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Telephone: (01332) 673785

www.ashbrook-jun.derbyshire.sch.uk

Headteacher: Ms G Smith

X account - @Ashbrookjunior

10 January 2025

RESPECT RESPONSIBILITY CREATIVITY KINDNESS ASPIRATION EQUALITY

Diary Dates

- 16 January 2025 - Special Menu Day
- 11 February 2025 - Year 5/6 School Trip
- 14 February 2025 - Last day of Term
- 24 February 2025 - Inset Day

End of day Details



If anything has changed regarding how your child goes home from school, please could you send a Dojo message to Mrs Priestly in the school office, so that the end of day registers can be updated for the class teachers.

Are your contact details up to date?

If you have changed your mobile phone number recently or any personal details, please could you make the school office aware of these changes.

Welcome back!

We hope that you all had a lovely break, it has been lovely to have the children back in school. We have had a great week in school and the children have enjoyed their "Hook" days where they have learnt about the sustainable development concept.

We have lots of exciting trips planned for all children coming up in the next few months. Please can we ask that you take some time to look at ParentPay and see what needs to be paid for so that your child has a place on the visit. Consent forms which are also attached to your child's ParentPay account.

Smart Watches



If your child has a smart watch such as an Apple watch, please can you make sure that these are left at home. This is in order to ensure children are safe and avoid distraction.

If they are needed to make contact with parents whilst your child is walking to and from school, please can you make sure that your child leaves it in the school office, where it will be kept safe until home time.

School Uniform

Now we are at the start of a new term and a new year, please can we remind you about our school uniform policy.

Children should be wearing black school shoes and not trainers, grey or black trousers and a blue jumper or cardigan.

We will be contacting parents to bring in a change of clothes/shoes if your child is not in school uniform.

Our school uniform rail is still available to purchase items of uniform for £1 in the school reception area.



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 term time and 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 **Riordan class** who have achieved the highest attendance for the week ending 10 January 2025.



Living Our School Values

Congratulations to the following children:

Joshua G, Jared S, Frankie W, Blaire F,
Reeon W, Georgia S, Erin C, Ethan F, Meredith J,
Ruby S, Walter P, Sam L.



2024 Year End School Attendance = 95.6%

January 2025

As we start 2025 we would like to take this opportunity to highlight the importance of regular school attendance for your child's academic success and overall development.

Why does school attendance matter?

Consistent attendance is a key factor in ensuring that children receive the full benefit of their education. When children attend school regularly, they are more likely to:

Achieve Academic Success: Regular attendance helps children to keep up with daily lessons leading to a better understanding and retention of areas of learning.

Develop Social Skills: Being present in school allows children to interact with their peers, build friendships, and develop essential social skills.

Build Good Habits: Establishing a routine of regular attendance sets the foundation for good habits that will benefit children throughout their lives.

Stay Engaged: children who attend school regularly are more likely to stay engaged and motivated, reducing the risk of falling behind or becoming uninterested in lessons.

How You Can Help As parents and carers

Ashbrook Junior school recognises that parents and carers play a vital role in supporting their child's education. Here are some ways you can help ensure good attendance:

Communicate the Importance of attending school regularly: Talk to your child about the importance of attending school every day and how it benefits their learning and future.

Set a Routine: Establish a consistent daily routine that includes a regular bedtime and wake-up time to ensure your child is well-rested and ready for school.

Technology: Limit the amount of time your child spends on their mobile phone, games console and social media to a reasonable amount and reduce the time prior to bedtime.

Stay Informed: Stay in touch with your child's teachers and school staff to stay informed about their progress and any attendance concerns.

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

MONDAY

IN THE MAIN EVENT
Cheesy Tomato
Pizza Muffins

MEAT-FREE MAGIC
Veggie Dish

BBQ and
Sweetcorn
Pizza Slice

RAINBOW ALLEY
Homemade One Pot Pasta

Wholegrain
Pasta Salad and
Green salad

BIG TOPPING
Pasta Muffins

Cheese
or
Beans

DESSERT TROLLEY

Toffee Apple
Sponge and
Custard

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

AVAILABLE DAILY

TUESDAY

Chicken and
Sweetcorn
Cobbler

Winter
Vegetable
Crumble

Herby Diced
Potato and
Carrots

Cheese
or
Beans

Chocolate
Sprinkle Iced
Cake

WEDNESDAY

Roast Pork,
Roast Potatoes
and Gravy

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

Mixed
Greens

Cheese
or
Beans

Raspberry
Jelly

THURSDAY

Classic
Cottage
Pie

Root Vegetable &
Bean Stew with
Mash

Peas

Cheese
or
Beans

Fresh Fruit
Salad

FRIDAY

Battered Fish
and Chips

Cheese and
Tomato Toasted
Wrap with Chips

Baked
Beans

Cheese
or
Beans

Doty Biscuit

PASTA TWERLER

AVAILABLE
EVERY DAY

Topped Pasta

Hot Pasta
topped with
Homemade
Tomato Sauce &
Cheese

LUNAR NEW YEAR

16th January

**Golden Dragon Sweet
& Sour Chicken Noodles**
(Wok Fried Oriental Veg)

Or

**Fortune Veggie Chinese
Noodles**
(Wok Fried Oriental Veg)

And

**Lunar Luck Ginger
& Coconut Cookie**





FEED YOUR FAMILY FOR £5

SWEET CHILLI CHICKEN FRIED RICE



Feed your family of four for £5 with this Sweet Chilli Chicken Fried Rice. 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 £ |
|-------------------------|--------------|--------------------------------------|--------------|
| 375g Chicken Thighs | £1.28 | 300g Plant Chef Chicken Style Pieces | £2.25 |
| 350g Long Grain Rice | £0.44 | | |
| 150g Peas | £0.17 | | |
| 150g Sweetcorn | £0.22 | | |
| 3 x Garlic Cloves | £0.14 | | |
| 1/2 bunch Spring Onions | £0.33 | | |
| 300g Carrots | £0.22 | | |
| 30ml Vegetable Oil | £0.06 | | |
| 50g Ketchup | £0.08 | | |
| 85ml Sweet Chilli Sauce | £0.47 | | |
| 40ml Soy Sauce | £0.23 | | |
| 6g Mild Curry Powder | £0.10 | | |
| Total | £3.74 | | £4.71 |

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. THE RICE

Cook the rice according to the package instructions. Once cooked, leave it to cool.

2. PREPARE THE VEGETABLES

Peel and dice carrots into small cubes. Grate your garlic and set it aside.

3. THE SAUCE

In a small mixing bowl, combine the sweet chilli sauce, soy sauce and ketchup. Mix well.

THE CHICKEN

4.

Slice the chicken into strips.



5.

Heat oil in a large frying pan or wok on a medium-high heat. Add sliced chicken and cook for about 5 minutes.



COOK THE VEG

6.

Once the chicken is partially cooked, add the grated garlic and curry powder. Stir in the diced carrots, peas and sweetcorn. Cook for a further 4 mins, stir continuously.

7.

Add the cooked and cooled rice to the pan. Keep stirring to heat the rice through. Pour in the sauce mixture and cook for an additional 3-4 minutes, stirring continuously.

8.

Finely slice the spring onions, reserving some for garnish. Add the sliced spring onions to the pan and cook for 30 seconds.

SERVE

Serve the dish hot, garnished with the reserved spring onions. Enjoy!

