



Holywell Primary School

Tolpits Lane, Watford, Herts, WD18 6LL
Tel: 01923 225188 email: admin@holywell.herts.sch.uk
Headteacher: Mr Coert van Straaten MA, Ed, Dip Edu, NPQH

we are a learning community with the spirit to succeed

20th January 2023

Dear Parents and Carers

I can't believe we are already at the end of the first month of 2023 and time is certainly flying by. We have been very focussed on the education of your children and especially focused on reading and writing which is going well and I'm glad to report that the children are continuing to make progress.

Our Vision

Thank you to all who have shared your views about our "School Vision". We hope to share our first draft with you very soon.

Governor's Vacancy

We currently have two Parent Governor vacancies. If you would be interested in joining the Governing body, please email the school office admin@holywell.herts.sch.uk.

The Governing body has recruited new members recently, and is therefore in a strong position to develop its expertise.

Parents Evening

We will be holding parents evening on Tuesday 7th February between 3:30 and 6:00pm and on Thursday 9th February between 5:00 and 7:30pm.

These meetings will be face to face in school. A letter and a link will be sent to you nearer the time to enable you to book an appointment to see the class teacher.

We hope to meet with all parents. If you are not able to make these dates, please speak to your class teacher and arrange an alternative time.

Organised Workshops in School

We have noticed a huge increase in the price of workshops we organise for your children throughout the school year and understand that times are tough at the moment. Although, we as a school heavily subsidise the workshops, school trips and swimming lessons, we can also take an additional financial loss as parents are finding it difficult to pay.

We have therefore taken the difficult decision to arrange curriculum enrichment in-house for the time being with each class still undertaking one trip per term for which we will ask parents to make full contributions.

We hope to give you as much notice as possible as we do not want to cancel trips because of a lack of financial contributions from parents.



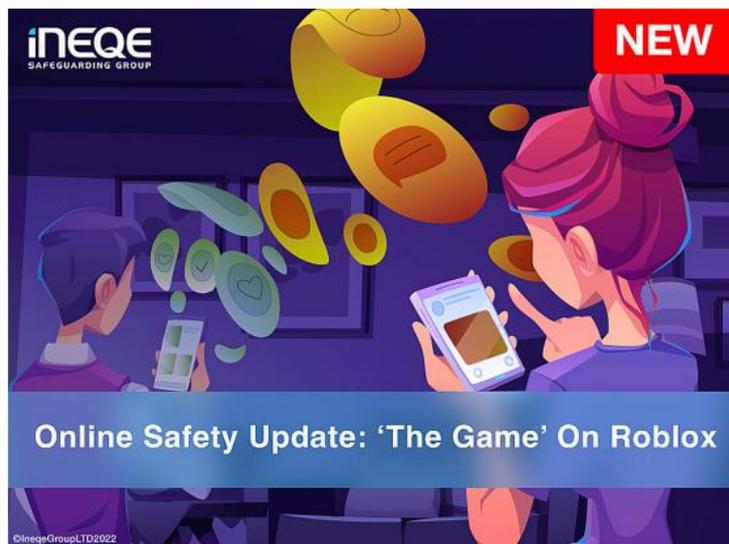
Clubs

Our School Clubs have started this week. We have a few spaces available for those who want to sign up to a morning or afterschool clubs.

Monday pm	Y5 & Y6 Football Club
Tuesday pm	Y1 & Y2 Football Club
Wednesday am	MultiSports
Wednesday pm	KS2 Netball
Thursday am	MultiSports
Thursday pm	Y3 & Y4 Football Club

Safeguarding Update: 'The Game' on Roblox

Recent reports have surfaced of a self-harm 'game' currently being shared through popular gaming platform, Roblox. Our online safety team have identified that re-sharing on social media is currently the greatest risk this 'game' poses. Our Safeguarding Update discusses this game in more detail and how you can keep the young people in your care safe



Please click on the link below for further information.

https://ineqe.com/2023/01/13/roblox-harmful-content/?utm_campaign=Newsletter&utm_medium=email&_hsmi=241587658&_hsenc=p2ANqtz--uAA8atpC3uB-OxZAUjmPrG9mwyI3sr6OE6jQ268qrsd8HloAfLtdu-2cFYwgE91uJBZIRWIZ4O_zzVhbNnQaGq4z9Rg&utm_content=241587658&utm_source=hs_email

Yours faithfully

Mr C van Straaten
Headteacher

Holywell Primary – Assembly Schedule – Spring Term 1 2023

Topic/Theme	Class	9:10am Y1-Y6 Olympic Hall
Burn's Night	Y3 Mulberry	Friday 27 th January 2023
Internet Safety Day	School Council	Friday 3 rd February 2023
Resilience	Mrs Keshiro House Captains	Friday 19 th February 2023

**WHOLE SCHOOL ATTENDANCE FROM SEPTEMBER 2022
93%**

Week Commencing 9th January - 13th January 2023

Attendance by Class			
Nursery	90%	Y3 Mulberry	90%
Reception	95%	Y4 Cedar	95%
Y1 Sycamore	87%	Y5 Chestnut	93%
Y2 Hawthorn	93%	Y5 Elder	95%
Y3 Rowan	96%	Y6 Elm	91%

Attendance	
<i>Best Classes in the whole school for attendance</i>	
Key Stage 1	Y2 Hawthorn
Key Stage 2	Y3 Rowan

Star & Charter Certificates – 20th January 2023

	Star Learner of the	Charter Certificate
EYFS		
Y1 Sycamore	Freddie H	Florence
Y2 Hawthorn	Jansen	Maluchi
Y3 Mulberry	Hila	Lael
Y3 Rowan	Anannya	Ayah
Y4 Cedar	Edi	Hadia
Y5 Chestnut	Izyan	Amira
Y5 Elder	Roberto	Amina
Y6 Elm	Kevin	Tanmeet



FEBRUARY
HALF-TERM

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HELLO, PARENTS & GUARDIANS! WE ARE BEEZEE BODIES, AND WE WORK WITH HERTFORDSHIRE COUNTY COUNCIL TO PROVIDE FREE (AND FUN!) HEALTHY LIFESTYLES SUPPORT FOR FAMILIES.

WOULD YOU LIKE YOUR FAMILY TO BE HEALTHIER?

GOOD NEWS! WE HAVE NEW GROUPS STARTING NEAR YOU IN JANUARY. CLICK BELOW TO SIGN UP FOR YOUR FAMILYS FREE PLACE!*

CLICK HERE OR SCAN THE QR CODE WITH YOUR SMARTPHONE CAMERA TO SIGN UP FOR YOUR FAMILYS FREE PLACE



Monday	Tuesday	Wednesday	Thursday
BOREHAMWOOD Allum Hall WD8 3PZ 17:00 - 19:00	STEVENAGE Barnwell Middle School SG2 9XT 17:30 - 19:00	HODDESDON St. Cuthbert's Church EN11 0PU 17:30 - 19:30	HEMEL HEMPSTEAD Hobletts Manor Junior School HP2 5JS 17:30 - 19:30
WELWYN GARDEN CITY Ridgeway Academy SG7 2AF 17:00 - 19:00	WATFORD St Marys Primary WD19 5BT 17:00 - 19:00	WALTHAM CROSS Hurst Drive Primary EN8 3DU 17:30 - 19:30	LETCHWORTH Jackmans Community Centre SG9 2NL 17:30 - 19:30

*to be eligible for this awesome free service, your family must live/go to school/be registered with a GP in Hertfordshire and include one child who is above their ideal healthy weight.

HAPPY VEGAN-UARY!

The New Year is a great time to switch it up and try something different. Why not give these Crispy Cauliflower Nuggets a go as a healthy alternative to traditional chicken nuggets or turkey dinosaurs- oh, and did we mention they're vegan?!



CRISPY CAULIFLOWER NUGGETS

Ingredients:

- 450g cauliflower florets (one medium head)
 - 4 tablespoons vegan mayonnaise (or regular/light mayo- it just won't be vegan then!)
 - 60g breadcrumbs
 - 1 teaspoon onion powder
 - 1/2 teaspoon garlic powder
 - 1/2 teaspoon ground paprika
 - Salt & pepper to taste
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- 2 tablespoon ketchup
 - 2 tablespoon vegan mayonnaise
 - 1 tablespoon sriracha (optional)

What to do:

1. Preheat oven to 200°C. Line baking sheet with parchment paper or foil and set aside.
2. In a large bowl, toss the cauliflower florets with the mayonnaise until completely coated and set aside.
3. In a small bowl, combine breadcrumbs, onion powder, garlic powder, paprika and mix well.
4. Coat the cauliflower florets in the breadcrumb mixture and place on a baking sheet.
5. Bake for 30 minutes, turning halfway.
6. For the dipping sauce, combine ketchup, mayonnaise and sriracha in a small bowl.
7. Serve with a side of your favourite veggies and enjoy!

TOP TIP

Feel free to swap out the spices for whatever you already have in the cupboard or a different combo you might like!



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BeeZee Families

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