



St John's Green Primary School.

Learn to Live, Live to Learn

Newsletter

Volume 29 Issue 8
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Friday 19th June 2015

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Changes to the length of the School Day

From September 2015 the school day will increase by 15 minutes at both school sites. This will mean that the Abbey Site will finish at 3.15 p.m. and the Town Site will finish at 3.30 p.m. The start times of both sites remain unchanged.

This is part of a new strategy to ensure that children get daily practice time on their learning which will happen every day for the last 15 minutes in school.

In effect it means that everyday all children will practice and reinforce their learning from school that day, supported by class teachers and LSAs.

Homework, as it currently stands, will stop in September. Instead, the expectation is that on a daily basis children will continue with their learning of reading, spellings and tables at home. Children will then be given a variety of 'project' style tasks that they can complete at home to be brought into school as part of the theme in each assessment period.

We are putting these changes in place because we know that the children who succeed the most are the ones who have daily practice and reinforcement in their learning.

At the end of the day, the most overwhelming key to a child's success is the positive involvement of parents.

Jane D. Hull

Diary Dates

- Friday 26th June—5-7pm—SUMMER FAIR
- Friday 10th July - Foundation Trip to Easton Farm Park
- Friday 17th July—Last Day of Summer Term

Cheerleading Competition

Huge congratulations to our year 5&6 Cheerleaders who brought home bronze medals this Thursday from the Essex County Cheerleading competition held in Dunmow. Fighting off furious competition from other local schools and with only a few points between them and the gold medal winners, the team were the pride of St John's Green Primary School and their hard work and dedication certainly paid off. There were smiles all round and well deserved too as this is the first time the team has competed.



Year 5 parents please remember that the next payment of £75 for the Kingswood residential is now overdue.

Summer Fair

Please don't forget our Summer fair next Friday from 5.00p.m.—7.00p.m. at our Abbey Field Site.

Please see page 2 of the newsletter for some additional pieces of information.

Sports Day

Many thanks to everyone who was able to come along yesterday to cheer on their children and their teams in our Sports Day. The weather was absolutely perfect for the sports challenges, cunningly designed by Mrs Bullivant and ably supported by Mr Green. We will not be giving the winning teams trophies out until Monday, so although I have the scores sitting in front of me, I'm afraid you'll have to content yourselves with a few photographs for the time being. The results will be in next weeks newsletter, when I'll also share with you which classes and with which teachers your child will be next year.



Awards

- Tigger Award (Trinovantes) - Whole Class
- Pluto Award (Iceni) - Whole Class
- Eeyore Award (Oysters) — Bradley Prior
- Winnie the Pooh Award (Castle) - Nathan Read
- Rory the Lion Award (Dutch) - Ella Lovelock & Sam Card
- Sully Award (Mercury) - Chloe Cattrall
- Diddle Award (Claudius) - Abdul Quayyum
- Scrappy Award (Eagles) - Lexi Noone
- Bumble Award (Circus) - Coby Heading
- Stitch Award (Daffodils) - Lola Butler
- Mickey Award (Roses) - Bethany Gilfillan
- Hathi Award (Snowdrops) - Nancy Hobbs
- Heads' Award — Circus & Eagles
- Attendance — Claudius
- Spot— Noah St-Ledger

Year 5 Sports Festival

On Wednesday, the children from Oyster class walked to St Helena School to take part in a sports festival against other local primary schools. On what was a very hot and stuffy day, the children performed excellently in the following sports: football, basketball, netball and athletics. The children also came home with some gold medals. The netball team won all their matches and their final match to win first overall. The athletics team won their relay and also gained a few individual medals in a variety of single competitions. In total, the school went home with 15 gold medals. A fantastic day for all.



Newsletter Challenge

Each week, I will put in a sentence or phrase which will act as a story starter.

The challenge is to write the next part of the story but you can use no more than 100 words. Lower Phase children only need to write a sentence. Middle and Upper Phase will need to write a paragraph.



'Come on Scooby,' whispered Shaggy, 'maybe it hasn't seen us!'

As always, answers on Mr Bates' door if you are at Town site and on Mrs Smith's door if you are at Abbey site.

And Finally ...

I was in fairly serious trouble last week as while talking to my wife on the Monday she reminded me it was her birthday on the Tuesday. Foolishly, rather than nodding sagely and saying something like, 'I'm on it,' I said, 'but I have Governor training on the Tuesday in the evening.' One apologetic e-mail to the governors later, I was in the clear. Unfortunately, I'm in trouble again this week, when my wife said to me, 'So when is your Summer Fair?' 'Next Friday,' I replied. 'You mean the same Friday we're going to the black tie ball in Dedham my wife said!'

Enjoy the weekend.

Simon Billings

Summer Fair

Friday 26th June - 5.00 - 7.00 p.m. At Abbey Field

Please come along and join the fun - Bouncy castles and a variety of inflatables will be available.

There will be a variety of stalls including raffle, tombola, bric-a-brac and second-hand uniform and a penalty shoot-out. Refreshments will be on offer - BBQ/drinks and cakes.

There will be displays from after-school clubs - Dance, Cheerleading and Drama

We would be grateful for any donations to our cake stall (small and large). Please bring any cakes in on the morning of the Fair to Abbey Field site. Please refer to guidelines for food preparation below.

Food Hygiene Guidance for Volunteer Caterers

Keep yourself clean and wear clean clothing.

Ensure hands are washed thoroughly before handling food, after using the toilet, handling raw foods or waste, before starting work, after every break and after blowing your nose etc.

Do not prepare or handle food if you are unwell with stomach or bowel trouble, or have been unwell with any form of vomiting or diarrhoea illness within the last 48 hours.

Ensure cuts and wounds are covered with a waterproof, high visibility dressing.

Do not smoke, eat, drink when handling food and never sneeze or cough over food.

Store raw and cooked food separately and covered, to prevent cross contamination (raw food below cooked food in the refrigerator).

Cook food thoroughly, for example cook burgers/sausages until no pink areas remain.

Do not re-heat food more than once before serving. When re-heating, especially meat joints, poultry and meat dishes, an internal temperature of at least 70°C must be achieved. Use a meat thermometer to check this.

Do not prepare food too far in advance of the event. For most foods this means within 12-24 hours of the event, if refrigerated.

Cool and refrigerate food as soon as possible, and at least within 90 minutes of its preparation. Protect cooling food from contamination by flies, pets etc.

Keep your refrigerator or cool box at a temperature of 5°C or less (use a fridge thermometer to monitor the temperature).

Use cool boxes or cool bags with ice packs to transport foods from the preparation area and for storage at the serving point.

Clean and disinfect work surfaces. Use a spray sanitiser such as dettox. Clean and disinfect utensils, especially knives and chopping boards between preparation stages e.g. between handling raw and cooked foods, to prevent cross contamination.

Keep pets away from food preparation areas. Ensure that all food is protected against flies.

Ensure with canned, packaged food or ingredients that the "Use By" or "Best Before" dates are not exceeded. Ensure that packaging is not damaged before use.