



Newsletter



Friday 17th February 2023

Perseverance -
doing something despite difficulty or delay in achieving success

Respect	Tolerance	Pride	Empathy	Responsibility	Perseverance	Resilience	Honesty	Democracy	Aspiration	Reflection

AWARD WINNERS

A huge congratulations to our award winners this week:

Year 1: Freya P, Blake, Jenson, Nico

Year 2: Elijah, Chester, Marie, Mason

Year 3: Alex, Precious, Yvanah, Jamie

Year 4: Jessica N, Angel, Georgia, Frankie

Year 5: Oliver H, Freya, Lilah, Logan

Year 6: Alice, Jackson, Petal, Harley



ATTENDANCE

Our target for attendance is 96%

Attendance 6th – 10th Feb:

94.6%

Year 1: 91%

Year 2: 89.3%

Year 3: 97.1%

Year 4: 98%

Year 5: 94.2%

Year 6: 98.1%

Well done I hope you enjoyed your Classopoly Rewards.

PARENT FEEDBACK

A big thank you to all of the parents who have taken the time to complete our Parent Survey, we have received some very positive feedback and suggestions which we will look to implement in the near future.

What do you feel The Orchards does well?

"The caring, love and dedication staff have to all families."

"School has a good range of activities to keep children engaged, encourages children to do better and has a good focus on reading."

"Encouragement for children, variety of subjects and togetherness."

PARKING

We would like to remind all parents of the importance of safe and courteous parking outside our school at drop off and collection times. Please be mindful not to park over residents' driveways.



SPRING TERM

Monday 20th - Friday 24th February - Half Term Holiday, school closed

Tuesday 28th February 9.15 am - Y5 & 6 Parents' Maths workshop

Thursday 2nd March - World Book Day

Thursday 2nd March - Year 6 Topic Trip to the Black Country Living Museum

Friday 3rd March - Year 4 & 6 visit to Central Mosque

Friday 3rd March - Year 5 & 1 visit to the Gurdwara

Thursday 16th March - Reception Mother's Day Afternoon 2pm

Thursday 16th March - Year 1 Make with Mum 9am

Tuesday 21st March 9am - Parent and Child Phonics Workshop

Tuesday 21st March 9.15 am - Y5 & 6 Parents' Reading Workshop

Wednesday 29th March am EYFS/KS1 Easter Bonnet Singalong pm KS2

Thursday 30th March - Easter Craft Workshop 9am Reception and Nursery

Monday 3rd - Friday 14th April - Easter Holiday, school closed

WORLD BOOK DAY

As part of our drive to maintain, promote and engage pupil interest in reading, the school is having a World Book Day on Thursday 2nd March. On this special day, your child can come to school dressed as a favourite character from any book or dressed in their pyjamas so that they can relax and enjoy story time. The dressing up possibilities are endless: Postman Pat, Oliver Twist, Fantastic Mr Fox, Charlie and the Chocolate Factory, James and the Giant Peach, Danny the Champion of the World, Matilda, Goldilocks, Jack and the Beanstalk, Cinderella, Gruffalo, Elmer the Elephant, Harry Potter etc...

During the day, the children will be participating in lots of exciting reading activities including virtual author workshops.



HAPPY HALF TERM

We hope you all enjoy the half term break. Stuck for something to do? Why not have a go at writing an entry for our Learning Partnership Short Story Competition or have a go at some healthy cooking courtesy of our Eco Council.

GREENHEART LEARNING PARTNERSHIP

Short Story Competition

We want you to tell us a story. Your story must be short (500 words or less).

There will be the following prizes

- Children – the best story across each year group across the Partnership (From YN to Y6)
- Runner up prizes across each year group across the Partnership (From YN to Y6).



The closing date is Friday March 31st at 12 noon
Entries to Miss Stokes by Thursday March 30th

Healthy Recipe Corner from Eco Council

Healthy Apple Oat Bars

mykidslickthebowlclean.com



- A soft oat bar perfect for children
- Easy recipe!
- Great for school lunchboxes or after school snack.

Ingredients:

- Traditional rolled oats
- Quick cook oats
- Apple sauce - unsweetened.
- Egg or chia seeds
- Maple syrup or honey
- Butter or coconut oil
- Cinnamon

How to Make Apple Pie Oat Bars

Prep: Preheat your oven to 180 degrees celsius or 375 Fahrenheit, and line a baking tray.

Step one: In a mixing bowl, combine the oats, chia seeds (if using) and cinnamon.

Step two: Add the melted butter and apple purée, mix to combine.

Step three: Press the mix into the bottom of the baking tin so that it is an even layer, it should be around 1.5-2cm thick.

Step four: Bake at 180 degrees celsius or 375 Fahrenheit for 25 mins. It should be firm to the touch but not hard.

Step five: Cool and slice into squares or bars

Top Tips

- For a softer bar use all quick cook oats
- If you use all traditional rolled oats the resulting bar is yummy but can be a little crumbly.
- Allow the bars to cool completely before slicing into bars or squares.

Chosen by Jessica Cartwright

THE ORCHARDS COMMUNITY - SHARED VISION AND VALUES

At The Orchards we expect parents, carers and other visitors to:

Respect the ethos, vision and values of our school

Treat all members of the school community with respect – setting a good example with speech and behaviour

The following will not be tolerated:

Swearing, or using offensive language

Displaying a temper, or shouting at members of staff, pupils or other parents

Threatening another member of the school community



NEW MENUS



YOUR MENU Week ONE

Monday	Tuesday	Wednesday	Thursday	Friday
Battered Fish or <u>Cheese&Onion</u> Pasty Mash potatoes Seasonal veg	Sizzling Sausages Quorn Sausages Served with Yorkshire Pudding Onion gravy & Seasonal Veg	Roast Turkey Stuffing Or Quorn Roast Roast Potatoes Gravy Seasonal veg	Jacket Potato <u>Cheese&Beans</u> Or BBQ Chicken Wraps & Salad	<u>Cheese&Tom</u> Pizza Or Fish Fingers Oven Chips Baked beans Sweetcorn
Sandwiches/Wraps Baguettes/Rolls	Sandwiches/Wraps Rolls/Baguettes	Sandwiches/Rolls Wraps/Baguettes	Sandwiches/Rolls Wraps Baguettes	Sandwiches/Wraps Baguettes Rolls
Fresh Seasonal Salad Bar Available Every Day With Bread Baked Fresh Daily Salad/Selection Of Fresh Fruit & Yogurts Available Daily				
Mousse Fruit Salad	<u>Cake&Custard</u>	Cookies/Muffins	<u>Cake&Custard</u>	Flavoured Ice Creams

ADDITIONAL MENU OPTIONS AVAILABLE DAILY

Vegetarian Options Available Daily.

For Any Allergen/Dietary Requirements Please Speak To The Catering Supervisor

MADE FRESH



YOUR MENU Week TWO

Monday	Tuesday	Wednesday	Thursday	Friday
Fish Goujons Or Cheese& Pot Pie Herby Diced Potatoes Seasonal Veg	Jkt Potato <u>Cheese&Beans</u> Or Beef Chill &Garlic Bread Veg	Roast <u>Chicken&Stuffing</u> Or Quorn Roast Roast Potatoes Veg Gravy	Chicken Korma & Rice or Veg Sausages &spicy wedges Veg	<u>Cheese&Tomato</u> Pizza Fish Fingers Chunky Chips Baked Beans Sweetcorn
Sandwiches/Wraps Baguettes/Rolls	Sandwiches/Wraps Baguettes/Rolls	Sandwiches/rolls Baguettes/Wraps	Sandwiches/Wraps Baguettes/Rolls	Sandwiches/Wraps Rolls/Baguettes
Fresh Seasonal Salad Bar Available Every Day With Bread Baked Fresh Daily Selection Of Fresh Fruit & Yogurts Available Daily				
Jelly/Cookies	Selection Of <u>Cakes&Custard</u>	Muffins/Mousse	<u>Cake&Custard</u>	Flavoured Ice cream

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MADE FRESH



YOUR MENU Week THREE

Monday	Tuesday	Wednesday	Thursday	Friday
<u>Cheese&Pepper</u> Roll Or Fish Hot dog &Salad	Home made Chicken Curry Nan Bread & Rice Or Jkt Potatoes Cheese &Beans	Roast Chicken &Stuffing Or Cheese Pasty Roast Potatoes Gravy Veg	All Day Breakfast Or Veg Breakfast	<u>Cheese&Tomato</u> Pizza Or Fish Fingers Chunky Oven Chips Baked Beans Sweetcorn
Sandwiches/Wraps Baguettes/Rolls	Sandwiches/Wraps Rolls Baguettes	Sandwiches/Rolls Wraps/Baguettes	Sandwiches/Rolls Baguettes/Wraps	Sandwiches/Wraps Rolls/Baguettes
Fresh Seasonal Salad Bar Available Every Day With Bread Baked Fresh Daily Selection Of Fresh Fruit & Yogurts Available Daily				
Muffins/Mousse	<u>Cake&Custard</u>	Cookies/Jelly	<u>Cake&Custard</u>	Flavoured Ice Creams

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