



# Sacred Heart Catholic Primary School

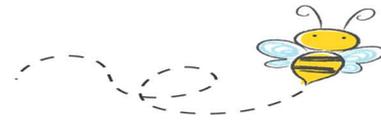
## Newsletter

Friday 6<sup>th</sup> March 2026

### Dates to Remember

- Wednesday 11<sup>th</sup> March – Parents evening, face to face in school
- Thursday 12<sup>th</sup> March - Parents evening – telephone appointments
- Thursday 12<sup>th</sup> March - 'Little Zoo to You' (EYFS, Year1, Year2)
- Friday 20<sup>th</sup> March – Year 2 Worship Assembly and coffee morning for parents
- Friday 20<sup>th</sup> March – Year 4 and Year 5 trip to Manchester Museum
- Tuesday 24<sup>th</sup> and Wednesday 25<sup>th</sup> March – Year 6 Residential to Winmarleigh Hall
- Friday 27<sup>th</sup> March – School closes for the Easter holidays at 3.15pm
- Monday 13<sup>th</sup> April – Children return to school

### Bee Promises



This week we received 33 nominations of children displaying behaviours linked to our Bee Promises of Bee Responsible, Bee Respectful and Bee Kind.

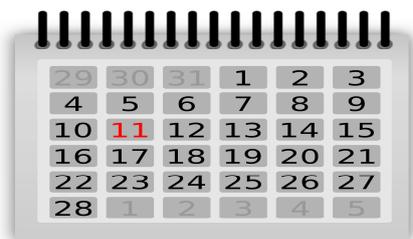
Well done to all children nominated and congratulations to the winners of each Bee Promise Award!

Bee Responsible – Prince Michael (Year 4)

Bee Respectful – Ivy (Year 6)

Bee Kind – Eloise (Year 4)

### Parents Evening Appointments



Parents evening appointments are now available to book.

Face to face appointments will be held on Wednesday 11<sup>th</sup> March and telephone appointments on Thursday 12<sup>th</sup> March.

If you have not already made your appointment, please do this by calling the school office on 01772 726937.

# ART FAIR

26TH MARCH 2026 AT 3:30PM

**FREE ENTRY**

STUDENT ARTWORK & SCULPTURE SHOWCASE

RAFFLE WITH FANTASTIC PRIZES

COME AND CELEBRATE YOUR CHILD'S ARTWORK WITH US!



This is just a polite reminder that we are a **nut free** school.

Please do not send your child to school with any snack/packed lunch items that contain nuts.

## Appointments in School time

We have noticed an increase in children taking time off school for medical appointments.

We understand there are circumstances where last minute appointments are needed but for routine appointments such as dental check-ups, please can we kindly ask wherever possible to book your child's appointments for after school and school holidays.

Please can we also ask you inform the school office of any upcoming medical appointments as soon as possible, proof of appointment will also be required.

## Contact Details



Please can we remind all parents/carers to update the school office with any contact changes, such as home address and contact telephone number.

This ensures we have the correct information should we have to reach you.

## Year 6 Residential



The Year 6 Residential to Winmarleigh Hall on Tuesday 24<sup>th</sup> March is fast approaching. We would like to remind all parents/carers the trip is available to pay either by cash at the school office or on ParentPay.

We recommend making small regular payments to chip away at the full cost of the trip as this must be paid in full by the time your child leaves Sacred Heart in July 2026.

If you do not have access to ParentPay or have any concerns, please call the school office on 01772 726937 where we will be happy to help.

## Cupboard Love food hubs

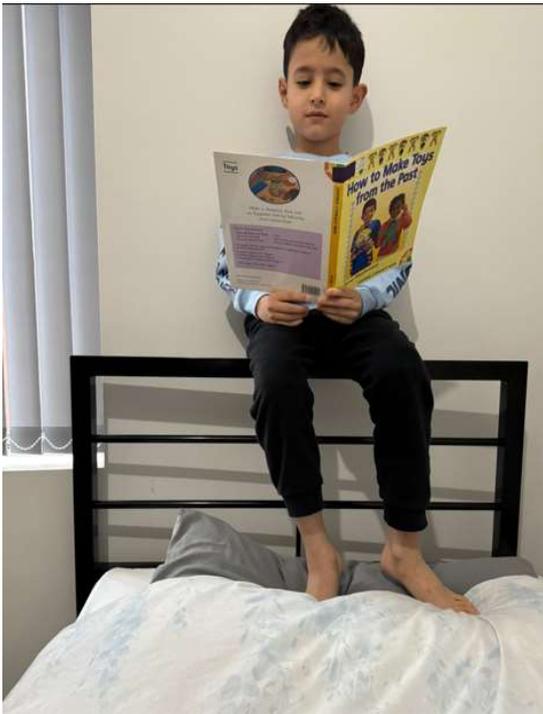


The food hubs will take place on Saturday 7th March and Saturday 21st March from 9:30am to 10:30am at the back of St Michael's Church (Egerton Road entrance).

We provide a selection of fresh fruit and vegetables, some fresh and/or frozen ready meals, bread, cereal and store cupboard basics for a minimum donation of £1.

# Extreme Reading Competition Photos





## Family Feast Fridays

Each Friday we will be sharing a recipe idea for the week ahead to help us all with new ideas for meals each week! We would love to hear if you have tried them out- please send us pictures!! And if you have any recipes you would like to share with us, please send them to [bursar@sacredheart.mecmat.org](mailto:bursar@sacredheart.mecmat.org)

This week we wanted to share: Easy homemade beef burger recipe from Tesco Real Food



### Ingredients

- ½ tbsp olive oil
- 1 onion, peeled and finely chopped
- 1 x 500g pack British Beef Steak Mince 15% fat
- 1 tsp mixed dried herbs
- 1 egg, beaten
- 4 slices mature Cheddar (optional)
- 4 white rolls
- few round lettuce leaves, torn
- 1 beef tomato, sliced
- ketchup, to serve (optional)

### Method

- 1.Heat the olive oil in a frying pan, add the onion and cook for 5 minutes until softened and starting to turn golden. Set aside.
- 2.In a bowl, combine the beef mince with the herbs and the egg. Season, add the onions and mix well. Using your hands, shape into 4 patties.
- 3.Cook the burgers on a preheated barbecue or griddle for 5-6 minutes on each side. While the second side is cooking, lay a slice of cheese on top to melt slightly (if using).
- 4.Meanwhile, lightly toast the cut-sides of the buns on the barbecue. Fill with the lettuce, burgers and tomato slices. Serve with ketchup, if you like.

## Attendance and Punctuality

	Reception	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Attendance	96.17%	92.89%	93.33%	98.89%	98.26%	96.77%	97.57%
Punctuality	1 Late	2 Late	0 Late	1 late	2 Late	1 Late	1 Late