



# Sacred Heart Catholic Primary School

## Newsletter

Friday 27<sup>th</sup> March 2026

### HAPPY EASTER!

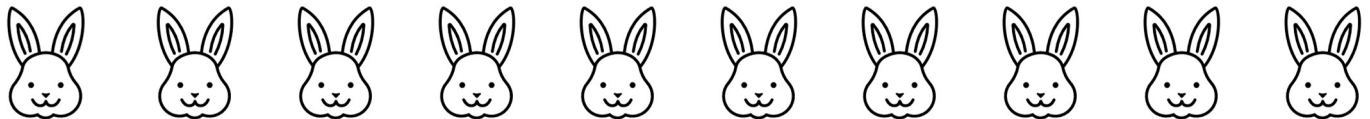
As I write this, the staff and children who attended the Y6 residential earlier this week, are still drying out and warming up after some truly awful weather! Despite the rain, wind and hail, the children were able to do all of the planned activities and a great time was had by all. Y5, I will be talking to you very soon to get your ideas for your events and activities next year so get thinking!

Thank you to all who attended our Art Exhibition yesterday. The children have really enjoyed making their exhibit standard art pieces and should be very proud. We are proud to say that some have been photographed by the team at the Harris Art Gallery for a new digital display in their famous red phone boxes this coming September! Big thank you to Miss Webb for organising this event and to you all for raising £782 through our raffle! We will let you know what the funds will be used for in due course.

Well done to all of the children for their hard work this term. The Summer term awaits which is always full of fun events! Lets hope for lots of sunshine over the holidays so we can all get outside and enjoy the great outdoors.

Wishing you all a happy and holy Easter when it comes

*Mrs Scanlon*



### Worker of The Term



Reception – Araiya

Year 1 – Jia Xi

Year 2 – Awesome

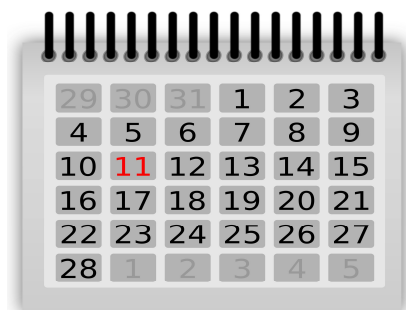
Year 3 – Beauty

Year 4 – Bradley

Year 5 – Faith

Year 6 – Isabel

### Dates to Remember



- 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
- Friday 24<sup>th</sup> April – Reception class trip to Worden Park



We would like to remind all parents/carers the Year 6 trip will remain open on ParentPay and 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.

### Appointments in School Time

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.

Your child's attendance is monitored until the end of the school day at 3.15pm, it is very important that your child remains in school until this time. If your child is collected early for an appointment, missing the end of the school day, they may miss important information regarding the next day or letters to go home such as trips and sports clubs.



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.



Explore amazing, mind-blowing research!

*Children must be accompanied by an adult*

## Free family-friendly festival

Hands-on activities, crafts, games, experiments - and more!

**Friday 10 April**  
**10.30am-4pm**  
**More Music, Morecambe**

Meet QT the Humanoid Robot • Teddy Bear Hospital • Morecambe Seaside Cinema • The Big Coastal Quest Game • Physics Fun Factory • Be a Space Size Explorer • Minecraft Game • Sssscience of Sssnakes • Northern Lights through Virtual Reality

CampusintheCity.LU @campusintheCity

[lancaster.ac.uk/events/campus-in-the-city](http://lancaster.ac.uk/events/campus-in-the-city)



## Happy Retirement



After eleven wonderful years Mrs Bragg will sadly be leaving us this week to officially embark on her retirement.

We would like to thank Mrs Bragg for all her hard work over the years, and wish her endless days of relaxation, adventure and joy throughout her retirement.

### Attendance and Punctuality

	Reception	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
<b>Attendance</b>	96.55%	89.74%	98.52%	93.7%	93.4%	99.28%	95.82%
<b>Punctuality</b>	3 Late	0 Late	0 Late	1 Late	1 Late	3 Late	2 Late

## 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: Chocolate Easter egg nest cakes by the BBC Food team



### Ingredients

225g/8oz dark chocolate or a mix of dark and milk chocolate, broken into small pieces (see Recipe Tip)  
2 tbsp golden syrup  
50g/2oz butter

75g/2¾oz cornflakes or puffed rice cereal  
36 mini chocolate eggs

### Method

1. Line a 12-hole fairy cake tin with paper cases.
2. Melt the chocolate, golden syrup and butter in a bowl set over a saucepan of gently simmering water (do not let the base of the bowl touch the water). Stir the mixture occasionally until smooth.
3. Remove the bowl from the heat and gently stir in the cornflakes until all of the cereal is coated in the chocolate.
4. Divide the mixture between the paper cases and press 3 chocolate eggs into the centre of each nest. Chill in the fridge for 1 hour, or until completely set.

### Recipe tips

If you're not keen on dark chocolate feel free to swap it for milk chocolate, or a mixture of both. Milk chocolate is much sweeter and when added to an already sweet cereal and mixed with golden syrup it can be too much.

Shredded wheat or puffed rice cereals can be used instead of cornflakes.

Store the Easter egg cakes in an air-tight tin for up to a week.

Mini eggs are a choking risk for young children. Place them in a food bag and use a rolling pin to break them into smaller pieces if this is a concern.

Chocolate can seize when you are heating it, so it's important to melt it very gently. When chocolate seizes the cocoa solids separate from the fat resulting in a hard-grainy mass sat in an oily liquid. Cutting the chocolate into small even pieces helps avoid this. If your chocolate starts to look grainy, remove it from the heat immediately and stir in a teaspoon of boiling water. This should fix it (if it's further along, you might need to repeat the process with another teaspoon of boiling water to bring it back together). If your chocolate is severely seized, watch the 'melting chocolate' how-to video (below) for tips on how to make sure your chocolate doesn't go to waste.