

Mersey Park Primary School



Headteacher's Newsletter - April 2023

Foundation Stage 1 Intake 2023

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



Comic Relief—Red Nose Day

Thank you to everyone who took part and donated for our Comic Relief Red Nose Day.

We raised an amazing £164.94

**RED
NOSE
DAY
2023**

PTA Easter Raffle & Cake Sale

Thank you to everyone who purchased a ticket for our PTA Easter Egg Raffle and came along to our cake sale.



"Be Nice, Work Hard, Never Give up"

April Dates to Remember

School Closes for Spring/Easter Break

Friday 31st March



School Reopens
Monday 17th April



Trophy Assembly
Friday 21st April - 9.15am



May Day Bank Holiday
School Closed to Pupils
Monday 2nd May



Staff Development Day—School
Closed to Pupils
Polling Station
Thursday 4th May



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)

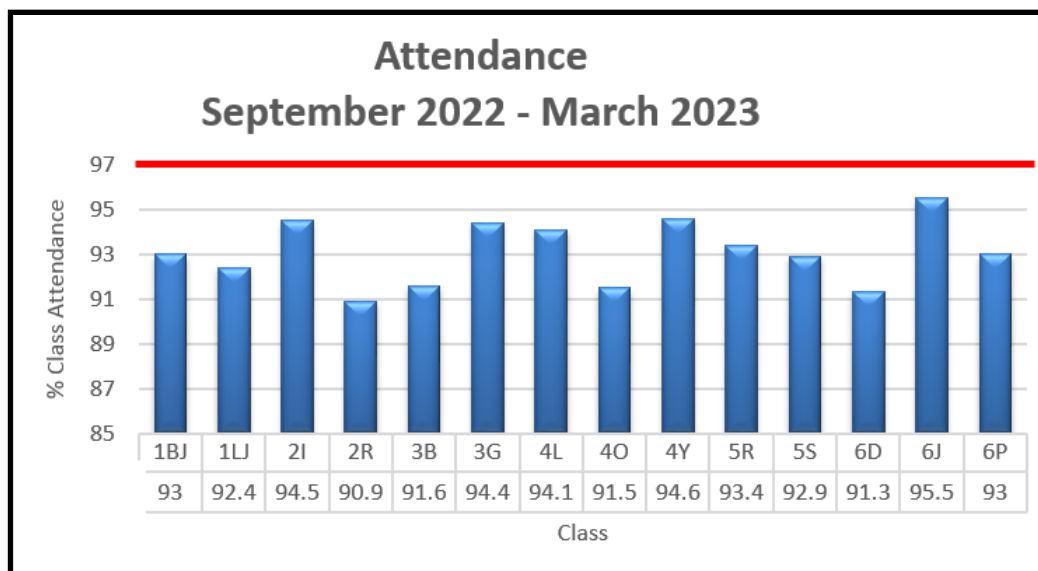
**Mersey Park
Primary School**



Social Supermarket

Attendance

Current whole school attendance is 92.7%, which falls well below our school target of 97%. The class with the best attendance this year is **6J** with 95.5% - congratulations! **2I**, **2R**, **4L** and **4Y** have also improved their attendance since last month, so are in the running to win our **Improved Attendance trophy** and **reward**.



What does good attendance look like?

- ◆ Good attendance at Mersey Park is any attendance which is 97% or above. This means that between September and March, pupils would have had no more than 4 days off school.
- ◆ Good attendance is when the only days that your child has taken off school are due to ill health that means they are unable to be in school because they are contagious or they are so poorly they would not be able to cope with the school day.
- ◆ Good attendance means that your child arrives in school in good time to enter through the school gate and they are not late and need signing in at the school office.
- ◆ Good attendance is when, as far as possible, all medical appointments are made after the school day or in the holidays.
- ◆ Good attendance is when, unless there is an exceptional reason, all holidays are taken during school holidays so children are not missing any learning opportunities.

Support

If you are concerned about your child's attendance or punctuality please contact school to ask for support. Speak to your child's classteacher at the end of the day or contact Mrs Hardy on the school phone number.

Online Safety

With increased access to the internet and social media through use of phones, tablets, laptops and games consoles, it can be difficult to keep up with ensuring children remain safe online.



The UK Safer Internet Centre offers current and useful advice and guidance on how best to support your children:

<https://saferinternet.org.uk/guide-and-resource/parents-and-carers>

Parents of children in Key Stage 2 will find the section on social media very informative as it will help you decide what access is suitable for your child:

<https://saferinternet.org.uk/guide-and-resource/social-media-guides>

The NSPCC works tirelessly to help protect children. They have produced a really useful page full of specific information on Online Safety. The information and guides on here are relevant to all parents and carers:

<https://www.nspcc.org.uk/keeping-children-safe/online-safety/>

Foundation 1

Here are some lovely pictures of our Foundation 1 children enjoying our outside space.



Once a Week Take a Peek

A reminder that each week we are encouraging parents and carers to check their child's hair.



REMEMBER
ONCE A WEEK,
TAKE A PEEK

This is a national campaign to fight head lice. If you have any concerns about persistent head lice please speak to **Mrs Hardy**, our Home School Liaison Officer.

Remember to follow us on Twitter for lots of information showing all the lovely things the children do in school.



Follow Us @MPPS_Wirral

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.



Mini Egg Chocolate Fridge Cake

Ingredients:

- 250g digestive biscuits
- 200g milk chocolate
- 100g dark chocolate
- 100g butter
- 150g golden syrup
- 100g milk chocolate mini eggs
- 100g white chocolate mini eggs

Method:

1. Line a small rectangular baking tray or cake tin with baking parchment. If you don't have any, tin foil also works.
2. Place the digestive biscuits in a strong freezer bag. Using a rolling pin, bash the biscuits to roughly smash them.
3. Break or chop the milk chocolate and dark chocolate into chunks and place in a large microwave safe bowl. Add the butter and golden syrup.
4. Heat in the microwave for short bursts of around 30 seconds, stirring in between, until the chocolate has almost melted. Be careful not to over-heat or burn the chocolate.
5. Once the chocolate is melted, stir with a spoon until all the ingredients are fully combined and the mixture is smooth.
6. Pour the smashed digestive biscuits into the bowl and mix together until the biscuits are completely coated in the chocolate mixture.
7. Add half of the mini eggs to the bowl and mix in with the rest of the ingredients.
8. Tip the fridge cake mixture into your lined tin, spread it around and push it down with the back of the spoon to press it into the tin.
9. Scatter the remaining mini eggs on top, then carefully push them all into the fridge cake, working quickly before it sets.

Pop the tray into the fridge and leave to set for around an hour. Once the fridge cake has set hard, take it out and cut into pieces.

