

The All-Together Newsletter

Dear Parents and students,

This is an exciting week at All Saints as we welcome back our year 10 in small groups on to site. It feels like we are moving in the right direction to returning as a community. You will have seen on our social media a guidance video for the year 10 on safety and the rules in which we must all operate for the safety of all.

In relation to online learning I am seeing some excellent work and I was delighted to see another one of our year 8 pupils achieve an Open University certificate this week but there are even more reasons to celebrate!

All Saints has again been awarded the Excellence Mark for CPD and training. Well done to all involved in this award. The award celebrates and recognises the work done in school and the work the school does to support other schools in their development and teacher training.

Thank you to the parents who have emailed me about the PSCHÉ lesson that was sent out last week and how it helped facilitate discussion within families – a further lesson will be coming out this week and again I encourage you where possible to complete it as a family.

As we look to the future a full opening in September is looking questionable especially if the 2m social distancing remains. Rest assured whatever the guidance is the leadership team have a plan to provide the best possible provision for our students. It is likely that there will be a hybrid of in school and home learning and as we know more, we will update you with the plan. I must advise that some of these updates are likely to occur in August when the school is usually on summer holidays so please do keep us up to date with your email address and phone numbers. I thank you for your patience and understanding at this time but I am sure you appreciate we have to act within government and DFE guidance on all matters.

Please continue to share with us what your children are doing in this lockdown period; it's great to see they are investing in learning outside of the curriculum.

If you have any concerns please do not hesitate to contact us.

With every good wish,

Clare Cantle
Headteacher

'For everything there is a season, a time for every activity under heaven. A time to be born and a time to die. A time to plant and a time to harvest. A time to kill and a time to heal.'
Ecclesiastes 3:1-8



WELCOME BACK YR10


We are ready for your return! Watch this video to see what we have prepared and how it will all work - safety first and RUAH inspired!

<https://www.youtube.com/watch?v=4cCC0jpQdy8&feature=youtu.be>

THE CATHOLIC RESPONSE TO EVENTS IN THE USA

Our Bishops stand in solidarity with sisters and brothers in the USA as they challenge the evil of racism and the brutal killing of George Floyd.

<https://www.dioceseofbrentwood.net/news/bishops-racism-evil-must-opposed/>



YEAR 10 & YEAR 12 LESSONS NOW ON GOOGLE CLASSROOM

Thank you to all of you for logging on to GC so well - new issues arise from time to time as is expected - if you are connecting to a google meeting via a smartphone you may need to download and install the google meet app rather than access it via the web browser for a better experience, try the below.

<https://apps.apple.com/us/app/google-meet/id1013231476>

<https://play.google.com/store/apps/details?id=com.google.android.apps.meetings>

WELLBEING TIPS

We are in to June and working at home is still a challenge. Here are some helpful tips for all our pupils and families as we begin the final half term of the academic year...

SELF CARE TIPS FOR KIDS....



share your feelings

practice being kind to yourself

mind your self talk



recognise your stressors



focus on blessings



have a self care routine



set aside time for activities you like



eat well get enough sleep



take a time out



be around people who give you positive vibes

@smallsteps-happyfeats

To do list:
Nothing

learn to relax, do nothing



VIRTUAL FIELDTRIP:

the world at the click of a mouse!

BRITISH MUSEUM: London, UK

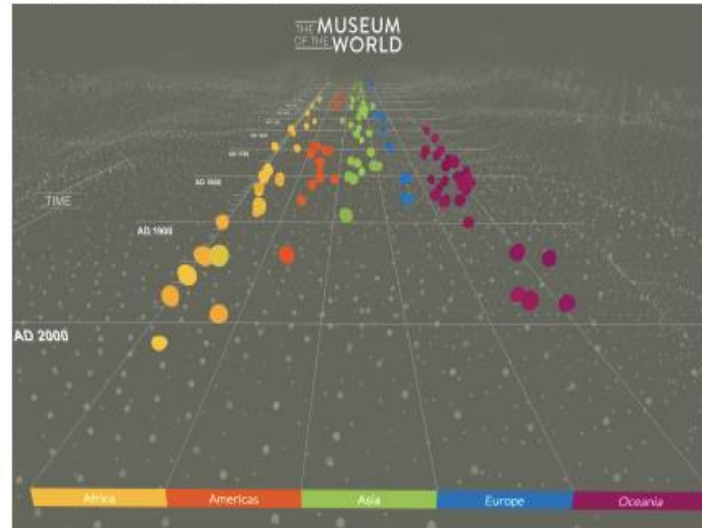


The British Museum, in the Bloomsbury area of London, United Kingdom, is a public institution dedicated to human history, art and culture. Its permanent collection of some eight million works is among the largest and most comprehensive in existence.



The British Museum was established in 1753, and first opened to the public in 1759, in Montagu House, on the site of the current building. It has continued to expand largely a result of expanding British colonisation.

Every week we will virtually travel the world to see the rich culture and history that some world-famous galleries and museums have to offer!



Travel through time and across continents to discover some amazing exhibits and items.

Browse, read and listen to everything the British Museum has to offer and share your discovery with your tutor!



JAPAN | JIMBAORI - SAMURAI OVERARMOUR COAT



The jimbaori was originally simply a serviceable surcoat to be worn over armour as extra protection from the weather. However, as armour became more and more ornate to reveal the status and personal tastes of the wearer, the coats themselves became increasingly ostentatious. The main design on this example takes the form of an archery target.

This coat is made from the feathers of two species of Japanese pheasant and an unidentified drake of the genus *Anas* glued on to hemp. The collar is made of Chinese silk twill stiffened with paper.

Play audio



From



Related objects



Discover it for yourself here:

<https://britishmuseum.withgoogle.com/>

L. Pellegrino

Have you tried 'Gazpacho'?



El gazpacho es un plato típico de España. Es una sopa fría. En la sopa, hay tomate, pepino, cebolla, pimiento, ajo, aceite de oliva, vinagre y sal. Se sirve el gazpacho con pan. Es un plato popular porque usa ingredientes básicos que no cuestan mucho dinero. También, se prepara el gazpacho en sólo 20 minutos. Es un plato refrescante y atractivo.



tomate



pepino



ajo



pimiento



cebolla



aceite de oliva



sal



pan

¿De qué color?



1. ¿De qué color es el pan?
2. ¿De qué color es el aceite de oliva?
3. ¿De qué color es la sal?
4. ¿De qué color es el pepino?
5. ¿De qué color es el tomate?
6. ¿De qué color es el pimiento?
7. ¿De qué color es la cebolla?
8. ¿De qué color es el ajo?

MISSING PE?!

Get going with another challenge courtesy of the London Youth Games! #VirtualGames
#ThisIsLYG

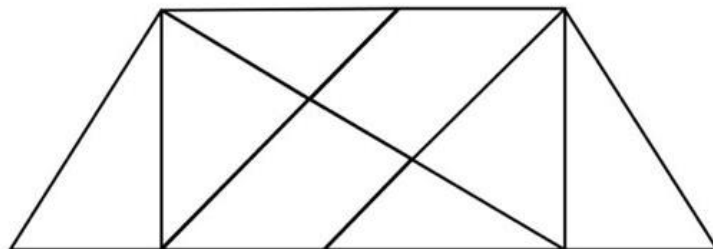
Ricky and Dominique from Sutton set the 60 Second Burpee Challenge.

<https://www.youtube.com/watch?v=WPIFsyYUpGQ&feature=youtu.be>

Weekly Numeracy Challenge

Slide 2

HOW MANY DIFFERENT TRIANGLES ARE THERE IN THIS TRAPEZIUM?



Leaderboard

20/03/20
-
09/06/20

Y7,
Y8
&
Y9

1	Jayden Parker	9T	18778
2	Ryan Gathu	7A	8474
3	Chinedu Saviour	7C	2936
4	Ridge Pwetekani	7B	1723
5	Uche Maduforo-Agada	7F	1442
6	Moses James	8T	1372
7	Enaiho Uwas-Paul	7P	1265
8	Odeneho Tuffour	8P	1262
9	Abisola Aiyelabola	8A	1217
10	Ryan Bucktrout	7T	1192



This is how to solve last week's challenge...

On January 1st I put £1 into my piggy bank.

At the beginning of each month, I add double the amount of the previous month.

How much money will I have saved by the end of the year?



SOLUTION:

JANUARY - £1
FEBRUARY - £2
MARCH - £4
APRIL - £8
MAY - £16
JUNE - £32
JULY - £64
AUGUST - £128
SEPTEMBER - £256
OCTOBER - £512
NOVEMBER - £1,024
DECEMBER - £2,048



**IF YOU ADD ALL
THESE VALUES
TOGETHER YOU
GET A TOTAL OF
£4,095!**



First Time Baker

STRAWBERRY TARTLETS

- *1 ready rolled puff pastry sheet*
 - *8 tbs natural fromage frais*
 - *8 fresh strawberries, hulled and thinly sliced*
 - *Icing sugar to dust*
-
1. *Preheat oven to gas mark 7 (220C)*
 2. *Cut out 4 hearts (8cm by 8cm) or you can do squares*
 3. *Score a 1/4 cm border around the edges, but don't cut right through the pastry*
 4. *Line a baking tray with baking paper and place hearts on top*
 5. *Bake for 10-12 minutes until risen and golden*
 6. *When cooled, press down the centres to make heart shaped nests*
 7. *Spoon the fromage frais into each tartlet*
 8. *Top with the strawberries and dust with icing sugar.*

You can use Greek style natural yoghurt with a drop of vanilla essence or honey instead of the fromage frais.

You can use any fresh fruit you like - blueberries, raspberries or halved grapes.

The All-Together Newsletter: read us every week to stay up to date with what is happening in each Department and in School!