

Headteacher: Mrs H Cuddy

Date: Friday, 20th December 2020

<u>Raffle</u> – Thank you to everyone who donated raffle prizes and purchased tickets. We raised £188.00! All prize winners have been contacted and prizes handed out. Well done all!

Be Informed <u>Goodbye</u> – this week saw the departure of Mrs Hursthouse. We can't thank her enough for all her hard work over the last 10 years. Good luck with all that life brings you next ⁽ⁱ⁾

<u>School Dinner Amounts</u> - If your child has school dinners everyday, the amount owing for the next half term (Tuesday, 5th January 2020 - Friday, 12th February) is £72.50. (29 meals x £2.50). For those children who only have meals on certain days the amount per meal is \pounds 2.50.

Please ensure you take any debits/credit into account when making payment. As a reminder, school dinners must be paid for in advance and we therefore ask that payment be made no later than Friday, 1st January 2020.



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<u>Spring Term</u> – please be reminded that we start back on Tuesday 5th January. Our start and finish times remain the same (please refer to our latest risk assessment <u>here</u> if you no longer have a copy).

<u>After School Club</u> – our after school club will be running from January still, though we are experiencing some staffing issues. Unfortunately we will not be able to process any bookings received after today so please get any requests in by 4pm.

Thank you – we would like to say a big thank you to all our pupils and parents for their support and patience over the past few months.

<u>Reminder</u> – please remember that all our upcoming diary dates, news, and notices can be found on our website.

school lottery

School Lottery – our school lottery is now online, and we really need your support! You can sign up at https://www.yourschoollottery.co.uk/lottery/school/kirk-smeaton-ce-primary-school/supporter . We are quite a way from our goal number of people signing up so please sign up as soon as you can. Please see the attachment

<u>**Recipes**</u> – our wonderful cook, Mrs Helstrip, will be sharing some of her delicious recipes with you on each newsletter for you to try at home. Make sure you check them out!

Non Uniform Day – on Wednesday 6th January, children are invited to join us in non uniform – all £1 donations will be sent to the Childrens Society.

<u>PE Challenge</u> – Miss Jenkinson has created a '12 Days of Christmas' PE challenge for all the children (attached to this email). If they complete it they will receive a certificate and small prize in the new year. This challenge is for Key Stage 1 and year 3&4s. However if you think your year 5s & 6s will enjoy this too feel free to give out to them as well. There is also a short video available at <u>https://campsmount-</u> my.sharepoint.com/:v:/p/rjk/EftmwpHqaDJBuMHFWBU_8VUBMcuCSDrdHRHNecdkHKpOAA?e=zkvO4O to help

with the younger ones. Good luck all!

Important Diary Dates

Tuesday 5th January Wednesday 6th January Tuesday 23rd February Thursday 4th March Friday 19th March Monday 22nd March

School Opens Non-Uniform Day – Childrens Society Pupil Photographs World Book Day Comic Relief Non-Uniform World Down Syndrome Awareness Day – Wear Odd Socks



Potato & Spinach Curry (v)

Ingredients (serves 5) 2.5g vegetable oil

- 50g onions 55g Tikka Masala Paste 3g Marmite 75ml water 255g chopped tomatoes 250g white potatoes, diced 75g red lentils 15g mango chutney 150g spinach 50g natural yoghurt
- * Rinse the lentils with cold water
- * Chop the onion and fry off in the oil, add the curry paste
- * Mix together the water and marmite to make a stock
- * Add the stock, tomatoes, diced potatoes and lentils to the onions
- * Bring to the boil and simmer
- * Add the mango chutney and spinach
- * Stir through the natural yoghurt, or just serve on top

Contains peanuts.

Chocolate Surprise Muffins

Ingredients (serves 20) 320g plain flour 10g baking powder 40g cocoa 240g granulated sugar 200g beetroot 4 medium eggs 280ml vegetable oil 30g Golden syrup 100ml semi-skimmed milk 140ml water

- * Sift together the flour, cocoa and baking powder
- * Stir in the sugar
- * Puree the beetroot in a processor, then add eggs, oil and Golden syrup blending until smooth
- * Add the beetroot and milk gradually to the flour mix
- * Divide between muffin cases and bake for 25-30mins

Contains milk, eggs, cereals containing gluten, and soya.



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PEACE	SHEPHERDS	STABLE	STAR	MARY



