

# September 2021

## NEWSLETTER



Tel: 01562 824206

Email [office@stgprimary.org](mailto:office@stgprimary.org)

Website: [www.stgprimary.org](http://www.stgprimary.org)

**Our value for the beginning of the new academic year is 'Belonging'.**

**We have been thinking about the bible story of 'The Lost Sheep' -Matthew 18:12-14**

**'It is not the will of your heavenly Father that one of these little ones be lost.'**

### **Message from the Head**

Dear Parents/Carers,

I can't believe that the children have settled back into their routines in their new classes so well and the month of September has come to a close. It has been lovely to welcome new families to our school and see the new faces in Nursery and Reception.

The whole staff team have worked tirelessly to make their classroom environments so engaging and plan learning to inspire their pupils constantly having high expectations. A quality text, 'The Lion Inside' has been used across the schools in the MAT as a driver for their learning across the curriculum.

Jimmy told me that *'he enjoyed changing the characters to retell the story'*. His new characters became the Snail and the Cheetah.

The school has provided all the children with a new Home School Link book. Please familiarise yourselves with this as it is jam packed with useful resources to support your child's learning at home and at school. Mrs Short, our Reading Leader has shared her expectations regarding children reading at home at least three times a week and she will be monitoring this closely. Please encourage your child to read frequently and visit the wonderful library in Kidderminster. A point for consideration is that reading is the tool for success for every area of the curriculum and a child will only improve with their reading if they read, read and read some more.

We had some really exciting news from the NHS. St George's has been allocated an experienced Educational Mental Health Practitioner from November to be based at school one day a week. The Mental Health Support Team has been working across Worcestershire following a Government commitment ('The Green Paper'), to create integrated partnerships between health, education and other agencies, to support individual children, parents/carers and school staff. This provision recognises that everyone is able to access the right help in the right setting when it is required. I will be keeping you updated, as we want to take a whole school and community approach to wellbeing and positive mental health.

In the next few weeks, we are aiming to inform you about trips that will be taking place throughout the year for all year groups. Furthermore, we will be relaunching extra-curricular events very soon. Dance has already started and more clubs will follow. We will continue to be guided by the government in relation to Covid-19 but things are looking positive.

Having spoken to Zoe, our amazing school cook, the new menu has been a huge success. A gentle reminder that when the menu goes home, please discuss the food options with your child, circle their choices and return the menu to school. Meals should be paid for in advance via 'Teachers2Parents'.

I would like to wish you a lovely weekend, I hope we will see some sunshine, and extend my thanks to you all for continuing to support your child's learning.

Head of School

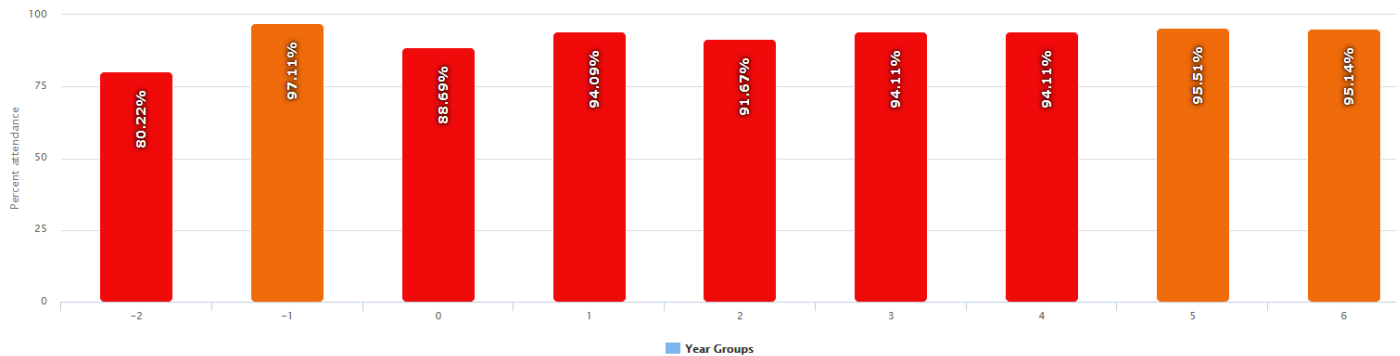
# Attendance September 2021

The target this year is to ensure all children have at least 96% attendance.

**Attendance for the academic year is 96%**

Thank you to all Parents and Carers for ensuring that their child/ren attend school and are punctual for the start of the school day. Good attendance has a positive impact on your child's well-being and educational outcomes.

We do know that from time-to-time children are really too poorly to come to school. If this is the case, please ring the school office by 9.15am on 01562 824206 or email, if you prefer, [office@stgprimary.org](mailto:office@stgprimary.org). Phones are manned from 8.00am but an answerphone service is available before this time. It is important that you inform school if your child is unwell.



## Home Reading

The children have had time to settle into their new year groups and to be reassessed on their reading ability. Please support your child by hearing them read at least 3 times a week.

This year, each year group have been given specific authors to focus on. It would be lovely if you could visit the library to find/read some stories by their key author. You could ask your child to draw a picture, write about the book or even email a photo into school to share them enjoying a story by that author. I look forward to seeing what books the children enjoy!

Mrs Short

Key Authors

Nursery	Linley Dodd Nick Sharratt
Reception	Julia Donaldson Judith Kerr
Year 1	Oliver Jeffers Michael Rosen
Year 2	Anthony Browne Jill Murphy
Year 3	Anne Fine Dick King Smith
Year 4	Ted Hughes Roald Dahl
Year 5	Michael Morpurgo Philip Pulman
Year 6	CS Lewis Emma Carroll

# LITTLE discoveries

Discovery

RISE

Save the Children



The children have been setting off all of our taste buds this week with their delicious cooking. Each class have been inspired by Tom Kerridge's recipes.

Tom is helping by creating short cooking videos with Discovery called 'Little Discoveries' which aims to get kids cooking some simple but delicious meals at home. There are other videos available in the 'Little Discoveries' series each presented by an expert host who will show you some fun family-friendly activities we can all do indoors.

As a Multi-Trust School, we have all been busy cooking these fantastic, healthy recipes and we have also welcomed Hollymount School and Carnforth School to use our fantastic kitchen space – it was lovely to see and smell their final dishes too.

The children had the opportunity to cook with a range of ingredients and practise various skills, such as: peeling, slicing, chopping, stirring, kneading, blending, mashing and lots more.

Here are some of the recipes for you to try at home. Make sure you send in your pictures of your delicious dishes.

## COMPETITION TIME

It would be great to see you all cooking at home so we will be having a monthly competition for you all to take part in. Each month will have a different themed dish so once you have completed your dish, please send your photographs to [office@stgprimary.org](mailto:office@stgprimary.org). There will be a prize linked to food for the winning dish. Good luck!

## October theme: A spooky themed dish



# SHAKSHUKA TRAYBAKE CRUNCH

SERVES  
4

DONE IN  
45



## INGREDIENTS

- 4 slices of bread
- 2 tbsp vegetable oil
- 1 red onion
- 2 cloves of garlic
- 1 mug of frozen sliced mixed peppers
- ½ tsp ground cumin [optional]
- ½ tsp paprika or smoked paprika [optional]
- 1 tin of chopped tomatoes
- 4 medium eggs
- Salt and pepper



A new take on eggs and toast that you can have for breakfast, lunch or dinner. Frozen peppers come pre-sliced (and they're pocket friendly) so this couldn't be easier – or tastier!

## METHOD

### 01

Pop the oven on at 200C.

### 02

Tear the bread into large bite sized pieces and put these on a roasting tray. Drizzle with 1 tbsp of the vegetable oil and a bit of salt and pepper, then give it a toss to coat the bread. Bake the bread in the hot oven for 10-12 minutes until it's crisp and golden brown. Once cooked, set aside.

### 03

Meanwhile, peel and roughly chop the onion and garlic and pop it in a high-sided roasting tin, or a small ovenproof dish. Tip in the frozen peppers and add a bit of salt and pepper. Drizzle over 1 tbsp of the vegetable oil and toss it all together. Pop the tin in the hot oven and cook for 10-12 minutes to soften the onion and pepper.

### 04

After this time, sprinkle over the cumin and paprika, if using, and pour in the tin of chopped tomatoes. Give it a stir and put it back in the oven for 15-20 minutes, until the sauce has thickened.

### 05

Take the tin out of the oven and give the sauce a good stir. Using a spoon, make 4 holes in the sauce and crack an egg into each one. Pop it back in the oven for a final 5-10 minutes until the eggs have just set but the yolks are still runny. Take the tin out of the oven and sprinkle over a bit of salt and pepper if you'd like. Scatter over the crunchy bread and dig in!



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**FULL  
TIME**  
GET COOKING WITH  
MARCUS AND TOM

# TORTILLA PIZZAS



## INGREDIENTS

- 4 tortilla wraps
- 1 tube of tomato purée
- 4 large handfuls of grated mozzarella

### Toppings (optional)

- 1 small red pepper
- 1 small courgette
- ½ small can of sweetcorn in water, drained
- 4 slices of wafer thin ham



Making pizza at home is so easy if you cheat! And it's a great way to get the kids involved in creating their own toppings. Here we've gone for a mix of colourful vegetables and some ham too. Easy peasy!

## METHOD

### 01

Take the oven shelf racks out of the oven and then whack it on at 200C.

### 02

Place a tortilla wrap straight onto the oven shelf rack. Squeeze on some tomato purée and spread it around with the back of a spoon, leaving some space around the edge.

### 03

Time to add your toppings. Cut the red pepper in half, scoop the seeds out and then slice this up into strips. Slice up the courgette, and then drain the tin of sweetcorn (you only need ½ the tin). Pop the pepper and courgette slices on top of the tomato purée, sprinkle on some sweetcorn and then tear over the ham. Finally, sprinkle your pizza with a large handful of grated mozzarella.

### 04

Repeat these steps to make 4 pizzas.

### 05

Pop the oven shelf rack with the assembled pizzas into the hot oven (you may need to cook them in batches). Cook for 6-8 minutes, until the cheese is all melted and oozing, and the base is crisp. Take them out of the oven, slice up, and serve!

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# CREAMY CHICKEN PIE

SERVES 4

DONE IN 60



## INGREDIENTS

### For the filling:

- 500g frozen cooked sliced chicken [defrosted]
- 1½ mugs of frozen vegetables
- A couple of handfuls of mushrooms
- 1 tin of cream of chicken soup
- Salt and pepper

### For the mash:

- 4 large potatoes
- 4 tbsp milk
- 1 chicken stock cube [optional]



This is a total cheat of a pie - it's super easy and it tastes great.

## METHOD

### 01

Pop the oven on at 200C.

### 02

Starting with the mash, peel and chop the potatoes into chunks and add them to a saucepan. Cover with water from the tap and bring this to the boil over a high heat. Then reduce the heat so that it's bubbling very gently at a simmer, and cook for 10-12 minutes until the potatoes are soft.

### 03

Meanwhile, prepare the filling. Tip the defrosted chicken into a shallow ovenproof dish, then add the frozen vegetables. Chop the mushrooms in half and add these too. Next, pour over the tin of soup, stir it all together and add a bit of salt and pepper. Leave this aside while you finish off the potatoes.

### 04

Drain the potatoes and crush them with a fork or masher. Stir the milk into the mash and add a bit of salt and pepper, then spoon this evenly on top of the chicken filling. If you like, crumble a chicken stock cube over the top to give an extra boost of flavour!

### 05

Cook in the hot oven for 40-45 minutes until the top is golden brown. Let it stand for 5 minutes before spooning onto plates - and dig in!

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# CHICKEN SATAY STIRFRY

SERVE 4

DONE IN 40



## INGREDIENTS

### For the stir-fry:

- 3 nests of medium egg noodles
- 2 cloves of garlic
- 1 onion
- 1 carrot
- 4 levelled tbsp peanut butter (smooth or crunchy)
- 1 reduced salt stock cube (chicken or vegetable)

### For the marinated chicken:

- 4 chicken thighs, boneless and skinless
- 1 tsp curry powder
- 2 tbsp vegetable oil

### To serve (optional):

- Soy sauce
- 2 spring onions



**Peanut butter isn't just for toast - here it's the key ingredient in a delicious nutty noodle stir fry. This dish is mega-tasty and ready in a flash.**

## METHOD

### 01

Slice the chicken thighs into strips and pop these in a bowl. Sprinkle over the curry powder and add the vegetable oil. Give it a good mix.

### 02

Pop the kettle on and put the noodles in a bowl. Once the kettle has boiled, pour the hot water over the noodles until just covered. Pop a plate over the bowl and leave for 10 minutes. When the time's up, keep back  $\frac{1}{2}$  mug of the water (to use later) and drain the noodles using a sieve. Set aside.

### 03

Heat a large non-stick frying pan over a medium heat. Once hot, add the slices of marinated chicken thighs and cook for 8-10 minutes, giving them a stir now and then, until the chicken is golden and starting to crisp on the outside.

### 04

While the chicken is cooking, peel and roughly slice the garlic and onion, then peel the carrot and cut this into strips. Once the chicken is golden, add the garlic, onion and carrot to the pan and stir fry for a couple of minutes, just to take the raw edge off the onion.

### 05

In a small bowl, add the peanut butter and crumble in the stock cube. Mix together with 4 tbsp hot water to make a paste. Add this paste to the pan, along with the  $\frac{1}{2}$  mug water from the noodles. Stir it all together and cook for a couple more minutes.

### 06

Next, add the drained noodles to the pan, tossing everything together so it's all coated in the delicious peanut sauce. If using, chop up the spring onions and add these to the pan, along with a few splashes of soy sauce. Give it a quick stir and then dish it out.



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# NURSERY & TOTS

Welcome to Tots and Nursery!

We have been settling in and getting to know our outdoor and indoor classrooms.

The Tots have enjoyed the story of the Gingerbread man and have create their own Gingerbread man using playdough.

Outside they have enjoyed exploring the large vehicles and taking them down the pipes and up the pipes.



In nursery we have been learning new routines and we are very proud of all the children. They are settling in brilliantly and making new friends. We practiced our fine motor cutting skills making a fruit salad and most of the children tried all the different fruits, even kiwi!

This week in nursery we have been reading We're Going on a Bear Hunt then going on adventures outside to find the bear hiding in different places. We have explored our library and found lots of books about animals. We decided to make a vets so that we could help heal any sick animals in school. We have also enjoyed reading Oi Dog, The Lion inside and Matilda's cat.

We have thoroughly enjoyed our water play. We have explored all the different ways we can make magic potions using jugs and pipettes.



We are looking forward to the change in season so we can start exploring the colours of Autumn and make some leaf soup in our mud kitchen as well as looking at different pumpkins before making pumpkin soup!



# RECEPTION

Welcome to Reception!

The children have been absolutely brilliant with settling into Reception and getting used to the new rules and routines of school. We have had a busy first few weeks with lots of time spent, building new relationships and working super hard on our listening skills.

We have explored lots of wonderful stories each week, including: Our class is a Family, The Family book and The Lion inside. All of which, have been used to facilitate and form lovely discussions about relationships and learning all about ourselves in our PSHE lessons.

The children have also been super busy talking about the importance of eating healthily. Following this, they used their fine motor skills to chop up fruit and create and share a delicious fruit salad!



In Phonics, we have been learning our new sounds and beginning to read and spell words using our Fred talk and Fred fingers to help – any extra practice at home would be brilliant! This week in Maths, we have explored repeating and creating patterns, which the children have loved.

We wanted to say a huge thank you for all the support you have given us and the children with the transition to school, as we start this new academic year together.

From the Reception team

# YEAR 1

## Welcome to Year 1!

Year 1 have had a fantastic start to the year!

Our first topic was 'All About Me' and we have learnt all about healthy eating! We taste tested and created our own recipes for our own fruit salads and carefully used the knives to chop the fruit! We decided that they were delicious!

We have also learnt about the technique of collage and we have made our own pieces of artwork as well as making a whole class display for the corridor!

In maths we have been learning all about place value! We have especially enjoyed learning about  $<$ ,  $>$  and  $=$ . We are shortly going to be developing our knowledge of addition and subtraction.

In phonics we are continuing to learn new sounds and we are practising reading these sounds in words. Please remember that you need to be reading at least three times a week and this should be recorded in the reading diary. The reading diaries will be checked every Friday.

Keep up the good work Year One!

Miss Mills 😊



# YEAR 2

## Welcome to Year 2!

The children have had a busy first few weeks creating beautiful art in the style of illustrators, Anthony Browne and Oliver Jeffers. They have also designed, made and tasted their own delicious pizza recipes to share with a friend.

We have explored Place Value in Maths and started to learn our 2-, 3-, 5- and 10-times tables- any extra practise at home would be brilliant!

We have also written wonderful stories based on our whole class text, 'The Lion Inside'.

As we approach October, we would just like to remind the children to read at least 3 times a week; and for their grown up to sign their diary each time they have read. This will enable each of them to complete the class reading challenge and to win their reading prize!



## YEAR 3

Year 3 have been brilliant settling down into the new routines since returning to school. We have been busy writing character descriptions using the book *The Lion Inside* by Rachel Bright and we have been making the most of the weather getting outside to do our PE lessons and learning how to pass and throw the ball to play Handball.

In Maths we are building our Place value knowledge by understanding how many hundreds, tens and ones are in a given number as well as ordering and comparing numbers to 1000.

We have had great fun learning all about eating a healthy and well-balanced diet and we all helped to make a harvest soup, which we then all got to try. We learnt about the different food groups and how to safely prepare food including using the bridge or claw hold when we chop our food.

We have started to learn how to play the violin and these are now able to come home so we can practise some more and show you all of our new skills.

We have been learning how to sketch in the style of Sir Quentin Blake and we have created our own self-portraits.

Can we just take the opportunity to say a huge thank you for all of your support from home, sending forms back and ensuring the children have all they need each day.

From the Year 3 team

Some of our photos when we made our tasty soup:



## YEAR 4

Year 4 have been working so hard from the get-go! We have been working really hard to settle back into school routine since returning to school. We have been focusing on the book 'The Lion Inside' by Rachel Bright where we have created our own animal characters focusing on using our adjectives to describe our chosen setting.

During PE, we have had the amazing opportunity to be one of the first years to work with an external agency, 'DanceXchange' where the children have been using rhythm and their body language to tell a story.

In Maths we have been exploring our Place value knowledge by understanding how many thousands, hundreds, tens and ones are in a given number as well as ordering and comparing numbers to 10,000.

In our DT lessons, we have really enjoyed working in groups to make our own home-made, fluffy bread where we taste-tested and evaluated the outcome. We have explored all about eating a healthy and well-balanced diet as well as what the different food groups are.

We have been learning how to sketch in the style of Emily Gravett and we have created our own self-portraits where we used a mirror to help to ensure we added a great amount of detail.

We wanted to say a huge thank you from the Year 4 team for all the support you have given the children and us as we begin to start this new academic year with some more normality.

Some of our photos when we made our beautiful, fluffy bread:



## YEAR 5

Wow! What a great start to the academic year. Year 5 have been working really hard and settling in very well to the new routines and expectations now they are a whole year older. We have become narrative experts, writing our own stories using 'The Lion Inside' by Rachel Bright as a focus and adding further description through adjectives and relative clauses.

Within our Maths lessons, we have been exploring Place Value, including working with numbers all the way up to one million.

In Reading, we have been using our expert tips to guide us through different texts which has resulted in us becoming 'wreckers' in Shipwreck Cove to Secret Spies for a top-secret agency.

In PE, we have been extremely fortunate enough to work with an external agency, 'DanceXchange', where the children have been using the art of movement to express the Black Pear Trust values.

In DT, we have been focusing on how we can consume a healthy, balanced diet inspired by the recipes of Tom Kerridge. With this information, we decided to have a go ourselves and apply our new peeling, chopping and mashing skills to create some yummy fish pies!

We wanted to thank you all for the consistent support at home, including assisting with homework tasks and practising spellings. This has contributed towards lots of success at the start of our journey together.

From the Year 5 team.



## YEAR 6

What an awesome start to the school year! It is never easy starting a new school year with a new teachers and TA but the children have impressed! Year 6 have been working extremely hard on their 'This is Me!' topic and have thoroughly enjoyed it.

In Reading, the children have been working through the Comprehension Express reading programme where they are reading an anthology of texts called 'Thrills and Chills'. They have been developing their inference skills by being detectives and also exploring vocabulary by reading around the word.

Writing has seen the children create a narrative based on the text 'The Lion Inside' by Rachel Bright. They have been developing their understanding of word classes and description to tell a narrative.

In Maths, the children have been consolidating their understanding of place value by working with numbers up to ten million. This includes identifying place value, ordering and comparing numbers and also negative numbers.

It has been an exciting half term so far with the children taking part in swimming. This has been a challenge for some but has been great to help the children with their confidence of front crawl and back stroke; also staying safe in around the water. The children are also taking part in forest school which has seen the children complete activities such as making bows and arrows and jewellery out of natural materials –they have also really enjoyed drinking the hot chocolate they made on a live fire!

## **IMPORTANT DATES and REMINDERS**

**TUESDAY 5<sup>th</sup> OCTOBER – INDIVIDUAL PHOTOS**

**THURSDAY 14<sup>th</sup> OCTOBER – HARVEST FESTIVAL -ST GEORGE'S CHURCH 9.00AM**

**FRIDAY 22<sup>nd</sup> OCTOBER –TED DAY -CHILDREN NOT REQUIRED IN SCHOOL**

**MONDAY 25<sup>th</sup> OCTOBER – FRIDAY 29<sup>th</sup> OCTOBER – HALF TERM**

**MONDAY 1<sup>st</sup> NOVEMBER – CHILDREN RETURN TO SCHOOL**

## **Safeguarding is Everyone's Responsibility**

If you feel a child is at risk of immediate harm and needs immediate protection phone the police and the Family Front Door on **01905 822666**.



### **PARENT COFFEE MORNING**

- Would you like to learn more about the Special Educational Needs and Disability (SEND) provision at St George's?
- Do you have a child who has been identified as having a Special Educational Need and would like to meet other parents?
- Would you like support at home with your child's SEND needs?



The Special Educational Needs and Disability Coordinator (Anna Woodward) would like to invite you to a monthly coffee morning where you can discuss Special Educational Needs and Disability.

The first meeting will be on the 11<sup>th</sup> of October at 9.15am. Please sign in at the school office and Anna will come to greet you.

**Please email the school office in advance to book a place: [office@stgprimary.org](mailto:office@stgprimary.org).**



**School Term Dates September 2021 to July 2022**  
**Please note the change to the school dates. Due to our extra bank holiday, we will be closing the school on Thursday 21<sup>st</sup> July not Friday 22<sup>nd</sup> July 2022.**

<b><u>HOLIDAY</u></b>	<b><u>SCHOOL CLOSURES ON</u></b>	<b><u>SCHOOL RE-OPENS ON</u></b>	<b><u>SCHOOL RE-OPENS ON</u></b>
<b>AUTUMN HALF TERM</b>	Thursday 21 <sup>st</sup> Oct 21	Friday 22 <sup>nd</sup> Oct 21	Monday 1 <sup>st</sup> Nov 21
<b>CHRISTMAS</b>	Friday 17 <sup>th</sup> Dec 21	N/A	Tuesday 4 <sup>th</sup> Jan 2022
<b>SPRING HALF TERM</b>	Thursday 17 <sup>th</sup> Feb 22	Friday 18 <sup>th</sup> Feb 22	Monday 28 <sup>th</sup> Feb 22
<b>EASTER</b>	Thursday 7 <sup>th</sup> April 22	Friday 8 <sup>th</sup> April 22	Monday 25 <sup>th</sup> April 22
<b>SUMMER HALF TERM</b>	Thursday 26 <sup>th</sup> May 22	Friday 27 <sup>th</sup> May 22	Monday 6 <sup>th</sup> June 22
<b>END OF SUMMER TERM</b>	Thursday 21 <sup>st</sup> July 22	N/A	N/A



We are offering an '**after school provision**' throughout the week at St George's for the **all the children**. Your child/children will have the opportunity to do some **creative and engaging activities** and will be provided with a **hot snack** if they choose to stay for the **later slot**.

- After school club starts at **3.00pm**.
- There will be two slots available for the '**Little Pears**'.
- The first slot will run from **3.00pm-4.30pm** at a cost of **£5.00**.
- The second slot available is from **3.00pm-5.45pm** at a cost of **£6.50**.
- If your child is staying until **5.45pm**, they will be provided with a hot snack. Hot snacks e.g., 'beans or cheese' on toast.

If you would like your child/children to attend '**Little Pears**' after school club, please contact [office@stgprimary.org](mailto:office@stgprimary.org) or ring on 01562 824206. Please contact us as soon as possible, so we can ensure that we can facilitate your wishes.

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