



MacIntyre Academies
Quest Academy

OCTOBER 2022 EDITION 1 NEWSLETTER



“Quote of the week”

“Your present circumstances don’t determine where you can go. They merely determine where you start.”

Nido Qubein

WELCOME



Dear Parents/ Carers,

I just wanted to thank staff for all of their hard work this term and for being so supportive of their colleagues when they have been off work with COVID and flu. I would also like to say well done to the learners who have also had to adapt to changes to staffing at short notice. As a school we continue to appreciate your understanding and support as it is only when we work in collaboration are we able to get the best outcomes for your child/ children.

As our newsletter has now been in existence since the school opened in September 2017 we are always keen to receive feedback about how useful this is. Please let us know if there are any particular topics you would like us to include.

If you are happy to share photos about your child and their achievements outside of school please send them to the office so we can add them to the Newsletter.

We look forward to seeing your child back in school on **Thursday 3rd November**, wearing the correct uniform please.

If you need any support over the half term you can contact me on my work mobile **07932 909 754**.

I hope that you have a wonderful half term break.

Kind regards,

Nicola Wells



We are successful because...

...the grandparents of one of our learners said that they believe Quest Academy to have been a stable consistent for their granddaughter, enabling her to make the progress she has made, and continues to make.

...the mother of one of our learners said that he seems settled and he wants to attend school.

... the father of one of our learners said that he appreciates the close home/school liaison and support in place for his son.

MONDRIAN ART WORK FROM ARETHA FRANKLIN & WINSTON CHURCHILL CLASSES



Book of the Week

Meanwhile Back on Earth

By Oliver Jeffers

Nothing less than a history of the world and a primer on the universe in picture book form from the beloved, bestselling author-illustrator of *Lost and Found* and *Here We Are*, as a father takes his two children on a thrilling ride into space.

A father takes his two children on a thrilling out-of-this-world adventure into space and invites them to look back at Earth and the



conflicts that have taken place since the beginning of time. This becomes a brief history of the world and a whistle-stop guide to the universe, all rolled into one – and told with Oliver Jeffers's inimitable perspective, wit and exquisite artwork.

Meanwhile Back on Earth gives a unique look at life on Earth with a cosmic perspective – and an enduring message that what binds us together matters more than what sets us apart. A timely story for families everywhere.

HALLOWEEN SAFETY

With Halloween, Bonfire Night and half term approaching, remind children and young people about how to stay safe at this time of year, during all the fun.

Hard Facts about Halloween Safety

In some places, on average, children are more than twice as likely to be hit by a car and killed on Halloween than on any other day of the year.



Top Tips for Halloween Safety

Before going Trick or Treating, make sure young ones are fully prepared and know how to stay safe.:

1. Check costumes are safe. When selecting a costume, make sure it is the right size to prevent trips and falls and be aware of fire risk. Use LED candles rather than real ones as some costumes can burn very quickly. Choose face paint over masks when possible. Masks can limit children's vision.
2. Children under age 12 should normally be accompanied by a grown up. Consider going trick or treating as a small group rather than alone.
3. Plan your Route - No one wants to get lost or find themselves far away from home on Halloween night. Make sure you plan your trick or treating route in advance.
4. If you are not trick or treating with an adult, teenagers should know when they are expected home, to save parents unwanted worry. Know what to do if a someone or something makes you feel unsafe.
5. Adults should know where children are – and give clear boundaries and times to return home.
6. Carry glow sticks LEDs, or torches, use reflective tape or stickers on costumes and bags, and wear light colours to help children see and be seen by drivers.
7. Cross all roads with care - If you come to cross a road, remove your mask, and make sure the road is completely clear when you come to make your move.
8. Children - watch out for unpredictable drivers. Drivers watch out for unpredictable children!
9. Only trick or treat at houses which are well lit, or which are decorated with Halloween themed decorations or lit pumpkins. Some people may not want to be disturbed.
10. CHECK YOUR SWEETS – Are you allergic? Make sure you or your parents check your sweets to make sure you are not allergic to any of your Halloween treats, or that you have received any treats that aren't worth eating... nobody wants to be poorly for Bonfire Night!



HALLOWEEN QUIZ FOR KIDS

What date is Halloween every year?	How many legs does a spider have?	What is the name of the pot witches use to cook up their potions?	What do you usually carve at Halloween?	Where do pumpkins grow?	What is the name of Harry Potter's school?	What is a vampire's favourite drink?
A. 31 Oct B. 5 Nov C. 30 Nov	A. 6 B. 4 C. 8	A. Wok B. Cauldron C. Magic cooking pot	A. Pumpkins B. Lemons C. Grapes	A. On trees B. On vines C. In the ground	A. Miss Cackle's Academy for Witches B. Hogwarts School of Witchcraft and Wizardry C. Beauxbatons Academy of Magic	A. Milk B. Coca-Cola C. Blood!
What animal do witches usually have?	What fruit is used to play a bobbing game at Halloween?	Who wrote the book Room on the Broom?	What food is said to keep vampires away?	What type of creature is Shrek?	What household object do witches use to fly?	How many eyes do most spiders have?
A. Black cat B. Black dog C. Green snake	A. Oranges B. Apples C. Pineapples	A. David Walliams B. Julia Donaldson C. Jacqueline Wilson	A. Onions B. Pepper C. Garlic	A. Goblin B. Troll C. Ogre	A. Vacuum cleaner B. Broomstick C. Mop	A. 2 B. 4 C. 8
Before we used pumpkins, what vegetables were Jack O' Lanterns originally carved from?	What is the name of the main character in The Worst Witch?	What is a group of witches called?	When do werewolves turn from a human into a wolf?	Who wrote the book The Witches?	What do children traditionally say when they knock on doors at Halloween?	What is Harry Potter's red-haired best friend called?
A. Turnips B. Potatoes C. Tomatoes	A. Ethel Hallow B. Mildred Hubble C. Betty Broomsticks	A. A cackle B. A coven C. A crew	A. At midnight B. When they get wet C. When there's a full moon	A. J.K. Rowling B. Roald Dahl C. David Walliams	A. Truth or dare? B. Give me all your sweets! C. Trick or treat?	A. Don Measley B. Ron Weasley C. Neville Longbottom



SCHOOL PHOTOS



Tuesday 26th Nov 2019

On Tuesday the 26th November a photographer is coming to school to take learner photos.



I should try and look smart for the photo. Looking smart could include:

- Brushing my hair
- Wearing clean clothes
- Wearing my blazer (if I have one)



The photographer might ask me to sit down on a background.



The photographer might ask me to smile for the photo.



The photographer might use bright lights and a flash. This helps to take a clear photo.



Taking a photo is quick and should only take a couple of minutes.



Having my photo taken by the school photographer is safe.



A sample photo will be sent home to my family to look at.

Old Warty's Halloween Family Fun Night at Ryton Pools

Saturday 29 Oct 6:30 - 8:30pm

Come and meet Old Warty
and her friends for a host
of fun family frights

- Spooky train ride!
- Clumsy Ranger Trail
- Halloween Teddy Hospital
- Old Warty's Haunted Garden
- Pumpkin competition
- and more!

Make sure to bring a card to pay
for parking (£3 per vehicle)

Café open for hot food
and Halloween treats

£8 per child

Adults free. Pre-booking
essential. Suitable for
children aged 4+ (must
be accompanied
by an adult)



Warwickshire
County Council



Ryton Pools Country Park

EASY FRUIT SCONE RECIPE

This easy Fruit scones recipe is one of the simplest things you can make with your kids and with very little sugar, are a healthier alternative to some other snacks. You can add any dried fruit to your fruit scones, but I think they work perfectly with loads of sultanas or raisins. If you're feeling more adventurous you could try adding cranberries or dried strawberries or apricots. Whatever fruit you add, don't forget to enjoy them with some delicious jam and clotted cream!

Difficulty: Easy **Time:** 20 mins plus 20 mins baking **Serves:** 4-6

Ingredients

225g (1 2/3 cups) self raising flour
1 tsp baking powder
A pinch of salt
55g (1/4 cups) butter
25g (1/8 cups) caster sugar
150ml (1/2 cups) milk
50g (1/3 cups) dried fruit (raisins, sultanas etc)

Instructions

Preheat the oven to 180C/170C Fan / 350F and line a baking tray with baking/parchment paper

Mix together the flour and butter

1. Measure the flour, salt and baking powder and put them in a large mixing bowl. Measure the butter and chop into small pieces before adding to your bowl.
2. Using your fingertips rub the butter and flour together until you have a fine breadcrumb.

Add the sugar and milk

Measure the sugar and add it to your bowl. Give it a good mix. Measure your milk – if possible using the ml setting on digital scales as you can be much more accurate this way. Add the milk to your bowl slowly, mixing it in well.

Add the sultanas

Measure the sultanas or any other fruit you are using and add them to your dough. Give everything one final mix. It may be easier at this point to use your hands again to make sure the fruit is evenly mixed through the dough.

Make the scones

1. Pat the scone dough down until it is about 2cm thick. You could use a rolling pin to do this, but I find that scones work better if you just use your hands.
2. Use a circular cutter to cut out your scones and place them on your prepared baking tray. We used large 12cm cutter, but you could use any size and just adjust the cooking time.
3. Finally, brush a little milk over the top of each scone.

Bake the scones

Bake the scones in the oven for 15-20 minutes (or less if you have made smaller ones). They're ready when they are well risen and have turned a nice golden colour.



GINGERBREAD PEOPLE RECIPE

Ingredients

200g plain flour
75g brown sugar
50g butter or baking fat/block
1 x 15ml spoon golden syrup
½ x 5ml spoon bicarbonate of soda
1 x 5ml spoon ground ginger
1 egg
Glace cherries/currants and icing to decorate



Equipment

Weighing scales, baking tray, mixing bowl, sieve, small bowl, fork, small saucepan, measuring spoons, wooden spoon, rolling pin, flour dredger, biscuit cutters, oven gloves, cooling rack.

Method

1. Preheat the oven to 180°C or gas mark 4. Grease a baking tray.
2. Sift the flour, ginger and bicarbonate of soda into a mixing bowl.
3. Whisk the egg in a small bowl using a fork.
4. Gently melt the fat, syrup and sugar together in a small saucepan. Do not allow to boil.
5. Add the syrup mixture and the beaten egg to the flour.
6. Mix to form a soft dough.
7. Allow the mixture to cool.
8. Roll out the dough to 0.5 cm thick on a floured work surface.
9. Cut into gingerbread shapes and carefully place on the baking tray.
10. Decorate with currants or cherries.
11. Bake for 8-10 minutes. Carefully remove from the tray and allow to cool thoroughly on a cooling rack.
12. Pipe icing on top to decorate.

Top tips

To make Christmas decorations, use a star or snowflake cutter. Make a hole in the top before baking and thread ribbon through once cooled. Hang on your Christmas tree or give as gifts.

Food skills

- | | | | | |
|----------|-------------|------------|-------------|---------|
| • Weigh. | • Measure. | • Sift. | • Whisk. | • Melt. |
| • Mix. | • Roll out. | • Cut out. | • Decorate. | • Bake. |



ACE NEWS

This half term you might have heard about the exciting things we have been up to, learners have had the option to either access Forest School where we have been learning all about fire and tool safety (as well as cooking some yummy treats!) or access Enterprise where we have been designing tiles, painting bird houses and learning to sew through making different plushies and Halloween key rings.

We also have a very exciting announcement to make! We have officially rescued six hens from a charity called Fresh Start for Hens. They are a not for profit organisation, run entirely by volunteers who are dedicated to rehoming hens from the commercial egg production sector.



NATIONAL CAT DAY



Every year on October 29th the internet explodes with a celebration for cats.....it's party time! Did you know that National Cat Day has trended #1 worldwide for the last nine years on Twitter? We encourage you to spoil your fur baby a little more on National Cat Day than any other day!



Estimates reveal that there are approx. 4 million cats entering shelters every year, with 1-2 million being euthanized.

Cats are often overlooked and under-appreciated because they don't usually have jobs like dogs. But cats still lower blood pressure, offer unconditional love and companionship, tons of laughs and alert their owner to danger. Many cats have been named heroes. So take that...dogs! Cats are PURfect best friends and are among the funniest animals on the planet.



£45
per day
*No extra costs

activeCamps

Multi-Activity Day Camps **Ages 3-14** 8:15am-6pm







Multi Sports
Arts & Crafts
Team Challenges
Fancy dress
& More!

Half Term 24 - 28 October

info@oxfordactive.co.uk
www.active-camps.com
[01865 594325](tel:01865594325)



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We are available to help families with things like accessing family support, Early Help, Child In Need Meetings, Child Protection Meetings, taxi queries, support working with other professionals such as CAMHS, general safeguarding questions and much more.

BREAKFAST HASH WITH BACON AND POACHED EGGS

Ingredients

700g potatoes, diced
3 x 15ml spoon vegetable oil
1 onion, sliced
150g mushrooms, sliced
100g spinach
150g cherry tomatoes, halved
4 slices lean back bacon
4 medium eggs poached



Equipment

Saucepan, colander, small frying pan, masher, large frying pan, fish slice.

Method

1. Boil the potatoes for 15-20 minutes until tender, drain and cool slightly.
2. Meanwhile heat 1 tbsp oil in a frying pan and fry the onion for 4 minutes, add the mushrooms and fry for another 3 minutes.
3. Add the spinach and tomatoes and cook for a further 1 minute.
4. Roughly mash the potato and mix into the onion mixture and season.
5. Meanwhile cook the bacon under a pre-heated grill for 4-5 minutes.
6. Divide the potato hash into 4 rounds.
7. Heat the remaining oil in a large frying pan and fry the hash rounds for 2 minutes on each side
8. Top with bacon and a poached egg and serve.

Top tips

Ideal for using up leftover cooked potatoes. Sausages could also be added to this breakfast brunch.

Food skills

- Drain
- Fry
- Mash
- Grill
- Divide



CAREERS FAIR

***FOR YOUNG PEOPLE
WITH SEND.***



**Solihull Parent
Carer Voice**



This Careers Fair is specifically tailored for young people aged 14+ with special educational needs and/or disabilities and/or their parent carers.

In attendance will be colleges, support services and employers.

If you would like to attend please register using the below QR or email us at solihullpcv@outlook.com

10th November

3pm - 7 pm

**Cranmore Events and Conference Centre,
Cranmore Avenue, Shirley**



TERM DATES FOR 2022 - 2023

AUTUMN TERM 2022

Half term	Monday 24th October - Wednesday 2nd November 2022
Start of term	Thursday 3rd November 2022
Ends	Friday 16th December 2022
Christmas holiday	Monday 19th December 2022 - Monday 2nd January 2023

SPRING TERM 2023

INSET day (no learners on site)	Tuesday 3rd January 2023
Starts	Wednesday 4th January 2023
Half term	Monday 20th - Friday 24th February 2023
Trust INSET (no learners on site)	Friday 10th March 2023
Ends	Friday 31st March 2023
Spring (Easter) holiday	Monday 3rd - Friday 14th April 2023

SUMMER TERM 2023

Starts	Monday 17th April 2023
Bank Holiday	Monday 1st May 2023
Half term	Monday 29th - Friday 2nd June 2023
INSET day (no learners on site)	Monday 10th July 2023
INSET day (no learners on site)	Tuesday 11th July 2023
Ends	Friday 28th July 2023

Quest Contact details:

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E: quest.office@macintyreacademies.org

T: 01788 593 112

How to contact members of staff:

Please contact Reception if you would like to speak with a member of staff. You will either be transferred or reception will email the member of staff to let them know that you have called.

Reporting pupil absence and lateness:

If your child is absent for more than 7 days you will need to provide a doctors certificate. If we do not receive a doctors note and have not seen your child we will have no alternative but to



Please can we remind parent/carers to call school on **01788 593 112**, before 9am if your child may be late or is unwell.

You will also need to contact the taxi company to let them know.