

# South Hiendley Primary School Council Newsletter 16.1.23

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**'DREAM, BELIEVE, ACHIEVE'**

**POLITE PROUD POSITIVE PERSISTENT**

## Weekly news:

With this being the first newsletter of 2023, we would like to wish you all a Happy New Year. We hope that you all had a lovely break and managed to have some quality time with family and friends.

Dolce are running a Chinese theme day on Thursday 19<sup>th</sup> January. If you would like your child to take part in this, log on to school grid and place your order or contact Mrs Broadhurst to place the order for you.

The Year 1 parent workshop regarding the Phonics check has been changed. It will now take place on Thursday 2<sup>nd</sup> February at 2.30pm (not the 3<sup>rd</sup> as stated on previous newsletter).

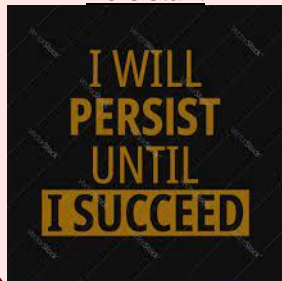
Friday 10<sup>th</sup> February is Mental Health and Well-being day. We will be looking at aspirations, how we can achieve our goal and how we can make a difference in the world. We would like the children to come dressed as someone who inspires them or something they would like to be when they get older.

To help raise funds for school, FISH are holding a Disney themed dress up day on Friday 24<sup>th</sup> February. You can choose to be any character, any film. Please do not go out and buy a costume specifically, homemade is a lot more fun! They are asking for a £1 donation towards school funds.

Please note that any holiday requests in term time will now require parents/carers to book a meeting with the headteacher prior to absence. Please contact the office to do so.

## Word of the week

Persistent



	Stars of the Week	Dojo Champions	Overall: 92.60%		
EYFS	Maisie & Darcie Daisie	Edward Xander	Weekly Attendance	Nursery Reception	92.11% 88.65%
Year 1	Isla H	Carter		Year 1	98.41%
Year 2	Annabelle	Ruby		Year 2	93.75%
Year 3	Aoife	Aoife		Year 3	94.76%
Year 4	Jenson	Joe		Year 4	85.31%
Year 5	Harry C	Harry T		Year 5	99.04%
Year 6	Tommy	Natalia		Year 6	89.39%

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

**Thursday 19<sup>th</sup> January**  
Dolce Chinese theme day  
**Thursday 2<sup>nd</sup> February**

Yr 1 workshop

**Friday 10<sup>th</sup> February**  
School closes

**Tuesday 21<sup>st</sup> February**  
Return to school

**Friday 10<sup>th</sup> February**  
Mental Health & Well-being day.

**Friday 24<sup>th</sup> February**  
Disney Dress up

## **Meal on a budget Tuna Pasta Bake**

Ingredients: 300g Pasta, 1 onion chopped, 1 garlic (clove) crushed, 160g tuna, 400g chopped tomatoes, 1 tsp oregano (dried), 100g cheddar cheese (grated) 2 tbsp olive oil

Cook pasta for 2 minutes less than the instructions on the packet and drain. Preheat oven to 180/Gas Mark 4

Use olive oil or oil from the tuna – pour into a pan and fry onion and garlic. Pour away the rest of the oil, add tuna to the pan and heat through and mix for a minute

Add chopped tomatoes and herbs and cook for 5-10mins

Add to cooked pasta

Put into an oven dish and top with grated cheese

Bake for 20-30 minutes and enjoy