What a term it has been! As we break for Christmas, we can truly say it has been an exciting time in the school. The term has seen a substantial rise in the number of pupils and increase in number of staff. New facilities been opened and there have been many fund-raising activities, who can forget our Macmillan Coffee Morning as well as the huge amount of items donated to the homeless.

The last week has been focused on the celebration of Christmas starting with our Christmas performance, the Carol Service and the Christmas Fayre. The pupils and staff had a lovely time at the pantomime in Stevenage watching a lavish production of Peter Pan, courtesy of Happy Days charity organisation. We finished on Monday with a scrumptious Christmas dinner. What a week!! You can see some of the pictures in our Christmas gallery in this newsletter.

It leaves us with one thing to say well done to the staff and pupils for a fantastic term; and thank you to parents and carers for the support we have received over the term.

We wish you a Merry Christmas and a prosperous New Year. See you in January.
Phoneme of the week

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School meals

9th January—Week 2

Monday

Chicken pasta with crusty bread—Red
Jacket potato with tomato bolognaisen—Green
Jacket potato —Yellow

Tuesday

Burger in a bun with potato wedges—Red
Vegetable burger in a bun—Green
Jacket potato —Yellow

Wednesday

Roast pork with potatoes or pasta—Red
Quorn deli wrap with potatoes or pasta—Green
Jacket potato —Yellow

Thursday

Breaded salmon with chips or pasta—Red
Pizza and chips—Green
Jacket potato —Yellow

Friday

Scoty meatloaf with creamed potatoes—Red
Macoroni cheese—Green
Jacket potato —Yellow

Please remember to call the school to choose a meal if your child will be in after 9.30

On Wednesday January 25th 2017, it will be our annual Parents Evening, which is your chance to meet the subject teachers who work with your child. The evening runs from 4.30pm - 8.00pm and we provide a crèche if required for younger siblings. If you bring your child with you, they are expected to stay with you to join in the discussions about their learning where possible. A formal invitation will be sent in the new year, but please put the date in your diary now so that you can plan your attendance to this important event. Mrs Bloomfield
Assembly News

Awards

Topaz Awards:
Amber Saunders

Bronze Awards:
Toby Urwin
Chloe Morrison

Silver Awards:
Francesca Spicer-Thornton
Ryan D’Costa

Birthdays
Alice Girling (17th)

Clubs

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The Key Stage 4 food tech group have continued with their baking skills. They each made two large Christmas cakes; one to decorate and take home, the other to decorate for the school Christmas Fayre.

The best decorated cake made by Romario Morris was then weighed so that people could pay to guess the weight in order to have the chance of winning the cake.

The actual cake with all its creative icing weighed 114 grammes and was won by Mrs Wilson. Congratulations!

Well done to all involved in the baking.

Mrs Bloomfield

Please could the lucky winner of ticket number 00203 please contact the school to claim their prize...this beautiful hamper!
For those families who would like to have a go at cooking their own Christmas cakes at home, this is the recipe we used.

Ingredients:

500g Tesco Luxury Dried Mixed Fruit
60g glace cherries
85ml cooking brandy or cold tea (ours were made with tea)
zest and juice of 1 orange
zest of 1 lemon
175g butter
175g dark brown sugar
1tbsp black treacle
3 eggs
175g self-raising flour
50g ground almonds
60g whole almonds, walnuts or pecans (optional)
1tsp ground mixed spice

Method:

1. Remove zest from orange and lemon with a fine grater and squeeze the juices. Put all zest and juice in a bowl with mixed dried fruit and glace cherries. Add the brandy or tea, cover with cling film and soak for a minimum of one hour or overnight.
2. Pre-heat the oven to 150°C, Gas Mark 3.
3. Grease and line a 20cm cake tin, preferably with a removable base.
4. With an electric mixer, beat the butter with the sugar and black treacle until paler and fluffy. Gradually add the eggs, beating each one in thoroughly before adding the next one. In another bowl, combine the flour, ground almonds and mixed spice and stir to mix thoroughly. Then add the dry ingredients to the butter mixture, and fold in gently until thoroughly combined.
5. Add the soaked fruit and all the juices, plus the nuts if liked. Fold gently together until the ingredients are thoroughly combined. Turn the mixture into your prepared cake tin and flatten the surface. Place in the centre of the oven and bake for 2 hours or until golden brown and springy to the touch. Use a sharp knife or skewer to test the cake. If there is still wet mixture on the blade, bake for another 20-30 minutes. It should come out clean.
6. When the cake is cooked, cool for an hour in the tin and then turn out onto a wire rack. You can pierce the cake all over with a skewer and add another tbsp brandy to soak in if liked. The cake can be kept wrapped in foil or cling-film in a tin for up to 2 months. When you are ready to finish the cake, warm the apricot jam to soften and brush over the whole cake. Dust the work surface with a little icing sugar and roll out half the marzipan.
Lizards have had a very fun Christmas week! We have been decorating cupcakes, making mince pies and most importantly, getting ready for our Christmas performance that we wrote together. We are also really looking forward to the Pantomime. Merry Christmas from us all!
This term a group of year 11 students have been attending Dunstable College as part of their Work Related Learning lessons, to learn how to run the college Coffee Shop.

The students developed lots of skills: Team work, Communication, Showing initiative, independence and confidence.

These skills are all important for future jobs

Well done from Ms Roper and Miss Hoyle
Christmas message from the Head Teacher

As we near the end of the Autumn Term and Christmas draws closer, it is inevitable that our minds start, albeit briefly, to drift away from the hard work of our day to day school business, to the festive period itself. Let us remind ourselves, whatever our beliefs, that this is one time of year when it is commonplace to find the spirit of human kindness alive and well. Let us embrace this by ensuring that we enjoy ourselves safely but also take time to look out for those nearest and dearest to us and those less fortunate than ourselves.

Being prepared to think of others, of course, is a particular strength of St Luke’s. Raising money for charity is something that our children and staff do readily and willingly throughout the year. Over this year we have collected donations for Jeans for Genes, Macmillan Cancer Support, Herts Young Homeless, The Poppy Appeal and Children in Need and I’m sure they would like me to thank you on their behalf for all your contributions.

I would like to say thank you to the staff and the pupils for their hard work throughout the term, and indeed the support we receive from parents and carers in making a difference to so many young lives. Finally, I would like to wish all pupils and parents, from all the staff and governors of the school, a very Merry Christmas and Happy New Year.

Mr P Johnson
Disco Ducks with Phoenix
For families with preschool aged children with hearing impairments.
Wednesday January 11th 2017 1pm to 2pm (6 week course)
£2.50 per session
Phoenix Group for Deaf Children, The Hydeout Centre, The Hyde, Stevenage SG2 9SE
"Funky dance classes specifically for young children to encourage movement, learning, confidence and fun! Join us for a deaf
friendly approach to singing and dancing with our resident Disco Duck teacher."
To book your session go to www.disco-duck.co.uk
http://www.phoenixgroup.org.uk/Jubilee House Green Fingers Project
"A fantastic opportunity for people with a learning disability to complete a Level 1 Horticulture qualification starting on 12th
January 2017."
Peartree Short Break Centre, Knella Road, Welwyn Garden City AL7 3QJ
£50 per person.
All gardening equipment provided. No experience required.
For more information or to register your interest, contact Jubilee House on 01707 390107 or email suki.palmer@jubileehouse.com

**These groups are part of the Council's Short Break Local Offer (SBLO) scheme and you must be signed up to attend. For
more information and to sign up contact the HUB on 01923 676549 / hub.herts@kids.org.uk**
Kids Hub—training courses and info for parents:

Part-time job at the HUB available
From January we are looking for someone to work at one of the HUBs 16hrs per week, dealing with mainly office-based and admin tasks.
Details about the role and how to apply on our website: http://www.kids.org.uk/practitioner-hertfordshireHertfordshire SEND Local Offer
Hertfordshire County Council would like your feedback on its Local Offer pages.
The Local Offer aims to be a resource where parents and carers can find information about services available in their local area for parents, children and young people aged 0-25 with special educational needs and disabilities (SEND).

Wellbeing Service Talk & taster session
The Wellbeing Service offers psychological help and practical support for people experiencing a wide range of very emotional difficulties such as worry, anxiety, low mood, insomnia, irritability and stress. They also provide support for carers and people who are struggling with the reality of living with long term physical health conditions.

On Thursday 26th 1:30-2:30pm there will be a presentation and brief ‘taster’ from one of the Wellbeing Team at the HUB in Hertford to give parents and carers an insight into how the service works.
If you would like to come along please email hub.herts@kids.org.uk to book a space.

Tax Credits
Have you been missing out on tax credits for your disabled child?
“Thousands of households entitled to refunds from the government after missing out on tax credits for disabled children.”
For more information go to: http://www.moneysavingexpert.com/news/family/2016/11/have-you-been-missing-out-on-tax-credits-for-your-disabled-child-you-could-be-owed-1000s

HCC Information, Advice and Guidance Online Survey for Parents/Carers
"Hertfordshire County Council has been transforming the way in which it delivers services for Special Educational Needs or Disabilities (SEND) and part of this is to make sure that our provision of information advice and guidance (IAG) about the services and support you can receive meets your needs, is clear, up to date and easy to find.”
There is a short online survey that parents and carers can complete: http://surveys.hertfordshire.gov.uk/s/SENDIAG/
All information given will be confidential and will be used to help make improvements in the service.
For more information contact: localoffer@hertfordshire.gov.uk

Families in Focus ‘Managing Behaviours of Teenagers with additional needs through to Adulthood’
For parents and carers of children with any additional need
Gade Comm Rm, Chaulden Junior School, Hemel Hemstead
Wednesday daytime 22nd Feb -29th March 12.45-2.45
Booking required and spaces are free. Contact: 01442 219720 or info@familiesinfocus.co.uk or text: 07867510027

Parenting a Child with Additional Needs Course
For parents and carers of children with any additional need (no diagnosis required to attend)
Free 7 session course run by Natural Flair Coaching Limited
Tuesdays 1pm to 3pm. Dates: 31st January, 7th/14th/21st/28th February, 7th/14th March 2017

Ebury Children’s Centre, Reglan Gardens, Oxhey Hall, Watford WD19 4LL

"An opportunity for parents to share feelings and experiences and discover solutions to problems based on what works - not what’s meant to work! The lead facilitator has first hand experience of parenting a child with additional needs."

Topics will include:
- Discovering your child’s sensory temperament
- Home/school issues and meetings with professionals
- Understanding and managing behaviour
- Recognising your child’s emotional needs
- Coping with feelings and the wider family

Booking required. For more information and to book your place, contact Oxhey Group Children’s Centre on 01923 255054 or email joanne.hart@preschool.org.uk

Managing Anger and Conflict in the Family
Free 6 week course for parents/carers of children up to 16 years.
Topics covered will include:
- Ways to manage anger and conflict in our families
- Recognising triggers to anger
- Recognising conflict styles and the anger process
- Handling rage and knowing our early warning signs
- Responding helpfully to our children’s anger
- Teaching recognised anger management strategies to children

Venues, dates and booking:
- South Oxhey Children’s Centre, Northwick Road, South Oxhey, WD19 6NL
  10am to 12pm. Course begins 18th January 2017 for 6 weeks
  Booking required. For more information and to book your place please contact Jo Hart on 01923 255054 or email joanne.hart@pre-school.org.uk
- The Knights Templar School, Park Street, Baldock SG7 6DZ
  7pm to 9pm. Course begins 23rd January 2017.
  Booking required. For more information and to book your place please call 01992 446051 or email bookings@natural-flair.co.uk

ChatSS Support Group 2017 Programme
For parents of children with any additional need
KIDS East HUB, Divot Place, Hamels Drive, Hertford SG13 7SP
Details of meetings and speakers can now be found here: http://www.chatss.org.uk/programme2017.html
Sessions also include time for parents to chat and to opt out of speakers if they wish.
Refreshments 50p. Creche available.