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www.ashbrook-jun.derbyshire.sch.uk

Headteacher: Ms G Smith

X account - @Ashbrookjunior

18 October 2024

RESPECT RESPONSIBILITY CREATIVITY KINDNESS ASPIRATION EQUALITY

Diary Dates

- 25 October 2025 - Reading Rocks Assembly-am
- 25 October 2024 - Ashbrook's Got Talent-pm
- 25 October 2024 - Break Up for Half Term
- 31 October 2024 - Deadline for Secondary School Applications
- 4 November 2024 - Back to school
- W/C 11 November 2024 - Community Action Week
- 12 November 2024 - Anti-Bullying week - Children to wear odd socks
- 15 November 2024 - Children in Need
- W/C 18 November 2024 - Attendance Week

Anti-Bullying Week

Anti-Bullying week will be taking place week beginning Monday 11 November 2024, the main concept we will be looking at is "choose respect".

On **Tuesday 12 November 2024**, we are asking that all children come to school wearing odd socks. This is to celebrate what makes us all unique.



Good afternoon,

We have had another busy week in school, with lots of activities and many visitors to school!

Our Trust Partnership Lead visited on Monday for a tour of school. She commented very favourably about lots of things in school, particularly our AMAZING children.

We celebrated Black History Month with a day of research and celebration of talents, as well as taking part in the Transform Trust writing competition.

Trish Wilson came in on Wednesday to work with our TA team on how to best support children in class, and finally Helen Fordham (Associate Headteacher) visited on Thursday to see how Reading is being taught across classes. It was lovely to show people around school!

The Governors met on Wednesday evening to discuss school development priorities and how well the school performed last year. The Governors discussed the Parent Survey and we are getting ready to address points on that and we will let you know our plans! Thank you to all who contributed.

Thank you to Class Zephaniah for their lovely Repeated Oral Reading in our LOSV assembly this morning.

I hope you all have an amazing weekend!

Best Regards,

Ms George Smith

Headteacher

Safeguarding

It is everyone's responsibility to do something if there are concerns that a child is suffering from or is at risk of significant harm.

The safeguarding@ashbrook-jun.derbyshire.sch.uk email address is monitored throughout the holidays.

If you do have any concerns that a child is at risk of serious harm then contact **Call Derbyshire** on **01629 533190** or visit <http://www.derbyshire.gov.uk/startingpoint> or **999**.

Attendance Award

Congratulations to **ZEPHANIAH** and **HOROWITZ** classes who have achieved the highest attendance for the week ending 18 October 2024.



Secondary School Applications

All Secondary School applications for Year 6 children must be made by midnight on 31 October 2024.

This can be done by applying online at :

www.derbyshire.gov.uk/admissions

Living our School Values

Congratulations to: Harry A, Joe K, Bruce H, Lula-Rose R, Theo W, Harper N, Claudia P, Leo T, Charlotte H, Florence B, Evie-Rose J, Emily C.



October Half Term



Tigers are taking bookings for October Half Term.

They also have space on their morning and after school club.

There leaflet is attached to the bottom of this newsletter if you would like further information.

If you would like to make a booking for your child please contact Lynne directly on 07502002949 or you can email her at : Lynne.flinn@ashbrook-inf.derbyshire.sch.uk

Children in Need

On **Friday 15 November 2024**, we will be raising money for Children in Need. We are asking all children to come into school in non-uniform. This can be fancy dress or Pudsey themed clothes, with a voluntary donation of £1.

All money collected will be donated to Children In Need.



Friday 25 October 2024

We have a busy day planned in school on Friday 25 October 2024.

In the morning, we invite you to our first Reading Rocks Assembly which takes place in the main hall from 9:10am. Children will be awarded their reading badges for the amount of reads they have done at home with adults.

Friday afternoon will see our first Ashbrooks Got Talent Final. If your child has made it through to the final, you will receive a Class Dojo inviting you to come and watch them perform. This will also be held in the main school hall from 2pm.

We look forward to seeing as many parents/carers as possible.

Festive Activities

We understand how busy the festive season gets, please find below dates for the festive activities that we have planned, please note that if needed, these dates may change.

Friday 29 November 2024 - Pyjama day and Christmas Craft Morning.

Thursday 5 December 2024 - Christmas Fair

Thursday 12 December - Christmas Performance - Year 3/4 2pm, Year 5/6 9:30am

Friday 13 December 2024 - Christmas Performance - Year 3/4 9:30am, Year 5/6 2pm

Friday 19 December 2024 - Christmas Jumper Day and Christmas dinner



**MOMENTS
MATTER,
ATTENDANCE
COUNTS.**

Week ending Friday 18 October 2024

Thank you for your continued help and support this week in helping us to achieve attendance for our school for the week of 97%.

97%

Key Highlights for attendance for the week ending 18 October 2024:

- **161 children achieved 100% attendance for the week.**
- **This week we reported just 1 unauthorised absence; due to lateness.**

UNMISS
able
opportunities

'Your future success story starts at school. Every skill you learn, all the confidence you gain, and every challenge you overcome is a step towards the best version of you.'

ATTEND TODAY, ACHIEVE TOMORROW

Autumn Winter
2024-25:
9/9, 30/9, 21/10,
11/1, 2/12,
23/12, 13/1, 3/2

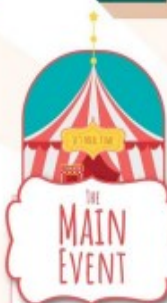
MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY



Cheesy Tomato
Pizza Muffins

Chicken and
Sweetcorn
Cobbler

Roast Pork,
Roast Potatoes
and Gravy

Classic
Cottage
Pie

Battered Fish
and Chips



MEAT-FREE
MAGIC
Veggie Dish

BBQ and
Sweetcorn
Pizza Slice

Winter
Vegetable
Crumble

Cauliflower Cheese,
Crispy Onion Topping
& Roast Potatoes
(You don't have to have
the onions)!

Root Vegetable &
Bean Stew with
Mash

Cheese and
Tomato Toasted
Wrap with Chips



RAINBOW
ALLEY
Vegetables and Potatoes

Wholegrain
Pasta Salad and
Green salad

Herby Diced
Potato and
Carrots

Mixed
Greens

Peas

Baked
Beans



BIG
TOPPING
Filled Jacket

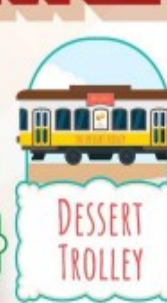
Cheese
or
Beans

Cheese
or
Beans

Cheese
or
Beans

Cheese
or
Beans

Cheese
or
Beans



DESSERT
TROLLEY

Toffee Apple
Sponge and
Custard

Chocolate
Sprinkle Iced
Cake

Raspberry
Jelly

Fresh Fruit
Salad

Oaty Biscuit



DAILY SALAD BOWL,
FRESHLY BAKED BREAD,
YOGURTS AND
CUT FRUIT

AVAILABLE DAILY



PASTA
TWIRLER

AVAILABLE
EVERY DAY

Topped Pasta
Hot Pasta
topped with
Homemade
Tomato Sauce &
Cheese

T1

The Ashbrook Tigers Club operates at Ashbrook Infant & Nursery School for children from age 3 to 11.

Our Club is run by fully qualified staff who provide planned activities to enable children to have fun and develop through play.

Activities include games, physical play (indoors and outdoors), arts and craft, imaginative play and loads more, but no homework! There is also a quiet area available for reading or to rest.

Our Club gives you, as parents, the opportunity to work, shop, or snatch a little relaxation.

Safe in the knowledge that your children are in a fun, safe, quality environment.

Ashbrook Tigers Club is a registered child care facility and as such working parents may be able to claim a percentage of the costs through tax credits.

Our Club actively welcomes children from all backgrounds regardless of social, economic background, ethnicity, culture or religion in accordance with our admissions policy.

Furthermore we are fully accessible for wheelchair users.

Opening times and fees:

Breakfast Club 7.30am - 9.00am	£6.60per session
Afterschool Club 3.00pm - 4.00pm Tea not included	£4.00per session
3.00pm-5.00pm Tea included	£8.50per session
3.00pm - 6.00pm Tea included	£12.70per session
Holiday Club 7.30am-6.00pm	£32.50 per session
8.00am-1.00pm	£19.60per session
1.00pm-6.00pm	£19.60per session
9.00am-3.20pm	£23.00per session

Breakfast and Tea are provided during Holiday Club, please provide a packed lunch.

Refreshments are available throughout the day.

PRICES FROM 1ST APRIL 2024

Ashbrook Tigers



Breakfast, After School & Holiday Fun Clubs

Children will be considered for a place under the following criteria:

- Children attending Ashbrook Infant & Nursery and Ashbrook Junior Schools.
- Children whose siblings currently attend Ashbrook Tigers Club
- Children of staff employed by Ashbrook Infant and Junior Schools.
- Children who are on the Child Protection "at risk" register.
- Children who are - or likely to be the subject of a statement of special educational needs.
- Children whose families are suffering severe social and psychological stress which could significantly affect the child's development.



FEED YOUR FAMILY FOR £5

ROAST SWEET POTATO AND CHICKEN TRAYBAKE



Feed your family of four for £5 with this Roast Sweet Potato and Chicken Traybake. You can make it yourself, just scan below to watch the method and get the recipe card.

SCAN ME



TO WATCH

SCAN ME



FOR THE RECIPE CARD



INGREDIENTS

Main Ingredients	Cost £	Veggie Switch	Cost £
1 kg Chicken Legs	£2.50	300g Quorn Chicken style pieces	£2.50
2 x Sweet Potatoes	£0.84		
1 1/2 x Red Onions	£0.30		
2g Dried Thyme	£0.11		
2 X Lemons	£0.34		
10g Parsley	£0.12		
30ml Vegetable oil	£0.06		
120g Cauliflower Florets	£0.50		
TOTAL COST	£4.77		£4.77

Prices correct at time of printing and may vary. All items available from leading supermarkets.

Please observe the allergen information on the product packaging.

Based on a family of four.

View our video online



1.

Pre heat the oven to 180°c

PREPARE THE VEGETABLES

2.

Wash the sweet potatoes and peel the onion. Dice both into bite-sized pieces.

3.

Add to a large bowl with the cauliflower florets and season with half the thyme, salt, pepper and juice of half a lemon. Mix well to combine.

PREPARE THE CHICKEN

4.

Cut each chicken leg in half to separate the thigh and drumstick. Score the chicken pieces with a knife and place them in another bowl.

5.

Season with the rest of the thyme, salt, pepper and juice of half the lemon. Add a splash of olive oil and mix well to marinate.

