Salhouse Weekly Update	Wk commencing 13th October

Dear parents and carers,

Another busy week has come and gone at Salhouse.
We have enjoyed our Harvest Festival on Monday and welcomed many of our Herons parents into school on Friday for the first of our Sharing Assemblies; where all classes will have the opportunity to present their learning one each term. Thank you to those who left such kind comments in our feedback book too!

Whilst we have seen some improvement this week, we would again like to remind you about the importance of providing healthy options for your child's snack and in their lunch box – these can make such a difference to their concentration levels.

We would also like to celebrate the achievements of Kingfishers class on winning both the Times Tables Rock Stars and the Doodle league this week. A great effort from you all!

Next Friday marks the return of our FOSS bake sales and is also non-uniform day. Please support these events if you can.

Mrs Sonnex, Executive Headteacher & Mr Emmens, Head of School

Coming up this week

Fri 17th Oct – Annual non-school uniform day in memory of Lola – wear bright colours; £1 donation

Fri 17th Oct – Herons Bake Sale (FOSS)

Sat 18th Oct – FOSS Quiz Night

Dates for your diary

Weds 22nd Oct - Cluster Football @ Broadland (invite only)

Fri 24th Oct– Foss non-uniform day

Fri 31st Oct – High School application deadline

Mon 10th – Wed 12th Nov – Parents evenings 3.30-6pm details to follow

Mon 17th Nov – portrait and sibling photographs

Menu Change

Jacket Potatoes and packed lunches will still be available.



Harvest Festival

Thank you to everyone who donated towards the harvest festival.

The whole school enjoyed a wonderful harvest service with lots of Autumn songs.

All donations will go to the Wroxham and Hoveton Food Bank.



Makes 10-12

norse group

Beetroot Brownie

This sounds like a crazy combination but trust us – it works! The beetroot gives a lovely depth of flavour and adds moistness to the sponge.



Ingredients list

- 125g Self-Raising Flour
- 25g Cocoa Powder
- 110g Caster Sugar
- 2x Eggs - beaten
- 175ml Vegetable Oil
- 1tsp Vanilla Essence
- 50g Cooked Beetroot – grated

Method

1. Sift the flour and cocoa powder into a mixing bowl.
2. Mix in the sugar.
3. Add the vegetable oil, vanilla essence, eggs, and beetroot and mix well.
4. Pour into a greased and lined tin, measuring approx. 20cm x 26cm.
5. Bake in a pre-heated oven at Gas Mark 4, 180°C for 25-30 minutes.
6. Turn out on to a cooling rack and leave to cool.
7. Dust with icing sugar and enjoy!



Salhouse Primary School: *Soaring on wings*

'They will soar on wings like eagles
They will run and not grow weary
They will walk and not be faint.'
Isaiah 40:31