

Neatishead Update

December 2024

I have really enjoyed my time at Neatishead this term. It really is an amazing school! The Christmas production was truly magical, and I was privileged to go with the children to the Baptist church too. It was clear that the children's performance had a huge impact on those who had come to watch. One of the many lovely things about this school is the strong sense of community. On the week of the 27th January 2025 I will be spending Tuesday to Friday just in this school. I am looking forward to spending time in each class and seeing the children in all the different lessons they have across the week.

I would like to say a big thank you to the wonderful staff here. They really do care about all of the children, and they work tirelessly to make this school what it is. I would also like to say thank you to FONS who have worked hard this year to raise money for our school enabling trips to be subsidised and purchasing equipment to enhance our provision.

It is with sadness that we say goodbye to Mrs Andrews. She has been a valued member of the team and I wish her all the best for the future.

I wish you all a Happy Christmas and my very best wishes for 2025

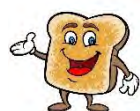
General reminders

School starts at 8.30am

Children need appropriate clothing to suit the weather.

Snacks must be healthy and nut free.

Breakfast club is growing in numbers and runs from 7.30am – 8.30am. Sessions are £5. Invoices are sent at the end of the month. Please contact the office to book spaces in advance where possible so we can keep up to date with numbers.



Looking ahead



Tues 7th January – Children return to school

Fri 14th February – Break up for half term

Mon 24th February – Children back to school

Parking

Please could all parents/carers give consideration to local residents when parking near to the school. Please use the car park at the playing field when possible.



We have recently made the school more secure by installing a new entry system. We have enclosed the school office to make it more secure, not to mention a warmer place to work.

Mrs Clarke



Thank you, thank you, thank you !!!!!



Thank you to everyone who donated to this very worthy cause. We raised £72.22



Thanks for supporting Save the Children. Everyone looked amazing and very festive. We raised £139.00.

Peacocks Class



How long is a piece of string? What is the perimeter of our field? We found out!

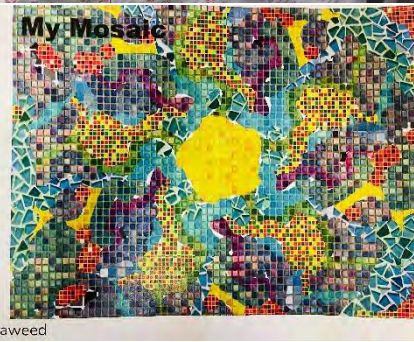


Cooking with Mrs Blackburn and Mrs Andrews. Some ingredients grown by the children!



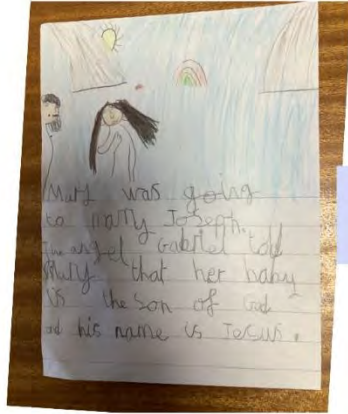
We enjoyed The Puzzle Pod – an escape room introduced by Professor Marmaduke to help ‘unlock the Bible!’

Gatekeepers Rebellious Romans and Eco Christmas craft



We have had a fantastic term learning about the Romans. We celebrated the end of the topic by having a Roman Day, we even dressed up and made some delicious Roman food. Thank you to those grown-ups that were able to come and join us. We have been very eco conscious this term and have created some beautiful Christmas decorations which the children will bring home to help decorate your homes!

We wish you all a very Merry Christmas and can't wait for the New Year and more fantastic learning from Gatekeepers.



Christmas in the
Red Skippers!



Eco Committee

Hello - Eleri, Ella, Isla, Poppy and Lacey here with the latest Eco update.

The Eco Committee have been very busy this term. We have been:

- Composting after every lunchtime (and feeding Mrs Ferriers' chickens!).
- Reducing the single use plastic within school lunchtimes. We spoke to a representative from Norse Catering to discuss how we can make our cooked lunches eco-friendlier. Some of the changes we made are putting sandwiches and pasta pots onto plates rather than them arriving to our school in plastic bags. We also suggested in the summer we could use our own school grown crops to plan a special lunch. Norse has also sent us a food map of where they locally source the food (please see attachment).
- We are using our recycling paper bins regularly in the classrooms from the grant we received last term
- We had a fabulous article published in the recent local newsletter the NIB.
- Two of our team members are writing a letter to King Charles about deforestation.
- We have submitted the 'Cut your Carbon 2024' results. Thank you again for taking part in this.

We have also decided that for 2025, we will be focusing on the areas of: Healthy Living, Litter and Water for our Eco award.

Over Christmas we thought you could try our **12 Days of Christmas Eco Challenge!** You could try some or all of these ideas:

1. Reuse your Christmas cards for next years' labels
2. Buy only recyclable Christmas paper (no foil!)
3. Try making your own Christmas crackers
4. Compost your leftovers!
5. Make a recyclable Christmas decoration
6. Reuse your Christmas calendar if you can
7. Keep your plastic bottles to make bird feeders
8. Keep your turkey fat for the birds and add seeds!
9. Replant your Christmas tree if it has roots
10. Email cards rather than posting them
11. Buy second hand gifts rather than new eg. From Vinted or charity shops.
12. Donate out grown Christmas jumpers



Merry Christmas and a Happy New Year! from all of the Eco-committee



Fresh Ideas Feeding Minds

Where do we buy our ingredients from?



We are blessed to be surrounded by wonderful, fresh, locally sourced produce from suppliers in East Anglia and we are proud to work with producers who really care about the world around them.

All poultry, beef and pork used on our menus is traceable right back to the farm. Our eggs and fresh meat come from East Anglian suppliers and we take great care to ensure our eggs conform to the 'lion mark' code of practice and to prove it, we have been awarded the prestigious Good Egg Award!

Why we use locally sourced produce

Buying fresh, locally sourced products not only enables us to deliver a fantastic, high quality catering service but also helps to deliver great value to our customers whilst helping sustain the local supply chain. We consistently work with our suppliers to look at ways in which we can reduce energy usage and transportation costs whilst minimising the all-important food miles for our customers.

