

SURFLEET PRIMARY SCHOOL

WEEKLY NEWSLETTER

Week Ending – 27th January 2023

STARS OF THE WEEK

WILLOW CLASS

- Lilly A for her determination and resilience in her Maths that has led her to be able to achieve in subtraction.
- Alan C for his amazing attitude towards all areas of his learning, always striving to achieve his best and being a great role model to other children.

MAPLE CLASS

• Freya C for her determination and incredible effort in her writing lately, considering how tricky she sometimes finds this! She has shown lots of resilience and determination

OAK CLASS

• **Eila J** for brilliant efforts during bike-ability, going from near non-rider to rider in no time at all!



SCHOOL RULES

- 1.We keep our hands to ourselves.
- 2. We try our best to complete our tasks.
- 3. We use our indoor voices inside the building.
- 4. We say three kind things to each other every day.
- 5. We always walk around our school.
- 6. We do not leave the classroom without being told.



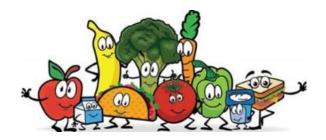


School Lunches

When you tick your child's main course choice, please could you also tick the boxes for the desserts on the days you have chosen your main meal.

If you have any problems, please contact the office via telephone or email

School Lunches would need to be ordered via Parentpay for the following week by Tuesday 12pm



Parent's Evening 7th & 8th February

Parent's Evening is taking place on Tuesday 7th February and Wednesday 8th February

The times will be from 3.30pm until 6.00pm.

Please could you return your completed slip that was sent home with your child earlier this week to school by <u>Wednesday 1st February</u>.

Please check our school website for a copy of the parents evening letter.

We will allocate times on a first come, first served basis. If we do not receive a slip, we will allocate a day and time ourselves.

Children starting Reception - September 2023

If your child or someone you know have a child that is due to start Reception in September 2023, please make sure you have registered your child for their school placement via <u>www.lincolnshire.gov.uk/school-admissions/apply-school-place</u>

Lincolnshire County Council accepts applications until 12 noon on 10 February 2023

School Admissions cannot process any new applications or changes of applications after that deadline.

If an application is received after this time, it will be processed after national offer day.



School Child Protection & Safeguarding Policy Sept 2022

Should you ever want to see a copy of our school's safeguarding and child protection policy, it is available to view on the school's website

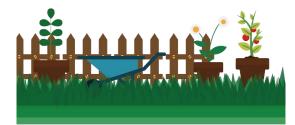
AFTER SCHOOL CLUBS

Mondays	Volleyball (years 2-6) with Inspire +
	Wildlife Warriors with Miss Thomson (Invitation Only)
Tuesdays	Cheerleading (years 1-4) with Inspire +
	Hockey (years 2-6) with Miss Bates
Thursdays	11+ with Mr Price (Invitation Only)
Fridays	Multiskills (years 1-4) with Inspire +
	Football (years 2-6) with Mr Chipperfield
	Please note - No Volleyball 27th January
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Wildlife Warriors

Miss Thomson and the Wildlife Warriors would appreciate any donations of unwanted compost, bulbs, flowers etc for their garden if anyone could help please!





Early this week the children took part in a cooking workshop with Roots for Food.

Darren Tinkler is an experienced chef who came in and carried out the demonstration with the children. Darren said "The children demonstrated terrific practical cooking skills, food techniques and nutritional value"

The children cooked Teriyaki Chicken or Quorn with Bombay Noodless, Darren would like to share the recipe with parents as the children were eager to cook this at home.

Teriyaki Chicken or Quorn with Bombay Noodles (serves 4)

4 Small Chicken Breast diced (or : 1 x 200g bag Frozen Diced Quorn) 1/2 tsp Dried Chilli Flakes 4tbls Light Soy Sauce 2tbls Clear Honey 4tbls Apple Juice 1 Red Onion thinly sliced 4 Spring Onion thinly sliced 50g Mangetout chopped in half 1 Whole Carrot peeled and sliced thinly 2 tsp Mild Curry Powder 1 tsp Turmeric 1 Red Pepper sliced 3 nests 200g Medium Egg Noodles 30g Fresh Ginger finely chopped 1 tsp Chopped Garlic 1 tbls Olive Oil Water for steaming

Method

 Place the chilli flakes, soy sauce, honey and Apple juice into bowl and whisk together to combine. Soak the noodles in a bowl in hot water with the curry powder and turmeric.

Place the chicken or Quorn into a clean bowl and add the garlic and ginger and stir together.

3. Heat a non-stick frying pan or saucepan or wok (with lid) until hot with a little oil 4. Sear the chicken in the hot pan for two minutes on each side, add 2 tbls water place the lid on the pan and steam for 90 seconds. Remove the lid carefully

5. Add the red onion to the chicken and steam for a further 1 minute with the lid on.

Now remove the lid carefully again and add the mangetout, carrots, peppers, spring onion and teriyaki marinade (honey, soy sauce, apple juice, chilli flakes)

7. Steam with the lid on gently for 2-3 minutes to reduce.

 Stir the drained noodles through the teriyaki chicken and steam with the lid on for a further 1 minute

Remove the lid of the pan carefully and serve in to the <u>centre</u> of four plates.Enjoy.