



Letter from St Paul's

St Paul's C of E Primary School
Hampton Dene Road, Tupsley, Hereford
HR1 1UX
01432 273784
www.stpaulsprimary.com
admin@st-pauls.hereford.sch.uk
Head Teacher: Mr A Teale BSc (Hons) PGCE

6th January 2017



LIVING VALUES
EDUCATION

Our Gospel Value for this half term is:

Joy



*"Joy is the infallible sign of the presence of God."
Pierre Teilhard de Chardin*

On Thursday, the e-Safety Champions worked with Mr Sanderson to make a video to show how to stay safe online. We all had a letter from the 'SMART' rules. We started by using a green screen as a background. We then chose a picture from the internet and Mr Sanderson airdropped it to his iPad and uploaded it to the green screen. After, we used iMovie to make our short film. Finally, Mr Sanderson put all the short films together to make one big film. I really enjoyed the day, it was really fun. Thank you to Mr Sanderson for helping us.

Written by Maddison Main 5B

Class-Led Worship

<u>Date</u>	<u>Led by:</u>
20 th January 2017	Mrs D'Avanzo (6D)
27 th January 2017	Miss Coates (4C)
3 rd February 2017	Mrs Vautier-Thomas (6VT)
10 th February 2017	Miss Major (5M)
10 th March 2017	Mrs Bagley (2SB)
17 th March 2017	Miss Baker (5B)
24 th March 2017	Mrs Gittins (3G)
31 st March 2017	Mrs Croot (RC)
19 th May 2017	Mrs Duffield/ Mrs Gardiner (1D)
26 th May 2017	Miss McQuillan (1M)
23 rd June 2017	Miss Hayden-Cox
30 th June 2017	Mrs O'Connor (RO'C)
7 th July 2017	Mr Vaughan (4V)

Mr Poole will be providing Bacon Sandwiches with a cup of tea for £2.00 or if you would only like a cup of tea please make a donation. All funds go towards playground benches for the children.

The wise men have arrived, so it must be Epiphany. Blessings for the new season.



Please make sure that all children have plastic drinks bottles so they can refill them during the day to stay hydrated.



Chess club have entered the DeLancey Chess Challenge again and will be taking part in it from January. The children are excited and looking forward to earning badges, gold spots and mascots for every game that they will play - all against different players in the school chess club. We expect the 7 rounds to take most of this term.

outdoor kitchen!



E-Safety Information Event Postponed

Due to unforeseen circumstances, Mark Sanderson will no longer be able to attend the e-Safety information assembly scheduled for Monday, 9th January at 2.00pm.

I apologise for any inconvenience this may have caused. A letter detailing the rescheduled date will be with you as soon as possible. Many thanks, Miss Baker

Carefully labelled 'Continents of the World' maps- well done Y2!





Congratulations!

After reviewing hundreds of AWESOME entries full of imagination, creativity and magic, the LEGOLAND Windsor Resort are proud to announce that Charlie Hamdi has officially been chosen as a finalist in the LEGOLAND Castle Hotel build competition.

Next Steps

The 3 finalists will be announced on our Facebook page on December 14th 2016. The public will then be able to vote for their favourite until January 9th 2017.

Please reply to this email within 5 working days with your name, address and phone number so that we can discuss next steps with you.



Curried Parsnip and Apple Soup

A delicious combination of parsnips, apples and mild curry spice to create a heart-warming soup, perfect for serving on a cold winter's day!

- 2lb Parsnips peeled & chopped
- 2 medium sized Cooking Apples peeled & chopped.
- 2 medium sized Onions peeled & chopped.
- 1 Potato peeled & chopped.
- 2oz Butter.
- 2 tablespoons of vegetable oil.
- 1 -2 teaspoons of Madras curry paste or powder.*
- 2 ½ pints of Chicken or Vegetable stock.
- Lime juice 2-3 teaspoons to taste (optional)
- Freshly ground Black pepper & salt to taste.
- 2 tablespoons of leaf Coriander roughly chopped to serve.
- * or a milder curry if you prefer.
- All measurements are approximate.



Method:

1. Heat butter & vegetable oil in a large pan & fry the onion & parsnip together for 2-3 minutes without browning.
2. Stir in the curry paste or powder & fry for 2 minutes.
3. Add the potato, apple & stock. Bring to the boil then reduce heat & simmer for approximately 40-45 mins. until the vegetables are tender.
4. Remove the soup from the heat & puree through a blender or food processor until smooth. ** Adjust thickness by adding more stock if necessary.
5. Return to the pan. Season to taste with black pepper, salt & lime juice (optional). Reheat for serving.
6. Serve sprinkled with chopped coriander & Accompanied by warmed naan breads.

Calling all Parents, Grandparents, Aunts and Uncles!

We are always looking for volunteers to drive our minibus. We like to be able to take groups of children out on special visits and educational sessions around our beautiful county but we are often short of a driver.

If you are interested in helping in this way please come along and talk to Mr Teale or Mrs McEnery.

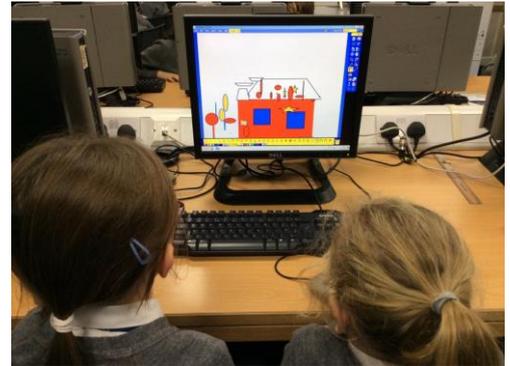


St Pauls Church of England Primary School - Forward

We are designing ideal gingerbread houses- yum! (Y2)



This roof is made of delicious icing!



Architects in the making?



Here are some of our favourite gingerbread house designs.



Lost Property

Paige Hooper 4C has lost her named St Paul's zip up P.E jacket. If this item is found please can it be returned to the school office.