

The Cedars Primary School Newsletter

Friday 9th December 2022

Christmas Events

Next week is the final week before we begin the Christmas break. We have several Christmas events planned for the children, as well as the Christmas show for parents and carers to attend.

Tuesday 13th December — Christmas Breakfast

Wednesday 14th December — Christmas Show 1.30pm All parents and carers welcome to attend

Thursday 15th December — Christmas Lunch

Friday 16th December — Last day of term 1.00pm finish

Wednesday 4th January — Children return to school



Increase in Scarlet Fever

We wrote to you yesterday to inform you of a recent national increase in notifications of scarlet fever to the UK Health Security Agency (UKHSA), above seasonal expected levels. We would like to take this opportunity to remind you again of the signs, symptoms and the actions to be taken if you think that you or your child might have scarlet fever.

Signs and symptoms of scarlet fever

Scarlet fever is a common childhood infection caused by Streptococcus pyogenes, or group A Streptococcus (GAS). It is not usually serious, but should be treated with antibiotics to reduce the risk of complications (such as pneumonia) and spread to others. The early symptoms of scarlet fever include:

- sore throat,
- headache,
- fever,
- nausea
- and vomiting. After 12 to 48 hours, the characteristic red, pinhead rash develops, typically first appearing on the chest and stomach, then rapidly spreading to other parts of the body, and giving the skin a sandpaper-like texture. The scarlet rash may be harder to spot on darker skin, although the 'sandpaper' feel should be present. Patients typically have flushed cheeks and be pale around the mouth. This may be accompanied by a bright red 'strawberry' tongue.

If you think you, or your child, might have scarlet fever:

- contact your GP or NHS 111 as soon as possible
- make sure that you or your child take(s) the full course of any antibiotics prescribed.
- stay at home, away from school for at least 24 hours





Volunteer. Because childhood can't wait.

If you have parenting experience, a few hours spare each week and want to make a difference to a local family, join our network of trained volunteers, helping families with young children through challenging times. Free volunteer course runs in Whitton on Tuesdays

> 9.30am-2.30pm from 31 January to 21 March 2023 (not 14 Feb).

> > To find out more, contact Angie Ahmed info@homestart-rkh.org.uk 07884 536161 homestart-rkh.org.uk



Charity No: 1108975



LETS MAKE SWEET POTATO

provide FREE (and FUN!) healthy lifestyles We are BeeZee Bodies, and we work with support for children and their families. The London Borough of Hounslow to Hello, parents & guardians!

would you like your family fo be healthier?

GOOD NEW'S! WE HAVE NEW BEEZEE FAMILIES GROUPS STARTING NEAR YOU IN JANUARY.

GET ON THE WAITING LIST

(or scan the QR code!) to find out more. Just go to beezeebodies.com/families



CAMERAL

"to be eligible for this awesome free service, your family must live/go to school/be registered with a GP in Hounslow and include one child age 5-15 who is above their ideal healthy weight.



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f BeeZee Families

03308 186308

London Borough



WHAT TO DO:

- Bake the sweet potatoes in the oven for one hour at180C, or until soft.
- Allow the potatoes to cool and then peel the skin off
- 3. Mash the potatoes and stir through the maple syrup
- 4. Mix the flour, baking powder, bicarbonate of soda and salt together.
- need to use your hands to bring it all together to form 5. Add in the flour mix to the mashed potato a little bit at a time,stirring until it becomes a ball. You might a dough.
- 6. Allow the dough to rest for at least 30 minutes
- onto a floured surface to make a rectangle. It should 7. Using a rolling pin or your hands, roll out the dough bethe thickness of a £1 coin

2 sweet potatoes (cooked,

WHAT YOU'LL NEED:

peeled and mashed) 2 tbsp maple syrup

- 8. Lightly brush the surface with the oil
- 9.Mix the sugar and cinnamon together and sprinkle across the surface
- 10.Using a pizza cutter or a knife, cut 3cm strips and then roll them to make a spiral

1/4 tsp bicarbonate of soda

2tsp baking powder

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SCAN ME WITH

240g plain flour

- 11. Put all the rolls next to each other in an oven dish and bake for 30 minutes
- 12. Meanwhile, mix icing sugar together with a little bit of water to make a thick paste.

1 tbsp vegetable or olive oil

50g icing sugar 1-2tsp water

50g soft brown sugar

Pinch of salt

OUR SMARTPHONE

4 tsp cinnamon

- Drizzle over the buns once they're cooled
 - 14. Enjoy!

