



RED CLASS

Red Class
St Anne's Royton

Autumn Term 2
Week 1
9th October

Weekly Newsletter

Dear Parents,

We hope you had a wonderful half term, the children have enjoyed sharing their news about what they have been doing. We have been sharing and talking about the autumn objects you have been collecting. We will be putting these objects in our investigation area for the children to explore them further. Thank you for all the things you have been busy collecting.

PE Kits – Please can you ensure PE Kits are now back in school. We will leave the kits on the peg and return them home again before we break for Christmas. PE this half term will be on Thursdays, earrings must be removed or covered. Thank you for your cooperation.

Homework:

This week in class we have enjoyed learning about Guy Fawkes, bonfire night and Remembrance day, the children have been creating lots of firework and bonfire pictures and poppy art using a variety of different media, we have also been describing fireworks and writing these words on our pictures.

For homework this week please can you spend time talking to your child about fireworks and bonfire night, Can you think of different words to describe them? Can you create your own firework picture using different media? E.g. paint, glitter, collage. Can you write some of your describing words on your picture? (please get children to write some of the words) If possible can you do your picture on a separate piece of paper/card so we can display them in class and then put them in their personal learning journeys. Have fun and be creative!

Dates

Please see the attached information regarding Children in need.

Wednesday 21st Nov - Red Class assembly - all are welcome to come along to watch in the school hall starting at **9:15am**.

Wednesday 21st Nov – Parents phonics information sessions – This is a really useful session for parents, we will be sharing information regarding different strategies to help your child with reading and writing skills. It will take place in our school hall at **2:30 pm**.

If you have anything you need to speak to me about or any issues at all then please feel free to come and see me any morning or night after school or give me a call at these times.

Mrs Williams and Miss Ashton



Children in Need 2018

We will be taking part in Children in Need this year and we hope to raise more money than ever.

Every year, BBC Radio Manchester organises a fundraising event to support the charity. This year, some presenters will each be walking a half marathon, starting and finishing at different Children in Need-funded projects in Greater Manchester.

Their task is to raise and collect money as they go, and they will also be broadcasting live from the route.



They will be passing our school on **Tuesday 13th November** and we have been asked if we would like to speak to presenter Mike Sweeney and pass on our generous donations to Children in Need.

On Tuesday morning we are asking children to bring in a minimum of £1 and a nicely decorated bun. During the morning the children will be able to eat their bun and 'have their cake and eat it!' Pudsey teddy bears are also warmly invited to attend! If you are making your own cakes, please follow the advice from the Food Standards Agency.

We aim to raise lots of money to hand over to BBC Radio Manchester. We will also be able to tell them how we are raising money in a live broadcast.

To raise more money for Children in Need we will be holding a non-uniform day on **Friday 16th November**. The theme is '*Do your thing!*' and we ask children to come to school as someone, or something, they would like to do in the future. Maybe they want to travel the world, be a scientist who finds a cure, go surfing, or be the winner of The Great British Bake Off. Whatever your thing is, do it!

We ask for a minimum donation of £1 on the day and we hope to make another generous donation to Children in Need.

Thanks for your support!

Advice from the Food Standards Agency (www.food.gov.uk)

Cakes

You can serve home-made cakes at community events. They should be safe to eat, as long as:

- the people who make them follow good food hygiene advice
- the cakes are stored and transported safely

Making and transporting cakes

If you make a cake at home:

- use recipes from reputable sources
- always wash your hands before preparing food
- make sure that surfaces, bowls, utensils, and any other equipment are clean
- don't use raw eggs in anything that won't be thoroughly cooked, such as icing or mousse
- keep cheesecakes and any cakes or desserts containing fresh cream in the fridge
- store cakes in a clean, sealable container, away from raw foods

On the day, when you bring in cakes from home or run the stall, you should:

- transport cakes in a clean, sealable container
- make sure that cheesecake and any cakes or desserts containing fresh cream are left out of the fridge for the shortest time possible, ideally not longer than four hours
- when handling cakes use tongs or a cake slice

Storing cakes

You can keep cakes and baked goods with high sugar content in:

- airtight containers - this will prevent mould growth through absorption of moisture from the atmosphere
- the fridge - cakes will last for longer, but their quality may be affected

Any cakes with high moisture additions, such as cream, added after baking, should not be left at room temperature. They must be stored chilled (in the fridge) and eaten within the shelf-life of the added product.

There are some types of icing, such as ganache and buttercream that can be kept outside the fridge. It's best to store them somewhere cool and dry. Check the guidelines for storage of the particular icing product you will be using.
