



# Weekly Newsletter

# 24th February 2020



# Headteacher's Award 🤊



Friday 14th February 2020

GC Elder CE Chestnut
Percy W Charlie R

DB Birch CW Maple AH/RT Hazel
Theo H Joshua B-P Fletcher W

Lily M

EP Rowan LSM Hawthorn SH Beech
Cade R Daniel J Thomas H

LST Holly JT Ash
Hannah K Daniel P
Mckenzie H

**Upcoming Dates** 

#### **FEBRUARY**

Monday 24<sup>th</sup>
School opens for pupils
Year 5 Swimming

Tuesday 25<sup>th</sup> & Wednesday 26<sup>th</sup>
Parent Consultations

MARCH
Thursday 5<sup>th</sup>
PTFA Film Night – Letter to follow

Wednesday 12<sup>th</sup> Y5/6 School Visit

### **Stranger Danger Alert:**

We have been notified of an incident from another local school regarding a stranger's approach to a child inviting the child to get into a car. As a result, our Key Stage 2 children have been spoken to about safety when walking to and from school and whilst playing in the community.

Please re-inforce this message with your children over the holiday period.

Mr Osborne



# Class of the Week

3<sup>rd</sup> – 7<sup>th</sup> February 2019

**Mrs Evans - 100%** 

(Whole school attendance for the week: 96.82%) (Whole School current attendance: 95.68%)

EXTRA CURRICULA ACTIVITIES		
	Lunchtime	Afterschool
Monday		Aston Villa FC (1 of 5)
Tuesday		
Wednesday		
Thursday		Library EYFS / Y1 / Y2 3.30 pm – 4.00 pm Sing Up Club KS2 CANCELLED Until 5 <sup>th</sup> March
Friday		Library Y3 /4 /5 /6 3.30 pm – 4.00 pm

## **NOTICE FOR PARENTS / CARERS**



School is open to pupils from 8.50am for early work.

We cannot be held responsible for children being left unsupervised on the playground before this time.

Pupils are expected to be in class by 8.50am so they can start their learning briskly.

Register is taken at 9.00am prompt.



w/c Monday 24th February 2020

Swimming Year 5
Please do not forget your kit.

## Music News!!

In school this week we have been treated with some fantastic performances from our Y3 violinists and Y5 ukuleles.

On Monday we celebrated the progress made so far by our Y3 K2M violinists in a special assembly for parents. The children impressed us all with their confidence and enjoyment as they shared their new skills both in singing and playing.

Thursday's assembly was another special treat as our Y5 children presented their ukuleles to us all for the first time. Again we were impressed by their skills and the sound they created together. They brought smiles to all our faces!

Well done to all the children involved and a huge thankyou to Mr Scott who has worked so hard with the children in Y5 and Y3. We are very much looking forward to hearing them all again at our Summer Concerts next term.

Thank you also to all our parents who have supported us this week.

# News from Year 1 and 2

**Dear Parents and Carers** 

As of week beginning 24<sup>th</sup> February we will be changing our weekly spellings. These will now be focusing on the 'Common Exception Words' (CEW) that children will have to know and be able to apply in their independent reading and writing by the end of the respective year group.

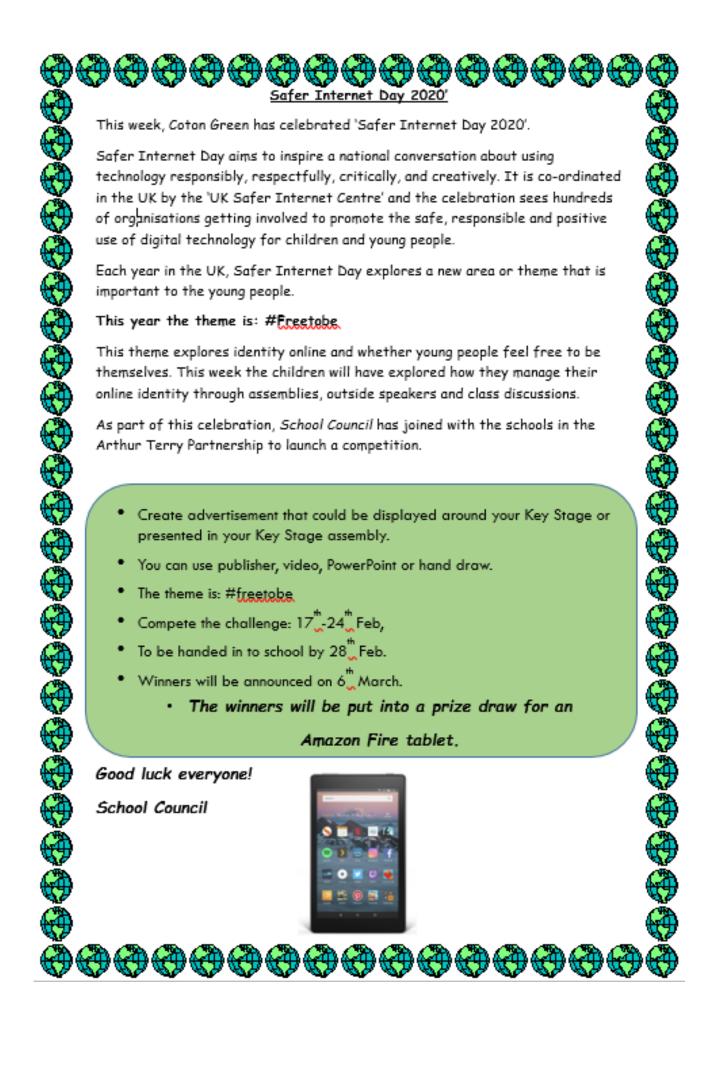
The weekly spelling group words will no longer be tested, however you may still work through these as this will benefit your child in their writing.

The CEW that your child can **spell are highlighted** on a sheet in the back of their Home School Contact Book for you to practise and work with your child at home.

These will be updated after we have tested in class. (Next update: Week beginning 9<sup>th</sup> March).

Many thanks for your continued help and support

Y1/2 Team.







# CORONAVIRUS: PUBLIC INFORMATION

The Government and NHS are well prepared to deal with this virus.

You can help too.

Germs can live on some surfaces for hours. To protect yourself and others:

- Always carry tissues with you and use them to catch your cough or sneeze.
- Bin the tissue, and to kill the germs, wash your hands with soap and water, or use a sanitiser gel.
- If you have arrived back from China within 14 days follow the specific advice for returning travellers.

This is the best way to slow the spread of almost any germs, including Coronavirus.

Find out more at gov.uk/coronavirus

# **Coton Green Kids' Zone**

# Monday to Friday

8.00 am – 8.45 am and 3.30 pm – 5.30 pm

If you wish to arrange a long term booking in advance, please call in to the school office

*	Breakfast Club	£3.25 per day
*	After School Club	£7.00 per day
*	Both (wrap around care)	£10.00 per day
*	Sibling rate for wrap around care	£9.00 per day

<u>Please complete the booking form and send in to the school office the week before do avoid disappointment.</u>

# Payment via ParentPay please.

Booking forms are available from either the school office or Play Leader

# School uniform for sale

Good quality used uniform. Come along and have a look.

# **Price List**

<b>Sweat Shirts</b>	£2.00
<b>Polo Shirts</b>	£1.00
Cardigans	£2.00
Dresses	£2.00
Trousers	£1 00



School will also swap uniform subject to availability.

# **PTFA NEWS**

Date for the diary - PTFA film night, Thursday 5th March. Letters to come home Monday after half term.

Do you know we have a Facebook page? Please find us on Coton Green PTFA, look out for future dates, reminders for events and see where the money is being spent.

# News from Phunky Foods - Week 10: Lemony Chicken Risotto Recipe

Just before the summer we launched the new parents' area of the website <u>www.phunkyfoods.com/parents</u>. Set up to back up the health messages being given at school; this is a great resource for parents.

There are lots of PDF documents and practical tips and information to help parents when planning packed lunches or making breakfast.

You can find up-to-date information and advice on healthy eating, packed lunches, breakfast, healthy drinks and 5-a-day, and more health messages will be added soon.

Our tenth recipe for you to try at home is below: https://www.phunkyfoods.co.uk/recipe/lemony-chicken-risotto/

Please email photos to phunky@cotongreen.staffs.sch.uk.

Please remember to email photos to: phunky@cotongreen.staffs.sch.uk

Leftover cooked chicken transformed into a tasty risotto with garlic, herbs & lemon. Use dried herbs if you don't have fresh herbs available. To make homemade chicken stock, simmer the carcass in water with some celery, onion and herbs for 2-3 hours. Freeze in 500ml portions to give you a tasty base for soups, risottos and stews.



Skills Check: Follow a recipe; follow food safety and hygiene rules; tidy away; use measuring spoons and cups; use a jug to measure liquids; use balance/digital scales; chop using bridge/claw safely; snip herbs with scissors; use a box grater safely; tear herbs; crush garlic; use a citrus zester/juicer; use the hob (with adult supervision); season to taste; garnish and decorate.

Equipment: Saucepan; knife; chopping board, wooden spoon; measuring spoons; measuring jug; weighing scales; ladle; box grater; citrus zester/juicer.

#### Allergens\*: Celery | Milk

### Ingredients (Serves 2):

- 2 tsp olive oil
- 1 small onion, peeled and finely chopped
- 1 stick of celery, washed and finely chopped
- 1 clove of garlic, peeled and finely chopped
- 150 g risotto rice
- 600 ml chicken stock
- 1 tsp dried mixed herbs
- 80 g frozen peas
- 80 g frozen sweetcorn
- . 100 g cooked chicken, cut into small pieces
- 1/2 lemon, zest and juice
- · 1 tbsp Parmesan cheese, finely grated
- Small handful of fresh herbs, washed and finely chopped (e.g. coriander, parsley, basil)
- · Black pepper, to taste

#### Method

- Heat the oil in a large saucepan, add the chopped onion and celery, and cook on medium heat until it is soft (about 10 minutes).
- Add the chopped garlic and cook for another minute.
- 3. Stir in the rice and dried herbs and mix well.
- Add the stock a ladle at a time, stirring often and adding more when all the liquid is absorbed, cooking for around 15 minutes until the rice is almost cooked (once all the stock is used add more hot water if the rice is drying out and sticky).
- Add the frozen peas & sweetcorn, lemon zest and cooked chicken, and stir well. Heat for about 10 minutes until the peas and sweetcorn are cooked and the chicken piping hot. The rice should be creamy but still have a firm bite.
- Stir in the lemon juice and cheese and some freshly ground black pepper.
- Divide the risotto between bowls. Garnish with fresh herbs (if you have some to spare). Serve immediately.

<sup>\*</sup>Please note the allergens listed are indicative only. Allergens vary depending on brand; check the labels on the products you use.



# Coton Green Primary School – School Terms and Holiday Dates 2019/2020

# **Autumn Term 2019**

Inset Day 1: Monday 2 September (Staff Only)

**Inset Day 2:** Tuesday 3 September (Staff Only)

Term Starts: Wednesday 4th September

**Inset Day 3:** Friday 25<sup>th</sup> October (Staff Only)

Holiday: Monday 28 October - Friday 1 November

Term ends: Friday 20 December

Holiday: Monday 23 December - Friday 3 January

# **Spring Term 2020**

Inset Day 4: Monday 6 January (Staff Only)

**Term Starts:** Tuesday 7<sup>th</sup> January

Half term: Monday 17 February - Friday 21 February

Term ends: Friday 3 April

Holiday: Monday 6 April - Friday 17 April

Easter Sunday: Sunday 12 April

# **Summer Term 2020**

Term starts: Monday 20 April

May Day: Friday 8th May

Half term: Monday 25 May - Friday 29 May

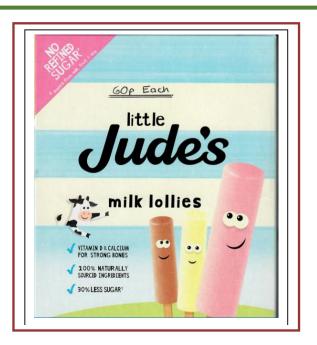
Inset Day 5: Monday 20<sup>th</sup> July (Staff Only)

Holiday: Tuesday 21 July - Monday 31 August

Staff Total: 195 days Pupil Total: (pupils are required to attend for 190 days)

(Monday 2<sup>nd</sup> September 2019 is already fixed as an Inset day and the other four days are to be identified by schools. Coton Green Primary have worked with other schools to try to align our Inset days where possible)

	<u>Morni</u>	ng Break Sales	
Cheese on Toast	60p	Jam on Toast	35p
Tea Cake	35p	Half Bagel (toasted)	30p
Half Cheese Bagel	45p	Oatcake with Cheese	e 60p
Fruit Pot/Veggie Po	t35p	Crumpet	35p
Veggie Sticks	35p	Scotch Pancakes	35p
Small Water	30p	Fresh Milk	25p
Flavoured Milk	60p	Orange Shot 85ml	40p
Orange & Apple Juice	35p 30p	Hot Chocolate Veggie Stick	50p 30p



# **Lunch Reminder**

Please complete your menu choice for the week on a Monday morning to avoid disappointment.

\*\*\* Please note changes to the menu on Tuesday 25<sup>th</sup> February for Pancake Day\*\*\*

Spaghetti Bake rith Sweetcorn and Broccoli Fresh Seasonal Salad Bar cal Sausages, Creamy Mash and Gravy resh Carrots and Sweetcorn Fresh Seasonal Salad Bar Traditional Roast Pork	(v) Vegetable Supreme Pizza with Potato Wedges Sweetcorn and Broccoli Fresh Seasonal Salad Bar (v) Staffordshire Oatcakes with Cheese. Fresh Carrots and Sweetcorn Fresh Seasonal Salad Bar	Jacket Potato with a choice of filling  Jacket Potato with a choice of filling	Choice of Assorted Sandwiches Choice of Assorted Sandwiches
rith Sweetcorn and Broccoli Fresh Seasonal Salad Bar cal Sausages, Creamy Mash and Gravy esh Carrots and Sweetcorn Fresh Seasonal Salad Bar	with Potato Wedges Sweetcorn and Broccoli Fresh Seasonal Salad Bar (v) Staffordshire Oatcakes with Cheese. Fresh Carrots and Sweetcorn Fresh Seasonal Salad Bar	with a choice of filling  Jacket Potato	Assorted Sandwiches Choice of Assorted
and Gravy resh Carrots and Sweetcorn Fresh Seasonal Salad Bar	with Cheese. Fresh Carrots and Sweetcorn Fresh Seasonal Salad Bar		Assorted
Traditional Roast Pork	( ) = 1 1 = 0.01 111		
ith Roast Potatoes & Gravy, Carrots and Parsnips Fresh Seasonal Salad Bar	(v) Baked Bean &Cheese Wrap With Carrots and Parsnips Fresh Seasonal Salad Bar	Jacket Potato with a choice of filling	Choice of Assorted Sandwiches
BBQ Beef Meatballs With wholemeal Pasta, Broccoli and Sweetcorn Fresh Seasonal Salad Bar	(v) Quorn Bolognaise with Pasta, Broccoli and Sweetcorn Fresh Seasonal Salad Bar	Jacket Potato with a choice of filling	Choice of Assorted Sandwiches
od Fillet Fish Fingers & Chips eas, Carrots & Baked Beans Fresh Seasonal Salad Bar	(v) Cheesy Onion Quiche with Chips, Peas, Carrots and Baked Beans Fresh Seasonal Salad Bar	Jacket Potato with a choice of filling	Choice of Assorted Sandwiches
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