**Biggin C of E Primary School**

Newsletter for the second Spring Term (25/02/19 – 12/04/19)

Published Monday 25th February 2019

Welcome back, I hope you all had a lovely break and managed to enjoy the gorgeous spring sunshine with your families. Hopefully all the coughs, colds and other nasty bugs are all behind us now. The children came into school this morning refreshed and eager to be back at school

Well done to all the children for a lovely Christingle service on Friday before we broke up and a big thank you to Julia and Kay for coming in to school and patiently making the Christingle oranges with the children and explaining the meaning of all the different parts. Julia's service was lovely and it seemed very apt to be celebrating this at Candlemas as the days are getting slightly longer. The children did an amazing job filling their donation candles and we raised lots of money for the Children's Society. Thank you also to Rev Benson for the blessing and the concluding prayer.

We had a number of visitors in school including Paul Hunter, our advisor, all of whom have made favourable comments about the happy, busy atmosphere in school.

We were very proud of some of our year fives, who went to Hartington school on Wednesday to learn how to lead collective acts of worship. We only wish we could have taken more children. This is part of an ongoing project with the Diocese which will develop over the next few months and we look forward to them leading some collective acts of worship in school very soon.

Another thank you to our three brand new Parent Governors who attended their first Governors' meeting. They are Richard Adams (Eddy in Year 4), Emma Worrall (Frankie in Reception), and Anne-Marie Bonsall (Harry in Year 3 and Edith in Reception). All of our Governors do an amazing and largely unrecognised job for the benefit of everyone in the school, their efforts are very much appreciated. Details of all of our Governors are on our website if you are unsure who they are. Straight after the Governors' meeting on Wednesday was the best fun it's possible to have with a pen, paper and dice - the FOBS Beetle Drive, fast and furious and lots of laughs, they raised almost £150 for school funds. Fobs you are amazing! Thank you.

This week has a very sporty feel, our Key Stage 2 children are competing in a minisports event at Parwich on Wednesday and Years 5 and 6 in Hi 5 netball on Thursday. Our Year 5s are also launching their lunchtime health and fitness club this week. Hopefully lots of children will be joining in!

I am still very interested in any feedback you may have about the Internet Safety workshop which ran on the 8th of February. Please let me know if you have any comments, good or bad, or include them on the parent questionnaire which is coming out this week. This is a really important opportunity for us to gain feedback about the school, please tell us how it is, warts and all!

Unfortunately, Drama Club will not be starting until Tuesday 12th March when they will start work on an Easter play that will be performed in church.

Finally, a plug for the brilliant work that Biggin Village Hall Committee have been doing bringing Live & Local theatre to our village. The first two productions were brilliant and on Saturday 30th March at 7:30pm, Mr Keith and his orchestra are performing a family friendly show which I'm sure all of our children would enjoy. Please support them if you can.

 Safeguarding Reminder:

If you or any member of the public are concerned about the safety and wellbeing of a child, please call Starting Point at Derbyshire County Council on 01629 533190.

Congratulations!

to Mrs JL Woodroffe on winning the Bonus Ball draw for Saturday 16th February with number 12

and the Bonus Ball draw for Saturday 23rd February was number 57 which is a free number therefore winnings will roll-over to next week.

**And for this week: 25th February – 1st March**

Monday Spring term two dinner money due (£69.30 plus or minus balance from spring 1)

 Permission slips for those in years 1, 2, 3 & 4 sent home

 Parental questionnaires sent home

Tuesday Games kit needed for rugby training

Wednesday KS2 to Parwich for PE/netball coaching

 After-school Music club

Thursday Violin lessons for those in year 3

 Years 5 & 6 to Q.E.G.S. for Hi 5 netball

Friday World Book vouchers are ready to be spent, **please ask if you can use some more**

Term dates are printed at the top of each newsletter and term/holiday calendars are distributed each September.

**Spring term dates**

March

Tuesday 5th & Wednesday 6th – INSET days

6th Library van due to call in the village

7th World Book Day

8th MAST assembly ‘Busy Martha & Quiet Mary’

11th Curriculum committee meeting 3.45pm

13th KS2 to Parwich for PE/netball coaching

14th After-school Hi 5 netball for years 3 & 4 at Q.E.G.S

15th Red Nose Day

18th & 19th Parent consultations

21st After-school bike skills session

25th Finance committee meeting

29th Years 5 & 6 to Q.E.G.S. for orienteering

31st Mothering Sunday

April

3rd library van due to call / Meeting of the full governing body

10th FOBS – short meeting to discuss Race Night

12th Service in church / Break up for Easter

Inclement weather - if you **think school may be closed**, it is your responsibility to telephone 01298 84279 or 84642 and find out. The decision will have been made by 08:15am. If the decision is to close the school, High Peak Radio on 106.4, 103.3, and 106.6 FM and Ashbourne Radio on 96.7 FM and

101.8 FM will be informed and we will send you a text message but: –

* *if your details are not up to date, you obviously won’t get the message*
* *it is dependent on signal*
* *it is not a reliable way for you to contact us*
* *and … please reply (a simple OK is sufficient)*

Also - please remember: –

1. *‘if in doubt, don’t set out’*
2. *do not leave a child at school unless a member of the teaching staff has arrived* ***and*** *they are staying!*
3. *wellies, hats, gloves and scarves needed in school by* ***all*** *children at* ***all*** *times*

***High Peak Radio 106.4, 103.3, and 106.6 FM / Ashbourne Radio 96.7 FM and 101.8 FM.***

Permission slips

We have just one event coming up which will take place off-site **after-school** this term and transport will be provided. All in-school-time events are within our curriculum requirements therefore it is assumed your child will go with their class. Please complete, sign and return this slip, preferably by tomorrow, Tuesday 26th February.

Thursday 14th March - years 3 & 4 to Q.E.G.S. for Hi 5 netball, back in Biggin for 17:30

Tuesday 30th April – years 1 & 2 to Q.E.G.S. for football, back in Biggin by 17:45

There are quite a few more events coming up from May to July but we will send out slips for these nearer the time.

Child’s name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ year group \_\_\_\_\_\_

Your name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Signature \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ dated \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Child’s name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ year group \_\_\_\_\_\_

Your name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Signature \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ dated \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Community information

Do you know what to report to the police and when to contact your local council office? On the web link below you can find out the most convenient ways to report crimes, incidents or neighbourhood problems to either Derbyshire police or its partners. Use the icons in the centre of the page to find the most relevant topic and way to report your specific issue <http://www.derbyshire.police.uk/Contact-Us/Contact-Us.aspx>


 Have your voice heard! Worried about your car being vandalised? House being broken into? Terrorist attacks? Or not worried at all? We need your views. Complete the Police Commissioner's short survey available here<http://bit.ly/Listening2U19> For further information visit the Commissioner’s website[www.derbyshire-pcc.gov.uk/Listening2U](http://www.derbyshire-pcc.gov.uk/Listening2U)

**Pocket the pounds with our Best Fare Finder** - Planning a getaway? Flexible with times and dates? Travel in style for less. Simply use our Best Fare Finder to find the cheapest tickets. Our handy tool will show you prices for your chosen date for your outward and return journey as well as days either side so you are able to select the Best Fare available. Want to travel First Class? The Best Fair Finder tool will help you find the best value for money ticket. Yep, that's First Class too.





**Tenancy Deposit Scheme Alert**
Action Fraud have received several reports where fraudsters are claiming to be landlords of properties offered for rent online. Prior to a viewing the suspect requests that the individuals pay a deposit and sometimes a month’s rent upfront, claiming that this money will be put into the Tenancy Deposit Scheme, and is therefore protected under government legislation.

After the individual pays the money, the suspect sends a bogus email purporting to be from the Tenancy Deposit Scheme confirming they have received their deposit. However, this is not the case as the money was sent directly to an account associated with the suspect and the victim is left out of pocket and without the home they had thought to be putting a deposit on.

**What You Need To Do**

* Always make sure you, or a reliable contact, has viewed the property with an agent or landlord before agreeing to rent a property.
* Don’t be rushed or pressured into making a decision. Only transfer funds when you’re satisfied a genuine property, safety certificates and valid contract are in place.
* Only pay for goods or service by bank transfer if you know and trust the person. Payments via bank transfer offer you no protection if you become a victim of fraud.
* Once you’ve paid your deposit, you can check whether it’s protected by entering your tenancy deposit certificate code on TDS website ([www.tenancydepositscheme.com](http://www.tenancydepositscheme.com)).



# Food waste prevention checklist - there are loads of handy things you can do around the kitchen to make your weekly shop go even further.

* Get your fridge temperature right - fridges kept between 0C and 5C (32F to 41F) will preserve food for longer.
* Plan your meals - so you only buy what you need.
* Make a shopping list - so you know exactly what you need and what you already have in the cupboard. And remember, you're more likely to buy things you do not need if you go shopping while hungry!
* Bargain shelf - we all love a bargain. But only buy end-of-the-day sale treats if you can fit them into your meal plan for the week or you can freeze them.
* Get your shelves in order - new stuff at the back and older stuff at the front so first in, first out.
* Contain it - many types of food are best stored in airtight containers so it helps to have a few spare storage boxes to hand.
* Label - write the date on lids of large pots of yogurt, condiments and fruit juices to remind you when they were opened.
* Love your leftovers - freeze your leftovers. Remember to label them with the date so you know how long they've been in the freezer.
* Check packaging - for advice about how best to store food.
* Portions - do you cook more food than you can eat? Use an average sized mug to measure uncooked rice. One adult portion is about a quarter of a mug or 60g. And for a perfect pasta portion use a spaghetti measurer. Find more information on [portion control](https://www.derbyshire.gov.uk/environment/rubbish-waste/love-food-hate-waste/perfect-portions/perfect-portions.aspx).
* Doggie bag - do not be afraid to ask for a doggie bag for your leftovers when eating out - after all you have paid for it!
* Get the app - the Love Food Hate Waste App, available on iPhone and android, helps you to keep track of food planning, shopping, cooking meals and making the most of leftovers with recipe ideas too.

# Your A to Z guide to make food go further - this A to Z guide is full of quick tips and brilliant tricks to make your food last longer, reduce your food waste and save you money.

## A

* Apples - best kept in the fridge in the bag you buy them in. Remove any bad ones as they will spoil the rest because bad apples contain ethylene - a gas which makes fruit ripen and rot more quickly.
* Asparagus - store asparagus, spring onions or celery in a jar in the fridge with an inch or so of water to stop it from drying out and wilting. Remember to change the water frequently.

## B

* Bananas - keep them away from other fruit as they will make them ripen and rot more quickly. Don’t keep them in the fridge. Use overripe bananas to make banana bread. You can also freeze them to make ice cream or smoothies.
* Best before dates - learn more about [**best before dates**](https://www.derbyshire.gov.uk/environment/rubbish-waste/love-food-hate-waste/dates/use-by-and-best-before-dates.aspx).
* Biscuits - revive biscuits that have gone soft by putting them into a recently used oven. Heat from the oven will remove any moisture and once they’ve been taken out to cool your biscuits will be crisp again. They won’t need long - keep checking so they don’t burn. Obviously this trick won’t work with chocolate biscuits but try it on crackers, breadsticks, cereal, crisps and poppadoms. Store in airtight tubs.
* Blueberries - store in the fridge in the original packaging. If they need using up freeze on a tray and bag up to throw into a smoothie or warm in a pan to make a delicious topping for yoghurt or ice cream. Just add a pinch of sugar, a drop of vanilla extract, lemon or lime zest if you have some and thicken with a little cornflour mixed with water.
* Bread - bread stays fresher in the bag than in a bread bin. If you’re freezing a loaf, shake the bag before freezing to separate the slices so you can remove a few at a time when you need them. Pitta, crumpets, bagels and rolls can all be frozen too. To freshen up stale bread, put it in the microwave for 10 seconds or re-crisp crusty bread in the oven for a few minutes. Stale slices can also be used to make breadcrumbs or croutons for soup and salads.
* Broccoli - stalks taste great too - you may want to peel them. Cut them lengthways and cook with the rest or set aside to use in a soup. Keep broccoli in its original packaging and store in the fridge.
* Brussels sprouts - taste great sliced in a stir fry. Store fresh sprouts in the fridge in their original packaging to keep them fresh for longer.

## C

* Carrots - best stored in the fridge. Baking a carrot cake is a really easy way to use them up if you have too many.
* Cauliflower - delicious roasted. Drizzle with oil and add your favourite herbs and spices. Keep raw cauliflower in the fridge until you’re ready to use it.
* Celery - store celery, spring onions or asparagus in a jar in the fridge with an inch or so of water to stop it from drying out and wilting. Remember to change the water frequently. Got some to use up? Try chopping with onions and adding to Bolognese or grating into a fish pie.
* Cereal - seal with a bag clip or use an airtight container to keep it fresh. See biscuits for tips on reviving your cereal.
* Cheese - lasts longer if you store it in the fridge in a re-sealable pack, foil or air-tight tub.
* Chillies - bought a pack but only need one? De-seed the rest and chop finely with some garlic, spread out on a baking sheet and freeze. Pour into a bag or tub when frozen, store in the freezer and scoop out when needed.
* Courgette - spare courgettes? Try making some courgette spaghetti and serve with Bolognese instead of pasta. Or use in a Moussaka instead of aubergine.

## E

* Eggs - eggs need a constant temperature so they’re best stored in the fridge in their original carton.

## F

* Fruit - store fruit in the fridge (except bananas and whole pineapples), in its original packaging. Soft fruits past their best such as strawberries, raspberries, blueberries and bananas can be used to make smoothies and can be frozen – so you can take them out of the freezer any time you fancy a fruity shake.

## G

* Green beans - if they’re going past their best, drop them into boiling water for a few minutes then cool quickly in a bowl of cold water and add to salads for extra crunch. Store in the fridge.

## L

* Leeks - spare leeks? Try using them in recipes instead of onions. Use in a stir fry or Mediterranean roast vegetable, stew or cauliflower cheese. Just make sure you wash them first – and unlike onions they don’t taste good raw!
* Lettuce - lettuce and bagged salad lasts longer stored in an air-tight tub lined with wet kitchen roll. This also works with fresh herbs.

## M

* Mango - makes a scrumptious smoothie. Pop in a blender with a glass of milk and two tablespoons of natural yoghurt. Mangoes should be stored in the fridge.
* Mayonnaise - store in the fridge door. The inner part of the fridge may be too cold, which could cause your mayo to separate and leave oil at the top of the jar.
* Meat - if you can’t eat it by the use-by date then make sure you freeze it. Use separate bags to freeze in portions. Raw meat that has been frozen by the use by date can be cooked and re-frozen.
* Milk - can be frozen up to its use-by date for up to a month. It will expand so make sure there’s room in the bottle or it will split. Milk can separate when defrosted but give it a good shake and it should come back together.
* Mushrooms - Store in a paper bag in the fridge.

## O

* Onions - onions need to breathe so are best stored loose or in a net, not a plastic bag. Keep in a dark, cool, dry area – not the fridge. Store onions away from potatoes as they give off a gas which will spoil the potatoes.

## P

* Pasta - can be frozen if you’ve cooked too much. Adding oil during cooking or afterwards will stop it sticking.
* Peelings - you can put your fruit and vegetable peelings to good use. Put them in your kerbside recycling food collection if you have one so they can be turned into compost - or compost them at home. Find out more about [**composting**](https://www.derbyshire.gov.uk/environment/rubbish-waste/composting/composting-your-waste.aspx).
* Peppers - store half a pepper with the stalks and seeds intact and it will last longer. Or slice it and freeze on a tray, then transfer to a freezer bag so you can take out what you need when you want to.
* Pineapple - pineapples can be kept out of the fridge for a few days after you bring them home but once cut keep in a sealed container in the fridge and eat within three days.
* Plums - plums are fantastic baked - simply halve and take out the stones, lay in an ovenproof dish, sprinkle over some sugar and water and bake for about 20 minutes until soft but still holding their shape. Cool and store in the fridge. Serve with yoghurt or cream.
* Potatoes - best stored in a cool, dark place but not in the fridge. They’re still safe to eat after sprouting - just remove the sprouts - but don’t eat any bits that have gone green. Cooked too much mash? No problem - freeze it or use it to make fish cakes. New potatoes can be used to make potato salad or roasted for another meal.

## R

* Raspberries - keep in the fridge but if you’re not going to use them all, place on a tray in a single layer and freeze. Store in a bag and use in smoothies, in a cake, or add to apple for a crumble.

## S

* Sauces - if you’ve made too much or haven’t used the whole jar, freeze in ice cube trays and use the cubes in recipes to add a hint of flavour.
* Spring onions - can be used up in place of onions or leeks. Store in the fridge upright in a little water like asparagus and celery.
* Sugar - store sugar in an airtight plastic container. Brown sugar becomes hard when it dries out but it is still fine to use - just break it up again.

## T

* Tomatoes - gone squishy? Chuck into a pasta sauce or soup or add to a chilli or Bolognese.

## U

* Use by dates - learn more about [**use by dates**](https://www.derbyshire.gov.uk/environment/rubbish-waste/love-food-hate-waste/dates/use-by-and-best-before-dates.aspx).

## V

* Vegetables - keep vegetables in the original packaging and store in the fridge (except potatoes or onions). Leftovers can be used to make a tortilla, raw scraps can be used to make homemade stock and older vegetables can be used to make a soup. You don’t need a special soup maker a pan will do. Frozen vegetables are often frozen as soon as they’re picked which means they're just as healthy as fresh vegetables - and you can take them out of the freezer as and when they're needed.

## Y

* Yoghurt - use up plain yoghurt in curries or to make a creamy tomato sauce. Fruity yoghurt can be used on a fruit salad or add a lolly stick and freeze for a cooling dessert.