



95.9%

A T T E N D A N C E

SEPTEMBER—DECEMBER 2017 – 2018	SEPTEMBER—DECEMBER 2018—2019
93.4%	95.9%

Well done team, we are getting closer to last year's national average percentage of 96%. But...we are **below** the Sandbrook target of **97%**. In fact, the attendance for the week beginning 26.11.18 was our **lowest this year** at **93.8%**.

We drastically need to turn this around, otherwise we will start 2019 trying to play catch up, again!



Postcards, Attendance Slips and Runny Noses

Well done to all of the children that made it in to the 100 club last half term. There were so many children that received a postcard from me that my pen ran out...twice! I wonder how many will still be in the club at the end of this term?

We do of course understand that children do become ill during the school year and that is why, even if they aren't in the 100 club, children with attendance of 97% or above will receive a green slip

Year 6

This is the most important year in your primary school life and you are the worst class for attendance. For the next two weeks I want to see you winning the attendance trophy and getting yourselves on my attendance trophy leader board.

Weekly Attendance Trophy

Position	Year Group	Weeks Won so Far
1st	4/5	5
2nd	1/2	4
3rd	2/3	3



Nothing Better Than Home Cooked Food This Winter



Once children get a taste of this homemade macaroni and cheese recipe, they'll never want Macdonald's again. The nice part about this recipe is that you can vary the cheeses to suit their tastes. I like to make a big batch and put the leftovers in Mason and Esmail's school lunches.

Ingredients

- 16 ounces elbow macaroni (whole wheat is okay)
- 4 tablespoons butter
- 4 tablespoons, all-purpose flour
- 2 cups whole milk
- Salt and pepper, to taste
- 1-1/2 cups shredded cheddar cheese
- 1-1/2 cups shredded Monterey Jack or American cheese



Steps to Make It

- Cook macaroni according to package directions. Drain. Set aside.
- Heat butter in a large saucepan over medium low heat. Whisk in flour. Cook, stirring, for a few minutes, until flour is absorbed.
- Heat milk in the microwave 1 minute to warm. Do not let milk boil. Add to saucepan, stirring constantly with a whisk to make sure there aren't any lumps. Season with salt and pepper. Cook sauce over medium heat until thickened.
- Add all but 1/2 cup of the cheddar cheese to the sauce. Stir until cheese is melted. Remove from heat, and fold macaroni into the cheese sauce. Serve, topped with the reserved shredded cheese.