



St Matthias CE Primary School Newsletter

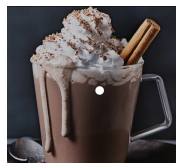
Friday 9 December
2022

Latest news from school:

Last week of term is going to be a busy one- we have lots of opportunities to come together as a community. Please see the events in the 'important dates' column.

"The Panto was funny, I thought Blippy was amazing!" - Cavai YR 4

We had an amazing time when the Panto came to school yesterday. There was a lot of laughter, fun and shouting!



Hot Chocolate Friday! Pupils enjoyed hot chocolate this week. They have consistently displayed exemplary behaviour and learning.

Important dates:

Service of Thanksgiving
Monday 12 December
2.45pm. Everyone is welcome

Christmas Events
Tuesday 13 December
EYFS Nativity at 9.00am

KS1 and KS2 Carol service
at 2.00pm
Everyone is welcome

Christmas Fayre
Thursday 15 December
2.00 - 4.30pm

Please let us know if you are able to help.



Yr 1	Yr 2	Yr 3	Yr 4	Yr 5	Yr 6
Sharon	Khyran	Winley	Alex	Jane	Kimora

News from our classes: What has been the most memorable learning this week?					
<p>Year 1: This week the children have been doing their first ever assessments, which they have done very well in. In science, we have been learning about animals and canal classify all vertebrates.</p>	<p>Year 2: We have been showing amazing determination and resilience when completing our assessments. In RE, we have made silhouettes of the Nativity, focussing on Jesus as the Light of the world.</p>	<p>Year 3: We have been learning about shadows in Science this week. We made our own shadow puppets to investigate how light can be blocked with a range of materials. In Humanities, we held a debate about what kind of settlement we'd prefer to live in: a village or a city?</p>			
<p>Year 4: Year 4 had the most amazing time at the in school panto dip and dab. They have been really gearing towards the end of term with a thoroughly good crack at assessment week. Well done guys!</p>		<p>Year 6: In Science, Year 6 has been looking at evolution and inheritance. We looked at how the beaks of birds vary depending on what they eat and where they live. We then made our own bird beaks and tested which ones were the most effective in picking up pieces of food!</p>		<p>Mr Daniel's PE: In P.E this week all years have moved onto their final week of gymnastics. They made their own dance routine with a combination of the balances and rolls they have learnt over the last few weeks. So far the class to beat is year 5 as their performances were outstanding.</p>	
<p>Year 5: In Year 5, we published our journalistic reports based on the book, The Boy in the Tower. In Humanities, we looked at why slums attract crime and what strategies communities have employed to tackle this problem.</p>					
<p>School value in focus this week: Collaboration</p> <p>Each week the class teacher nominates a pupil in their class who has shown the school value that was in focus.</p> <p>The pupils who received badges are:</p>					
Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Honour	Milan	Chloe	Desire	Joel	Ade

Keeping Children Safe:

The safeguarding of the children at St Matthias is our number one priority. We adhere to stringent safeguarding procedures to protect the welfare of all the children who come to our school. We will endeavour to work with parents and carers as it is our duty as a school to protect our children and to keep them safe.

If you have any concerns or queries, please do not hesitate to contact our designated safeguarding lead (Ms Redman) or leadership team (Ms Martin and Ms Frohock)



Did you know?
Kale has a good source of plant-based calcium which is needed for strong bones and teeth. Kale is also a good source of vitamin K which studies suggest works with vitamin D to support healthy bone metabolism.

METHOD

- Bring a pan of water to the boil. Cook the kale for 30 secs, drain and transfer to a bowl of ice-cold water for 5 mins. Drain again and pat dry with kitchen paper.
- Put the basil, garlic, seeds, oil, nutritional yeast, lemon juice and zest, and drained kale in a food processor. Blitz until smooth, then season. Loosen with a splash of water, if it's too thick.
- Cook the pasta following pack instructions, then toss with the pesto and serve with some basil leaves on top.

Olive Dining

MONTHLY BULLETIN | CHEF'S CHOICE RECIPE
KALE PESTO PASTA

INGREDIENTS

- 150G KALE
- SMALL BUNCH OF BASIL
- 1 SMALL GARLIC CLOVE
- 3 TBSP PUMPKIN SEEDS
- 5 TBSP EXTRA VIRGIN OLIVE OIL
- 3 TBSP NUTRITIONAL YEAST
- 1 LEMON, ZESTED AND JUICED
- 350G PASTA OF YOUR CHOICE (RECOMMEND WHOLEMEAL SPAGHETTI OR PENNE PASTA)

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dining
food with passion