



2018-2019

Number 8

An Lester Trumach - The Packet Ship

5 November 2018

Dear Parents,

Those of you collecting children from the lower playground may well have noticed that the old castle has now been removed. This is in preparation for a new purpose designed facility to be fitted before the end of this month. We are extremely grateful to Heather and Lay estate agents whose generous donation made the replacement of the fort possible. The children have been very patient as they have not been able to use this space owing to the quality of the previous PFI construction leading to dangerous deterioration. The new fixture will offer a great deal more in safe play options and peace of mind to on duty staff!

As with other equipment around school, once it is installed, I will need to ask parents to ensure that children do not climb or play on the new fort after school hours, including the pick up period. There has been a recent court case following a local play equipment accident that underlines the fact that schools do not have and cannot take responsibility for play on their premises once classes have been dismissed. This does mean too, that I need to ask you to be very vigilant of children climbing on school walls at the close of day (especially as the evenings draw in). I have spoken to the children about this and they know that just as in school time they are not permitted to climb on the boundary walls.

With Safety covered, I've a note too about a recurring health issue: there has been a notable increase in the presence of headlice this term. We don't normally report each occurrence but are aware of a number of cases. Please help us to keep them at bay by carrying out regular checks each week. There is further information on the school's website under Health in the information section (at <https://marlborough.eschools.co.uk/website/health/7904> or you go directly to the National Health Service guidance at <https://www.nhs.uk/conditions/head-lice-and-nits/>). The main message is that using a detection comb is the best method of detecting and removing lice and that you should check everyone in the home at the same time.



Marlborough Children's Portrait Tea Towel

We are taking orders and payment for the special tea towel produced by the children with the support of the Mariners. Order forms will be coming home with every child this week. The tea-towels are standard 31" by 20" (79cm x 51cm) and include a self portrait drawn by each child in school. They are great value and a super memento for Christmas at £5 each or just £12 for 3. Please complete the order form and return it to the office with payment (to Marlborough School) by next Friday, 16th November at the latest. Thank you.

Wonderful Wednesdays

Our History Cycle of WW sessions is complete and we are turning attention to an Artistic Advent theme. Following the study of the arrival of tea, coffee and chocolate in the 18th century, we've a cooking activity using the recipe below.

Packet Points						
This week				Total		
1 st	Chichester	33	7	1 st	Chichester	32
2 nd	Fox	26	5	2 nd	Swiftsure	27
3 rd	Walsingham	24	4	3 rd	Freeling	26
4 th	Swiftsure	21	3		Walsingham	26
5 th	Freeling	18	2	5 th	Pelham	25
	Pelham	18	2	6 th	Fox	22

<http://marlborough.eschools.co.uk>



Tempest Sibling and Individual Photos

Reminder that Tempest will be in on Thursday to take sibling and individual photos – if you have a child that does not attend the school and would like to have a sibling photo taken, you can arrive from 8am. All other sibling and individual photos will be taken in school so please arrive at the normal school opening time.

Rogansier

Easy chocolate biscuits

Recipe by: nisacke



★★★★★ (53)

Saved by 297 cook(s)

Ready in 15 min

Picture by: julierowe38

It doesn't get much easier than this: only four ingredients are used to make these delicious chocolate biscuits!

Ingredients

Makes: 1 dozen biscuits

100g cooking margarine or butter

50g caster sugar

100g self-raising flour

1 tablespoon cocoa powder

Preparation method

Prep: 5 min | Cook: 10 min

1. Preheat the oven to 180 C / Gas 4. Lightly butter a baking tray.
2. Cream together margarine and sugar until light and fluffy; stir in flour and cocoa powder. Divide dough into small balls and place on prepared baking tray. Lightly press each ball with the back of a fork.
3. Bake in the preheated oven until firm around the edges, 10 to 15 minutes. Cool on a wire rack.

allrecipes!