



# All Saints CE Primary School and Nursery

## Newsletter Autumn 1

### 'Let Your Light Shine'

*'Let your light shine before others, so that they may see your good works and give glory to your Father who is in heaven.' Matthew 5:16*

## Compassion Courage Community Curiosity

Dear Families,

### **Welcome to the New Autumn Term!**

We hope this letter finds you and your family well as the children have returned to school. As we embark on a new academic year, our dedicated team have been working hard to ensure that we are ready for a successful and engaging term ahead. We are excited about the new opportunities, challenges, and achievements that await our children.

### **What's New This Term:**

#### **New children and staff**

A very warm welcome to all our new joiners; we are delighted to have you as part of our All Saints family. In our welcome back assembly, we spoke about the importance of building a community and making everyone feel welcome. We talked about our school vision 'Let your light shine' and about our school values and I have no doubt we will continue to work towards upholding these and supporting each other as we make our way through the year.

**Health and Safety:** The health and safety of our students remains a top priority. We will continue to follow all necessary guidelines and protocols to ensure a safe learning environment.

### **Parental Involvement:**

We encourage you to be actively involved in your child's education and look forward to working closely with you throughout the year. Your support is invaluable, and we welcome your feedback and suggestions. In our annual parental survey, you said that you wanted school to engage more with families. We are proud to say we have made a start on this and this term we have added a new school event '**Learn About**', which gives you the opportunity to come and find out how we teach different subjects at school. This is in addition to our usual calendar events:

- Parent meetings
- Love to Learn
- Termly Celebrations

### **Harvest Festival and Christmas Celebration**

As is our All Saints tradition, we are delighted to be once again holding both our Harvest Festival and Christmas Celebration at All Saints Church.

We invite families to save all dates from the calendar below and join us in learning and celebrating together. Further details will be shared nearer the time. We hope to share other ways for you to be actively engaged in your child's education in the weeks to come!

### **Lateness**

Unfortunately, we are experiencing high numbers of lateness to school. The effects of persistent lateness have a great impact on your child's learning and self-esteem.

From Tuesday, if your child comes in late to school (through the office) and we have not received prior notification of the lateness, a member of the office team will ask for a reason for the lateness when they are signed in. Please do not take this request personally, as this information has been requested due to the **changes of the Attendance Regulations.**

**We also wanted to inform you of the changes that will come into effect from August 2024:**

**FIRST OFFENCE** Penalty Notice for term time absence is increasing to £80 if not paid in 28 days this increases to £160 from £120

**SECOND OFFENCE** will be a penalty notice of £160 instead of the £80

**THIRD OFFENCE** in 3 years will proceed straight to Magistrate's Court. Fines here can be up to £2500 per parent per child

10 sessions absent in 10 weeks becomes a 'notice to improve'

### **Wet Weather**

We anticipate more extreme wet weather over the next few weeks, please ensure your child has a clearly named raincoat. A ParentMail will be sent on the morning of any flooding to the KS2 playground with instructions regarding using alternative entrances to the school. Please keep a look out. Thankyou

### **Safeguarding**



**Childline  
0800 1111**

<https://learning.nspcc.org.uk/services/speak-out-stay-safe>

In the interests of **Safeguarding**, during morning drop off, if you have a question that requires a conversation with the class teacher, or if your child is finding it difficult to enter the classroom, we ask that you wait until all the other children have entered the classroom so that the teacher can give you the individual time and attention that you may need.

**At the end of the day**, teachers will ask you to wait until the other children have been dismissed before discussing any issues that have arisen during the day. Thankyou.

### **Local Events**

#### **Library Autumn Events**

**Code Club** – at Wokingham Library

Running 2 Saturdays per month Suitable for 9 – 13year olds

Free of charge

Please contact [libraryevents@wokingham.gov.uk](mailto:libraryevents@wokingham.gov.uk) for membership information

#### **Wokingham Children's Book Festival**

This year's festival will take place on 19 – 20 October. We have 13 authors visiting Wokingham Town Hall and Wokingham Library during this weekend.

The festival is sponsored by 'morearts.'

<https://wokingham-tc.gov.uk/bookfest/>

Laura Collinson

Acting Head Teacher

#### **'Let Your Light Shine'**

**Compassion Courage Community Curiosity**

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## Interesting, affordable, healthy recipes.

Today's recipes are Caribbean chicken salad and Bengali style chicken curry. Enjoy!  
Courtesy of NHS Healthier Families Recipes - Just click on the link [Tasty Recipes](#)



### Caribbean chicken salad recipe

This fruity, colourful rice salad tastes terrific and is packed with good-for-you ingredients.

Prep: 15 mins  
Cook: 15 mins  
Serves 4



### Ingredients

- 150g easy-cook long grain white rice
- 150g pineapple pieces in natural juice, drained
- 2 bananas, sliced
- 100g red or green seedless grapes
- 25g sultanas
- 1 tablespoon lemon juice
- 4 tablespoons low-fat natural yoghurt
- 1 teaspoon reduced-fat mayonnaise
- 250g cooked chicken, chopped
- 1 pinch ground black pepper
- 1 handful lettuce leaves, shredded

### Method

1. Cook the rice in a saucepan of gently boiling water for about 15 minutes, until tender. Drain and rinse under cold water to cool quickly, then drain again.
2. Mix together the rice, pineapple, bananas, grapes, sultanas or raisins and lemon juice.
3. In a large bowl, mix together the yoghurt and mayonnaise. Add the rice mixture and chicken. Season with pepper and mix well.
4. Arrange the lettuce on 4 serving plates and share the chicken mixture between them. Serve at once.

### Bengali-style chicken curry recipe

This lower-fat take on Bengali curry also includes extra green peppers to help you get your 5 A Day. The fiery spices introduce so much flavour that you're also less likely to add salt.

Prep: 20 mins  
Cook: 40 mins  
Serves 4



### Ingredients

#### Marinade

- 500g skinless chicken pieces, on the bone
- 1 teaspoon red chilli powder, or to taste
- 1 small onion, pureed
- 6 cloves garlic, crushed
- 1 thumb-sized piece ginger, crushed
- half a teaspoon of ground garam masala

### Method

1. Mix the chicken with all the marinade ingredients in a large bowl and set aside.

Removing the skin from chicken helps you cut down on saturated fat.

2. Heat the oil in a large non-stick pan. Add the cloves, cardamom, cinnamon sticks and bay leaves and allow to sizzle for a minute, until fragrant.

3. Add the onions and cumin seeds, and stir-fry over a high heat for about 10 minutes.

4. Mix in the chilli powder, turmeric, paprika and chicken. Cook on a high heat for about 10 minutes, stirring frequently to prevent burning.

Use more red chilli powder and less paprika if you like your curry hot!

5. Add the hot water, then lower the heat to medium, cover and cook for 20 minutes.

6. Add the green peppers, cover and cook for a further 5 or 10 minutes, until the peppers are tender and the chicken juices run clear. Allow to cool for a couple of minutes, then serve with a portion of rice.

You can save time with this recipe by asking your butcher to cut the chicken into smaller pieces – they will cook in 20 to 25 minutes.

### Curry sauce

- 1 tablespoon vegetable oil
- 3 cloves
- 3 cardamom pods
- 2 cinnamon sticks
- 3 bay leaves
- 2 onions, sliced
- 1 teaspoon cumin seeds
- half a teaspoon of red chilli powder (optional)
- quarter teaspoon of turmeric
- 2 teaspoons mild paprika powder
- 200ml (about a mugful) hot water
- 2 green bell peppers, deseeded and cut into chunks

### To serve

- 300g basmati rice (cooked according to packet instructions)

### Autumn Term Dates for your Diary

Date	Event	Information
<b>Wednesday 9<sup>th</sup> October</b>	Harvest Festival	All Saints Church
<b>Monday 21<sup>st</sup> October</b>	Yr2 Windsor Castle Trip	All Day
<b>Thursday 24<sup>th</sup> October</b>	School Photographs	Individual and Siblings
<b>Monday 28<sup>th</sup> October to Friday 1<sup>st</sup> November</b>	Half term	No Inset Days
<b>Thursday 31<sup>st</sup> October</b>	Secondary School Application Deadline	Year 6 Parents
<b>Wednesday 6<sup>th</sup> November</b>	Flu Immunisations	Reception to Year 6
<b>Wednesday 18<sup>th</sup> December</b>	Christmas Service	All Saints Church
<b>Friday 20<sup>th</sup> December</b>	End of Term	Early Finish - 13:30