

16th March 2018

Dear Parents and Carers,

SEEDS TO POT PROJECT



Children and their parents are really enjoying the 'Seeds to Pot' project in school. They have begun to grow and cook healthy recipes. The recipes use no oil yet are very tasty.

Chicken Kebab Rolls

"Chicken was made moist and no oil was added, they tasted scrumptious. I made some at home all the family enjoyed them; these sessions inspire the parents and children and enable us to spend quality time together. My girls loved the planting outside."

Rozia Kousar

"We learnt not to overcook meats and enjoyed cooking with our children."
Noreen

Travelling Book Fair

Catalogues have already gone out for children and families. We will be holding the book fair from Wednesday 21st of March - Tuesday the 27th March after school in the hall. Families are very welcome to come in and purchase books of their choice.



Spelling Support

In order to support children with their spellings further we have a new online tool starting soon. This is similar to the x tables rockstars and children can access this at home. Please do visit the website and we will provide more details in the near future.

<https://www.spellingshed.com>



International Day of Happiness



On Tuesday 20th March it is International Day of Happiness. This is a day for the children to celebrate and think about all the things that make them happy. Teachers will be supporting children with happiness diaries and giving out happiness tokens.

MOCK SAT's - Year 6

A huge well done to all our year 6 children for trying their very best in the MOCK SATs week. The children showed resilience, determination and also kept their calm when facing the challenge. We are sure that the results will prove how well they did.

ATTENDANCE

Superb attendance last week! Well done to classes 1, 2, 3, 5, 6, 7, 8, 9, 10 and 11 for achieving over 96% last week.

DATES FOR NEXT WEEK

- * Tuesday 20th March - Year 5 Careers Fair Mahdlo Youth Zone
- * Tuesday 20th March - International Day of Happiness
- * Wednesday 21st - Friday 23rd March - Travelling Book Sale

Beef/Chicken Burgers

Ingredients

1kg Beef/Chicken mince
Pepper (pinch)
Salt (pinch)
1 tablespoon Sage fresh or dry (finally chopped)
2 tablespoon powder cheese (parmesan)

Method

Place mince chicken in mixing bowl
Salt/pepper
1 tablespoon Sage/dry or fresh
2 tablespoon Powder cheese (parmesan)
Mix well together
Make into small ball size press to flatten
Place in grease proof oven tray
Place in middle of the oven for 10-15 min
Add to Wholemeal bun add salad

