

Mersey Park Primary School



Headteacher's Newsletter - November 2023

Children in Need



This year we are taking part in the Pudsey Bearpee challenge.

The children are going to be taking part in the challenge throughout the week of Monday 13th-17th November.

If you would like to make a donation, please go to your ParentPay account where you will find the Children in Need payment item.

. Please contact the school office if you need assistance

Thank you for your support for this great charity



November Dates to Remember

Year 1 Visit to Royden Park

Thursday 3rd November



Flu Nasal Immunisation

Friday 3rd November



Children in Need

Week beginning Monday 13th
November



Year 4 Swimming - Class 4Y

Week beginning Monday 20th
November



Year 4 Swimming - Class 4O

Week beginning Monday 27th
November



ParentPay

As we are unable to accept cash payments in school please ensure you have set up your account on ParentPay. This will enable you to pay directly for school trips, toast, activities and school meals.

Please call in to the school office if you need any assistance.



Follow Us @MPPS_Wirral

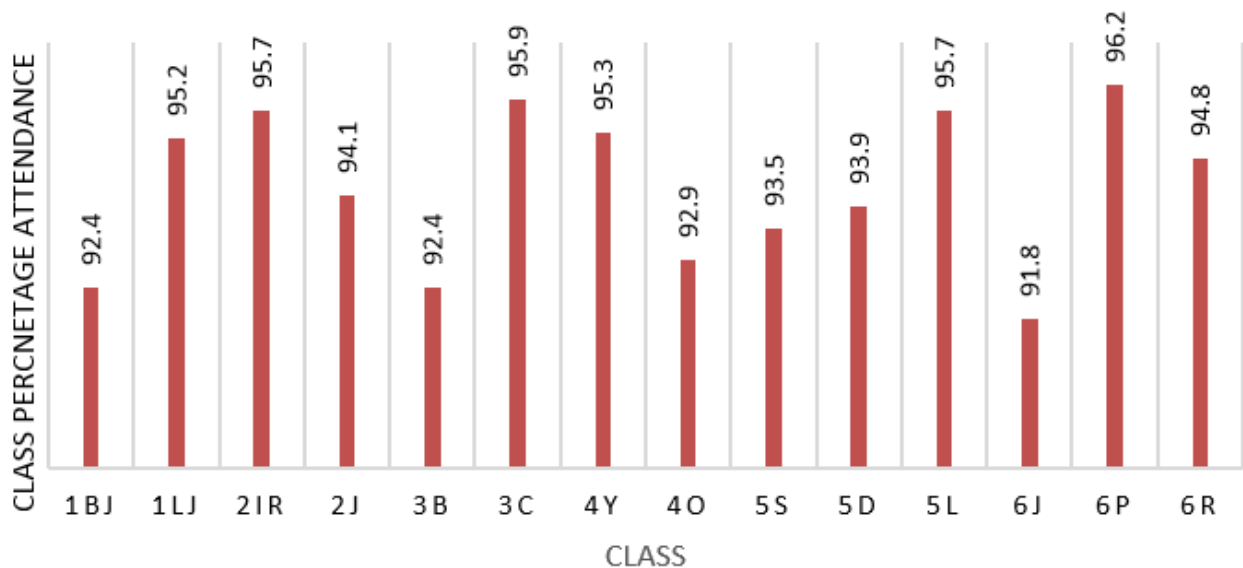
"Be Nice, Work Hard, Never Give up"

Attendance

At Mersey Park we take attendance and punctuality very seriously. Attendance data is tracked by the Department for Education and will adversely affect our Ofsted rating if it is below the required level. Current whole school attendance is 94.8%, which is below our school target of 97%.

The class with the best attendance so far this year is **6P** with 96.2% - congratulations! The following classes have improved their attendance this month: **1LJ, 2J, 3C, 4O, 5S, 5D, 5L, 6J** and **6R** - well done!

ATTENDANCE SEPTEMBER TO OCTOBER 2023



Good attendance is important because..

Statistics show that pupils with good attendance have higher attainment in school and studies show that children with attendance above 96% make better progress socially and academically. Some people think that missing the odd day at school here and there will not do much harm but even taking a short amount of time can be a problem. Your child might fall behind in their work and not be able to catch up. If there are gaps in their knowledge they will suffer when school assessment time comes around. There could be other problems too; children who miss school are missing out on the social side of things which affects their ability to make and keep friends and it can dent their confidence to attempt new work and work alongside others. Punctuality is also of vital importance as pupils move straight into their phonics or reading groups after the register has been taken.

Working Together...

We will be working with you to keep you updated on your child's attendance by sending out messages at key points to inform you of your child's attendance and to invite you in to find ways to work together to support your child's attendance.

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, 0151 647 8197.

The use of VR technology is becoming both more affordable and as a result more widely available. This has itself led to an increase in users. The platforms that utilize this ground breaking technology, are in many respects an unknown to regulators and educators alike. Concepts such as multi-user spaces and phantom touch, in addition to the ability to access restricted portions of the internet, whilst being hooked up to one's physical body opens new avenues of concern. The NSPCC has recently commissioned both a report and study into the vulnerability windows opened by VR technologies.



IMPORTANT

Please remember to follow our invitation and download our school app.



All messages, letters, information and updates from school will be made via the app. If you need any assistance please contact the school office.



Recipe of the Month

Each month we will be adding a new healthy, easy to follow and inexpensive recipe to our newsletter .

Read on to see November's Recipe of the Month.



Bonfire Night Safety



Bonfire Night is always an exciting event for children, but they can also be dangerous if you're not careful around them. We have some tips to ensure that your children can enjoy Bonfire Night while also staying safe.

- Remember, you must be 18 to buy fireworks and always buy fireworks that meet the BS7114 standard from a recommended retailer
- Don't give sparklers to children under 5-years-old
- Keep pets indoors so they won't get hurt or frightened
- Mention this advice to neighbours, especially elderly or vulnerable



Homemade Toffee Apples

(Taken from the BBC Good Food Website)

Preparation Time - 10 minutes

Cooking Time - 10 minutes

Ingredients:

8 Granny Smiths Apples

400g Golden Caster Sugar

1 Teaspoon of Vinegar

4 Tablespoons of Golden Syrup

Sprinkles/Nuts (optional)

Skewers/Lolly Sticks

Baking Parchment



Method:

Step 1

Place the apples in a large bowl, then cover with boiling water. This will remove the waxy coating and help the caramel to stick. Dry thoroughly and twist off any stalks. Push a wooden skewer or lolly stick into the stalk end of each apple.

Step 2

Lay out a sheet of baking parchment and place the apples on this, close to your stove top. Tip the sugar into a pan along with 100ml of water and set over a medium heat. Cook for 5 minutes until the sugar dissolves, then stir in the vinegar and syrup. Set a sugar thermometer in the pan and boil at 150C or 'hard crack' stage. If you don't have a thermometer you can test the toffee by pouring a little into a bowl of cold water. It should harden instantly and, when removed, be brittle and easy to break. If you can still squish the toffee, continue to boil it.

Step 3

Working quickly and carefully, dip and twist each apple in the hot toffee until covered, let any excess drip away, then place on the baking parchment to harden. You may have to heat the toffee a little if the temperature drops and it starts to feel thick. Add sprinkles before the toffee sets

Leave the toffee to cool before eating. These can be made up to 2 days in advance, stored in a dry place.