



# The Reginald Mitchell News



*"work together...learn together...reach for the sky"*

21st May 2021



## Diary Dates For Parents

### May Half-Term

31st May - 4th June

### Inset Day

Monday 7th June

### Summer Break

19th July - 31st August

All term dates can be found on our website using the following link

<http://reginaldmitchell.staffs.sch.uk/term-dates/>

## BREAKING NEWS

I am absolutely delighted to inform you that after a very rigorous and lengthy recruitment process we have appointed MR LEE ANDERSON –PUGH as our new Head of School. As someone who has worked alongside Mr Anderson Pugh for the past 5 years and watched him grow so much professionally I am really excited to be working alongside him from 1st September 2021 to lead our wonderful school. Congratulations from us all!!!

This does create a teaching vacancy in our school and this has now become my priority to address. An advert has been placed and we look forward to welcoming a new member of staff in September.

### Other staff news

Mrs Roberts (Year 1 TA) has decided to remain at home to be a full time mum to her new son Tommy. We have sadly accepted this decision and can't wait to say goodbye properly and meet Tommy too. Thank you for all that you have done for Reginald Mitchell Mrs Roberts.

Alongside Mrs Roberts leaving us, we already had a vacancy caused by Mrs Wilson's departure for her new life in Wales.

We have appointed Miss Hill (already working in Year 1 covering Mrs Roberts maternity leave) and Mrs Bickerton to fill our teaching assistant vacancies. Congratulations to them both Team Reg Mitch are looking forward to working with you from September!

## Nursery places September 2021

We have a couple of places available in the Nursery for September 2021. If your child is 3 before the 31st August they are entitled to a free place in our Nursery for 15 or 30 hours. Please contact the school office for more information on how to apply.



Look at our new fantastic library area, new books and reading books! Remember to bring your reading book and planner everyday!



Happy reading!



# Good Luck!

Good luck to Miss Bourner who gets married on Saturday!

We hope she has a fabulous day and a long and happy life with her soon to be husband Jason!

We look forward to welcoming her back on Monday as Mrs Bourner—Brown.



## Snacks / drinks!

If your child brings their own snack / drink for morning break or dinner, please may we ask that they bring a healthy choice such as a cereal bar, fruit etc and **no fizzy /energy drinks**.

We do offer toast (£1 for the week) or crumpet (£1.50)

Thank you for your support and co-operation in this matter.

## ATTENDANCE

Winners for this week —

Year 3 Fantastic!

Class attendance for this week

Reception 98.3%

Y1 93.3%

Y2 98%

Y3 98.8%

Y4 95.9%

Y5 91.3%

Y6 96.7%

Whole school 95.4%

School target 96.5%

## Curriculum Stars of the Week

Reception: Jayden Rowley

Year 1: Josie Hughes

Year 2: Libby George

Year 3: Lewis Fry

Year 4: Holly Lester

Year 5: Katie Goodwin

Year 6: Maisie Bossons

## Rainbow Readers

Nursery: Nelly Prout

Reception: Joseph Moss

Year 1: Lochlan Pickering

Year 2: Finley Riley

Year 3: Harley Skelding

Year 4: Jaiden El Samadi Gilbert

Year 5: Madison Anchors

Year 6: Alfie Brookes



Y3- Lacey Pepper

Y4- Viktor Bobrowski

Y5- Leon Elliott

Y6- Leighton Anchors

This weeks battle winners are

Year 5 & Year 4 Well done!



## week 7: chilli con carne

hubb  
grubb



This weeks recipe is -  
chilli con carne.

**Cooking Time:**  
7 Hours (low temperature)

**Equipment:**  
3.5L Slow Cooker, Chopping Board, Sharp Knife,  
Saucepan/Microwave

### Ingredients:

- 750g beef mince
- 400g tinned chopped tomatoes
- 400g tinned kidney beans
- 2 white onions
- 2 garlic cloves
- 2 tbsp tomato puree
- 1 beef stock cube
- 1 red jellapeno
- 1 tsp oregano
- 2 tsp cumin
- 2 tsp chilli powder
- salt and pepper to taste

### Method:

1. Crush garlic cloves, finely slice the chilli pepper. Peel and chop the onions.
2. Add all the ingredients to the slow cooker.
3. Pop the lid on the slow cooker and cook on LOW for 7 hours, or HIGH for 3 hours.
4. If you wish to thicken the sauce, remove the lid and cook for a further 30 minutes.
5. Cook the rice according to the packet.
6. Serve up and dig in!

## Caught Being Good Award

Reception: Kaine Geagen

Year 1: Riley Dennis

Year 2: Layla Owen

Year 3: Oliver Moss

Year 4: Lexi Lovatt

Year 5: Rossi Skleding

Year 6: Finley Butler



We start week 1 of the school dinner menu next week.

Don't forget every Thursday is All day breakfast!

Do you follow us on twitter?  
We share lots of information  
via tweets!!



@ReginaldMitch



**C**ollaboration  
**H**onesty  
**I**nspiration  
**L**eadership  
**D**emocracy  
**R**espect  
**E**quality  
**N**urture