



All Saints C.E. Primary School

-- Newsletter 4th December 2009 --



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Christmas Lunch

The school Christmas lunch is to be held on Wednesday 9th December. If you would like your child to stay (even if s/he usually brings a packed lunch) please ensure that the £2.00 cost is sent into school in a named, sealed envelope on Monday 7th December.

Foundation Stage & Leopards Christmas Concerts in school
Monday 14 December - 1:45pm
Tuesday 15 December - 9:45am
Parents welcome.

KS2 Christmas Concerts in Church

Tuesday 8 December – 7:00 pm
Wednesday 9 December – 2:00 pm.
Parents welcome.

Children's Christmas Party Day

Thursday 17th December.
(Entertainment, games & party lunch).

Carols Round the Tree KS1

Parents are welcome to join us for Carols Round the Tree on Friday 18th December – 9:15 am (Lynx & Tigers to lead)

Carols Round the Tree KS2

(Friday 18th December) 2:15pm –
Parents welcome.

PTFA Children's Disco

KS1 6.00 – 7:00 pm
KS2 7.00 – 8:30 pm
We require more parents to help during each of the KS1 and KS2

discos. If you are able to stay and help it would be very much appreciated.

Safeguarding Children

The issue of 'Safeguarding Children' has been very topical in recent months and schools are very much involved with trying to provide the best educational opportunities as well as a safe environment in terms of access, fire safety and activities undertaken. A review is being undertaken at present of the security of the school's perimeter boundary and access for parents and visitors. No doubt some changes to our arrangements for access to school will be made in the near future.

Outstanding Dinner Money

It was a shock to discover that 71% of All Saints' families who buy school lunches for their children are in debt to the County Council for the cost of unpaid dinner bills. The total outstanding for All Saints' School is £560. I would urge parents to ensure that bills are paid as soon as possible in order to forestall the County Catering Service referring the debts to the County Treasurer.

Leopards Fashion Show

Many thanks to everyone who attended the Fashion Fix! We hope that the occasion not only enabled you to enjoy watching the children on the catwalk but also gave you an insight into the Design and Technology skills the children have already developed.

Athletics Report by Ellie Shillitoe 6 AG and Joel Yates 6GG

On Tuesday the 1st December, we went to an athletics tournament and we came first by 30 points! We were competing against 7 other schools including William Shrewsbury, Thomas Russell and Belvedere. It was a great atmosphere and our team showed terrific support for each other. We all enjoyed ourselves.

New Appointment.

We have recently appointed a Creative Practitioner to work with Year 4 on a creative project next term.

Frazer Johnston has worked on a number of creative projects before. He is an artist with a background in engineering. We are looking forward to working with him.

Shoebox Appeal

Thank you for your contributions to the Shoebox Appeal. We sent a total 59 boxes.

Please join us for a festive and fun

Vicarage Christmas Party

at Alrewas Vicarage on
Friday 11 December
from 7:30 pm

Admission (£5 adult) includes a wide
selection of party foods

*Please bring a bottle or two of your
favourite drink for the 'sharing table'*

Holiday tombola and raffle available.
Festive sing-a-long with favourite carols!



Victorian Day in Year 5

'What we thought of the day'

We were very grateful that our teacher planned this day, we learned and we had so much fun. We dressed up as Victorians. We learned how to make Half Pay Pudding you can see the recipe below. The pudding was scrumptious but filling. Most of the class loved it. We also made lemon barley, everybody liked it even though it was a bit sour.



Half Pay Pudding

You will need:

- 250g suet
- 125g breadcrumbs
- 250g flour
- a handful of currants and raisins
- 2 tablespoons of treacle
- a minimum of half a pint of milk

Method

1. Mix the suet and flour in a bowl and rub in thoroughly.
2. Add raisins and currants and mix.
3. Slowly add the milk, stirring continuously until the mixture is thick and smooth.
4. Add treacle and stir well.
5. Place in a greased, oven proof bowl and gently sprinkle breadcrumbs on the top.
6. Cook in a moderate oven until risen and breadcrumbs become toasted.