

South Hiendley Primary School Council Newsletter 23.1.23

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'DREAM, BELIEVE, ACHIEVE'

POLITE PROUD POSITIVE PERSISTENT

Weekly news:

On Friday 3rd February we are inviting the children to wear an item of clothing with a number on it. This can be a favourite sports top or cap, onesie or PJ's. Or, why not get more creative and design a unique t-shirt, hat or even become a human-sized calculator or dice!

Important message regarding Dolce school dinners – on 1st April the cost of a school meal will rise from the current cost of £2.40 to a new price of £2.60

Please can we remind parents that access breakfast club, the latest time children should arrive is 8.15am. This is due to staffing issues They need to ensure that all the children are fed, ready and the area is cleaned as they need to be in class on time.

Another reminder that Friday 10th 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.

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

Polite

**"GOOD MANNERS
are just a way
of showing
other people
that we have
RESPECT for them"**

	Stars of the Week	Dojo Champions	Overall: 91.66%		
EYFS	Bettie Freya	Maisie Belle	Weekly Attendance	Nursery Reception	90% 89.81%
Year 1	Sophie	Heidi		Year 1	93.10%
Year 2	Levi	Brooke		Year 2	94.78%
Year 3	Jayden	Jayla		Year 3	91.28%
Year 4	Matilda	William		Year 4	92.31%
Year 5	Olivia			Year 5	98.68%
Year 6	Scarlett T	Jacob		Year 6	87.78%

Reminders and Up and Coming Events; Dates in diary

Thursday 2nd February

Yr 1 workshop

Friday 3rd February

NSPCC Number day

Friday 10th February

School closes

Tuesday 21st February

Return to school

Friday 10th February

Mental Health & Well-being day.

Friday 24th February

Disney Dress up

1 pack of beef meatballs, 1 white onion
Chicken stock, Garlic granules
Smoked paprika
Oregano
Basil
1 carton of passata or tin of chopped tomatoes
1 jar of caramelised onion chutney
Optional: garlic bread

Start by browning the meatballs in a large wok/frying pan.

When browned remove and start cooking some chopped white onion until opaque. Add in a tbsp of chicken stock, garlic granules, smoked paprika, oregano and basil, and season and fry for a further few minutes.

Add a carton of passata or tin of chopped tomatoes along with three quarters of a jar of caramelised onion chutney (you can make your own if you would prefer), I favour Aldi but any will do.

Stir and add the meatballs back in.

Cook on a low simmer for around 30 minutes, until the sauce has thickened and looks like it does in the picture.

Serve with whatever you fancy; a garlic bread with this would have been perfect to soak up all the sauce at the end!

Caramelised Onion

Meatballs

Approx cost: £4

Serves: 5