



ST JOSEPH'S CATHOLIC PRIMARY SCHOOL

TO LEARN TOGETHER AND GROW IN GODS LOVE

Weekly News

9th May 2025
Issue 29

Message from the Senior Leaders

It has been a lovely week with the community coming together to celebrate the month of Mary by having our annual crowning of Mary. It was terrific to see so many members of our school community attend the event with the children joining in prayer and singing to honour Mary the mother of Jesus, to renew our love for the Holy Rosary, pray to Mary, and celebrate her role as a model of faith and devotion.

As a school we also celebrated VE day on Thursday which marked the 80th anniversary of the end of the war in Europe. The children had an assembly to learn the history of VE day, completed learning activities in class and then had a celebratory picnic lunch to mark the historical occasion.

Next week will mark the start of the schools assessment period. I would like to thank all of the staff for their hard work and dedication to the children's learning, as well as the parents for their continued support. Good luck to all of the Year 6 children who will sit their SATs next week, we are proud of them all for all of their hard work this year. They have shown dedication to their learning, resilience and have all tried to be the best versions of themselves.

Have a wonderful weekend. Take care of yourselves and each other.

Miss Long

Weekly Class Prayer



YEAR 6

ST STEPHEN:

Dear Lord,

As we gathered this week to honour Mary, our Blessed Mother, we thank you for her example of faith, love, and courage. We remember how she said "yes" to you and followed your will with a trusting heart. Help us to walk in her footsteps – to be kind, patient, and full of hope. Lord, we also bring before You our Year 6 children as they prepare to begin their SATs next week. Give them peace when they feel nervous, strength when the work feels hard and confidence to do their best. Remind them that they are loved not for their test scores, but for who they are – precious children of God. Bless their families, and everyone supporting them during this time. Let this be a moment of growth and not fear and may they feel Your presence with them in every step.

Amen



Liturgy—4th Sunday of Easter

First Reading:	Acts 13:14, 43-52
Psalm:	Ps 99:1-3, 5 r. 3
Second Reading:	Apoc 7:9, 14b-17
Gospel Acclamation:	John 10:14
Gospel:	John 10:27-30



Year 3 & 4 Class Mass



Mass this week was attended by Years 3 and 4, who listened intently to Father's sermon, where he asked the children about bread.

"What kind of bread do you have in school?" he asked. "What bread did the Gospel talk about?"

The children answered "the bread from the last supper" and "the bread of life."

Father reminded us that at Communion, when we eat the bread, it shows we are friends of Jesus.

Saint of the Day—Blessed Thomas Pickering



Thomas was a Benedictine lay brother at the Saint Gregory Monastery in Douai, France in 1660. He was sent to London, England in 1665 to serve as steward to the Benedictines in the queen's royal chapel.

He came to know Queen Catherine of Braganza and King Charles II, and in 1675 when the all other Benedictines were exiled from England, Thomas was allowed to stay. In 1678, he was falsely accused of being part of the *Titus Oates Plot* to murder the king, he was found guilty and executed in Tyburn, London, England.

Weekly News



Each class have been doing some amazing learning this week. Click the pictures to find out more.



Reception



Year 1



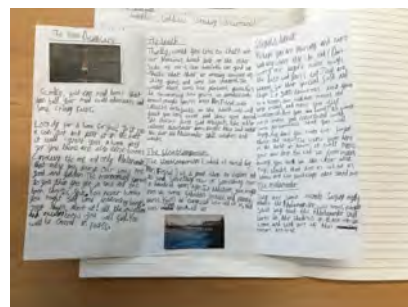
Year 2



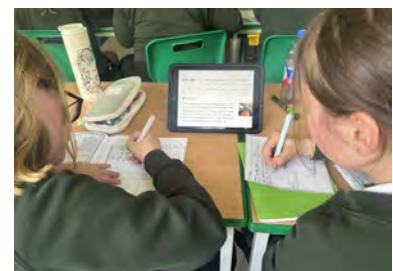
Year 3

Andy said I were still looking for Tim I was very worried. Half an hour later, we came across Sally Bonas territory it was the only place we didn't search just as it was our only hope. We searched for hours and hours but still we couldn't find her. Then when we were just about to give up, we heard someone say "Help me" it was the only hope we had.

Year 4



Year 5



Year 6





Rainbow Awards

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Reception: Flint, Izeyah

Year 1: Elif, Sianna

Year 2: Charles, Mary-Ellen

Year 3: Jaden, Caleb

Year 4: Tyler, Amelia

Year 5: Nevaeh, Amelia

Year 6: Jacob, Olivia



Well Done!

Birthday Celebrations

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Reception: Rayan, Mike

Year 1:

Year 2:

Year 3:

Year 4:

Year 5:

Year 6: Gracie

Staff:



Happy Birthday!

House Points

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This week:

ST ANDREW 329	ST BERNADETTE 343	ST DAVID 467
ST FRANCIS 419	ST GEORGE 340	

Cumulative:

ST ANDREW 908	ST BERNADETTE 864	ST DAVID 1044
ST FRANCIS 966	ST GEORGE 883	



Last week's attendance



Whole School by Year	
Group	% Attendance
Reception	100
Year 1	100
Year 2	94.3
Year 3	93.3
Year 4	96.2
Year 5	97.1
Year 6	99.1
Totals	96.3

Well done Reception & Year 1! Highest attendance last week. Both have entries into the 100% club!

Number of Lates		
Group	Lates (L)	Lates (U)
Reception	9	--
Year 1	14	--
Year 2	9	--
Year 3	5	1
Year 4	7	--
Year 5	5	--
Year 6	1	--
Totals	50	1

Please do your best to get your children into school on time. Lateness does have an impact on your child's learning, as the lesson context and preparation starts at the beginning of the school day, which they would have missed.





VE Day Celebrations 80th Anniversary

St Joseph's came together to celebrate the 80th Anniversary of VE Day on



Thursday. We held a 2 minute silence to remember the end of the Second World War in Europe. We all sang 'We'll Meet Again' which was originally sang by the nations' Sweetheart Vera Lynn. Madge, our school cook, made a special lunch to celebrate including ice cream and jelly. Meanwhile, Reception class did their own rendition of the song "It's a Long Way to Tipperary" while marching!

Check the back of

this newsletter for some wartime recipes that families used to cook when food was rationed, so had to go further.



Crowning of Mary



On Wednesday, we had a beautiful May Crowning of Mary, honouring her as the Queen of Heaven. It was a peaceful and joyful moment filled with prayer, hymns and love. Children and parents brought in flowers to place



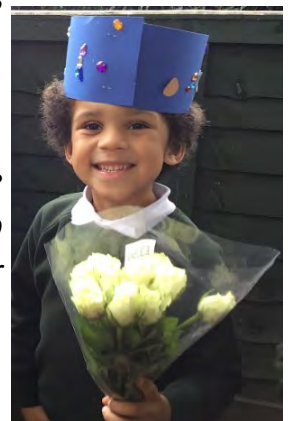
at Mary's feet, it was truly beautiful and Mary's shrine at the entrance to the school is

looking stunning and smelling very fragrant with the flowers. Thank you to everyone who joined us to celebrate this special tradition.

Prayer:

God our Father, in placing this crown upon the statue of Our Lady, Queen of Heaven we ask you to bless us with her obedience, with her love as our mother, and with her faithfulness to your Word. Through Jesus your Son and our Saviour.

Amen





Year 6 SATs Week

Wishing our Year 6 class, and all other Year 6 classes in the UK, good luck for their SATs tests next week. They have all worked really hard with the Year 6 team to ensure that they are as prepared as possible.



Christian Aid Week



Christian Aid is a relief and development charity of 41 Christian, Protestant and Orthodox churches in Great Britain and Ireland, and works to support sustainable development, eradicate poverty, support civil society and provide disaster relief in South American, the Caribbean, Africa and Asia. For further details click link below

<https://www.christianaid.org.uk/appeals/key-appeals/christian-aid-week>

11-17 May 2025

Christian Aid Week

Will you help fund vital tools and training, so farmers can support their community to escape hunger?

Walk to School Week

Walk to School Week 2025, hosted by Living Streets, will be held from May 19th to 23rd. This year's theme is "The Great Space Walk," encouraging pupils to travel actively to school each day of the week.



Class Photos

Our School Photographer will be coming in to school on Wednesday 21st May to take photos of each class as a group. Please look out for an email with further details with instructions on how to sign up and purchase the photograph.



Receiving emails

Some parents and carers seem to be having issues with receiving emails from the school.

What is Spam?

Email is treated as spam if the recipient mailbox believes the email to be unsolicited, irrelevant, or sent in bulk to a mailing list of people where recipient mailboxes have marked the emails as Spam, if the mailbox is dormant, or if the recipient's email is invalid.

What Mailboxes do to decide if emails should be treated as spam?

To stop you receiving unwanted emails, and to help protect you against malicious emails many mailbox providers deploy the following methods to filter out messages:

- Spam protection - sends spam emails directly to the Spam folder and can block them in future
- Filters - automatically sort incoming messages to a different folder
- Block Addresses - stop email from email addresses or domains that you select
- Safe Sender - for email addresses or domains that you select
- Image blocking - prevents spammers from knowing you opened their email and protects you from looking at images you don't want to see

Sometimes, spam filters put legitimate email into your spam folder, which may be because other users have marked similar emails as spam. If you seem to be missing emails or you haven't got an email you were expecting, check the Spam folder first. And make sure the sender email address is included as a safe sender.

Depending on the policies of your mailbox filtering and users' preferences this can do 1 of 2 things; Send the email to Junk or directly delete the email. There is only so much we can do to resolve the solution. Instead the resolution often requires the cooperation from parents, as we do not hold a customer relationship with the mailbox provider.

Recommendations

- Add our school email address 2033481@sims-communications.co.uk as an approved sender
- Please check spam/junk folder for any school emails you may have missed – if they are in spam/junk folders please mark as safe

Outlook/ Hotmail

At the top of the page, select Settings > Mail.

Select Mail > Accounts > Block or allow.

To add an entry to Safe Senders and Recipients, enter the email address or domain that you want to mark as safe in the Enter a sender or domain here text box.

Gmail

On your computer, open Gmail. On the left, click More. Click Spam.

Open the email. At the top, click Not spam.

Yahoo

Click on the address book icon under the Yahoo! logo. Provide a suitable name & type the email address. Save.

Apple Mail

Open the email from the sender. Click on the sender's email address at the top of the email. A list of options will appear on a drop down.

Click on "Add to Address Book". Your sender will be automatically added to your Apple Mail safe senders list.



Reporting your child's Absence

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If your child is unwell and can't come to school, please notify us on the morning of their first day of absence by:

- Calling the office—leave a message or speak to the office staff
- Email the school
- Send a text

If the absence is for more than one day, please keep the office staff updated **every day of their absence**. Please be aware that in some instances, we may ask for medical evidence.

Medication

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For the safety of our children, any medication that needs to be administered by school staff **must** be prescribed by a GP. Also, the medication should be in the original container/box, with the pharmacy label attached, showing your child's name. This ensures that we are providing accurate and appropriate care. Please complete a Medication consent form, which can be obtained from the office.

Packed Lunches

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To reduce the risk of a child suffering an anaphylaxis shock, we ask parents to provide a packed lunch that does not contain nuts. This includes peanut butter or any form of nut products.

Also, packed lunches should not contain any fizzy drinks or chocolate. Healthy alternatives should be provided, for example, fruit, yoghurt, cheese, along with sandwiches, wraps, crackers, boiled eggs or rice. Water is available at school, so a drink isn't necessarily needed.

Keeping your details up to date

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It is extremely important that the school office has your most up to date contact details. If you have moved, have changed your mobile number or your emergency contacts are different to the information we hold, please ensure that you let the office know. You can send us an email, or pop to the office for a change of details form. Please keep your contact details up to date so that we can easily contact you, especially in an emergency.

10 Top Tips for Parents and Educators

FOSTERING A SENSE OF BELONGING

Feeling a genuine sense of belonging is essential for the emotional and social development of children and young people. Belonging significantly boosts self-esteem, resilience, and mental wellbeing, reducing feelings of isolation and anxiety. This guide provides practical strategies to help parents and educators cultivate inclusive environments, enhancing both academic outcomes and overall happiness among young people.

1 CELEBRATE INDIVIDUAL DIFFERENCES

Acknowledge and celebrate the uniqueness of every child. Promoting diversity and inclusion creates an environment where differences are valued rather than stigmatised. This acceptance empowers children to confidently express their identities and feel genuinely included, fostering a robust sense of belonging within both school and home settings.

2 CONSISTENT COMMUNICATION

Regularly communicate and actively listen to children, showing genuine interest in their thoughts and experiences. Creating open communication channels helps young people feel heard and valued. This approach not only builds trust but also reinforces children's perception of themselves as a vital part of their family, school and community.

3 MEANINGFUL PARTICIPATION

Give children opportunities to actively participate and contribute, whether in classrooms, at home, or in community activities. Meaningful participation helps children feel their input matters, reinforcing a sense of purpose and value. Including them in decisions and responsibilities enhances their self-worth, promoting a deeper sense of belonging and inclusion.

4 FOSTER STRONG RELATIONSHIPS

Support and encourage positive relationships between peers, educators, and families. Strong, healthy relationships significantly impact a child's sense of belonging, providing emotional support and reducing feelings of loneliness. Facilitate social interactions through group activities, teamwork, and collaborative learning to strengthen these vital connections.

5 CREATE INCLUSIVE SPACES

Design environments that reflect diversity and are welcoming for everyone. Inclusive spaces where all children see themselves represented can dramatically improve their feelings of safety and acceptance. Consider classroom displays, books, and resources that celebrate various cultures, abilities, and backgrounds to visibly reinforce inclusivity and belonging.

6 MODEL POSITIVE BEHAVIOUR

Adults play a crucial role by demonstrating inclusive, empathetic, and respectful behaviours. Modelling positive interactions and attitudes sets a clear standard for children to follow. Children are likely to replicate inclusive behaviour, creating a supportive community atmosphere where everyone feels accepted and valued for who they are.

7 BUILD EMOTIONAL LITERACY

Teach and encourage emotional expression and understanding among children. Developing emotional literacy enables young people to articulate their feelings and empathise with others. An emotionally intelligent environment cultivates mutual respect and compassion, fostering a deeper sense of belonging and interpersonal connection within groups.

8 SUPPORT PEER MENTORSHIP

Encourage peer mentorship or buddy systems within educational settings. Peer support enhances feelings of connectedness and security, reducing feelings of isolation. When children support one another, they naturally build community bonds, nurturing a supportive culture where belonging and friendship thrive.

9 RECOGNISE EFFORTS REGULARLY

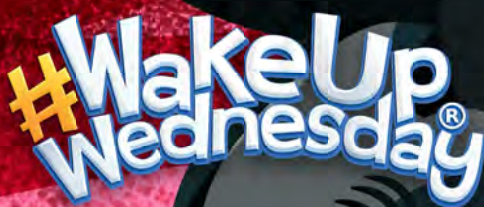
Consistently acknowledge children's contributions and achievements, however small. Recognition reinforces a child's understanding that their presence and efforts are important. Celebrating individual and collective successes helps cultivate a positive environment where children feel acknowledged, motivated, and deeply connected to peers and adults around them.

10 ADDRESS BULLYING PROMPTLY

Quickly address any incidents of bullying. Promptly intervening demonstrates a clear commitment to an inclusive and safe environment. Creating a culture where incidents are swiftly and effectively addressed reinforces trust, security, and a sense of belonging for everyone involved.

Meet Our Expert

Anna Bateman is Director of Halcyon Education Ltd and Director for Wellbeing and Family Services at Leigh Trust. With extensive experience in systemic mental health in schools, she supports educational leaders across the UK to develop inclusive, resilient, and supportive learning environments. Anna is also the lead expert for mental health at The National College.



The National College®

Source: See full reference list on guide page at: nationalcollege.com/guides/fostering-a-sense-of-belonging



Eggless Sponge



Ingredients

1/2 pint of tea (without any milk or tea leaves/bags)

3oz butter/margarine

3oz sugar

3oz sultanas

10oz wholewheat flour (add 3-4 teaspoons of baking powder)

1 teaspoon of all spice (mixed spice) – extra cinnamon, if required

Method

1. Add the tea, sugar, butter and sultanas into a saucepan. Heat gently until the butter has melted and then leave it to cool.
2. Mix all of the dry ingredients together.
3. Add and mix the dry ingredients into the cooled liquid. Beat the mixture well.
4. Grab a 7-inch cake tin and grease it. Put the mixture into it.
5. Cook on 180°C degrees for around 45 minutes.
6. Serve and enjoy!

Disclaimer:

We hope you find this resource useful. These recipes are intended as general guide only and involve the use of knives and kitchen appliances. It is your responsibility to assess risks and ensure the activity is safe for those participating. We will not be held responsible for the health and safety of those participating and cannot accept any liability. It is also your responsibility to ensure you are fully aware of the allergies and health conditions of anyone making or consuming these products – noting potential allergens included in the ingredients.



Pumpkin Soup



Ingredients

2lbs pumpkin
1 onion
1 oz margarine
salt and pepper
milk
1 litre of vegetable stock

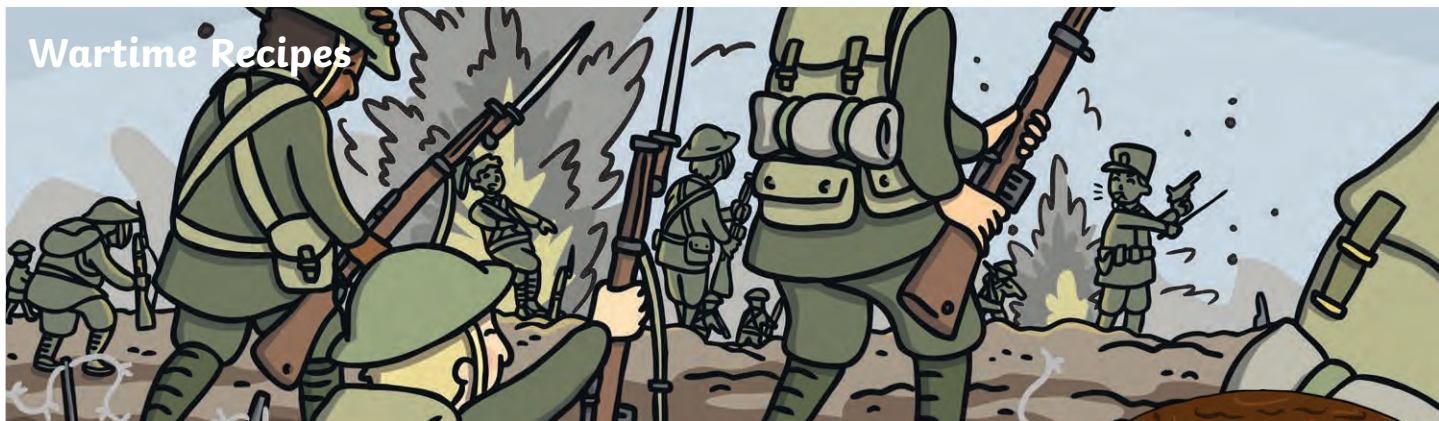
Makes about 8 bowls

Method

1. Cut open the pumpkin and scoop out the seeds inside. Then slice and chop into medium/large chunks.
2. Place the chunks on the baking tray and put the butter/margarine over the top of them.
3. Let it roast for around 45 minutes, only turning it over once or twice.
4. Meanwhile, chop an onion and place it into a large saucepan along with 1 oz of margarine and cook until it is soft.
5. When the pumpkin chunks have cooked, remove the skin and place them into the saucepan.
6. Add vegetable stock.
7. Bring the heat to a simmer and continue cooking for roughly 20 minutes. Stir occasionally.
8. Place all of the contents from the saucepan into a liquidizer or rub it through a sieve. Pulse until it has turned into a thick puree.
9. Put the puree back into the saucepan, add salt and pepper and reheat while adding milk for consistency.
10. Serve and enjoy!

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Eggless Chocolate Cake



Ingredients

3oz margarine or fat

7oz plain flour

1 tbsp baking powder

1/2 tsp salt

1 1/2oz cocoa

3oz sugar

1/4 pint warm milk and
water

1 tbsp bicarbonate of soda

1 tbsp vinegar

1/2 tsp vanilla essence

Method

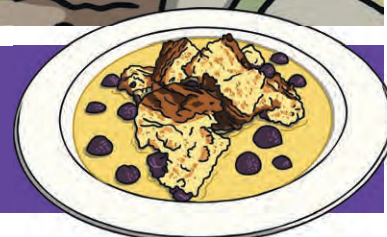
1. Rub the margarine or fat into the flour, salt and baking powder.
2. Add together the mixture, cocoa, sugar, milk and water. Mix it altogether.
3. Dissolve the soda in the vinegar to add into the cake mixture, with the essence.
4. Mix everything together and place it into a greased tin to bake.
5. Bake for 1 1/2 hours on 190 ° C / fan 170 ° C / or gas mark 5.
6. Serve and enjoy!

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Bread Pudding



Ingredients

10oz of stale bread
2oz of margarine or butter
1oz of sugar
2oz of dried raisins or sultanas
1 egg (fresh or dried)
milk to mix
cinnamon
extra sugar for topping

Method

1. Put bread and a little bit of water into the basin and leave for 10 minutes.
2. Squeeze the bread until it is fairly dry.
3. After, add the bread and all the ingredients (minus the spice) into the empty basin. Add a little bit of milk to give the bread a sticky consistency.
4. Gradually add the cinnamon a little bit at a time until you like the taste.
5. Place all the mixture into a greased pan (like a lasagna pan).
6. Cook at 160°C for an hour until you see that the edges have become brown and the centre is hot.
7. 10 minutes before the end of cooking, sprinkle some sugar on.
8. Allow it to cool. Finally, serve and enjoy.

Serves 8 to 10

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Fully Funded School Support Course

**Available
in Levels
1, 2 & 3**

***Please go to our website
for more detailed
information.**

**6 Week
Course
Mon - Fri**

Daily sessions

1st session 9:30 - 11:30am

2nd session 12:30 - 2pm

www.studysmartuk.online

We are looking to fill 150+ School Support vacancies in local schools (e.g. SEN Support, Behaviour Mentors, 1-1 Classroom Support, Cover Supervisors etc). These roles are available in both full time and part time positions.

Please go to our website address given above, or scan the QR code for more information.

This is a 6 week course, full time, intensive course, with online guided learning sessions within school hours.

If you are earning less than £23,500 per annum or are in receipt of any benefits, you will be eligible for a fully funded place with us.



DATES FOR THE DIARY

Weekly News



May	
Date	Event
12-16 May 2025	KS2 SATS Week
12-16 May 2025	Christian Aid Week
19-23 May 2025	Walk to School Week
19-23 May 2025	Y1 Mock Phonics Screening Check Week
21 May 2025	Class Photos
22 May 2025	8:40am-9:10am parents reading EYFS & KS1
23 May 2025	Superhero Day
23 May 2025	End of half term—normal finish time
26-30 May 2025	Half term—School closed to pupils
June	
Date	Event
2 June 2025	Pupils return to school
2-13 June 2025	Y4 Mock Timestable check
5 June 2025	8:40am-9:10am parents reading—KS2
6 June 2025	The Big Lunch—Eden Project
9-13 June 2025	Y1 Mock Phonics Screening Check Week
9-13 June 2025	Bike Week
11 June 2025	Y5 Class Assembly—9am—parents welcome
12 June 2025	8:40am-9:10am parents reading EYFS & KS1
12 June 2025	Tea & Talk—Young Greenwich—all welcome
13 June 2025	Own clothes day—bring a bottle
13 June 2025	Father's Day breakfast—separate letter
15 June 2025	The Most Holy Trinity
17 June 2025	Tea & Talk—Young Greenwich—9am
18 June 2025	Y4 Class Assembly 9am—parents welcome
19 June 2025	8:40am-9:10am parents reading—KS2
20 June 2025	Own clothes day—bring a jar of sweets

For future dates, please click [here](#).