



All Things Thurlby

Newsletter 19
26.01.2024

Dear Parents

Congratulations

Thurlby Stars Certificate Winners

We would like to congratulate our Thurlby Stars for demonstrating one of our Thurlby Values this week. Our winners are:

- Reception** - Mira and Ada
- Year 1** - Remi and Bradley
- Year 2** - Teddy and Kaleb
- Year 3** - Sasha and Joshua
- Year 4** - Rowan and Olivia
- Year 5** - Sophia and Henry
- Year 6** - Emma and Lily

Attendance

Our average attendance figure, for the week beginning 22nd January, was 95.3%.

Class Attendance Awards

| | | |
|-----|-----------|-------|
| 1st | Reception | 98.7% |
| 2nd | Year 1 | 98.4% |
| 3rd | Year 3 | 96.7% |

Competition Winners

Thank you to all the children who took the time to enter our Thurlby Star Certificates and Positive Posts competitions. We had so many wonderful entries, making it very hard for me to decide on the winners! After much deliberation, the following children's artwork was chosen:

Star Certificates

- KS1 - Philly, Franky and Teddy
- KS2 - Grace, Thea, Rowan, Martha and Joe

Positive Posts

- KS1 - Franky
- KS2 - Daphne, Jack, Ava

Congratulations to these children and to every child who entered. Your hard work shone through!



School Council

Our newly elected school council members met with Mrs Edgar, for their first meeting of the term this week, to discuss ways to further enhance our school.

A recent idea (now up and running) was the class with the greatest number of green points per week would receive a visit from our pastoral pets. Well done councillors, keep up the good work! 😊



Coding Club

Over the last few weeks, the coders in coding club have explored Minecraft Education by building a billboard of their name and making it rain chickens. This week Felix and Alfie taught us how to code the agent to build a tower and create a pig farm. The children showed great listening and concentration skills and we ended up with some amazing towers and farms overflowing with pigs. It was great to see the children helping each other and debugging their code when something had not worked quite right.



Local Author Update



Many of our children in years 4, 5 and 6 (and some adults too!) have enjoyed reading Hannah Gold's wonderful books which show her love for the planet. She has just shared the exciting news that there will be a new novel in 2024. Keep up to date by reading her monthly newsletter at [Bear Club — Hannah Gold](#) Which animal(s) do you think will be at the centre of her new story?

Year 2 - Farm to Fork

As part of our new geography topic, Farm to Fork, Year 2 have been learning about why farms are so important and why there are so many arable farms in Lincolnshire. We had a real treat when Mr Cappitt came into school to tell us about his family farm. We asked lots of questions and Mr Cappitt brought in photos and some actual grains and seeds from the crops that he grows. He even brought in his tractor to show us and we were amazed at the size of the wheels!

Thank you for giving up your time Mr Cappitt.



Year 5

Year 5 are continuing to showcase their PE skills this week, demonstrating some wonderful counter tensions. Lots of the children have creative ideas and are demonstrating our Thurlby value: Teamwork, working exceptionally well with their partners. Great work year 5!



Thurlby Winner

Congratulations to our very own Charlotte who entered one of the competitions in the Term Time Magazine issued to children last month. Look out for more competitions in the next edition, being sent home very soon, and you may be the next lucky winner!



Roots to Food

It was wonderful to welcome Darren Tinkler, from Roots to Food, back this week. He worked with Years 2 to 5 creating meals from around the world. These experiences provide our children with the opportunity to learn about different food groups and their nutritional values, food hygiene and safety and learning the many skills involved in producing a restaurant worthy meal. Darren is great at talking about the food industry to enthuse the children about potential careers.

Darren said 'it was a pleasure to return to Thurlby and cook with Y2, Y3, Y4 and Y5. The children loved the food and demonstrated terrific cooking practices!' Well done to all our children on a thoroughly successful day! 😊







The recipes for both meals can be found at the end of the newsletter, should you wish to recreate these at home with your family.

K Finch

Mrs K Finch
Headteacher

Upcoming Calendar dates

Monday 29th January -
Wednesday 31st January -
Tuesday 6th February -
Wednesday 7th February -
Thursday 8th February -
Friday 9th February -

Monday 19th February -

Wednesday 21st February -
Monday 26th February -

Tuesday 27th February -
Wednesday 6th March
Saturday 16th March -
Wednesday 27th March -
Thursday 28th March -

Aylmerton meeting for parents - ONLINE - 5:15pm
Year 2 Class Assembly @ 10.10am
Hot meals deadline for first week back after half term
Sex and Relationships Education (SRE) Workshop am for Year 6 children
SRE Workshop for Year 6 children am
PTFA 'Wear What you Love' Day
End of Term 3
Start of Term 4
Year 6 children residential to Aylmerton Field Study Centre
Year 6 children home from Aylmerton Field Study Centre
Bikeability for Year 5 children (Mon to Thurs)
PARENTS' EVENING - MORE INFO TO FOLLOW
Year 4 Class Assembly @ 10.10am
PARENTS' EVENING - MORE INFO TO FOLLOW
Shakespeare rehearsal at Bourne Westfield 9:00-12:00
Shakespeare performance 'Much Ado About Nothing' - Key Theatre
Rocksteady concert @ 2.15pm
End of Term 4

Greek

Keftedes, Tzatziki, Greek Salad, Rice

400g Fresh Minced Lamb or Turkey or Beef

$\frac{1}{2}$ tsp Dried Oregano

$\frac{1}{2}$ tsp Cinnamon

8 Mint Leaves (finely chopped)

1 Garlic Clove (crushed and peeled)

1 Small Red Onion (finely sliced)

1 Small Red Pepper (sliced)

1 x 200g Chopped Tinned Tomatoes

2 Spring Onion (sliced)

2 Fresh Tomatoes (diced)

$\frac{1}{2}$ Small Cucumber (diced)

1 x 250g Feta Cheese (diced)

1 tblsp Olive Oil

1 x 200g Greek Yoghurt

250g Cooked Hot Rice

Method

1. In a large bowl mix the minced turkey with the dried oregano, cinnamon and four mint leaves. Mix, stir and fold. This mix is best left to marinade for 1 hour.
2. Roll the mixture into equal size balls the size of a large marble.
3. In a wok or shallow frying pan add the garlic clove and the meat balls to the hot pan and keep turning until lightly brown. Add 2 tblsp water, place the lid on and steam for 2 minutes to thoroughly cook the meat balls.
4. Add the red onion, peppers and spring onion stew for 1 minute on a low heat.
5. Add the chopped tinned tomatoes and simmer for 1 minute
6. For the Greek salad mix the half the cucumber, tomatoes, feta cheese and the olive oil in a small bowl.
7. For the Tzatziki grate half the cucumber and mix with the Greek yoghurt.
8. Serve with hot rice
9. Enjoy

Chicken and Vegetable Chow Mein (serves 4)

4 Small Chicken Breast diced
4tbs Light Soy Sauce
1tbs Clear Honey
1 Small Red Onion thinly sliced
4 Spring Onion thinly sliced
50g Sugar Snap Peas chopped in half
1 Whole Carrot peeled and sliced thinly
 $\frac{1}{2}$ tsp Turmeric
1 Small Red Pepper sliced
3 nests 200g Medium Egg Noodles
50g Beansprouts
30g Fresh Ginger finely chopped
2 Garlic Cloves
Water for steaming

Method

1. Soak the noodles in a bowl in hot water with the Turmeric
2. Place the chicken or Quorn into a clean bowl and add the ginger and stir, mix and fold together.
3. Heat a non-stick frying pan or saucepan or wok (with lid) until hot with a little oil
4. Sear the chicken in the hot pan for two minutes on each side, add 2 tbs water place the lid on the pan and steam for 90 seconds. Remove the lid carefully
5. Add the red onion and sliced carrots to the chicken and steam for a further 1 minute with the lid on.
6. Now remove the lid carefully again and add the sugar snaps, peppers, spring onion, beansprouts, soy sauce and honey
7. Steam with the lid on gently for 1 minute.
8. Stir the drained noodles through the chicken and vegetables for a further 1 minute
9. Remove the lid of the pan carefully and serve in to the centre of four plates.
10. Your Chow Mein is now ready to enjoy

Half term activities

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Soccer Schools

IN PARTNERSHIP WITH ASTON VILLA FOOTBALL CLUB ACADEMY

FEBRUARY HALF TERM 2024

HINCKLEY @ HINCKLEY PARKS PRIMARY SCHOOL:
19TH & 20TH FEBRUARY

DAVENTRY @ PARKER ACADEMY:
22ND & 23RD FEBRUARY

KETTERING @ BUCCLEUCH ACADEMY:
19TH & 20TH FEBRUARY

LEICESTER @ JUDGE MEADOW COMMUNITY COLLEGE:
21ST & 22ND FEBRUARY

STAMFORD @ BORDERVILLE SPORTS CENTRE:
15TH & 16TH FEBRUARY

LOUGHBOROUGH @ RAWLINS COLLEGE:
22ND & 23RD FEBRUARY

AGES: 5-13 YEARS
TIME: 9AM TIL 3PM

ONLY £12 PER DAY

BRAND NEW VENUE

ALL SOCCER SCHOOLS ARE NON REFUNDABLE

AVFC COACHES IN ATTENDANCE



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HOW TO BOOK:
24HR TEXT SERVICE - 07817307074 WITH CHILD'S NAME & DATES
EMAIL - SOCCERCAMPS@DEVELOPMENTSCHOOLS.CO.UK
CALL - 01858 461166

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HALF-TERM GOALKEEPING CAMP

**FRIDAY 16TH FEBRUARY
@ DEEPING RANGERS**

9AM - 1PM

£25



SIGN UP NOW!

**EARLY BIRD OFFER
20% OFF**



BENDERBYSHIRE GK

     @benderbyshiregk

Please use this link to register - <https://forms.gle/2mHMdnWpSWYrxDgz8>

For any other enquiries please contact benderbyshiregk@outlook.com



WE INVITE YOU TO JOIN OUR

FOOTBALL FUN DAYS

BOURNE

12TH-14TH FEB | 9AM-3PM

COTTESMORE

15TH-16TH FEB | 9AM-3PM

GRANTHAM

14TH-16TH FEB | 9AM-3PM

STAMFORD

12TH-14TH FEB | 9AM-3PM

PETERBOROUGH

19TH-20TH FEB | 9AM-3PM



BOOK NOW

**FUN & FRIENDLY
PLAY & LEARN**

WWW.ONETOUCHFOOTBALL.CO.UK/HOLIDAYFOOTBALL

we only
positive.