

Friday 20th December 2019



Barton Primary School

Newsletter

We would like to wish everyone a Merry Christmas
and a Happy New Year!

See you all on Monday 6th January 2020

Dear Parents & Carers,

Firstly may I wish you all a wonderful Christmas. It has been an incredibly long and busy term. It is wonderful to be able to see all the festivities going on and see all of the performances and celebrations.

I want to thank all the staff and volunteers for their continued hard work and commitment to the school. The staff at Barton have been incredibly diligent and continuously try to provide the best for your children. It isn't always easy, but we are immensely proud of our school and we strive to continue to improve the school, to be the fantastic school we know it is.

I would like to formally thank Mrs Meredith for the work she has done so far this year in looking after the school when I am not there. We are truly lucky to have her. We have a brilliant team at Barton and we are lucky to have them.

Can I also thank 'Friends of Barton' for their sterling work in supporting the school and the money they raise to help buy loads of extra equipment and resources for the school. It is greatly appreciated and a vital part of the school.

Finally, the children at Barton have been a credit to you and continue to be a fantastic bunch. I wish everyone a restful holiday and a Happy New Year.

Mr Snow



M e r r y C h r i s t m a s

UPDATES AND REMINDERS

OUTSTANDING DEBTS – Please remember to clear outstanding debts

NO BREAKFAST CLUB OR AFTER SCHOOL CLUB – On the first day back, Monday 6th January there will be no Breakfast Club or After School Club

CHANGES TO CONTACT DETAILS – Please remember to let us know if you move house or if any emergency contact details we have on file for your child change.

**STAR
READER**



M e r r y C h r i s t m a s



AWARDS

SUPERSTARS

Totland

Gracie Langford - For being a supportive and thoughtful member of Totland Class

Lily Robertson - For always being helpful and considerate of other people

Kaylen Cowen - For being enthusiastic within English and producing an incredible piece of non-fiction text

Sofia Carey - For being enthusiastic within English and producing an incredible piece of non-fiction text

Kasey Sibbick - For being enthusiastic within English and producing an incredible piece of non-fiction text

Brooke Gwilliam - For being enthusiastic within English and producing an incredible piece of non-fiction text

St Helens

Nevaeh Spriggs-Morgan - For her growing independence and good progress when building her sentences.

Isabel Porter - For her fantastic manners and polite behaviour in class and around the school

Good Manners Table

This week the following children sat at the good manners table during lunch time because they have shown excellent good manners in school: Jake Williams, Norie Day, Jessica Bostock, Liam Downard, Jacob Jurasz, Amelie Nicholls, Jaydon Phillips, Olivia Majchrzycka, Phoenix Snary and Archie Smith



M e r r y C h r i s t m a s

Mini Christmas Celebration

We had a wonderful afternoon with the elderly community and older voices group, the children sang the Christmas Carols beautifully and everyone thoroughly enjoyed the festivities. The whole school enjoyed making their Christmas crafts and selling them afterwards.



M e r r y C h r i s t m a s

M e r r y C h r i s t m a s

The whole school visited the Newport Minster on Monday this week where they sang Christmas Carols and performed a short Nativity



M e r r y C h r i s t m a s



Sports Update

Congratulations to all the Pupils who have represented the school this term. Over 50% of Key Stage 2 pupils have taken part in a competition for Barton since September. We have entered Tag Rugby, Football, Boccia, New Age Kurling and Sportshall Athletics

We have reached the Island Final for Tag Rugby, and the Danone Cup 7 a side football in both the boys and girls competitions this term.

We aim for every pupil in Key Stage 2 and 50% in Key stage 1 to represent the school in a sporting activity. Next term we have enter Basketball, Handball, Archery, cross country and there will be numerous football matches.

Well done everyone.

Mr Day

New Lunch Menu Spring Menu 2020 – Menu supplied by Caterlink

Monday: Cheese and Tomato Pizza with Wedges, Sweetcorn, Coleslaw and Oaty Pear Crumble & Custard

Tuesday: Sausage Roll/Vegan Sausage Roll with Wedges, Peas, Sweetcorn & Syrup Sponge & Custard

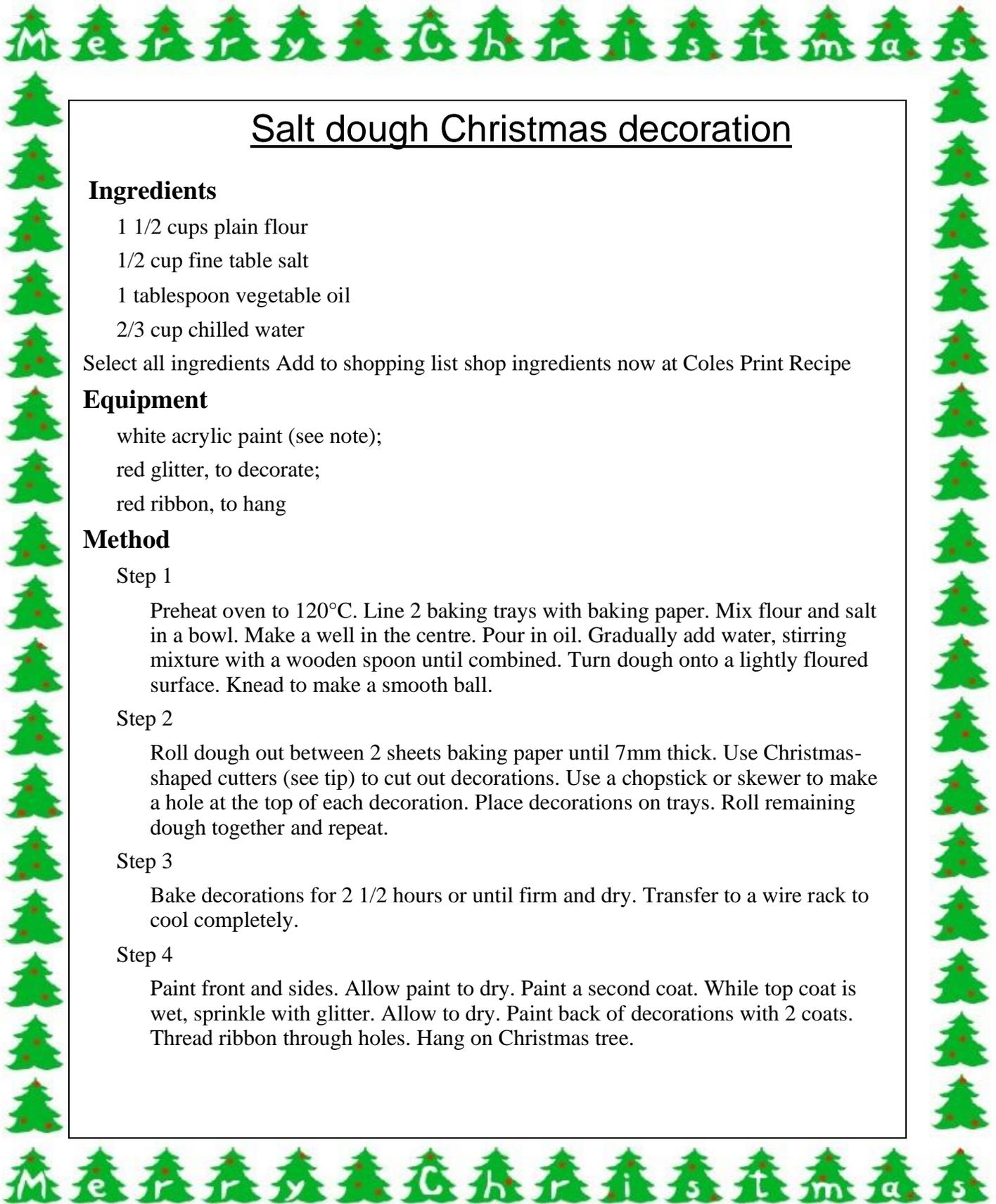
Wednesday: Roast Chicken with Stuffing/ Potato & Courgette Stack with Roast Potatoes, Carrots, Green Beans and Apple, Cheese & Crackers

Thursday: Chicken & Rice/Tomato & Vegetable Pasta, Sweetcorn, Broccoli and Yoghurt Station

Friday: Fish Fingers/Frittata with Chips, Baked Beans, Peas and Pineapple Cake

We have had a few technical issues regarding internet/computers in the last 2 days so we have not been able to run as smoothly as we usually do. Sorry for any inconvenience caused.





Salt dough Christmas decoration

Ingredients

- 1 1/2 cups plain flour
- 1/2 cup fine table salt
- 1 tablespoon vegetable oil
- 2/3 cup chilled water

Select all ingredients Add to shopping list shop ingredients now at Coles Print Recipe

Equipment

- white acrylic paint (see note);
- red glitter, to decorate;
- red ribbon, to hang

Method

Step 1

Preheat oven to 120°C. Line 2 baking trays with baking paper. Mix flour and salt in a bowl. Make a well in the centre. Pour in oil. Gradually add water, stirring mixture with a wooden spoon until combined. Turn dough onto a lightly floured surface. Knead to make a smooth ball.

Step 2

Roll dough out between 2 sheets baking paper until 7mm thick. Use Christmas-shaped cutters (see tip) to cut out decorations. Use a chopstick or skewer to make a hole at the top of each decoration. Place decorations on trays. Roll remaining dough together and repeat.

Step 3

Bake decorations for 2 1/2 hours or until firm and dry. Transfer to a wire rack to cool completely.

Step 4

Paint front and sides. Allow paint to dry. Paint a second coat. While top coat is wet, sprinkle with glitter. Allow to dry. Paint back of decorations with 2 coats. Thread ribbon through holes. Hang on Christmas tree.



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APPLICATIONS CLOSE SUNDAY 5TH JANUARY 2020



Open everyday from 10am - Only closed christmas day



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