

South Hiendley Primary School Council Newsletter 30.1.23

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'DREAM, BELIEVE, ACHIEVE'

POLITE PROUD POSITIVE PERSISTENT

Weekly news:

Breakfast Club

Reminder – Pupils who access breakfast club must be in by 8.15am. Anyone that arrives after this time will be refused access

Friday 3rd February NSPCC Number Day

Children to wear an item of clothing with a number on it. Why not get creative and design a unique item to wear

Healthcare Advice

Visit wyhealthiertogether.nhs.uk for advice and guidance which gives consistent, accurate and trustworthy healthcare advice to parents, carers, young people and professionals.

Holiday Requests

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.

Vacancies

2 Co-opted Governors – Please contact the school office if interested

Attendance and Administration Officer – Part Time - 25 Hours

Teaching Assistant – Temporary Part Time – 27.5 Hours

Word of the week **Proud**



Don't wait until you reach your goal to be proud of yourself. Be proud of every step you take.

	Stars of the Week	Dojo Champions	Overall: 91.66%		
EYFS	Ramsey	William	Weekly Attendance	Nursery	100%
				Reception	91.56%
Year 1	Bobby	Alex		Year 1	96.56%
Year 2	Elliott Hu	Trystan		Year 2	89.05%
Year 3	Summer	Joel		Year 3	95.91%
Year 4	Joe	Faith		Year 4	93.62%
Year 5	Stanley	Harry T		Year 5	92.34%
Year 6	Alfie C	Isabelle	Year 6	85.43%	

Reminders and Up and Coming Events: Dates in diary

Thursday 2nd February
Yr1 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

Ingredients

Pasta
2 tablespoons butter
3 cloves garlic, minced (about 1 tablespoon)
1 1/2 cups diced ham
1 1/2 cups frozen peas
1/2 cup cream
1 cup pasta cooking water (reserved from cooking the pasta)
1/2 cup grated cheese

Ham and Pea Pasta

Cook the pasta - once the water starts to boil, add the pasta and cook at a rolling boil, uncovered, until al dente, cooked through, but still a little firm to the bite (the low end of the cooking times given on the package). Drain, reserving 1 cup of the pasta cooking water.

While you are cooking the pasta, heat the butter in a medium skillet on medium heat until melted. Add minced garlic and cook for 1 to 2 minutes. Stir in ham and frozen peas.

Add pasta water, cream, cheese to make sauce:

Stir in 1 cup of the pasta cooking water which will help thaw the peas. Stir in 1/2 cup of cream, Parmesan cheese.

When the pasta is ready, toss it with the sauce in a serving bowl and serve.