

Bugle News

6/7/17 Edition 36 Summer Term 2017 Tel: 01726 850420 www.bugle.eschools.co.uk @BugleSchool

Dear Parents

Following a change in catering staff, we have a new menu for the next few weeks, we hope that your children enjoy this new and exciting menu. As always, we welcome your feedback.

Please look out for the following results in book bags: Reception Class, Year 1 Phonics, Year 2 SATs/Teacher Assessments and Year 6 SATs/Assessments.

Have a fantastic weekend.

Tim Wherry, Head Teacher

Our Achievers of the Week for the Week Ending 30/6/17:

Reception	Daisy Rowland
Year 1	Callum Jenkins
Year 2	Sailey Lee
Year 3	Elisha Hockaday
Year 4	Jack James
Year 5	India Jackson
Year 6	Martyna Bilinska

Attendance - Year 2

Classes of the Week - Year 2 and 3

Reading Challenge - Year 4



Good to Be Green

Well done to all of the children who continue to work hard and show excellent behaviour in school. 173 texts (87%) were sent to parents on Friday for children that had remained 'green' all week. Well done.



Diary Dates:

13/7/17	KS2 Swimming
	Year 4 Caerhays (dance) Event
24/7/17	Year 6 Clip n Climb and Presentation Evening
26/7/17	Last Day of Summer Term 1.30 pm finish

6/7/2017

Reception, Year 1 & 2 Free
 Year 3, 4, 5 & 6 £2.30

Week three

4/9, 25/9, 16/10

Monday

Sizzling Beef Pizza
 Cajun Spiced Organic Beef Pizza with Potato Wedges, Broccoli and Sweetcorn
 Pasta Packs' Tomato and Basil Pasta Bake (V)
 Wholemeal Pasta in a Rich Tomato and Basil Sauce with Broccoli and Sweetcorn
 Silvertop's Cool Ice Cream Pot

Tuesday

Chunky Chicken Bite
 Farm Assured Chicken Thigh Baked in Breadcrumbs with Pasta Salad, Green Beans and Coleslaw
 Cheese and Red Onion Quiche (V)
 Sweet Red Onion and Cheese in a Shortcrust Pastry Tart with Pasta Salad, Green Beans and Coleslaw
 Raspberry Ripple Cake

Wednesday

Roast Gammon with Bud's Crispy Spuds
 Free Range Gammon with Cabbage, Carrots and Gravy
 Cheesy Baked Bean Bubble and Squeak (V)
 Cheesy Potato, Onion, Cabbage and Baked Bean Mash with Cabbage and Carrots
 Chocolate Fruity Crispy

Thursday

Beef Lasagne
 Organic Beef in a Tomato Sauce with Layers of Pasta and White Sauce with Garlic and Herb Bread, Garden Peas and Salad
 Roasted Cauliflower and Chickpea Korma (V)
 Vegetables in a Creamy Curry Sauce with Basmati Rice, Garden Peas and Salad
 Custard Biscuit with Fresh Fruit Slices

Friday

MSC Crispy Fish Fillet
 Smartcrumb Salmon Fillet or Cod Fish Fingers with Chips, Baked Beans and Sweetcorn
 BBQ Quorn and Bean Wrap (V)
 Tortilla Wrap Filled with a Quorn Fillet and Red Kidney Beans in a Smokey Sauce with Chips, Baked Beans and Sweetcorn
 Apple Crumble and Custard

Our Suppliers provide the freshest local ingredients:

- Westcountry Fruit and Vegetables
- Scorse Butchers
- Trewithen Dairy
- Proper Cornish

Keep yourself topped up with water - it will help you concentrate all day long

