

### NEWSLETTER 5th March 2021 This week at Fair Furlong

### Notices

Today the teachers shared some thoughts on how they were feeling about the return to school on Monday. Unsurprisingly 'excited' was the word of the day! We cannot wait to see everyone back in school on Monday morning, learning together in their classes.

Thank you all so much for your hard work at home over the past term and a half, helping your children join in the live sessions, attend group sessions, access the wonderful teaching videos produced by our team and supporting your children to do the follow up work. We appreciate that getting through this time will have been a challenge and some of you will be doing a happy dance at the thought of the children returning on Monday. But also, some of you will have had wonderful times building stronger relationships with your children and connecting with what happens when they are learning in school.

Please take a moment to think about those who are nervous about coming back on Monday. We ask that you follow our safety measures to help everyone feel confident and safe. Rest assured we will be there on Monday morning to welcome your children in.

See you then! Mrs Lang

### PE Days from Monday 8th March (Wear PE kit with SCHOOL jumper)

Reception - Monday

Year I - Wednesday

Year 2 - Thursday

Year 3 - Friday

Year 4 - Tuesday

Year 5 - Thursday

Year 6 - Monday

### Breakfast/After School Club

Please remember to book via the google form if you require places for breakfast or after school club. Spaces are limited and need to be pre-booked now for the week commencing 8. March.

Note: There will be NO after school club on Thursday lst April as this is the last day of term.

### In case you missed it last week - School Closure Day Thursday 6th May 2021

I am sorry to say that we have once again been designated as a polling station if elections go ahead. Unfortunately, due to the parts of the building needed for the voters we cannot open for children and guarantee their safety so we have no option but to close. I will continue to work with the council to try to find an alternative for future dates.

Mrs Lang

### Job Opportunity

We are currently looking for a SMSA (lunchtime supervisor) to join our team. If you are enthusiastic, enjoy working in a team and would like more information – please call the school office to register your interest 01173772181



### Reception Places 2021

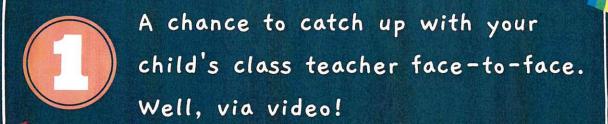
Offers of school places will be sent to you by Bristol City Council on 16th March 2021. Please keep an eye on your emails at this time.

### Financial support - Local Crisis and Prevention Fund

The Bristol City Council Local Crisis Prevention Fund (LCPF) continues to accept claims for those returning to school who need assistance with food, school uniforms, shoes and stationery costs, in the form of supermarket vouchers. This grant will help children across Bristol adjust to going back into, or remaining a school environment, especially those from lower income families or suffering loss of business and finances as a direct result of the coronavirus pandemic. We hope that the financial help available will help overcome barriers to learning and improve school attendance.

You can find more details about the scheme here: <a href="http://www.bristol.gov.uk/lcpf">http://www.bristol.gov.uk/lcpf</a>.

# FAIR FURLONG PARENTS AND CARERS EVENING



Talk about any concerns or worries you may have. Remember you can book to meet with our Family Link and Inclusion Lead.

Review the learning they have been doing, both in school and remote. Your opporunity to find out how you can support your child with their learning.

All in 10 minutes!

There are no further parent evenings this year - make sure you book your slot!

### Back To School - Healthy Eating

## SCHOOL DINNERS

We will be offering a **full hot meal** menu from next week!

With the weather being cold why not take advantage of our hot meals on offer!

Make sure to look further in the newsletter for the options next week!

Most year groups will be eating in the main hall and all seating will be cleaned between each session.



We have included some nutritious and yummy meal ideas at the bottom of this newsletter - check them out!

### What's Been Happening this Week?



Stanley enjoyed DT at home this week. He made fruit kebabs, and he made them to look like a rainbow. He peeled and cut his fruit accurately and thought carefully about the presentation. Very yummy and healthy snack







### Dress Up a Household item - WINNERS



### DT Days

Thank you for all of the hard work in the DT days at the end of last term. It has been great to see so much exciting learning happening both in school and out of school. There is a little video to share some of your great work on out website you can find it

at <a href="https://www.fairfurlong.bristol.sch.uk/learning/curriculum/art">https://www.fairfurlong.bristol.sch.uk/learning/curriculum/art</a>. We hope you enjoy it.

World Book Day
We launched our own online library. Click here for link



### World Book Day

On World Book Day, staff from Fair Furlang Primary School disguised themselves and read extracts from their favourite books. Your challenge was to correctly identify who each reader is.



Videos were released throughout World Book Day and at the end of the day all children received a Forms quiz to guess who they thought was behind the mask!



School caterers update
Parents evening booking reminder
SMSA Position Advert

### Certificates Awarded for Outstanding Achievement this week

Learning Together: Alfie Price
Enthusiasm: Isabella Dan, Deagon Barton, Tommy Laird, Talaya Parker, Milo Powell, Rosie James, Oliver Naser, Ryan Naser, Adam Naser
Challenge: Layla Thatcher, Isabelle Sullivan, Piatr Jaztrzebski
Respect: Rubi Rudge
Trust:

Pupils who are home learning are also be included in certificates. Take a look at your child's or your email (may need to check the junk folder) for an online message. Apologies this week as assembly will not be avsailable as a recording due to issues with technology.

### Bronze Star Awards

Well done to Ayan Ziyat, Logan Brown, Alfie Collins-Dix, Oscar Cummins, Vinny Neale, Shanaya Baldock, Reggie Mortlock & Emma Przbylska who have worked incredibly hard to achive their Bronze star awards – keep up the hard wark!



### Well Done Everyone!

Thank you all for your continued support with home learning. It has been lovely to see such hard work happening both at school and at home. We've really enjoyed seeing your fantastic and innovative ways to approach learning – please continue to send them in!

Should you have any questions about home learning please either email your year group or call the school office who are willing to help you.

REMINDER - IF YOUR CHILD DEVELOPS ANY COVID SYMPTOMS EVEN IF NOT ATTENDING SCHOOL. PLEASE EMAIL THE SCHOOL ADDRESS

FAIRFURLONGP@BRISTOL-SCHOOLS.UK AND BOOK A COVID TEST ON 119. WE CAN THEN PERFORM OUR ESSENTIAL TRACK AND TRACE DUTIES IF THEY HAVE HAD CONTACT IN SCHOOL

### Next Term and Beyond

This week's Menu

Monday: Pizza, Chinese Veggie Noodles, Jacket Potato or Tomato Pasta Tuesday: Chicken Burger, Vegetable Pie, Jacket Potato or Tomato Pasta

Wednesday: Pork Roast or Quorn Roast

Thursday: Beef Meatballs with Pasta, Chickpea Curry, Jacket Potato or

Tomato Pasta

Friday: Fish Fingers, Bean Burger, Jacket Potato or Tomato Pasta

### 2020/21 School Dates

Term 1

Thursday 3 September to Thursday 22 October

(Tuesday | September, Wednesday 2 September and Friday 23 October: INSET DAYS)

Term 2

Tuesday 3 November to Friday 18 December

(Manday 2 November : INSET DAY)

Term 3

Tuesday 5 January to Friday 12 February

(Monday 4 January : INSET DAY)

Term 4

Monday 22 February to Thursday I April

Term 5

Monday 19 April to Friday 28 May

Term 6

Manday 7 June to Wednesday 21 July

(Thursday 8th and Friday 9 July: INSET DAY)

### Diary Dates

Term 4

Mon 22 Feb START OF TERM

Thurs 4 Mar World Book Day

Tues 9. & Wed 10. Mar Parents Evening

Friday 19. Mar Red Nose Day

Thursday 1- April Easter Celebration - Yr 2 and 3

Thursday 1- April LAST DAY OF TERM

https://www.gov.uk/government/publications/covid-19-stay-at-home-guidance/stay-at-home-guidance-for-people-with-confirmed-or-possible-coronavirus-covid-19-infection

If you or your family are affected by symptoms of Covid 19 please do let the school office know so we can respond accordingly in school.

This is really important even if you are remote learning



ACT - A new website has been launched which is aimed at families, friends and communities to increase the awareness of the signs of radicalisation, where to go to for help and support and to increase understanding and confidence in the referral process. https://actearly.uk/ Also being launched

is a National Prevent advice line for friends/family/community members to call - 0800 011 3764





8<sup>th</sup> March 2021 What's going on this week?



Last month, Nasa's £1.9 billion rover mission successfully landed on Mars after its seven-month, 290-million-mile journey from Earth. The rover, named Perseverance is packed with ground-breaking technology. The mission marks an ambitious first step in the effort to collect samples from Mars and return them to Earth. It is thought that life forms from Earth could temporarily survive a Mars-like atmosphere.

Things to talk about at home...

- Do you think it is important that we learn about other planets? What kind of things do you think we might learn from them?
- The Perseverance rover has 23 cameras, do you think it needs that amount? What do you think they are for?

Please note any interesting thoughts or comments here...





Share your thoughts and read the opinions of others on our discussion board: www.picture-news.co.uk/discuss



### Pizza recipe

### Ingredients

One 23cm pizza base

1g tomato purée

2 tomatoes, sliced

50g ready-grated mozzarella

1 tsp dried Italian mixed herbs

25g sliced wafer-thin ham, chopped

25g pineapple pieces in natural juice, drained 2 mushrooms (cup or button), thickly sliced

25g cooked chicken (or turkey), chopped

### Method

**1** Preheat the oven to 200C/fan 180C/gas mark 6.

2 Place the pizza base on a large baking sheet. Spoon the tomato purée on top and spread it evenly over the surface.

**3** Arrange the tomatoes on top. Scatter with half the mozzarella, then sprinkle with the herbs. Arrange the ham over a quarter of the pizza, along with the pineapple pieces.

4 Arrange the mushrooms over a second quarter of the pizza. Put the cooked chicken or turkey over a third quarter of the pizza. Leave the last quarter plain.

5 Sprinkle the rest of the mozzarella over the whole pizza, then bake for 12 to 15 minutes until the cheese is bubbling. Let cool for a few moments before slicing and serving.



### Nutty apple and celery rice cakes

### Ingredients

4 rice cakes

100g reduced-fat soft cheese

1 small red apple, quartered and cored

1 small celery stick, sliced into 4 pieces

8 hazelnuts

4 seedless red grapes, halved

### Method

1 Spread each rice cake with a quarter of the soft

2 Next, cut each apple quarter into 3 slices, and place on the rice cakes – 2 pieces to represent eyebrows, and 1 to represent the mouth.

3 Position the celery on each rice cake for the noses, with a hazelnut placed on each side for the nostrils. Finally, place the halved grapes under the eyebrows to look like eyes.



### Ham and fresh coleslaw pittas recipe

### Ingredients

150g firm white cabbage, finely shredded

1 carrot, grated

2 spring onions, finely chopped

2 tbsp low-fat natural voghurt

4 wholemeal pitta breads

4 slices lean roast ham

1 pinch ground black pepper

2 handfuls cherry tomatoes

1/4 cucumber, sliced

Add a seasonal twist

Some peeled and grated beetroot makes a great seasonal addition to the coleslaw!

### Method

1

Mix together the cabbage, carrot and spring onions. Add the yoghurt and stir together. Season with black pepper.

2

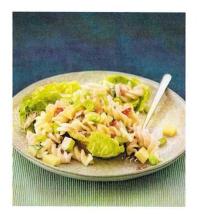
Warm the pittas in a toaster or under the grill. Split them open and stuff each one with a slice of ham and the coleslaw.

For a vegetarian version, omit the ham and add 40g reduced-fat hard cheese to the coleslaw, either grated or cut into tiny cubes.

3

Serve each pitta with cherry tomatoes and cucumber.

Another time, use skinless roast turkey or chicken instead of ham.



### Pasta salad on lettuce recipe

### Ingredients

- 200 g dried pasta shapes or spaghetti
- 3 tbsp low-fat natural yoghurt
- 2 tbsp reduced-fat mayonnaise
- 2 tomatoes, chopped
- 1/4 cucumber, chopped
- 1 tbsp sultanas (or raisins)
- 2 handfuls lettuce leaves
- 75g reduced-fat hard cheese, cut into small cubes
- 3 spring onions, sliced

### Method

- 1 Cook the pasta following the instructions on the packet, then drain and rinse with cold water to cool it quickly. Drain well.
- 2 Mix together the yoghurt and mayonnaise in a salad bowl. Add the tomatoes, cucumber, raisins or sultanas, then stir in the pasta.

If reduced-fat mayonnaise is unavailable, use standard mayonnaise but add half the amount and top up with low-fat yoghurt.

3 Serve each portion on a lettuce leaf, and scatter the cheese cubes and spring onions on top.

lceberg or cos lettuce have lovely crisp leaves – perfect for this salad.



### Mac 'n' veg recipe

### Ingredients

- 100g macaroni
- 1 tsp vegetable oil
- 1 pepper, any colour, deseeded and chopped
- 1 small courgette, grated
- 100g frozen peas (or sweetcorn)
- 4 eggs
- 2 tbsp semi-skimmed or 1% fat milk
- 50g grated reduced-fat cheddar
- 2 tsp dried mixed herbs
- 1 pinch ground black pepper
- Salad, to serve

### Method

1 Cook the macaroni in boiling water for 10 to 12 minutes, until just tender. Rinse with cold water to cool it quickly, then drain thoroughly.

You could use cooked potatoes instead of pasta. You'll need about 225g, chopped into chunks.

- 2 Heat the vegetable oil in a non-stick frying pan and stir-fry the pepper for 3 to 4 minutes. Remove from the heat and add the courgette and frozen peas or sweetcorn. Add the macaroni and mix well.
- 3 Beat the eggs and milk together, then stir in the reduced-fat cheese and dried herbs. Season with black pepper. Pour into the frying pan and cook over a low heat for 4 to 5 minutes, without stirring, to set the base. Meanwhile, preheat the grill to medium-high.
- 4 Put the frying pan under the grill and cook for 4 to 5 minutes until the surface has set and is golden brown. Serve hot, warm, or cold, cut into wedges with some salad on the side.

For a packed lunch or picnic, use an insulated container and include a small ice pack to keep the pasta slices cool and fresh.

DATA PROTECTION REGULATION - You may not be aware but the General Data Protection Regulation (GDPR) came into force in May 2018. We are required to conduct due diligence for all parents to be aware of the regulation and how it affects their child and the way the school deals with their personal data. Under the regulation we have a responsibility to ensure to the best of our ability that any personal data held is up to date. We would ask that should any of your personal data change i.e. telephone number, address, medical needs etc that you please inform the school as soon as possible so we can update our records. You will still receive an annual data collection sheet every September but we would ask you not to wait but inform the school of any changes immediately.