

Friday, 27th January 2023

A message from the Head

That's the end to another week at Stansfield Hall Church of England /Methodist Primary School. This week, the children had a visit from Fr Ian for his fortnightly assembly which they thoroughly enjoyed!

This week, I have been speaking to children about the different activities they would like to have on offer here at school. Well done to some of the Year 5 and 6 children who carried out some market research for me and have collected an extensive list of all things sports related - it might not come as a surprise that football was top of the list! I am currently looking at ways in which we can really boost our sports offer in school - if any parents have any suggestions to contribute, please let me know.

Could I politely request that parents and carers do not park on the zigzag lines outside of school - this is a safeguarding issue and we have received some complaints about cars being parked inappropriately.

A message from the Head (Cont'd)

A few parents have approached staff about opening the gate on Todmorden Road. Having considered this, I think it will help with congestion outside of the main entrance (and make it safer for our children) so from Monday, we will be opening that gate at the beginning and end of the day. As always, please take care whichever entrance you are using and remind your children about road safety.

We hope you enjoyed our YouTube video this week. Keep an eye out for next week's contribution.

Industrial Action

As you will be aware, members of the NEU will be taking industrial action next week. As it stands, this will impact the children in Maple class. This class will be closed on 1st February and children can return to school on 2nd February. If there are any changes or updates over the coming days, school will keep you informed.

Star of the Week

This week's 'Stars of the Week' are as follows:

Willow

Maple

Alan, Archie &

Harvey & Oscar

Koby

Sycamore

Elm

Harrison & Oscar

Alex & Grace

Birch

Matthew & Troy



Weekly Attendance:

Willow: 92.27% Sycamore: 98.61% Maple: 95.02% Elm: 97.78% Birch: 97.33%

Contact

If you need any support please ask on the Earlyhelp@stansfieldhall.ro chdale.sch.uk or ask the staff on the gate in a morning.

If your concern is around Special Educational Needs then our SENCo can be emailed on

SEND@stansfieldhalll.roch dale.sch.uk

Chickpea, Spinach and Potato Curry Serves 4-5 people. Goes a treat with warm pitta bread or fice and salad or fat free Greek yogurt. 1/4 tsp turmeric powder 1-2 green chillies finely chopped or you can use some chilli [Ingredients

- ວ ເມຣຸບ ບາເ 1 medium onion, grated or 3 thsp oil
- chopped finely
 2 cloves garlic finely chopped or
- graleu 1 tsp fresh ginger finely grated 1 tab crimin bowder , top jeera/whole cumin seeds
- נטאויטיומי) 1 tsp coriander powder (optional) 1/2 tsp garam masala
 - Take your bunch of fresh spinach. Wash/clean and get the leaves
 Take your bunch of fresh spinach. Wash/clean and get then show them
 Take your bunch of fresh spinach. Wash/clean and get the leaves than show them. rake your punch of fresh spinach. Washiclean and get the leaves off the stems. Discard stems and drain the leaves then chop them into the stems.

powder

- into very thin sinces.

 2. Heat some oil in a pan, add the chopped onion. Fry till golden Heat some oil in a pan, add the chopped onion. Fry till golden brown and add chopped garlic and glinger. Add whole cumin seeds brown and add chopped garlic and glinger. Add whole cumin seeds and other spices and stir for a few minutes.

 Pour in channed tomatoes and anain stir till sizzinn for a few pour in channed tomatoes.
- and other spices and sur for a few minutes.

 3. Pour in chopped tomatoes and again stir till sizzling for a few
- minutes.

 4. Add the potatoes and chickpeas and stir. Add a little water then and the potatoes and chickpeas and stir.
- Add the potatoes and chickpeas and stir. Add a little water then put on lid and simmer on low till the potatoes are tender. Put in the put on lid and simmer on low till the potatoes are tender. Put in the put on lid and simmer on low till the potatoes are tender. Put in the put on lid and simmer on low till the potatoes are tender.



Not a fan of spinach? Here's a gorgeous chickpea and coconut version of this curry which costs £1.58 to make.

1 400g can of chickpeas drained

400g can chopped tomatoes

2 large potato, peeled, cubed 1 big bunch spinach (it shrinks

during cooking)

salt to taste

2-3 thsp oil

Christian Faith Value

This week in assembly, we heard the story the story of St. Lucy. The story teaches us about standing up for the truth and what we believe in. In the story, the children heard about how St. Lucy helped her fellow Christians when they were in need and how she stood strong by her faith and wouldn't deny Jesus. The children also learnt about how people in Sweden remember St. Lucy and celebrate her bravery.

PTA

We have spoken to a few parents about the need at Stansfield Hall to develop a new PTA. Thank you to those who have already showed some interest. If you are interested in coming together and supporting the school with some event organisation and fund-raising ideas, please come and speak to Mrs Taylor-Smith.

Next Week's Menu...

DUE TO SUPPLY CHAIN PRESSURES THESE MEALS MAY BE SUBJECT TO CHANGE

Monday

Crispy Fish Fingers, Potato & Peas

Warm Cookies & Milkshake

Tuesday

Fresh Kitchen Chicken Curry & Rice

Warm Fruit Waffles & Whipped Cream

Wednesday

Fresh Kitchen Savoury Pie, Seasonal Potatoes & Vegetables

Tropical Fresh Fruit Salad & Oaty Biscuit

Thursday

Slow Cooked Braised Steak with Carrots & Chunky Chips

Hot Chocolate Sponge & Custard

Friday

Choice of Topped or Plain Cheese Pizza Slice with Fries & Seasonal Vegetables

Ice Cream Desserts

Available Daily

Hot Daily Pasta, Selection of Filled Sandwiches & Freshly Baked Jacket Potato.

Methodist Schools

THE CHURCH

