



We have finally come to the end of another very strange term. I must congratulate you all on rising to the challenge of contributing to this Newsletter. It has been heart warming to receive all the messages and photos of the fantastic things children have been doing whilst at home. This Newsletter is a small illustration of how wonderful Stafford Manor High School students are. I hope you enjoy it!

We will not set school work for completion over the Half Term Holiday. This may be a chance for children to catch up any work they feel they have missed, complete the fourth Quiz Challenge or Kindness activities distributed to students, or possibly try the fantastic shortbread recipe that can be found at the end of this Newsletter! Alternatively, you might just have a rest!

School will be open over the Half Term Holidays but only on certain days that have been requested by our key worker families. At Stafford Manor High School we are proud to support NHS workers, care workers and emergency frontline services.

Please remember that during the Half Term Holidays our school phone will not be monitored. You can contact us for general enquiries by using the following email address: **office@smhs.staffs.sch.uk** This email address will be checked at intervals during the working week, and we appreciate your understanding if we do not reply immediately. For any safeguarding concerns during the Holiday contact: **p.manfredi@smhs.staffs.sch.uk** or **r.lycett@smhs.staffs.sch.uk**

As ever, look after yourselves and each other during the Half Term period. With the very best wishes to you and your families. Stay safe, stay positive and thank you for all you are doing.

Mr Lycett

Achievement Point Totals

Year 7

Amy Sayer	497
Jessica Manning	455
Thomas Ward	425

Year 9

Cam Jackson	391
Keeley Penlington	344
Sean Fisher	325

Year 8

Ellie Pretorius	331
David Kasprzak	280
Courtney Oakley	256

Year 10

Beckie Jones	396
Maya Moore	394
Katie Gardner	357



English Home Learning — 'Freedom'

We all think David's poem is wonderful! Mrs Millinchip was so impressed with his thoughtfulness and the control over his language choices. Great work!

Listening to the eerie sound of silence, as still as the night, people all in their houses, holding each other tight.

The sound of panicking people busily buying delicious food, families spending time together, lightening the mood.

The smell of fear from people not wanting to leave their homes, staying in their gardens, talking to their gnomes.

Helping in the kitchen, it smells like chocolate cake, dreaming of all the cookies we could make.

The worry in my stomach, struggling to know what is going on, hoping that my grandma and grandads will not be gone.

My heart beating quickly deep within my chest, thinking about friends and family as well as all the rest.

I may be feeling lonely like a house on a tall hill.

But I will stay inside forever to stop others getting ill.

David Kasprzak (Year 8)

VE Day Celebrations



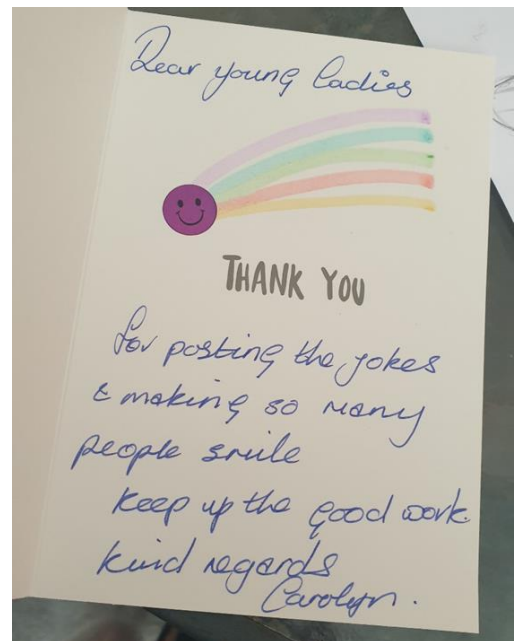
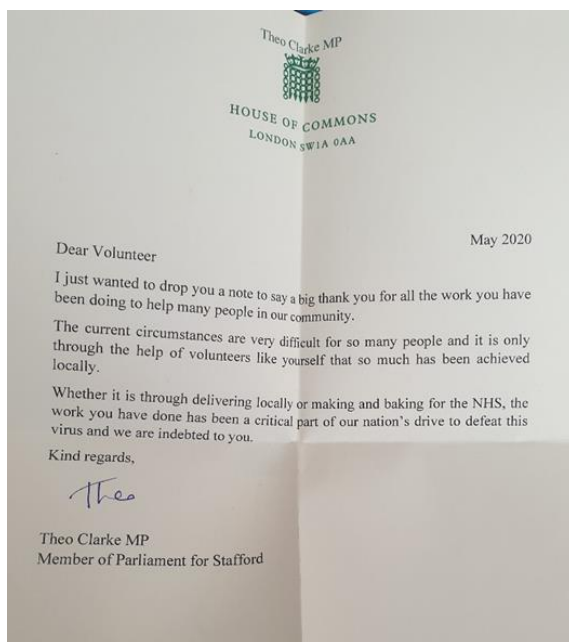
Acts of Kindness

Ella Mae Brockhill (Year 7) posted a message in her window for her neighbour as part of the 100 point challenge. A lovely thought—well done Ella-Mae!

Hi Neighbour,
I miss your beautiful cooking Donna, and I miss Aimee and Paige too.
See you soon.



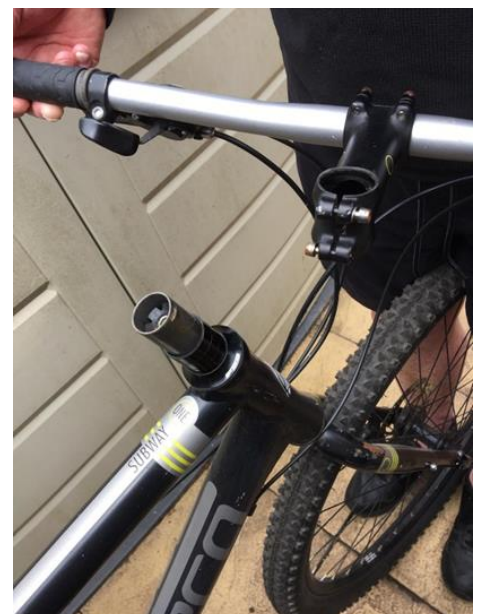
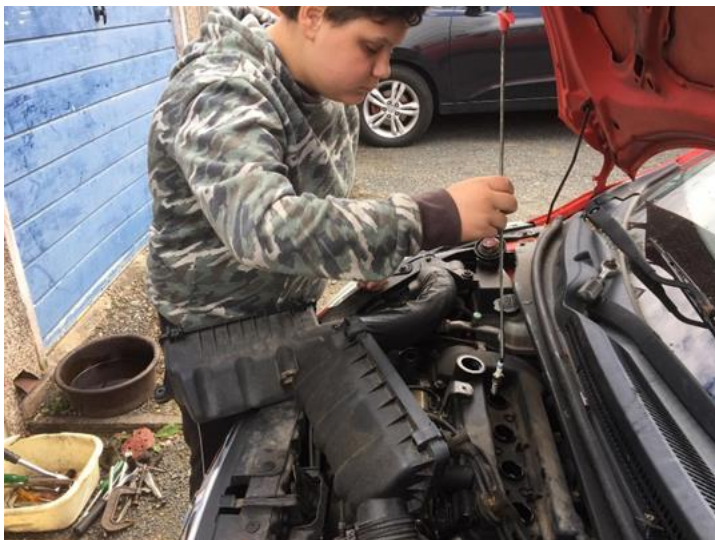
Jessica Manning (Year 7) .. and her sister Stephanie in Year 6 at Burton Manor!



The girls have been cheering up the local community by posting jokes to make people smile! They received a letter of thanks from the local MP! Fantastic!

Jake Atkins (Year 9)

Learning new skills to repair the car and his bike!



The Great SMHS Bake Off!

Amelia-Rose Laszcz (Year 7)

That's certainly a 'showstopper'!



Ashton Hamilton (Year 9) Lemon drizzle cake, chocolate concrete and Viennese Whirls! Wow!



Amy Sayer (Year 7)

Helped mum prepare a whole host of food for a picnic in the garden! As well as making some tasty shortbread shapes that we could all have a go at!



A yummy shortbread recipe!

Why not have a go? This recipe was delicious and I will definitely be making them again.!

This appetizing shortbread recipe will leave you wanting to bake some more!

Ingredients: 250g butter
55g caster sugar, plus extra
360g plain flour

1. Heat the oven to 190C/375F/Gas 5.
2. Beat the butter and the sugar until smooth.
3. Stir in the flour to get a smooth paste. Turn onto a work surface and gently roll out until the paste is not too thin and not too thick.
4. Cut them up into whatever shape you like and place onto a baking tray. Add extra sugar to the top.
5. Bake in the oven for 15–20 minutes until a golden colour. Set aside to cool down.