



'BIRCHANGER BUZZ'

'Learn to Love, Love to Learn'

Friday 21st April

Clubs

Clubs start next week and children brought a letter home on Wednesday with further details. We are pleased to offer a range of clubs for the Summer Term – boys football, girls football, rounders, golf, athletics, netball, science and coding. Thank you to the parents and staff who give up their time to run these extra-curricular clubs.

If any parent (or grandparent....) has an idea for a club or would be interested in running or supporting an activity I would be pleased to hear from them.

School Meals

Our new Summer lunch menu started this week with some old favourites and a few new meals to try. Picnic bag on Tuesday was very popular! The menu and a link to the Squid site can be found on the school website (under Parent Information.)

Please remember that meals for the week need to be ordered by Sunday evening. Many parents have booked meals for the whole term – any absences or days missed due to trips etc will be refunded.

Parent survey

We carried out a short-survey at parent consultation evenings and we were pleased with the results. 100% of parents agree/ strongly agree that written reports give valuable information about your child's progress and 100% of parents agree/ strongly agree that parent consultation meetings give valuable information about your child's progress.

We are pleased that all parents attend these meetings and find them useful. A full written report on children's achievements will be given at the end of this term but if parents ever have concerns, please make an appointment to see your child's class teacher.

Uniform

Please remember to check that names are still visible in uniform. Could I also remind parents that children should wear black school shoes as part of school uniform – no trainers please. It is still a bit chilly in the mornings so please make sure children bring a coat to school.

Class Assemblies

Parents are welcome to join us in our Friday assembly each week at 2.50pm when we celebrate the achievements of the children. Class assemblies will take place on the following dates, starting at 2.45pm

Friday 12th May – Hedgehogs Class
Friday 19th May – Badgers Class
Friday 9th June – Owls Class
Friday 16th June – Ladybirds Class
Friday 23rd June – Squirrels Class

PTA meeting

The PTA will be holding a meeting on 24th April at 7.30pm in The Cock to plan events for the summer term. All parents are welcome - come along and share your ideas, offer your help or just join us to meet other parents from the school for a drink and a chat!

Term Dates

Full term dates for this year are below.

Term dates for 2017-18 can be found at

<http://www.essex.gov.uk/Education-Schools/Schools/Dates/Pages/Term-Times-Holidays.aspx>

INSET days for 2017-18

Monday 4th September 2017, Friday 20th October 2017 and Tuesday 2nd January 2018 will be non-pupil INSET days. Two further INSET days will be set in due course.

Have a lovely weekend

Helen Coop



Active Education in Health & Wellbeing

Oriental Honey and Orange Meatballs served with Vegetable Noodle Chow Mein, Sweet and Sour Sauce

1 Onion Sliced thinly
15g Fresh Ginger grated
1/2 small Red Pepper sliced
1/2 small Yellow Pepper sliced
50g Beansprouts
4 Spring Onions thinly sliced
200g Medium Egg Noodles soaked
4 good dashes Light Soy Sauce
500g Minced Beef or Minced Lamb
1 large Orange
1 tbs Clear Honey
15g Fresh Parsley finely chopped
1 tbs Vegetable Oil
150ml Malt Vinegar
150ml Water
150g Granulated Sugar
200g Tomato Puree

Method

1. In a large bowl mix the minced beef, juice from the orange, honey and fresh parsley. This mix is best left to marinade for 1 hour.
2. Roll the mixture into equal size balls the size of a large marble. Steam the meat balls for 10 minutes or place on a wire rack on a roasting tin with a little water covered with foil leaving room between the meat balls and the top of the foil and place in the oven for 15 minutes.
3. Meanwhile in a wok heat the oil and flash fry the ginger and onions until soft, add the peppers and cook for 2 minutes. Add the beansprouts, spring onion and soy sauce, cook for one minute and stir through the noodles until hot.
4. For the sweet and sour sauce in a small saucepan heat the vinegar, sugar and water and bring to the boil, gradually stir in the tomato puree until you have the consistency that the sauce will coat the back of a metal spoon.
5. With a pair of tongues carefully divide the chow mein noodle mix into the centre of four plates, place the meat balls onto the chow mein and coat the meat balls with the sweet and sour sauce.
6. Serve

Essex County Council School Term and Holiday Dates for Community and Voluntary Controlled Schools

Academic Year 2016 - 17

September 2016							October 2016							November 2016							December 2016						
M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S
			1	2	3	4						1	2		1	2	3	4	5	6				1	2	3	4
5	6	7	8	9	10	11	3	4	5	6	7	8	9	7	8	9	10	11	12	13	5	6	7	8	9	10	11
12	13	14	15	16	17	18	10	11	12	13	14	15	16	14	15	16	17	18	19	20	12	13	14	15	16	17	18
19	20	21	22	23	24	25	17	18	19	20	21	22	23	21	22	23	24	25	26	27	19	20	21	22	23	24	25
26	27	28	29	30			24	25	26	27	28	29	30	28	29	30				26	27	28	29	30	31		
							31																				
January 2017							February 2017							March 2017							April 2017						
M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S
						1			1	2	3	4	5			1	2	3	4	5						1	2
2	3	4	5	6	7	8	6	7	8	9	10	11	12	6	7	8	9	10	11	12	3	4	5	6	7	8	9
9	10	11	12	13	14	15	13	14	15	16	17	18	19	13	14	15	16	17	18	19	10	11	12	13	14	15	16
16	17	18	19	20	21	22	20	21	22	23	24	25	26	20	21	22	23	24	25	26	17	18	19	20	21	22	23
23	24	25	26	27	28	29	27	28						27	28	29	30	31			24	25	26	27	28	29	30
30	31																										
May 2017							June 2017							July 2017							August 2017						
M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S
1	2	3	4	5	6	7				1	2	3	4						1	2		1	2	3	4	5	6
8	9	10	11	12	13	14	5	6	7	8	9	10	11	3	4	5	6	7	8	9	7	8	9	10	11	12	13
15	16	17	18	19	20	21	12	13	14	15	16	17	18	10	11	12	13	14	15	16	14	15	16	17	18	19	20
22	23	24	25	26	27	28	19	20	21	22	23	24	25	17	18	19	20	21	22	23	21	22	23	24	25	26	27
29	30	31					26	27	28	29	30			24	25	26	27	28	29	30	28	29	30	31			
														31													

 = Schooldays / Weekends

 = School holidays

 = Bank holidays

 INSET days