



Friday Flyer

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Hello everyone,

How are you this week?

As you will know, this week a 'bubble popped' at school. It is our job to support your child with their learning as well as their wellbeing. The children are using IPADS confidently within school and Y2 have shown how seamlessly they can transfer their learning if they are isolating at home. Well done Year 2!

ATTENDANCE Schools must remain open as normal during these tricky times. It is very important that children come to school to support not only their education but also their wellbeing. You will know that we have put in place many protective measures in school in line with our risk assessment to keep our children and staff safe. There is a very low risk of children becoming unwell from covid. If you are unsure of the vulnerability of your child, please speak to their GP.

We are doing everything that we can to keep you safe.

VENTILATION Health & Safety are telling us that we are required to keep our workspaces well ventilated; there is a window open in every workspace. As the colder weather approaches, children are asked to wear their cardigan/jumper or fleece. You may want to consider a vest or pop over underneath if your child feels the cold. Classrooms are not cold just not as warm as they would normally be.

BRINGING THINGS INTO SCHOOL We have very tight safety procedures around items brought into school. We ask for no more than water bottle, reading book and packed lunch where appropriate. For this reason, we ask that **children do not bring Christmas cards or gifts into school this year**. You might like to consider electronic cards to share happy thoughts and Christmas wishes by email instead. Children will be bringing home some **fabulous** quarantined items before the end of term for you. *If you have any questions or concerns, please do contact us. We are here to help if we can. Keep safe Ms Walker*

Head Teacher Award

| | Handwriting Improvement | Behaviour Badge | Teacher's Choice |
|--------|--|------------------|------------------|
| GREEN | Mia Lawson | | Sansa Lannon |
| ORANGE | Pippa Jones | | Jayden Wilson |
| BLUE | Lincoln Maloney | Lucas Briggs | Alexis Patterson |
| YELLOW | WELL DONE Y2 children, families & staff. | | |
| BROWN | Freddie Harris | Alex Swainson | Charlie Jones |
| GREY | Charlie Titchmarsh | Amber Parnaby | Neve Swarbrick |
| PURPLE | Summer Cairnes | Eva-Mae Matthews | Mollie Mays |
| RED | Kendra Carr | Frankie Akers | Callum Mann |

| HOUSEPOINTS THIS WEEK | | | |
|-----------------------|-----------------|-------------|-----------------|
| BOULBY | 3 rd | HILLTOP | 3 rd |
| CATNAB | 1 st | TRANSPORTER | 2 nd |

Please remember that you can discretely register for support this Christmas for gifts for your children with Mr Woolf at a.woolf@skeltonprimaryschool.co.uk

FLU VACCINE

The Childhood Immunisation Team are delivering a Flu Spray clinic on Saturday, November 21st 9am-1pm at Tuned In, Majuba Road, Redcar, TS10 5BJ.

If your child has not received the flu spray this year at school, or your GP's and you want them to have this vaccine to minimise the risk to your family please contact us to book an appointment by email: hdf.immunisationcatchupclinic@nhs.net or telephone: 0300 003 2554

Stanley's Joke Corner



Why did the teddy bear say no to dessert?

Because he was stuffed

Attendance

The best we ever had in half term!
Well done everyone.

ATTENDANCE THIS WEEK – 95.4%
ATTENDANCE THIS HALF TERM – 96.6%
CLASSES WITH 100% THIS WEEK – Blue 3, Grey 1 & Red 1

A message from the YEAR 2 TEAM

Things have been a little different in Year 2 this week. The children have been as busy as ever but they have been working from home. It was amazing that we survived so long without a "burst" but the inevitable happened and on Monday the children in Year 2 became the first to take part in Skelton's specially designed remote learning. The daily routines of school have been maintained with daily lessons in Reading, Writing and Maths as well as Science, PE, Life Skills and our famous "Big Ideas". The children have used a platform called Microsoft Teams to watch videos and presentations made by the teachers and completed tasks that they have been set. It is all very interactive and the children have been able to say hello to each other and share their work with their teachers. We feel it has been a huge success and would hope the parents agree. However, we much prefer having them in school and can't wait to welcome them back in on Monday 30th November

Next week in the kitchen

| Autumn 2 CLASSROOM MENU Week 4 - Year 5 / Year 4 | | | | | |
|--|--|--|--|--|--|
| | Monday | Tuesday | Wednesday | Thursday | Friday |
| HOT 1 | Bolognaise with garlic bread | Cheese roll with mash and veg | Chicken fillet bun with roasties | Ham pizza with veg | Fishcake with chips & veg |
| HOT 2 | Vegetarian bolognaise with garlic bread | Tomato Pasta | Quorn fillet in a bun with roasties | Cheese & tomato pizza with veg | Quorn dippers with chips & veg |
| Sandwich | Tuna wrap Ham sandwich Cheese sandwich | Tuna wrap Ham sandwich Cheese sandwich | Tuna wrap Ham sandwich Cheese sandwich | Tuna wrap Ham sandwich Cheese sandwich | Tuna wrap Ham sandwich Cheese sandwich |
| Dessert | Cookie Fruit Pot | Flapjack Fruit Pot | Chocolate Orange Muffin Fruit Pot | Jelly Fruit Pot | Cake Fruit Pot |

| Autumn 2 HALL MENU Week 4 - FS2, Year 1, Year 3, Year 6 | | | | | |
|---|---|--|---|---------------------------------|-------------------------------|
| | Monday | Tuesday | Wednesday | Thursday | Friday |
| Meat Dish | Spaghetti bolognaise with garlic bread & veg | Pork casserole & dumplings with mash & veg | Roast chicken, yorks pud , roasties & veg | Ham pizza with veg | Fishcake with chips & veg |
| Vegetarian Dish | Vegetarian bolognaise with garlic bread & veg | Cheese roll with mash and veg | Quorn fillet with yorks pud , roasties & veg | Chicken & tomato pizza with veg | Quorn dipper with chips & veg |
| Jacket option | Beans, cheese or tuna | Beans, cheese or tuna | Beans, cheese or tuna | Beans, cheese or tuna | Beans, cheese or tuna |
| Dessert | Cookie Fruit Pot voghurt | Flapjack Fruit Pot voghurt | Chocolate Orange Muffin Fruit Pot voghurt | Jelly Fruit Pot voghurt | Cake Fruit Pot voghurt |

Here are a few simple recipes from our catering team

BAKED FISH BURGER

Keep little chefs entertained during the school holidays with these delicious, healthy and budget-friendly recipes. Simply add a dollop of light mayonnaise, some sliced tomatoes and some crunchy lettuce leaves for a fun family feast.

INGREDIENTS

- 4 frozen cod fillets, deboned
- 2 large plain flour
- 2 eggs
- 25g crushed bread crumbs
- half a onion, finely chopped
- 1 tablespoon butter, melted
- 1 tomato, sliced
- 2 large light mayonnaise
- 4 soft white rolls, cut in half



TIPS

Preheat the oven to gas 6, 180°C, fan 160°C. Preheat the oven to gas 6, 180°C, fan 160°C. Preheat the oven to gas 6, 180°C, fan 160°C.

Place the fish on one side and season with freshly ground black pepper. Crack the egg and pour over a bowl. Put the breadcrumbs on a second plate.

First, coat the fish pieces in the flour, then dip both sides in the egg and finally coat your hands after coating the egg. Place the fish in the second bowl. If you have 2 willing little helpers, one can give them each their own station!

Lightly spray a baking tray and both sides of each fish fillet with the oil spray. Put them on the tray and bake in the oven for 10-20 mins, until the fish is cooked through and the breadcrumb coating is golden.

Divide the lettuce leaves evenly between the rolls, then add a fish burger bun each. Add the tomato slices, spread over a dollop of mayonnaise and top with the fish of the rolls.

CHICKEN PUFF PIES

These little chefs will enjoy trying to make these fun and delicious chicken pies, and you will really be making them!

INGREDIENTS

- 1/2 sheet of puff pastry
- 1 egg, beaten, for brushing
- 100g butter, softened
- 1 onion, finely chopped
- 100g mince of chicken (optional)
- 250g plain flour
- 250g plain flour



TIPS

Preheat the oven to gas 6, 180°C, fan 160°C.

With a rolling pin, roll the puff pastry out to a rectangle that is 10cm wider than the pie dish you are using.

Brush the top of the pie with the egg wash. Brush the top of the pie with the egg wash. Brush the top of the pie with the egg wash.

Place the pie on the tray and bake in the oven for 10-20 mins, until the pie is cooked through and the breadcrumb coating is golden.

RAINBOW FRUIT PIZZA

A wonderfully colorful dessert that the kids will love to make and eat! Light puff pastry topped with a sweet mixture of cream, soft cheese and fruit in a quick-to-make, healthy option. To get ahead you can cook the pizza in advance and freeze the assembled dough for up to 2 months, defrosting fully before using as below.

INGREDIENTS

- 1 sheet of puff pastry
- 100g soft cheese
- 100g cream
- 100g sugar
- 100g fruit (e.g. strawberries, kiwi, orange)
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TIPS

Preheat the oven to gas 6, 180°C, fan 160°C. Preheat the oven to gas 6, 180°C, fan 160°C. Preheat the oven to gas 6, 180°C, fan 160°C.

Place the flour and butter in a food processor and blitz until resembles fine breadcrumb. Or place into a bowl and mix together with your fingers until resembles fine breadcrumb. Mix well and set aside.

Add the sugar, one of the eggs, milk and vanilla extract, and beat together until it comes together. If you're not using a food processor, add the sugar, one of the eggs, orange juice and vanilla extract, mix together, then add the cream and beat until it comes together as a ball.

Spread onto a lightly floured surface and roll into a circle, wrap in cling film and chill for 1 hour.

Preheat the oven to gas 6, 180°C, fan 160°C. Preheat the oven to gas 6, 180°C, fan 160°C. Preheat the oven to gas 6, 180°C, fan 160°C.

Place the cream and fruit in a food processor and blitz until resembles fine breadcrumb. Or place into a bowl and mix together with your fingers until resembles fine breadcrumb. Mix well and set aside.

Spread the cream and fruit over the pizza crust, and roll into a circle, wrap in cling film and chill for 1 hour.

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A sweet treat!

