

Academy News

20th December 2023



Dear Parents/Carers,

I just wanted to wish you a peaceful holiday with your families and that you enjoy some well-earned time with each other.

This week, the students who have achieved less than 20 negative points this academic term have thoroughly enjoyed their reward, whether it was a trip out to Norwich yesterday, or Hot Chocolates and a movie afternoon today. Our Key Stage 3 students will enjoy their Gold Standard Award of a visit to the cinema on Friday 5th January.

In addition to these rewards, we hosted our termly celebration assemblies today, celebrating many of our students and the achievements they have made.

We welcome the pupils back on Wednesday 3rd January.

George Anstee-Parry
Acting Headteacher

Calendar / Upcoming Events

3rd January - Students return (Week 2)

5th January - Year 7,8,9 Cineworld Reward trip

10th January - Lion King trip

11th January - Year 11 Parents' Evening

23rd January - Year 9 Parents' Evening

Attendance

Congratulations to the following form groups who had the highest overall attendance in each year group for the term:-

7 Orwell

8 Gipping

9 Gipping

10 Stour

11 Orwell

Each form group had a 'breakfast' on Monday.

Students with 100% attendance over the term and those who successfully completed the '20 day challenge' have also been rewarded during celebration assemblies today.

Safeguarding Information

During school hours, please contact Miss Crabtree (Deputy Designated Safeguarding Lead) or ask to speak to a member of the Safeguarding team - 01473 328317

At all other times, please contact Customer First : 0808 800 4005 or

If you believe there is an emergency and a child is at risk of **immediate harm** please call the Police on **999**.

See overleaf for a recipe for Christmas Cookies





Festive and Fancy Cookies

Christmas Cookies

Makes 30

INGREDIENTS

175g/6oz/¾ cup unsalted butter
300g/11oz/1¼ cups caster sugar
1 egg
1 egg yolk
5ml/1 tsp vanilla essence
grated rind of 1 lemon
pinch of salt
300g/11oz/2½ cups plain flour
For the decoration (optional)
coloured icing and small sweets
such as silver balls, coloured
sugar crystals



1 With an electric mixer, cream the butter until soft. Add the sugar gradually and continue beating until light and fluffy.



2 Using a wooden spoon, slowly mix in the whole egg and the egg yolk. Add the vanilla essence, lemon rind and salt. Stir to mix well.

3 Sift the flour over the mixture and stir to blend. Gather the dough into a ball, wrap, and chill for 30 minutes.



4 Preheat the oven to 190°C/375°F/Gas 5. On a floured surface, roll out until about 3mm/¼in thick.



5 Stamp out shapes or rounds with floured cookie cutters.

6 Bake for about 8 minutes until lightly coloured. Transfer to a wire rack and leave to cool completely before decorating, if wished, with icing and sweets.



Useful Information

Links to support services:-

Childline: 0800 1111

The Wellbeing Hub 'Teen Tips' Log in information was provided to parents/carers on 26th May. Please contact the office if you would like the information sent to you directly.

Online bullying www.thinkuknow.co.uk/

Kooth - Online counselling service and peer to peer support for young people aged 11-25: www.kooth.com

Emotional Wellbeing Gateway website (Suffolk Infolink Directory) – Information, advice and guidance on common mental health issues. Access to mental health services like the Emotional Wellbeing Hub
www.emotionalwellbeinggateway.org.uk

The Source website for young people – Sources of information and advice important to young people in Suffolk, including emotional wellbeing support: www.thesource.me.uk/wellbeing

Mental Health Crisis – Call 111, option 2

Sexual Assault: Call NSPCC 0800 136 663 or help@nspcc.org.uk