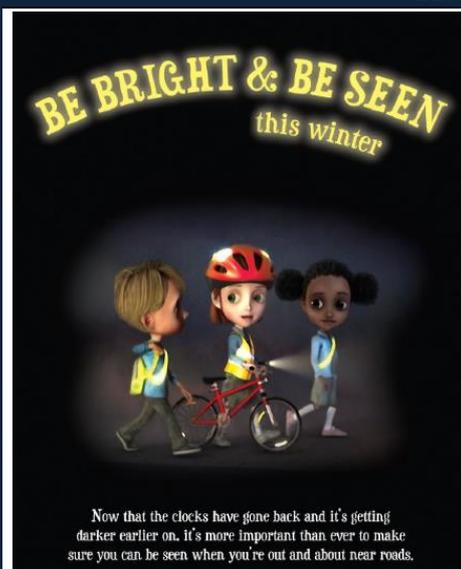


KEEPING SAFE



Thanks to Gibbs & Dandy, we will be!
Thank you very much!

COMING SOON



**SANTA'S SOUP KITCHEN
GOODRICH VILLAGE HALL**

**SATURDAY 3RD DECEMBER 2016
FROM 11.30 A.M. ONWARDS**



**HOT HOMEMADE SOUP
GIFTS
CRAFTS, JEWELLERY, CARDS
CAKE STALL
GRAND RAFFLE**

AND LOTS MORE

Proceeds in aid of St Giles Church Goodrich

Goodrich Church of England

Attendance		4 th Edition 2016-17 4 th November 2016		Termly House points
Reception	100%	<div data-bbox="363 1048 703 1422" data-label="Text"> <p>School Prayer </p> <p>Dear God, Bless our school. Bless our teachers. Bless our pupils. Bless our families. Please help us to be kind and help us to always try our best. Let us remember, as many hands make a house, So many hearts make a school. Amen</p> </div> <div data-bbox="719 1131 911 1335" data-label="Image"> </div> <div data-bbox="959 967 1305 1462" data-label="Complex-Block"> <p>Goodrich Church of England Primary School</p> <p>Collective Worship</p> <p>At this time of year we think about Advent & Christmas</p>  <p>We are organised and we value peace.</p> <p><i>'Peace I leave with you; my peace I give you.'</i> (John 14:27)</p> </div>		
Year 1	97.7%			3
Year 2	98.7%			3
Year 3	92.3%			1
Year 4	95.3%			
Year 5	94.3%			
Year 6	95.7%			
TOTAL	96.3%			

Primary School Newsletter

Notices

- Some club **payments** from **last half term** are still outstanding. Please check your ParentPay balances and speak to Mrs Blake if there are any issues.
- Please return **photograph orders** by Tuesday 8th November
- Thank you for all the support with our '**Children in Need**' fundraising, the School Council have done a fabulous job and raised **£92.50** so far, with more still coming in!
- Please make sure named tracksuit bottoms are at school for PE and that gloves, hats and scarves are sent to school now the **weather** is getting **chilly**.
- **E Safety**- If your children use the internet including INSTAGRAM/ SNAPCHAT please be aware and monitor their use and remember that these are not safe, children's sites. ANYONE could be using them. As mentioned in previous Newsletters <https://www.thinkuknow.co.uk/> is a fantastic website to explore as a family or to get support as parents. We use this as the base for internet safety that we do at school. The school rules that we go through with the children in our e-safety lessons are attached.

What's Going On?

Forest School		Celebration Worship		Other dates	
3/11/16	Owls	4/11/16	Wrens & Robins Lead	7/11/16	Greek Day-remember your outfits!
				7/11/16	All clubs begin
9/11/16	Wrens			9/11/16	Swimming Yrs 3 & 6
10/11/16	Owls			10/11/16	Year 5 & 6 football
16/11/16	Robins			14-18/11/16	Anti-Bullying Week
				15/11/16	Parent Consultation 15:30-19:00
17/11/16	Owls	18/11/16	Woodpeckers Lead	16/11/16	Swimming Yrs 3 & 6
				21/11/16	Flu nasal sprays
23/11/16	Wrens			23/11/16	Swimming Yrs 3 & 6
24/11/16	Peregrines			24/11/16	Year 3 & 4 football
				25/11/16	Year R & 6 Trip
30/11/16	Robins			30/11/16	Swimming Yrs 3 & 6
1/12/16	Peregrines	2/12/16	Meaning of Christmas workshop- parents welcome in the afternoon	1/12/16	Year 5 & 6 Tag Rugby
				3/12/16	Goodrich Soup Kitchen
		6/12/16	Nativity Performance 1:30pm	2/12/16	Choir performing at village hall
7/12/16	Wrens	7/12/16	Nativity Performance 9:15 a.m.	7/12/16	Swimming Yrs 3 & 6
8/12/16	Peregrines			12-16/12/16	No clubs this week- only Smiles & Circuits
				13/12/16	Junior Nativity at the Cathedral
		16/12/16	Christmas Carol Service followed by tea and mince pies	15/12/16	Panto & Christmas Party Day- Non uniform
				16/12/16	Autumn Term Ends
				17/12-3/1/17	Christmas Holiday
				3/1/17	INSET Day
				4/1/17	Spring Term Begins

Class News

Class Superstars

Wrens	In Wrens this week we have carried on with our Autumn theme. We did lots of measuring to make Halloween potions. We investigated pumpkins and made lots of riddles about objects or animals that we link to Autumn. In our topic, we have been investigating materials. We went on a material hunt to find different objects, sorting them into natural and man-made materials and then matching them to different describing words.	Alice, Tallulah and Neve
Robins	In Robins this week we have been writing stories with a journey. Some of our characters came into a lot of trouble on their journey, but most of the time, their troubles were resolved. In Forest School, we have been creating fireworks and making brooms out of sticks and leaves.	Evie, Jaylen, Felix
Woodpeckers	In Woodpeckers this week, we have been showing what we know about using speech punctuation in fable writing, In Maths, we enjoyed creating treasure maps and explaining routes to the treasure when dressed up as pirates for Children in Need. We have also shown a great improvement in our netball skills in P.E. and have begun to find out about the digestive system.	Jenny & Oliver
Owls	This week we have been solving addition and subtraction word problems by drawing a visual model of the problem to help us solve it. In English we have been writing using our powers of persuasion to create leaflets to encourage children to come to our Greek Day. In RE, we have been learning about the main beliefs of Hinduism and beginning to explore how Hindus practise their faith.	Sam T, Seth M, Sam S, Faith
Peregrines	This week the children have been writing a persuasive leaflet to influence children to come to a Greek Day. In Maths, they have been working on short and long division and finding the remainder as a fraction and a decimal. In art, we have been using lay figures, charcoal, chalk and pencil to draw people in different sporting poses.	Ffyon, Rose, Joe, Finley

Citizen of the Week

Molly S



Cloakroom

Infants

Three Cs for Computers (INFANTS AUP)

I agree to keep these computer rules:

✓ Content



- ✓ I always tell an adult if I see something that upsets me on a computer.
- ✓ I ask an adult to help me if I am not sure what to do or if something goes wrong.
- ✓ I only do the things that an adult says are OK.

✓ Contact



- ✓ I only use a computer when there is an adult around.
- ✓ I tell an adult if anyone that I don't know sends me a message or is mean to me.

✓ Conduct



- ✓ I make sure that everything I do on a computer is the best it can be.
- ✓ I am always nice about people and the things they have done at the computer.
- ✓ I take care of the computers.

I understand these computer rules and always do my best to keep them.

Our School's Three Cs of Online Responsibility (JUNIORS AUP)

I agree to be responsible online with:

✓ Content



- ✓ If I find anything online that makes me uncomfortable or that I think we shouldn't have on a school computer I tell an adult so they can sort it out for us
- ✓ I know that it's best if I check with an adult before downloading anything in school

✓ Contact



- ✓ I make sure I keep personal information private and help others to do the same
- ✓ I keep all my passwords safe and never use anyone else's (even with their permission)
- ✓ I only use social networking (chat, blogs etc) through the sites the school lets me use
- ✓ If anyone I don't know tries to make contact with me online I ask an adult to give me advice

✓ Conduct



- ✓ I show great respect for what others do online and I only post positive comments
- ✓ I make sure that my online image and the way I behave online reflects what a great person I am
- ✓ I make sure that I never share other people's personal information and photographs online unless I check with them first

I am a good, responsible person and proud that I take responsibility for my online behaviour.

I think these are great rules to keep us all safe and I agree to keep them. I promise to do my best to help others to keep these rules too.

Speedy Biryani

Biryani is a festival dish, traditionally served at Indian weddings. This is a deliciously spicy version of a substantial meal that is served in one pot. It's perfect for cooking with and for crowds. You can make it with almost any meat or Quorn™ - look at the end of the recipe for some different options.



Egg and mustard*

Nutritional information per portion (239g):	
Energy	1721kJ
400kcal	28%
Fat	15g
21%	
Carbohydrate	3g
5%	
Fibre	4g
4%	
Salt	0.95g
15%	

*Typical values per 100g: energy 442kJ/106kcal.

Equipment

- Weighing scales
- Medium saucepan with lid
- Small saucepan
- Colander
- Large saucepan with lid
- Sharp knife x 2 (one for meat, one for vegetables)
- Chopping board x 2 (one for meat, one for vegetables)
- Measuring spoons
- Measuring jug
- Wooden spoon
- Kettle
- Large serving dish
- Bowl
- Scissors

Ingredients

- Serves 4**
 - 200g Basmati rice
 - 1 x 15ml spoon vegetable oil
 - 2 chicken breast fillets (about 260g)
 - Small bunch fresh coriander
 - 1 medium red onion
 - 100g French beans
 - 4 x 15ml spoons Balti curry paste
 - 130ml water
 - 4 tomatoes
 - 2 hard-boiled eggs
- *Presence of allergens can vary by brand - always check product labels for allergen information. You must make allergen information available when asked.



Top Tips

- To save time, buy precooked rice so this can just be added at step 9. This will save on washing up too. You'll need about 500g of cooked rice.
- An easy way for children to chop the coriander and French beans is by using kitchen scissors.

Speedy Biryani

Method

- Cut the chicken into 2-3cm diced pieces and place in a bowl. Wash your hands after handling raw chicken.
- Cook the rice according to the instructions on the packet. If you haven't already hard-boiled the eggs, pop them in a separate pan in cold water, bring to the boil and simmer for 5 minutes. Then drain through a colander and leave to stand in fresh cold water to cool. While these are cooking you can carry on with the next steps.
- Using a different chopping board and knife, peel and finely chop the red onion.
- Wash the French beans, tomatoes and coriander.
- Finely chop the coriander. Top and tail the French beans and cut them in half. Cut the tomatoes into quarters.
- Heat the vegetable oil in the large saucepan, then add the chicken, half of the chopped coriander and curry paste. Cook for 5 minutes, stirring all the time. The chicken will change colour from pink to white.
- Add the chopped red onion and French beans and cook for a further 3 minutes.
- Add the tomato quarters, and add the water gradually - you may not need it all. Your Speedy Biryani should be moist enough for the flavours to spread through evenly, but it shouldn't be wet. Cook for a further 3 minutes. Keep stirring.
- Add the cooked rice. Mix well, cover and simmer for 2 minutes. You might want to add a little bit more water now.
- Peel the shell from the hard-boiled eggs and slice into quarters.
- Spoon the Speedy Biryani into a large serving dish and garnish with hard-boiled egg quarters and a sprinkling of fresh coriander.

Something to try next time

- Instead of chicken, you could make Speedy Biryani with any of the following:
 - 300g of Quorn™ fillets (vegetarian) - prepare and cook in the same way as the chicken
 - 300g of beef frying steak - prepare and cook as for the chicken, the meat will turn from pink to brown when it is cooked
 - 400g can of chickpeas (drained) - skip step 6, add the chickpeas with the tomato at step 8.
- You can make this recipe with a different curry paste, such as Korma if you like a milder dish or Madras for a hotter result.
- Instead of curry paste, you could use one pouch of a curry recipe base (based on 170g per pouch). As these contain more water than a traditional curry paste, you will only need to add around 30-50ml of water at step 8.

Prepare now, eat later

- To save time, hard-boil your eggs in advance. Once they have cooled, store in the fridge until you need them.
- This Biryani dish is best eaten straight away but if you have any leftovers cool quickly (within 1 hour). Refrigerate and eat within 24 hours, either cold as a rice salad or reheated until piping hot. Do not reheat rice more than once.

Skills used include:

Weighing, measuring, peeling, chopping, boiling/simmering and frying.