Mersey Park Primary School



Headteacher's Newsletter - February 2023

Foundation Stage 1 Intake 2023

If you or anyone you know has a child who will be **3** on or before **31**st

August 2023 and would like to apply for a place in our Nursery, please pick up an application form from the school office.

The admission process will begin very shortly, therefore we would kindly request that all applications are completed and returned to the school office by **Friday 24th March 2023.**



Home /School Discussions

Invitations to meet with your child's class teacher will shortly be sent out



via our Parent App. Please submit your form promptly to ensure you get your chosen time. Home/School Discussions will take place during the week beginning **Monday 13th February**. We look forward to seeing you to acknowledge your child's achievements and discuss ways forward with class teachers. It is a chance for you to meet your child's class teacher, look at your child's work to see the progress they are making, discuss their attendance and punctuality and celebrate their hard work.

February Dates to Remember

NEU Strike

Wednesday 1st February



Children's Mental Health Week
Week Beginning Monday 6th
February



(For more information and advice see the following pages)

Feel Good Friday
Friday 10th February



Home/School Discussions
Week Beginning Monday 13th
February



February Half Term Holiday Monday 20th February -Friday 24th February



Social Supermarket

Remember our Social Supermarket will be open each **Monday** and **Wednesday** from 2.30pm until 3.30pm. All parents and carers of children attending Mersey Park are welcome to come along and use this facility.

The entrance can be found on Downham Road, by the Caretaker's house.

Payment for any items can be made in cash or by card (minimum £2.00 spend)

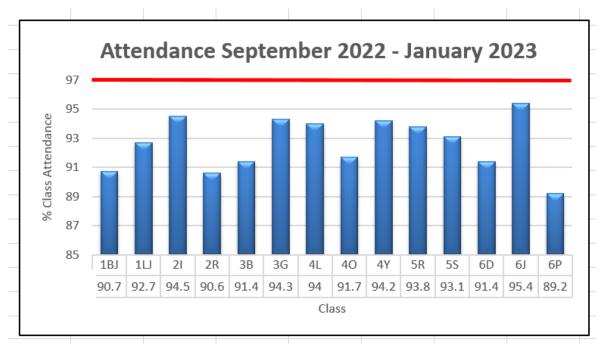
Mersey Park Primary School

Social Supermarket

"Be Nice, Work Hard, Never Give up"

Attendance

Current whole school attendance is 93.8%, which falls below our school target of 97%. The class with the best attendance this year continues to be 6J with 95.4% - congratulations! 3B, 3G, 4Y and 6P have also improved their attendance since last month, so are in the running to win our new Improved Attendance trophy and reward.



Weekly Attendance Rewards

All the classes in school are working hard in school to try to have the best attendance, in order to win the weekly Attendance League and the chance to be entered into a raffle to win a box of chocolates to bring home. All classes with attendance of 97% or better gain a part to add to their class Potato Head. We also have our weekly £5 for 5 reward, where a child's name is randomly selected and if they have been in school every day in that week they win £5. If they have had a day off, there will be roll over and the money will be added to the prize for the following week.

Unauthorised Absence

Can parents/carers please ensure that if children are absent from school that a reason is provided every day, so we are able to authorise the absence. If we are not informed of the reason or if the reason is not acceptable, then the absence will be marked as unauthorised. Ten sessions (five days) of unauthorised absence within two half terms may incur an Education Penalty Notice, the cost of which is £60 per child for each parent, if paid in the first 21 days.





My Happy Mind - 'Relate Module'

This module is focused on teaching children the importance of being able to relate or get along with others in order to have positive relationships.

It uses the character strengths lens to illustrate the need to be able to see other perspectives in order to build relationships. Through lots of examples and discussion, the children learn about two key skills that will serve them well in relationship building:

Active listening -is focused on building active listening skills to ensure that children are really understanding other points of view rather than jumping to conclusions.

Stop, Understand, Consider

-this is all about taking the time to pause, and think about what someone else's point of view might be and why, before taking action.

We also link this to what they have learnt about gratitude in the previous work so that they can bring the concepts together and show gratitude to others for offering different perspectives.



Online Safety Advice—Safer Internet Day - 7th February 2023

Safer Internet Day is a great opportunity to focus on online safety with your child, whatever their age. Safer Internet Day 2023 is celebrated on 7th February 2023, with thousands of people across the UK working together to champion youth voice and engage in conversations about how we can all work together to make the internet a great and safe place.

Visit our <u>E-Safety</u> page on our school website for lots of information on how to stay safe online..



Click here for more details of Internet Safety Day 2023

Recipe of the Month

Each month we will be adding a new healthy, easy to follow and inexpensive recipe to our newsletter. This month's recipe is on the next page.



Meatballs and Sauce Recipe - taken from the NHS Healthier Families website

https://www.nhs.uk/healthier-families/

An easy way to round up a hearty meal for the family and include some of your 5 A Day.

Prep: 15 mins Cook: 35mins

Serves 4

Ingredients

- 1 medium onion, finely chopped
- 2 garlic cloves, finely chopped
- 200g any type of mince (lean if possible)
- 1 tablespoon olive or sunflower oil
- 1 tin chopped tomatoes (400g)
- 200g any type of dried pasta, like fusilli

Swappable or optional

- 200g mushrooms, sliced
- 1 pepper, any colour, chopped
- 2 teaspoons dried mixed herbs
- 2 tablespoons tomato purée (optional)

Swap tip - Don't worry if you don't have all of the ingredients: you can swap some for whatever you do have, or leave them out completely. The recipe will still be delicious!

Method:

- 1. Mix some of the chopped onion and garlic with the mince. Shape the mince into small balls about half the size of a golf ball.
- 2. Heat the oil in a non-stick frying pan and brown the meatballs on all sides. Remove and put on to a plate.
- 3. Add the remaining onion to the frying pan and cook for 2 to 3 minutes until soft. Add the remaining garlic and cook for another minute.
- 4. Add the tomatoes, tomato purée, herbs, mushrooms and peppers to the pan with 150ml water. Bring to the boil, then add the meatballs. Reduce the heat, cover with a lid and simmer for 30 minutes.

About 10 minutes before serving, put the pasta on to cook in plenty of boiling water. Serve with the meatballs and tomato sauce.

Try using turkey mince as a lower-fat alternative to lamb/beef.

Serve with wholegrain brown rice as an alternative to pasta, but remember that it takes 25 to 30 minutes to cook.

