

# ST UNY C.E. ACADEMY NEWSLETTER



*'Let your light shine before others.' Matthew 5:16*

**RESPECT. FRIENDSHIP. FORGIVENESS.**

**Friday 4th December 2020**



Dear Parents / Carers,

What a busy week we have had at St Uny CE Academy!



## End of Term Arrangements

Following the letter yesterday, please note that the collection times for Friday 18th December are listed below. There will be no after school club on the final day of term.

Surnames A-H: 13:30 – 13:40

Surnames I-P: 13:40 – 13:50

Surnames Q-Z: 13:50 – 14:00

## Christmas Art Competition

We have been blown away by the amazing entries submitted for this year's art competition. The closing date is Monday 7th December – entries can be handed in at the office or to class teachers. The winning entry will feature in this year's whole-school nativity project. Good luck!



## School Council Health Survey

Thank you to everyone who has taken the time to answer the questions set by the School Council regarding healthy snacks and physical exercise.



## Father Christmas Letters

Father Christmas has been in touch to let us know that he is really enjoying reading all your letters and is taking great pleasure in writing back to each and every one of you. His postman at the North Pole is working hard to make sure that all the St Uny children's letters are delivered in time for Christmas lists to be considered.

His postbox will be in the main hall at St Uny until 8th December so you all have the weekend to get writing and if parents want to donate towards the cost of a stamp - all proceeds of which go towards Phase I of the St Uny Forest School Project - then they can transfer money to the Friends of St Uny Academy

account at Acc. 80435268 s/c: 30-98-97 or follow this PayPal link: <https://tinyurl.com/y2pybgr6>. Don't forget to include your child's full name and year group / name on the envelope or letter.

For all of the latest news and updates, please check out the St Uny CE Academy Facebook page: <https://www.facebook.com/Stunyacademy/>

Mr Hoskins

Head of School

## DATES FOR THE DIARY 2020-21

### Tues 1st—Tuesday 8th December

Santa's Christmas Post Box in the hall

### Monday 7th December 2020

Cornwall Christmas Box donation deadline

### Wednesday 16th December 2020

Christmas Dinner and Christmas Jumper day

### Thursday 17th December 2020

Virtual Chirgle Service

### Friday 18th December 2020

School closes by 2pm (no After School Club provision)

### Monday 21st Dec—Fri 1st Jan 2021

Christmas holidays

### Monday 4th January 2021

Inset day

### Friday 12th February 2021

Inset day

### Mon 15th Feb—Fri 19th Feb 2021

Half term

### Fri 2nd April—Fri 16th April 2021

Easter Holidays

### Friday 30th April 2021

Inset day

### Monday 3rd May 2021

Bank Holiday

### Friday 28th May 2021

Inset day

### Mon 31st May—Fri 4th June 2021

Half term

### Monday 7th June 2021

Inset day

### Friday 23rd July 2021

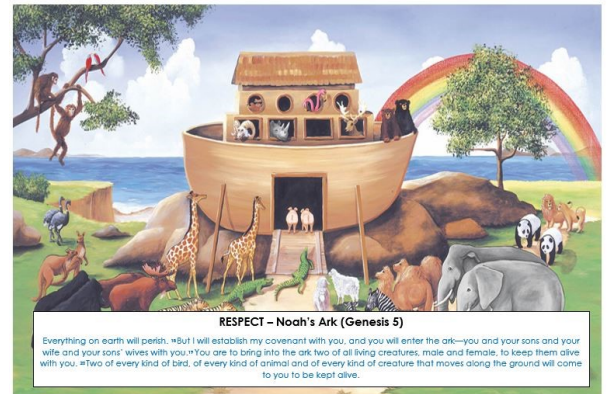
Break up for the summer

This week's  
winning  
House is...



### THIS WEEK'S SHINING STARS!

Congratulations to this week's 'Shining Stars'. Each week, one pupil from each class is recognised for demonstrating one of our Christian values (friendship, forgiveness or trust) or this half term's learning power 'managing distractions'.



'Respect' is this term's focus value. We will be exploring 'Respect' in Collective Worship and each week in classes.

## Make Your Own Gingerbread Reindeer

### Basic Ingredients in your bag...x12 - 15

**To bake:** 250g Margarine, 250g Sugar, 500g Self Raising Flour, 75g Golden Syrup, 5g Grd Ginger.  
**To decorate:** Icing Sugar, Glace cherry, Chocolate drops

### Method

Remember to wash your hands well before following the basic method below. You will need a gingerbread man cutter to make the shape, but the biscuits will still taste great if you don't have one. **TOP TIPS** - If you have icing pens at home use them for the coloured decorations



Heat oven to 170°C. Line trays with non stick baking paper. Cut the softened marg into cubes and add to the sugar in a large bowl



Beat until smooth and fluffy. Add the syrup and sift in self-raising flour then mix until just smooth. Mix in the ginger.  
**CHILL OVERNIGHT**



Roll the cookie dough out to ½ cm thick. Mix the icing sugar with a tiny bit of water for the decorating



Cut out and carefully place on your lined baking sheet. If you are making more than one biscuit, remember to leave room in between.



Bake in the oven for 12-15 minutes until soft in the middle. Once cool decorate using the cherry for the nose and icing and chocolate drops for the eyes

**Aspens**



Something fun to try at home from our Aspen's kitchen!

Christmas Dinner will be served on **Wednesday 16th December**. Please order the Christmas dinner as normal on Parent Pay. It would be very helpful to the Kitchen if you could please **pre order it by Friday 11th December**—many thanks.



### Attendance—our target for overall attendance is 96%

Tehidy	99.6%
Kynance	95.7%
Poldark	99.3%
Zennor	99%
Godrevy	93.7%
Mousehole	93.9%
Wheal Dream	98.1%
Morvah	98.4%
Whole School	97.2%

### REMINDERS CHECKLIST

TO DO	DEADLINE
Art competition entry	Mon 7th Dec
Donations for Cornwall Christmas Box	Mon 7th Dec
Father Christmas letters	Tues 8th Dec
Consent to Hearing Screening (Year 1 only)	Wed 9th Dec
Order Christmas Dinner	Fri 11th Dec
Complete the online form for Pupil Premium funding	Fri 11th Dec

