

NEWSLETTER

15th October 2021



Today we were joined by our local **MP Pat McFadden**, who opened our new outdoor gym equipment! The children will be trained how to use it before using the equipment next week. We talked with him about the things we have done in school to encourage pupils to be fit and healthy and he praised us for all the strategies. He loved our playground markings and equipment too! Please make sure your children don't use the equipment before and after school as it must be supervised by a member of school staff. Our well-being ambassadors and playground buddies are being re-trained next week by Mrs Potts too :)

We have also started our **Junior PCSO programme** this week with our two local PCSOs Simon and Deb. They are working with 10 different Y4 pupils, every 6 weeks, with the aim that all Y4 will eventually be trained. They receive sessions such as the police phonetic alphabet, road safety and parking fines. Pupils worked so hard and behaviour was exemplary—it was great having them with us! They will be in school every Monday. Pupils receive a goody bag and certificate at the end of their training.

We celebrated our **Harvest Assembly** last week with Y1-3. We recorded the assembly for parents to watch and this recording can be viewed via your child's Google Classroom login.

We are starting another collection to support the **Young at Heart Charity** in conjunction with Birmingham Children's Hospital. Many of our families have been supported by the charity who support families with children who have heart conditions. I will be stood on the door each morning with the donation bucket if you would like to drop in any loose change. They are accepting any change :) Connor in Y2 is completing the Penny Challenge for them and all of your donations will help him in his challenge.

It is **school photograph day on Monday!** All pupils will be able to have a photo, including a photo with any siblings who attend school. We are not able to have any younger or older siblings in school who don't attend Hurst Hill. Further information about photo packages and orders will follow.

If you wish to purchase your child's **Christmas card design** then please return your order form to us by Monday!!!!

Please don't forget that if you want your child to get their **ears pierced** that the 6 week school holiday is the best time. Pupils must take all jewellery off to do PE. PE is a statutory subject at Primary school so pupils must participate.

I am really looking forward to meeting **school councillors** next week to get their great ideas

Have a wonderful weekend!

From
Mrs Keen



Attendance

This week's attendance is 92%. Attendance at school is **mandatory**. Whole school attendance should be **at least 96%**.

The winning class is Miss McBride's class with **97%**

Please let us know straightaway if your child has coronavirus symptoms. You should not send them to school and should book a PCR test for them. A lateral flow test must not be used for children with symptoms. Children no longer have to isolate if in contact with a positive case, but do have to isolate if they have a positive test result. If you are unsure, please contact the school office.

If your child is too ill to come to school then you should **contact the school office before 9.30am**, either by telephoning 01384 818845 (option 1) or using the absence reporting feature on ParentMail. Please do not use our social media pages to report absences.

Safeguarding

We all have a **responsibility** for the welfare of our children. If something concerns you about the welfare of a child within school then please contact the class teacher in the first instance who will refer to the Schools Designated Safeguarding Leads within school. If you have concerns which **are not** school based you can: Call the children's services referral and advice service on **0300 555 0050** during office hours (9am - 5pm). Out of office hours contact the Emergency Duty Team on **0300 555 8574** or in an **emergency call 999**.

HONESTY-POSITIVE ATTITUDE-RESPECT-RESILIENCE-CARING

POSITIVE ATTITUDE

We have been trying really hard with our reading on MyOn.

Below is the word count for each class

Year 2– 23,397
Year 3– 30,826
Year 4– 49,385
Year 4/5– 73,385
Year 5– 189,279
Year 6– 182,285

This week's **Century** stars are:

Olivia * Amelia* Caitlyn
Sasha * Sky * Layla

Well done!

DIARY DATES

Monday 18th October— school photographs (pupils in school only) and Young at Heart Charity collection all week at the front of school

Wednesday 20th October—Thank the Cleaners Day!

Friday 22nd October— Flu immunisations (reception to year 6) and break up for half term

Monday 15th-Thursday 18th November—Parents' Evening for the whole school via Google TEAMS or phonecall. Individual class dates to follow in a separate letter.

Friday 3rd December—Reception eye tests

INSET Dates: Tuesday 4th Jan, Monday 28th February and Friday 27th May

RESPECT

Star Pupils of the week show our school values of honesty, positive attitude, resilience, respect and caring.

Nursery— Elizabeth for resilience in communication skills

Reception— Milan for a positive attitude to learning

Year 1— Oscar for a positive attitude to learning

Year 2— George for a positive attitude to learning

Year 3—Sofia for caring for others.

Year 4— Avie-Rae for a positive attitude towards her learning

Year 4/5— Jenson for a positive attitude towards dance

Year 5—Brody for a positive attitude to learning

Year 6— Abigail for being resilient in her school work

CARING

This week's **Rights Respecting Article** is Article 16—the right to privacy. We all have the right to keep some things private. Children are no different. This article states that the law should protect children and young people's private, family and home life, including protecting them from unlawful attacks that harm their reputation.

Why is privacy important to you?

Discuss with your family about what personal space means to you and how we can respect each other's personal space.

A few weeks ago, some new rules came into force to help with online privacy and safety. See [the News-round article](#) about internet safety

Watch [this video](#) about privacy online. Use this as a starting point to discuss as a family



RESILIENCE

The current top scorers on TTRS are:

1st, Aminta, 2nd Abdullah, 3rd Sasha—well done!

HONESTY

We use house-points at Hurst Hill to reward pupils for following our school rules and values. This week our house point totals are:

Ruby– 185
Diamond – 178
Emerald – 197
Sapphire—165

Well done to this week's winners—Emeralds!



This week's healthy eating recipe is Zombie Peppers

Send us a picture of your creation to info@hurst-hill.dudley.sch.uk or upload to our facebook page.

- 4 peppers
- 200g rice
- 1tsp oil
- 2 onions, peeled and diced
- 1 large or 2 small beetroot, grated
- 1tbsp Worcestershire sauce
- 50g lower-fat mozzarella, grated
- 50g lower-fat cheddar, grated
- 2tsp dried mixed herbs (or fresh parsley)
- 1 pinch black pepper

1

Slice the tops off the peppers and put the lids aside. Remove and throw away the seeds. With a sharp knife, carefully carve a spooky face into each pepper. Once they're scary enough, put the peppers in a roasting tray and turn on the oven to preheat to 180C/fan 160C/gas mark 4.

If they're old enough, the kids can carve the faces into the peppers themselves. Just make sure to keep an eye on them at all times. Younger ones can tell you what face to carve, or draw what they would like instead!

2

Bring a pan of water to the boil and cook the rice according to the packet instructions. When it's ready, drain and set aside.

3

While the rice is cooking, heat the oil in a saucepan over a medium-high heat and fry the onions until softened and beginning to go see-through – about 5 minutes.

4

Take the pan off the heat, then add in the cooked rice, grated beetroot, grated cheese, Worcestershire sauce, black pepper and herbs. Mix well.

Stuffed peppers are a great way to use up leftovers, so experiment with what you have. Chilli, veg-loaded cous-cous, and pasta in tomato sauce all work brilliantly, for example.

5

Spoon the filling into the peppers, and put their lids back on. Roast in the oven for 45 minutes, or until they've softened but are still holding their scary shape! Leave to cool for 5 minutes, then dish up with a side of salad and enjoy.