



All Saints
CE Primary School & Nursery

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Newsletter Summer 1

April 29th 2024

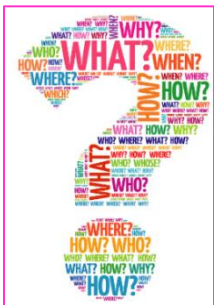
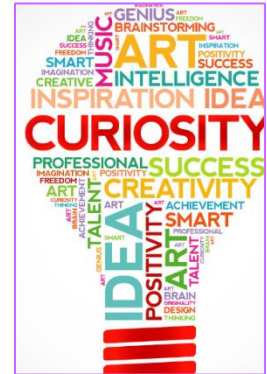
Dear Families,
Welcome to another week at All Saints!

This week's school value – Curiosity

★ **Stars of the Week** who showed 'Curiosity' through the use of good questions, great insight and always wanting to find out more!

Congratulations go to:

Effy YR, Daniel Y1, Nour Y2, Diyanah Y3, Jeremiah Y4, Keya Y5, Jack Y5, Afolakemi Y6, Amelia Y6.



What has been happening in school this week?

Safeguarding



Childline
0800 1111

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

We started our week with a whole school assembly from the **NSPCC 'Speak Out Stay Safe'** programme that aims to help children to understand:

- Abuse in all its forms and how to recognise the signs of abuse
- That abuse is never a child's fault and they have the right to be safe
- Where to get help and the sources of help available to them

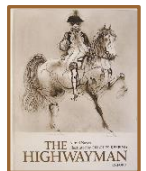
Next week we shall be teaching follow on lessons with engaging activities and resources to help reinforce and embed key messages.

In Class

Year 1 were taking part in role play in order to inspire their writing for this term's Pirate 'Land Ahoy!' topic,



Mexico Year 5 have started studying **The Highwayman** by Alfred Noyes in **Reading** lessons. They have really enjoyed stepping into character by participating in 'freeze frames of King George's men, Tim the Ostler and Bess the Landlord's daughter.



Greenland Y5 have enjoyed making video games in **Computing**. They were even able to have a go at trying to beat the levels of their classmates.



Canada Y6 have welcomed back Mr Mitchell who will be completing his teacher training for the remainder of the academic year!

In **English**, **America Year 6** are exploring wordless picture books in an innovative Writing unit. In **Maths** they have been revising their knowledge of angles. In **Art**, the children are exploring contemporary female artists with a focus on the work of **Rebecca Lee Kunz** an artist and citizen of the Cherokee Nation of Oklahoma who creates her work using natural materials. The children have explored the technique of continuous line drawing as shown here.



Charlie - Canada class.

Shallow Water Training

Our wonderful teaching assistants have been learning about how to support the children during their swimming lessons in a course of Shallow Water Training. They were very brave to step into the pool on Friday morning when it was 10 °C outside – though the pool water was 30°C!! We are all very confident that the children will have a fantastic, safe time during their lessons.



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, pureéd
- 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)



Laura Collinson
Acting Head Teacher

'Let Your Light Shine'

Compassion Courage Community Curiosity

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Date	Event	Information
Tuesday 30 th April	Year 5/6 Netball Tournament	3:00 – 4:30pm St Crispin's Parents to collect
Monday 6 th May	May Bank Holiday	
Tuesday 7 th May	Swimming Lessons Reception – Y6	Weather permitting
Monday 13 th May – Thursday 16 th May	Year 6 SATS	Details to follow
Friday 17 th May	Year 3 Love to Learn	2pm start
Monday 20 th May	Summer Photographs	Class groups
Thursday 23 rd May	Nursery / Reception Performance – Theme of the farm	10:30am start 2:30pm
Monday 3 rd June	Year4 Multiplication Check	
Monday 10 th June – Friday 14 th June	Year 1 Phonics and Year 2 Re-takes	
Monday 17 th June to Friday 21 st	Year 6 Residential	Details to follow
Thursday 20 th June	Year 3 Sharing Assembly	Details to follow
Wednesday 26 th June	All Schools Transition Day	Details to follow
Tuesday 2 nd July Tuesday 9 th July	EYFS & KS1 Sports Day Reserve	Details to follow
Thursday 4 th July Thursday 11 th July	KS2 Sports Day Reserve	Details to follow
Tuesday 9 th July Wednesday 10 th July	Y6 Production Y6 Production	2pm start 5:30pm start
Friday 19 th July	Year 6 Leavers Service at All Saints Church	Morning Service All welcome – details to follow

<u>Summer Term 2024</u>	
Monday 6th May	May Bank Holiday
Monday 27th May - Friday 31st May	Half Term (No Inset days either side)
Monday 3rd June	Term Starts
Tuesday 23rd July	End of term - 1:30pm Early finish
<u>Autumn Term 2024/25</u>	
Monday 2nd September	Teacher training day
Tuesday 3rd September	Teacher training day
Wednesday 4th September	Teacher training day
Thursday 5th September	Term Starts
Monday 28th October to Friday 1st November	Half Term (No Inset days either side)
Friday 20th December	End of term - 1:30pm Early finish
<u>Spring Term 2025</u>	
Monday 6th January	Teacher training day
Tuesday 7th January	Term Starts
Monday 17th to 21st February	Half Term (No Inset days either side)
Friday 4th April	End of term - 1:30pm Early finish
<u>Summer Term 2025</u>	
Tuesday 22nd April	Term Starts