on Monday. We were surprised at the amount of people that came. We were unsure how successful it would be with it being the first one after having to cancel them for the past few years.

We are pleased to say we raised close to £500 which will go towards resources and activities for the children.

Job Vacancy

We have a position for a Lunchtime Supervisor here at South Hiendley. Please check out our website for details. Although the deadline is today, if we do have any further interest we will consider any that come in by Monday 12th December.

Food Bank Collection

Thank you to everyone that supported the school council with their food bank collection. The lady from Hemsworth Food Pantry will be coming Monday to collect donations. This will then be distributed to families that are in need over the Christmas period.



Word of the week Proud



	Stars of the Week	Dojo Champions	Overall: 85.74%	
EYFS	Winnie Eadie	Ramsey Joshua	Weekly Attendance	Nursery 90.91%
Year 1	Jake	Mia		Reception 73.48%
Year 2	Ebony	Tyler		Year 1 89.84%
Year 3	Mason C	Aoife		Year 2 82.94%
Year 4	William	Anaya		Year 3 87.91%
Year 5	Jenson M	Lily C		Year 4 85.90%
Year 6	Poppy	Scarlett R		Year 5 88.89%
			Year 6 86.86%	

Reminders and Up and Coming Events; Dates in diary

Christmas Concerts

Years 1 & 2 - Monday 12th December
Year 3 & 4 - Tuesday 13th December
Year 5 & 6 - Wednesday 14th December

KS2 Christmas quiz

Friday 16th December

Christmas Parties

Early years - Tuesday 13th December
Years 1 & 2 - Wednesday 14th December
Years 3 & 4 Tuesday 13th December
Years 5 & 6 Thursday 15th December

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

Potato Pancakes

3 medium potatoes, grated and juiced squeezed out (through a cloth)
1 onion, finely chopped
Salt and pepper as desired
Mix the contents in a bowl.
Form into small pancake shapes.
Heat frying pan with a drizzle of oil.
Fry off the pancakes until golden brown.

Can be served with almost anything or great as a light lunch with ketchup or mayonnaise.