

SLA Circular

December Newsletter 2020

Number 15

Merry Christmas!

It has been a busy and challenging term for us all. I would like to congratulate the children for managing the new COVID Safe arrangements and engaging in their learning so well. Fantastic job everyone!



I am sure you would also like me to express all of our thanks to the amazing team at SLA. Staff across the school from teaching, to admin, to catering, to cleaning, to support staff have gone above and beyond to care for and support our children through these difficult times.



Our final week will be a celebration of Christmas. All children can wear **Christmas jumpers** instead of their usual school top for the entire week. We are asking for a £1 donation to support the charity Barnardos.

Friday 11th December the children will all have the opportunity to watch a “Streamed” panto Cinderella from The Mercury Theatre Colchester. Thank you to Mrs Barber in the school office who has organised this treat for us.



Monday 14th December Christmas Tree Festival Judging Day. All the tutor groups have been busy creating a tree based on the theme “Diversity and Inclusion”. Mr Alan Cash our new Catering Manager will be judging the trees. There will be certificates for Primary, Key Stage 3 and Key Stage 4, plus an overall winner. Good luck everyone!

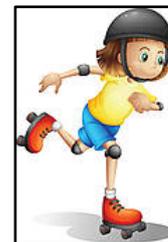
Tuesday 15th December is school Christmas Lunch. The catering team have been busy preparing and planning a few Christmas surprises for the children. Although the day will be tinged with a little sadness as our school cook Val Mutum is retiring and this will be her last SLA Christmas. Val has been a member of the SLA Family for some considerable years. She will be greatly missed by the children and her colleagues. We wish her a retirement full of amazing new adventures.





Thursday 17th December is the **Primary Christmas Party**. I understand that Santa has been able to find time in his busy schedule to come and visit. He is also fortunately exempt from the COVID Travel restrictions as he is an essential key worker.

Friday 18th December is the last day of term. Ms Brickley will be hosting the half termly Red Carpet Awards. It is not yet confirmed if this will be on roller skates! The afternoon will be spent in class bases enjoying some Christmas activities and possibly a surprise "virtual" event!



The school office and site will be **closed from Wednesday 23rd December until Monday 4th January**. SLA staff will not be available during this period. If you need to speak to a member of the SENDAT Team or have a safeguarding concern, please email hr@sendat.academy or safeguarding@sendat.academy.

I wish you all a happy and fun filled Christmas with your family and friends.

We look forward to welcoming the children back to school on **Wednesday 6th January**.

Best wishes, Jo Pettingale, Head of School



Alfie Amira Ann-Louise Archie Cameron David Ryan
Dylan Ethan Joshua McKenzie Nicky Sandy Cameron



Friends of Stone Lodge Christmas
Raffle will take place on
Tuesday 15th December

Catering Newsletter.

The tree is up, the presents are bought, wrapped and placed under the tree, the last few doors are waiting to be opened on our advent calendar's and it's that time of year when we take stock of the last 12 months and how it has unfolded, only to realise that the most important thing, is spending time with the ones we love.



Whilst Christmas approaches at an unstoppable rate and the stress and burden of the Christmas lunch planning starts for many, "how can you cook the turkey, potatoes, stuffing, pigs in blankets and Yorkshires all at the same time", remember, stay calm, what's the worst that can happen. I find the best way to prepare for Christmas or any large event is to plan in advance, I have a few ideas that you could use to reduce the stress;

- Make a list- write down all of the jobs that need doing and cross them off as they are complete.
- Get everyone involved- The children are great at peeling vegetables and they can be done the day before.
- Par boil the potatoes- lightly cook them in salted water until they are nearly cooked, cool them down and shake in a bowl to roughen up the edges. Oil them and place them on a tray ready to be baked.
- The dreaded Yorkshire puddings- these can be made in advance and frozen until the day, simply warm these back through the oven. Try my never fail recipe, this makes around 16 Yorkshires;
 - 6 eggs
 - 8oz plain flour
 - ½ pint milk.
 - Tsp salt.

Combine all the ingredients in a jug until smooth, heat a muffin tin with a little oil until smoking hot, pour in the batter mix and bake at 185 °c for around 30 minutes until the whole pudding is brown in colour.

- Pigs in blankets- roll these the day before and leave in the fridge.
- The Turkey- Firstly I chop a selection of fresh herbs, mix with softened butter and push it under the skin of the bird, I then roast mine on trivet of carrots, onions and leeks with a touch of red wine. Roast at the required temperature as recommended by the supplier (always on the label). Every 30 minutes I baste the bird using a spoon of liquid from the bottom of the tray, this helps it to stay moist. Remove from the oven once cooked and rest for at least 30 minutes, this allows the meat to relax. All of those lovely juices from the tray can go into the gravy.
- Whilst the Turkey is resting, this is when you can cook the pigs in blankets, potatoes and the stuffing.

Pour a glass of Bucks Fizz put your feet up and relax, dinner DONE. You just need to put all those toys together now.



From all of the catering team, we wish you all a very merry Christmas and a happy new year.

Please feel free to contact me on.

Alan.cash@sendat.academy



Stone Lodge Academy Facebook page
and a Parents of Stone Lodge Academy
page.



If you have any concerns about the safeguarding of your child, please email safeguarding@sendat.academy or call the school number – 01473 601175. In the event that the school office is not available a recording will give you a number that you will be able to speak to someone.



School Office 01473 601175

Monday to Friday 7:30am to 4:00pm

