

Christmas Update

Christmas Enterprise Gifts

The children will be busy during the next week creating Christmas gifts and art work to be sold as part of our Christmas enterprise week.

The Christmas Crafts can be purchased via School Gateway App at a total cost of £3.00 (this will cover the cost of materials and each child will also receive a gift from Santa).

Below is a full list of what the children will be making;

FS1 – Salt dough Christmas decoration / Calendar / Christmas critter bauble

FS2 & Year 1 – Wooden or Salt dough Christmas decoration, calendar and a Christmas card

Year 2 – Salt dough Christmas decoration, calendar and a Christmas card

Year 3 – Christmas bauble, calendar, Christmas card and a kindness voucher

Year 4 – Christmas tree decoration, calendar and a Christmas card

Year 5 – Christingle, calendar and a Christmas card

Year 6 - Chocolate reindeer, star decorations, calendar and a Christmas card



Christmas Parties

Each year group will be holding their own type Christmas party this year, further details will be set out via Marvelous Me from the class teachers.

(If you do not have access to Marvelous Me please contact the school office who will be happy to help you get set up)

Bears of Sheffield

Tickets are still on sale for the “Bears of Sheffield” raffle, we have been overwhelmed with your support and kindness. We have received some amazing prize contributions, we have already sold more than 300 tickets. Well done to the Birley Spa community.

Name the Bear is live on the Gate Way App, we have had some great names so far, keep your name coming.



Rainy Day Activity

Teach kids how to make rock candy for an edible rainy day activity. Making rock candy is also part science experiment, allowing kids hands-on learning with a few simple ingredients and kitchen tools. Just go to: <https://momypoppins.com/kids/how-to-make-rock-candy-with-kids>. Don't forget to share any photo's with us!



Recipe for the Weekend

If you're feeling more creative why not try making some Snowman Cookies, the recipe is below. Please send your pictures to enquiries@birleyspaacademy.co.uk so we can share them on twitter @BirleySpaAcad

Ingredients

125g butter, softened
 125g golden caster sugar
 1 egg, beaten
 1 tsp vanilla extract |
 250g plain flour, plus extra for dusting

For the decoration

400g white fondant icing,
 icing sugar, for dusting
 100g pack mixed red, yellow,
 black and blue ready-to-roll
 icing
 tube white icing, for sticking
 tube black icing



Method

STEP 1 Heat the oven to 190C/170C fan/gas 5. Cream the butter and sugar until pale and fluffy, then beat in the egg and vanilla. Stir in the flour and mix to a fairly soft dough. Tip onto a lightly floured surface and knead gently. Put the dough on a plate, cover and chill for at least 2 hrs.

STEP 2 On a lightly floured surface, roll out the dough to a thickness of around 0.5cm. Use a cookie cutter or water glass to stamp out 7cm rounds. Re-roll the trimmings and repeat.

STEP 3 Transfer the biscuits to two lined baking trays and bake for 8-14mins until the edges turn lightly golden in colour. Leave to cool.

STEP 4 To decorate, roll out the white fondant icing on a surface lightly dusted with icing sugar. Stamp out 7cm circles using the same cookie cutter or glass as before, then use a dab of the white tube of icing to stick a fondant round on each biscuit.

STEP 5 Knead together some of the yellow and blue icing to make green icing, then do the same with the red and yellow icing to make orange (alternatively, buy separate packs of each colour). Roll out one icing colour at a time. Stamp out a 7cm circle of icing, cut in half and stick on for a hat. Cut a strip of another colour and make some markings to make it look like the elasticated band of a hat, then trim to fit and stick on. Repeat with all the biscuits, mixing and matching colours.

STEP 6 Decorate the hats with icing spots and stripes, if you like. Roll out balls of coloured icing, poke holes all over with a cocktail stick and stick on as pom poms. Mould lumpy balls of the orange icing for noses and roll out balls of the black icing for eyes. Press down to flatten, then stick on with white icing. Use the tube of black icing to pipe rows of dots for the smiles. Leave to set. *Will keep for up to five days in an airtight container.*

Last Week's Attendance Figures

Target—96%

Actual— 96.2%

R—Heeley	96.4%	R—Whirlow	99.2%
Y1—Sheaf	100%	Y2—Endcliffe	97.6%
Y2—Norfolk	100%	Y3—Crucible	90.4%
Y3—Lyceum	92.2%	Y4—Kelham	93.5%
Y4—Weston	98.8%	Y5—Millennium	97.1%
Y5— Graves	97.2%	Y6—Bolsover	95.8%
Y6— Peveril	95.8%	Shirebrook	90.0%

Massive well done to Sheaf and Norfolk classes for getting 100% last week, lets see if we can get more classes achieving the same next week - each day counts!