

## **The All-Together Newsletter**

Dear Parents/Carers and Pupils,

I hope that you are all keeping safe and well. It has been a busy return to school and I have received a number of emails from teachers about the fantastic work that has been completed by students in all year groups.

I have written to a number of students in the last week congratulating them about their work. I have also seen photos of children nominated to do 5km runs, making their own jigsaws, baking, a snail garden for a geography project and some exceptional business projects by year 8. It makes me incredibly proud as headteacher of All Saint. Students are a credit to their families coping so well at this time.

This newsletter gives you some ideas for wellbeing. Look after yourselves and use this time to grow, try new things, and plan for your personal development once this lockdown is over. I think we will all be taking less things for granted and appreciating the simple things in life such as spending time with our wider families, friends and our parishes. I hope that parents have completed the survey that was sent out last week. Your feedback is always important to us.

Rest assured the staff of All Saints are all working hard to safeguard your child's education at this time and ensure they are receiving purposeful work. If there is anything you feel we can help with please do not hesitate to contact us. I leave you this week with a quote from Pope Francis.

With every good wish,

Clare Cantle Headteacher

> "In the time of trial that we are presently undergoing, we experience our frailty. We need the Lord, who sees an irrepressible beauty beyond that frailty. With Him we rediscover how precious we are, even in our vulnerability."

# All Saints School: Exceptional!

We are extremely happy to announce that the SSAT, (the Schools, Students and Teachers network) have recognised the exceptional efforts of all our staff and fantastic pupils. We are in the top 20% of UK non-selective schools for both progress and academic outcomes.

The SSAT exist to help improve outcomes for all young people. As a membership organisation of schools and academies across the UK and internationally, they work with leaders, teachers and pupils to drive school improvement and innovation, and celebrate their successes.

Headteacher Ms Cantle said: "This accolade recognises our consistent and positive approach to teaching, learning and system leadership. It is testament to our professional development and school improvement programmes that help our staff and leaders to further improve outcomes for all young people, and develop leadership at all levels across the school. Ultimately, it drives us on to do all we can to give the next generation the opportunity to make their own positive futures."

## SSAT Educational Outcomes Award 2019 for exceptional student progress Awarded to All Saints Catholic School and Technology College In recognition of achieving well above average student progress in the 2019 end of KS4 exams Jue Williamson Chief Executive

SCIT the schools, students and teachers network



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### **NHS UPDATES**

In this unprecedented moment especially, caring for our young people who may be ill can be made more difficult by the national focus on COVID-19. The NHS are hoping to clarify what parents and carers should consider if children in their care fall ill - please see this clip

https://www.youtube.com/watch?v=u5Mgm1cmptw&feature=youtu.be

Whilst coronavirus is infectious to children it is rarely serious. If your child is unwell it is likely to be a non-coronavirus illness, rather than coronavirus itself.

Whilst it is extremely important to follow Government advice to stay at home during this period, it can be confusing to know what to do when your child is unwell or injured. Remember that NHS 111, GPs and hospitals are still providing the same safe care that they have always done. Here is some advice to help:

https://www.escb.co.uk/media/2222/covid19 advice for parents when child unwell or injured poste r.pdf

## All Saints staff help to save

What can we say? Our DT Dept led by **Mr Cornwell** hand-made PPE Masks for the Warneford Hospital for the Urgent Care Pathway Department that covers: emergency, psychiatric liaison service, the night team, SCAS triage and Street triage. The term 'Keyworker' isn't enough; tiny acts of compassion make all the difference. **#thankyou #proud #united** 

# NHS

Thank you to Mr Cornwell and all those at All Saints Catholic School Dagenham

> For donating these amazing face masks. With Thanks-Urgent Care Pathway

For donating these amazing face masks With Thanks-Urgent Care Pathway



#### **THE SAINTS ARE CALLING**

Calling all year groups! Your PSHE lesson is on YouTube for you, courtesy of Mr Gabrasadig and focusing on a Feast Day we are unfortunately not together physically for: that of St Helena - completed work to Sir, it will be on SHMyHwk too as will another 2 lessons on our House Saints!



https://www.youtube.com/watch?v=exJzPQPKDuU&feature=youtu.be&fbclid=IwAR1q1sIeTs AldQXcU6NKd9Z51-J81LGnfwdrxJDQZ4IGJIxHQV72cRG5rts

#### **ST GEORGE THE PATRON**

St George's Day in England remembers St George, England's patron saint. The anniversary of his death, which was on April 23, is seen as England's national day. According to legend, he was a soldier in the Roman army who killed a dragon and saved a princess.

Some say the dragon symbolises the oppression Christians suffered at the hands of the Emperor. Did you celebrate this national day? What can we learn from St George?

### -SAINTS FUN FACTS by John Sheppard

St. George was a soldier in Diocletian's army. The emperor hated Christians and killed any he came across. George was also a soldier in the army of Christ and scolded the emperor for being cruel and resigned from the Roman army. For this he was torturde and beheaded. He is revered by soldiers everywhere and is usually depicted fighting a dragon







#### Wow or should that be woof!?

Well done to **Kacper in 7 Helena!** He turned our beloved school dog Max into a puzzle!

Excellent creativity and skills shown with a bit of RUAH thrown in to the recipe.

#### ROMEO, ROMEO...

The fantastic Globe Theatre are streaming Romeo and Juliet from until 3rd May for free! - it's great as it is a KS4 core text! YR9-10 please do take a look!

https://www.shakespearesglobe.com/watch/romeojuliet-2009-youtube-premiere-2020/?fbclid=IwAR28dV-PEs3XVUMuTQI\_lpfOrB-8h\_Y-ja5rZ-lzO2w-B-vj\_XYxD4ivvAk



# DT challenges!



#### WHICH LANGUAGES DO YOU SPEAK AT HOME?

Being able to speak more than one language is amazing! The more languages you are able to speak, the easier it gets to learn new ones! **Why don't you give your English reading skills a boost and develop your literacy skills?** Check out these websites with free books in English which include translations in more than 40 languages. Read a paragraph first, try to understand as much as you can and then check the translation in your home language. Try to make a note of all these new words you keep discovering.

https://uk.mantralingua.com/homereading

https://worldstories.org.uk/lang/english

#### HOW MUCH DO YOU KNOW ABOUT GERMS?

How much do you know about germs, microbes and their link to human illness? This is a good starter knowledge quiz you can share with juniors to put it all in to context.

https://e-bug.eu/contentpage.html?type=quiz&level=junior

#### **HUNGRY LITTLE MINDS**

Teens are one thing, but your homes and those of people you may know may need some helpful pointers with our younger ones too! Please see the link below...

https://hungrylittleminds.campaign.gov.uk



#### **P.E JUGGLING CHALLENGE**

Are you ready for the 1st PE challenge? Miss Lovett used lemons, Mr Lucraft used apples! Try and beat your teachers and send your vids in to them or if easier to Mrs Manning - cmanning@AllSaintsSchool.co.uk

https://www.facebook.com/225209051214669/posts/999235247145375/?vh=e&d=n





e-Bug

#### KEEP YOUR BRAIN ACTIVE DURING

#### **SELF-ISOLATION**

- **Drinking water** is not only essential for keeping your body functioning, it's also great for improving concentration. Keep yourself hydrated!
- Painting boost memory recollection and problem-solving! Release your inner artist!
- Keep moving to keep memory loss away.
- Try a puzzle! Have you seen the one Kacper in 7H did?
- Get your Zzz. Sleeping promotes the consolidation of experiences and ideas!
- Did you know that spending just **10 minutes talking** to another person can help improve your memory and your performance? Why do not share with your parents/siblings your opinion on this newsletter. What is your favourite article?







CALLING ALL

Over the next few weeks PlayStation will be sharing football inspired creative briefs for you to have a go at.

You can answer the brief in any way you want - whether it is a drawing, a garden sculpture or a cross stitch - the more creative the better!

PlavStation F.C

F.C. SCHOOLS' CUP

Some of the best entries will be shared in the PlayStation F.C. Schools' Cup exhibition on Instagram (@psschoolscup) for everyone to see!

# BRIEF ONE: *Football Idols*

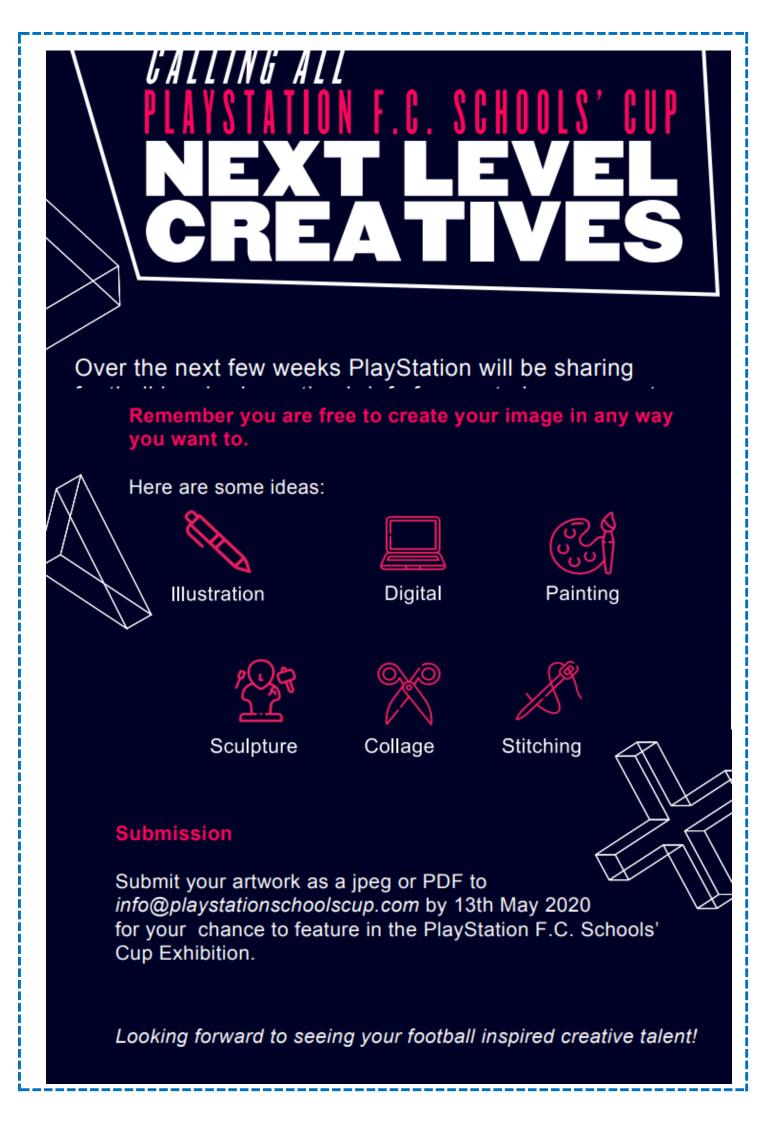
Create an image of your football idol that brings their personality and skill to life.

Here are some of our football idols for inspiration.









#### **Tomato Basil Mozzarella Puff Pastry Tart**

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OV.

- 1 sheet frozen puff pastry, thawed
- 1/2 cup tomato sauce, you can use your favourite pasta sauce
- 1 large ripe tomato sliced/ or use cherry tomatoes
- fresh basil sliced, use amount to taste (dried basil will do)
- 1/2 teaspoon Italian seasoning/ dried oregano or thyme will do
- 1/4 teaspoon salt, or more to taste
- 1/4 teaspoon black pepper, for serving, to taste
- 8 ounces (226 grams) Mozzarella ball, sliced I used an 8-ounce ball of mozzarella but you can use the amount you want to taste, anywhere between 4-8 ounces
- 1-2 tablespoons grated Parmesan cheese optional, to taste
- 1. Make sure frozen puff pastry is thawed before starting.
- 2. Preheat oven to gas mark 6 (400F/200C).
- 3. Prepare a baking sheet by lining it with parchment paper or lightly grease it
- 4. Place unfolded, thawed puff pastry in the middle of the baking sheet
- 5. Spread the tomato sauce evenly over the puff pastry, leaving a 1/2-1 inch space along the edges
- 6. Evenly place the tomato slices over the tomato sauce
- 7. Evenly place the mozzarella slices over the tomatoes and sauce
- 8. Evenly add the fresh, sliced basil over the ingredients
- 9. Season with salt and pepper
- 10. Bake for 12-15 mins until pastry is light golden and puffed up
- 11. Sprinkle Parmesan on top and more seasoning if required.

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