



# ST JOSEPH'S CATHOLIC PRIMARY SCHOOL

TO LEARN TOGETHER AND GROW IN GODS LOVE

## Weekly News

24th October 2024  
Issue 7

### Message from the Senior Leaders

What a wonderful half-term this has been, which ended on a week of celebrations! We held our Black History Exhibition and Harvest Thanksgiving whole school Mass. Both of these events celebrate our community, which is one of our core school values. Thank you to all our parents and carers who were able to attend these events. Your attendance is so important for your children, as they value the interest that you take in their learning and life at school. It was an eventful week for Year 4 too, who also took part in a Black history in transport workshop, which ended with a round trip on the cable cars!



Thank you for your continued support and partnership. Together, we can ensure that St. Joseph's remains a place of learning and enjoyment where every child can thrive.

I wish you all a safe and enjoyable half-term.

Miss Maciejewski

### Weekly Class Prayer



RECEPTION

**ST ANTHONY:**

Dear Lord,

Thank you for the world and all the people.

Thank you for the parents and teachers.

Thank you for everyone that looks after us.

Thank you for making the world a special place.

Amen



## Liturgy—30th Sunday in Ordinary Time

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**First Reading:** Jer 31:7-9  
**Psalm:** Ps 125 r.3  
**Second Reading:** Heb 5:1-6  
**Gospel Acclamation:** John 8:12 / Tim 1:10  
**Gospel:** Mark 10:46-52



## Whole School Mass—Harvest Thanksgiving

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Today, we all went to St Joseph’s Church to celebrate Mass as a whole school. We were happy to share blessed time celebrating Harvest, singing our favourite Harvest hymns. We always enjoy the actions to Big Red Combine Harvester.



## Today’s Saint of the Day—St Anthony Mary Claret

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St Anthony Mary Claret was a Spanish Catholic prelate and missionary who served as Archbishop of Santiago de Cuba and was the confessor of Isabella II of Spain. He founded the congregation of Missionary Sons of the immaculate Heart of Mary, commonly called the Claretians.

In addition to the Claretians, which in the early 21st century had over 450 houses and 3100 members, with missions in five continents, Claret founded or drew up the rules of several communities of religious sisters. His zealous life and the wonders he wrought, both before and after his death, testified to his sanctity. Claret is the patron saint of weavers. In 1869 he went to Rome to prepare for the First Vatican Council. Owing to failing health he withdrew to Prada de Conflent in the French Pyrenees, where he was still harassed by his Spanish enemies; shortly afterwards he retired to the Cistercian abbey at Fontfroide, Narbonne, southern France.

**Patron Saint of:** the Catholic press, textile merchants & weavers  
**Liturgical Colour:** White

Links to: [Wednesday Word](#) | [The Kids Bulletin](#)

# CLASS UPDATES

# Weekly News

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



Reception



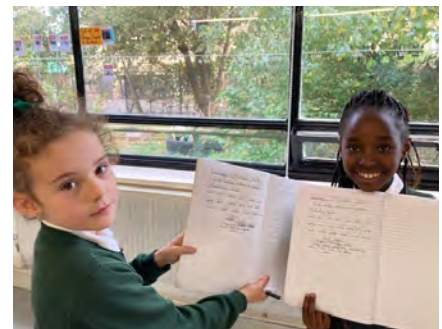
Year 1



Year 2



Year 3



Year 4



Year 5



Year 6



## Rainbow Awards

- Reception: —
- Year 1: Sean, Adrian
- Year 2: Clara, Charles
- Year 3: Caleb, Nnamdi
- Year 4: Kevin, Willow
- Year 5: Nevaeh, Theo
- Year 6: Jason, Lara



*Well Done!*

## Birthday Celebrations

- Reception:
- Year 1:
- Year 2: Raina
- Year 3: Elijah
- Year 4:
- Year 5:
- Year 6:
- Staff:



*Happy Birthday!*

## House Points

This week:

ST ANDREW 339	ST BERNADETTE 404	ST DAVID 341
ST FRANCIS 389	ST GEORGE 320	

Cumulative:

ST ANDREW 2442	ST BERNADETTE 2608	ST DAVID 2458
ST FRANCIS 2458	ST GEORGE 2473	



## Last week's attendance



Whole School by Year	
Group	% Attendance
Reception	94.0
Year 1	89.3
Year 2	89.5
Year 3	97.1
Year 4	92.7
Year 5	94.4
Year 6	99.1
Totals	94.0

Well done to Year 6 again, with the highest attendance last week. You were so close to touching 100%

Number of Lates		
Group	Lates (L)	Lates (U)
Reception	7	--
Year 1	18	--
Year 2	9	1
Year 3	10	--
Year 4	11	--
Year 5	11	--
Year 6	5	--
Totals	71	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.

**IF YOUR CHILD IS FEELING UNDER THE WEATHER,**

**IT CAN BE HARD TO KNOW IF YOU SHOULD SEND THEM TO SCHOOL OR NOT.**

**UNLESS THEY HAVE A TEMPERATURE OF 38 DEGREES OR ABOVE, THEY'RE USUALLY GOOD TO GO.**

**MOMENTS MATTER, ATTENDANCE COUNTS.**

SEARCH NHS SCHOOL ILLNESS GUIDANCE.

HM Government **NHS**



## World Food Day

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Last week, STJ celebrated World Food Day. Children and staff dressed up in their traditional clothes, or wore colours of their national flag.

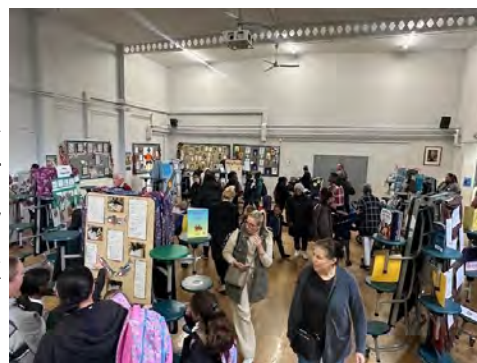
In class, children completed activities looking at the origins of food and how traditions migrate across the world.

To finish the day off, families brought in food from their country to share with the community. An array of delicious foods from across the world was enjoyed by all.

## BHM Exhibition

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During Black History Month, each class researched an influential black person. They found out about their history, struggles and how they overcame them to make their mark on the world. Using this information, the children worked together to



create pieces of art depicting their person's life and activities. This culminated in an art installation, which was open to the community to view. It was wonderful to see so many come and experience the creativity and hard work, alongside learning a little more about the contribution these people have made and the impact it has had on society.

## Harvest Festival donations

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Thank you to everyone who has donated items for our harvest festival. It is really important that we help others less fortunate than us. There is still time to bring in items after the half term. The Manna Centre and the Greenwich Foodbank will distribute items to all who are in need.





## Volunteer Gardeners Needed

Our gardening club, that took place during the Summer term last academic year, has made a fantastic start to making our grounds look tidy and welcoming. To further improve the site for our children, we are asking for parents and carers help. Do you have some spare time on Monday 28th October (during half-term), anytime between 10am—1pm? We are opening up the school to the adults of the community and would love your help to tidy up our Forest school. Please either call, email or pop into the office and let us know if you are able to help. Tea & coffee will be provided. We may also be able to stretch to biscuits too!



## Parent Coffee Morning—19th November 2024

We would like to invite parents and carers to join us for a coffee morning on **Tuesday 19th November 9am-10am** with the school nursing team. The school nursing team are a mix of School Screeners, Health Advisors, Community Staff Nurses and Specialist Community Public Health Nurses. The Nurses are based within hubs and aligned to schools in Greenwich. You will be able to meet our school nurse and health visitor. The focus of the coffee morning will be managing issues with children and sleep.



## School Choir



The choir is in full swing, practicing for the Young Voices 2024—The largest children’s choir concert in the world! We will be performing at the O2 on Wednesday 5th February 2025. If your child is in year 3, 4, 5 or 6 and would like to join the choir, please email the office so they can add you to ParentPay. We would love to have as many children as possible experience the excitement



and exhilaration of performing with their peers at the O2. It will be an unforgettable memory.

The **O<sub>2</sub>** arena



## Things to do in the half term

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There is lots to do in the local area and further afield, during the half term. Please see below:



The National Maritime Museum, the Queen's House and the Cutty Sark all have family fun activities. Click [here](#) for more information.



Charlton Athletic's home ground, The Valley has a Fan Zone and a [Family Activity Zone](#) with lots of activities to keep the young ones entertained.



[Hall Place & Gardens](#) have lots going on this half term for children. Halloween Garden trail, animal handling Halloween Specials, an owl experience and lots more.



Free family fun day at [Greenwich Market](#) on Thursday 31st October



Lots going on at the [Ecology Park](#). Free drop-in art activities during the half term.



[Cycle Confident](#) are offering free cycle training for children during the October half term.



Royal Borough of Greenwich are providing [free meals for kids](#) across the borough, Mon-Fri during the October half term.



Lots of events are happening across the borough. Click [here](#) for more information.



The [Southbank Centre](#) has activities taking place during the half term. Some free and some paid.



Remember, London is abundant with [family-friendly museums](#). The Science, Natural History, British, Bank of England & Young V&A museums are all free. Why not visit the free Horniman's or London Docklands Museums...right on our doorstep?

## At home activities

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You can't always go out every day, so why not plan some 'indoor' activities with your children. Lots of ideas [here](#). How about cooking together? Some easy recipes to try are on the following pages.





## Simple & tasty recipes

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### No-yeast pizza

#### Ingredients

##### Sauce:

- 400g tin of chopped tomatoes
- 1tsp dried mixed herbs
- 2 pinches caster sugar
- 1 clove garlic
- 200g mozzarella (or other cheese) torn into pieces for topping
- Salt & pepper

##### Dough:

- 300g self raising flour (plus extra for dusting)
- 1 tsp baking powder
- 1/2 tsp salt
- 300g natural yoghurt



#### Method:

1. Preheat the oven to 220C/200C Fan/Gas 7 and put two baking trays in to heat.
2. To make the sauce, put the tomatoes, mixed herbs and sugar in a saucepan. Peel and finely grate the garlic, add it to the pan and set over a medium heat. Simmer gently for 10 minutes until thickened then remove from the heat and season with salt and pepper. Leave to cool.
3. To make the dough, combine the flour, baking powder and salt in a bowl and make a well in the middle. Pour in the yoghurt then stir with a fork to combine.
4. When the mixture forms a rough dough, turn out onto a lightly floured work surface and knead to form a smooth ball. Divide the dough into 4 equal pieces and roll out into thin circles.
5. Carefully remove the hot baking trays from the oven and lay the pizza bases on top. Bake for 3-4 minutes until beginning to rise then remove from the oven.
6. Turn the pizza bases over and top with the sauce. Scatter the mozzarella over the top. Season with black pepper, sprinkle over a pinch of herbs then return to the oven. Bake for 5 minutes until the bases are crisp and the cheese is bubbling.



## Tuna Fishcakes

### Ingredients

- 2 medium potatoes, peeled and quartered
- 1 large knob of butter
- 1.5 tsp mayonnaise
- 1 unwaxed lemon, finely zested
- 3 spring onions, thinly sliced
- 150g tin of tuna, drained
- Breadcrumbs
- 1 egg, lightly beaten
- Plain flour
- Salt & freshly ground black pepper

### Method:

1. Preheat the oven to 200C/180C Fan/Gas 6.
2. Put the potatoes in a saucepan with cold water and bring to the boil. Reduce the heat to a simmer and cook for 15-20 minutes, or until tender.
3. Drain the potatoes and return them to the pan with the butter, mayonnaise, lemon zest, spring onion, salt and a generous amount of black pepper. Mash together until smooth. Stir in the tuna and set aside.
4. Put the egg, flour, and breadcrumbs into three separate shallow bowls
5. Shape the tuna mixture into six fishcakes. Coat each first in flour, then egg, then in the breadcrumbs. (You can use one hand for the flour and breadcrumbs and another for the egg, to keep your fingers clean.)
6. Place on a baking tray for 15 minutes, or until the breadcrumbs are just golden.
7. Serve with lemon wedges and a salad or vegetable batons.





## Quick & easy scones

### Ingredients

- 450g self-raising flour
- 2 level tsp baking powder
- 50g caster sugar
- 100g butter, slightly softened, cut into pieces
- 2 eggs
- A little milk
- Handful of sultanas (optional)

### Method:

1. Preheat the oven to 220C/200C Fan/Gas 7. Lightly grease two baking trays.
2. Put the flour, baking powder and sugar in a large bowl. Add the butter and rub in with your fingertips until the mixture resembles fine breadcrumbs.
3. Crack the eggs into a measuring jug, then add enough milk to make the total liquid 300ml. Using a fork or round-tipped knife, stir the egg and milk into the flour – you may not need it all – and mix to a soft, sticky dough.
4. Turn out onto a lightly floured work surface, knead lightly and work in the sultanas, if using. Roll out to a rectangle about 2cm.
5. Cut into as many rounds as possible with a fluted 5cm cutter and place them on the prepared baking trays. Brush the tops of the scones with a little extra milk, or any egg and milk left in the jug.
6. Bake for 12–15 minutes, or until the scones are well risen and a pale, golden-brown colour. Lift onto a wire rack to cool. Eat as fresh as possible.
7. To serve, split the scones and serve with strawberry jam on the plain scones along with a good dollop of clotted cream.





## Shortbread biscuits

### Ingredients

- 200g butter at room temperature, cut into small cubes
- 100g sugar, plus extra for sprinkling
- 300 g plain flour, sifted, plus extra for dusting

### Method:

1. Preheat the oven to 160C/140C Fan/Gas 3 and line a baking tray with baking paper.
2. Mix together the butter and sugar, either by hand or using an electric hand whisk, until pale and smooth. Gently mix in the flour until completely incorporated (try not to work the flour too much or the biscuits will not be so crumbly). Using your hands, squeeze the mixture together into a ball of dough. (See tip for additional fillings.)
3. Gently roll the dough out to about 5mm/¼in thick (dust the work surface with a little flour if the dough sticks). Cut into shapes using a biscuit cutter. Transfer the biscuits onto the baking tray and chill in the fridge for 15 minutes to rest. (See tip for alternative method.)
4. Sprinkle each biscuit with a pinch of sugar. Bake for 15–20 minutes, or until pale golden brown.
5. Transfer the biscuits to a wire rack to cool and serve.

### Recipe Tips

You can also roll your dough into a sausage shape, refrigerate until solid and then slice with a knife and bake.

You can also add a sprinkling of your favourite fillings such as chocolate chips, nuts and orange zest for different flavours.





## Secondary School Transitions

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The Secondary school application deadline is fast approaching (Thursday 31st October 2024) and we are encouraging all Year 6 parents to visit as many secondary schools as possible so that you can make an informed decision on a suitable choice. Please see the [transition presentation](#) that took place last month.

Applications are open now, until the closing date. Click [here](#) to start your application.

## Reception 2025-26 Admissions

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Do you have or know anyone who has children ready to start school in September 2025? Applications are now open. The deadline to apply is Wednesday 15th January 2025. Click [here](#) to start your application. If your child is a practising Catholic, then please also complete and submit our [Supplementary Form](#). Please view our [new-look prospectus](#) for more information about our school.

## 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**.

## 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.

Publish date: 06/02/19

# What parents need to know about AGE RATINGS



If you have children, it is understandable to have concerns about the films and TV shows they watch, as well as the games they play. In this guide, we take a look at the two official ways you can assess if a particular title is suitable for your child. Both the BBFC and PEGI have search facilities on their websites that can be used to look up individual titles so you can check their ratings.



## RATINGS FOR FILMS, TV & MUSIC VIDEOS

Since 1912, the BBFC (British Board of Film Classification) has informed UK residents of the age suitability of films, TV and music videos - providing parents with the information needed to assess whether or not it is appropriate for their child's age. This applies to cinema releases, DVDs and streaming video services such as Netflix.

### WHAT ARE THE BBFC RATINGS?

BBFC ratings are broken down into seven age categories:

Universal, suitable for all ages	Parental Guidance required	Suitable for people aged 12 and over	Suitable for people aged 12 and over; anyone younger must be accompanied by an adult
Suitable for people aged 15 and over	Suitable for people aged 18 and over	Adult content only available in specially licenced cinemas and specialist retailers	

### WHAT ELSE CAN BBFC REVEAL?

Accompanied with the age suitability rating, BBFC also provide an additional warning regarding the content and what to expect, such as swearing, sexual content, violence and anything you may consider to be inappropriate for your child. In addition to this, the content is also rated in three levels: frequent, mild or strong.

### LIMITATIONS OF BBFC RATINGS

It's important to note that there is no obligation on streaming video services to use or display BBFC ratings. Due to this, we advise that you check the rating online before your child streams the content. It may also be a good idea to watch the content first yourself or discuss it with other parents to help you decide whether or not it is suitable for your child.

Source: [www.bbfc.co.uk](http://www.bbfc.co.uk)

## RATINGS FOR GAMES

PEGI (Pan European Game Information) is a content rating system that ensures all video games are labelled with a minimum age recommendation. These age recommendations are based on the types of content featured within a game. With each game, PEGI also provide a content descriptor that indicates the potential issues and concerns, including sex, violence, bad language and drugs.

### WHAT ARE THE PEGI RATINGS?

PEGI ratings are split into age restriction and content descriptors. Additional 'content descriptors' help parents and children to understand the type of content featured within a particular game, including sex, fear, bad language, discrimination, gambling, drugs, violence, and in-game purchases. In combination, the two different ratings can provide a good level of information to help make informed decisions regarding the suitability for your child.

PEGI age ratings are broken down into five categories:

<a href="http://www.pegi.info">www.pegi.info</a>	<a href="http://www.pegi.info">www.pegi.info</a>	<a href="http://www.pegi.info">www.pegi.info</a>	<a href="http://www.pegi.info">www.pegi.info</a>	<a href="http://www.pegi.info">www.pegi.info</a>

PEGI content descriptors are broken down into eight categories:

FEAR	DRUGS	IN-GAME PURCHASES	VIOLENCE	BAD LANGUAGE	DISCRIMINATION	GAMBLING	SEX

### LIMITATIONS OF PEGI RATINGS

It's possible for young people to buy games online without a required proof of age, opening them up to age-inappropriate content without you knowing. We advise that you regularly monitor your child's gaming activities and maintain a honest and healthy dialogue with them about the online world.

### PARENTAL CONTROLS

It is a good idea to put in place parental controls for all online accounts which your child may use to purchase or download online games e.g. The App Store, Google Play Store, PlayStation Store and Microsoft Xbox Store etc.

Source: [www.pegi.info](http://www.pegi.info)

# Missed your flu vaccine?

**Live in the borough of Greenwich?  
Aged 4-16?**

Come down to a flu catch-up clinic and  
protect yourself this winter!

**Monday 28 October 10:00 - 14:00  
Clock House, SE18 5AL**

**Tuesday 29 October 10:00 - 14:00  
Waverly Scout Hall, SE18 2RT**

**Saturday 9 November 10:00 - 14:00  
Lee Fire Station, SE12 8ES**

**Saturday 7 December 10:00 - 14:00  
Lee Fire Station, SE12 8ES**

**Call 020 3903 3345 to book an  
appointment**

## DATES FOR THE DIARY

# Weekly News



October	
Black History Month	
Date	Event
31 October 2024	Deadline for Year 6 secondary applications
November	
Date	Event
4 November 2024	Pupils return to school—8:40am
6 November 2024	Tea & Talk—parents welcome
7 November 2024	8:40am-9:10am parents reading KS2
7 November 2024	9:30am Class Mass Y2 & Y5
8 November 2024	Own Clothes Day—Xmas Fair donations
11 November 2024	Remembrance Day Assembly-parents welcome
11 November 2024	Year 6 Residential Trip
11 November 2024	Anti-bullying / Maths / Interfaith Week
12 November 2024	Odd Socks Day
12 November 2024	Tea & Talk—parents welcome
13 November 2024	World Kindness Day
13 November 2024	Reception 2025 Open evening 4pm-5pm
14 November 2024	8:40am-9:10am parents reading EYFS, KS1
14 November 2024	Parent's Maths Workshop—9am-10am
15 November 2024	Children in Need—wear yellow or spots
18 November 2024	Road Safety/UK Parliament/Disability History Week
19 November 2024	Parent's Coffee Morning—school nurses
20 November 2024	World Children's Day
20 November 2024	Greenwich Lantern Parade (Y4 taking part)
21 November 2024	8:40am-9:10am parents reading KS2

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