BE IN THE Ho Ho Ho!



6th November 2026

This week's highlights:

Dear Parents and Carers,

I am delighted to share details of our upcoming HSA Christmas Fair, which promises to be a wonderful festive afternoon for the whole school community!

Please join us on Saturday 28th November, from 1pm–4pm, for an afternoon filled with Christmas cheer, festive stalls, family fun and plenty of opportunities to get into the Christmas spirit. There will also be the chance to purchase tickets for our Grand Draw and class Christmas hamper raffle, with some fantastic prizes generously donated by local businesses.
As part of our annual tradition, each class will be creating a special Christmas hamper to be raffled at the fair. We would be very grateful for your support with donations towards these. There will also be a non-uniform day on Friday 20th November, when children are invited to wear their own clothes in exchange for a chocolate donation.

Our HSA are also organising some wonderful festive workshops, including adult and family wreath-making sessions and family Christmas centrepiece workshops. These are a lovely opportunity to get creative and take home something special. Places can be booked via the HSA events website.

We would also welcome donations of good-quality teddies, new items suitable for tombola prizes and unopened bottles for our bottle roulette.

Most importantly, our HSA needs volunteers to help make the fair a success. If you are able to spare even a little time, your support would be hugely appreciated. You can sign up here: https://volunteersignup.org/FMMFX.

Events like these are only possible thanks to the enthusiasm and generosity of our wonderful school community. Every donation, raffle ticket purchased and hour volunteered helps our HSA raise valuable funds to provide enriching opportunities and experiences for our children.

I hope to see as many of you as possible on Saturday 28th November. Let's make it a truly magical Claydon Christmas!

Have a lovely weekend,

Mrs O'Connor

Student Spotlight

Superstar of the Week

Ducklings:	Adrianna
Wrens:	Elsie
Wagtails:	Ronnie
Robins:	William
Turtledoves:	Tristan
Nightingales:	Olive H
Kingfishers:	Connie
Woodpeckers:	Bella
Cuckoos:	Louie
Jays:	Sophia
Magpies:	Louis
Avocets:	Charlotte
Lapwings:	Elliot
Barn Owls:	Millie-Rose
Snowy Owls	Allen
Tawny Owls	Emma
Kestrels:	Madisyn
Marsh Harriers:	Elsie

Congratulations to all our Superstars of the Week!

Eco changemakers

Eco News: Don't Let Halloween Haunt Our Planet!

Halloween may be over, but did you know that our spooky celebrations can leave behind a frightening amount of waste? From sweet wrappers and plastic decorations to costumes that are only worn once, Halloween can create lots of unnecessary rubbish. This week, our Eco Changemakers want to encourage everyone to think about how we can make Halloween a little greener!

👻 Give costumes another life! Rather than throwing away Halloween costumes, why not save them for next year, pass them on to a friend or donate them so somebody else can enjoy them?

🎃 Don't waste your pumpkins! Pumpkins aren't just for carving! The flesh can be used to make delicious soups, cakes or muffins. Once Halloween is over, any leftover pumpkin can be composted, helping to create nutrient-rich soil. Remember to remove candles and decorations first!

🕸️ Save your spooky decorations! Instead of throwing decorations away, carefully pack them up and reuse them next year. Even better, why not make your own decorations using recycled materials?

🍬 Think about your sweet wrappers! Most sweet wrappers cannot go into our usual recycling bins. Remember to check the packaging and local recycling guidance before deciding where they belong.





Can you make your Halloween a little greener?
We challenge you to find one thing from your Halloween celebrations that you can reuse, recycle or compost rather than throwing it in the bin.
Remember our Eco Changemakers' important message:
STOP – THINK – CHOOSE THE RIGHT BIN!
Together, even the smallest changes can make a BIG difference to our planet! 🌎💚

Norfolk and Suffolk
NHS Foundation Trust

Supporting Young People's Mental Health

Parent/Carer Workshops Autumn Term 2026



These free virtual workshops (Zoom) are designed to provide up to date advice and guidance on how parents and carers can support the young people in their life. The workshops are 60-75 minutes long. Scan the QR code to find out more and book a place on a workshop or visit http://www.nsft.uk/workshops.

Supporting Your Child/Adolescent with Obsessive Compulsive Disorder (OCD)

This session covers: what OCD is, how it affects and impacts children and young people, how parents and carers can support their children/adolescents who might be struggling with OCD, and what further support is available.

Thursday 19th November 1:15 PM - BOOK HERE

Understanding and Supporting Behaviour

Children and teenagers may show behaviours that are difficult for the adults around them, for example: aggression, risk-taking behaviours, impulsivity, testing boundaries and inattention. This workshop explores how to understand behaviour and how parents/carers can support their child with these behaviours which may stem from distress.

Tuesday 15th December 12:00 PM - BOOK HERE

AUTUMN WINTER MENU 2026 / 2027

caterlink
feeding the imagination

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	Option One	Beetroot and Lentil Burger in a Bun with Potato Wedges (VE)	Beef Lasagne with Garlic Bread	Roast Chicken, Stuffing, Roast Potatoes and Gravy	Chicken Tikka Masala with Rice	Fishfingers or Salmon Fishfingers with Chips and Tomato Sauce
02/11/26 23/11/26 14/12/26 04/01/27 25/01/27 22/02/27 15/03/27	Option Two	Soya Mince Lasagne (V)	Plant Balls in Tomato Sauce with Rice (VE)	Vegetarian Wellington with Roast Potatoes and Gravy (VE)	Quorn and Lentil Tikka Masala with Rice (VE)	Cheese and Bean Pasty with Chips and Tomato Sauce (V)
	Sides	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)
	Dessert	Cheese and Crackers (V)	Apple Cake with Custard (V)	Fruit Medley (VE)	Jelly with Mandarins (VE)	Syrup Sponge with Custard (V)
WEEK TWO	Option One	Classic Cheese and Tomato Pizza with Wedges (V)	Spaghetti Bolognaise	BBQ Chicken, Seasoned Potatoes and Sweetcorn Salsa	Chicken and Sweetcorn Meatballs in Tomato Sauce with Rice	Breaded Fish or Fishfingers with Chips and Tomato Sauce
09/11/26 30/11/26 11/01/27 01/02/27 01/03/27	Option Two	Five Bean Chilli with Rice (VE)	Vegan Bolognaise with Spaghetti (VE)	Lemon and Herb Quorn, Seasoned Potatoes and Sweetcorn Salsa (VE)	Creamy Chickpea and Coconut Curry with Rice (VE)	Cheese Whirl with Chips and Tomato Sauce (V)
	Sides	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)
	Dessert	Gingerbread Cookie (VE)	Chocolate and Beetroot Brownie with Chocolate Sauce (V)	Fruit Salad (VE)	Sticky Toffee Apple Crumble with Custard (V)	Vanilla Shortbread (VE)
WEEK THREE	Option One	Macaroni Cheese (V)	Chicken Enchilada Bake with Paprika Wedges	Sausage with Roast Potatoes and Gravy	Mild Caribbean Chicken with Golden Rice	Fishfingers with Chips and Tomato Sauce
16/11/26 07/12/26 18/01/27 08/02/27 08/03/27	Option Two	Mexican Bean Roll with New Potatoes (VE)	Tomato Pasta (VE)	Vegan Sausage and Roast Potatoes with Gravy (VE)	Caribbean Stew with Golden Rice (VE)	Red Pepper Frittata with Chips and Tomato Sauce (V)
	Sides	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)
	Dessert	Oaty Cookie (VE)	Pear Crumble with Custard (V)	Fruit Salad (VE)	Jamaican Ginger Cake with Custard (V)	Iced Sponge (V)

MENU KEY:

- Whole grain
- Plant based
- Added plant protein
- (VE) Vegan
- (V) Veggie

AVAILABLE DAILY: Jacket Potatoes with a choice of fillings, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt

If you would like to know about particular allergens in foods, please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of allergen cross contact.

AUTUMN WINTER MENU 2026 / 2027

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feeding the imagination

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	Option Three	Jacket potato With tuna or cheese	Jacket potato With tuna or cheese	Jacket potato With tuna or cheese	Jacket potato With tuna or cheese	Jacket potato With Tuna, cheese or beans
	Option Four	Ham roll Carrot & cucumber sticks Fruit	Ham roll Carrot & cucumber sticks Fruit	Ham roll Carrot & cucumber sticks Fruit	Ham roll Carrot & cucumber sticks Fruit	
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Dessert	Cheese and Crackers	Apple Cake with Custard	Fruit Medley	Jelly with Mandarins	Syrup Sponge with Custard
WEEK TWO	Option Three	Jacket potato With tuna or cheese	Jacket potato With tuna or cheese	Jacket potato With tuna or cheese	Jacket potato With tuna or cheese	Jacket potato with Tuna, cheese or beans
	Option Four	Ham roll Carrot & cucumber sticks Fruit	Ham roll Carrot & cucumber sticks Fruit	Ham roll Carrot & cucumber sticks Fruit	Ham roll Carrot & cucumber sticks Fruit	
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Dessert	Gingerbread Cookie	Chocolate and Beetroot Brownie with Chocolate Sauce	Fruit Salad	Sticky Toffee Apple Crumble with Custard	Vanilla Shortbread
WEEK THREE	Option Three	Jacket potato With tuna or cheese	Jacket potato With tuna or cheese	Jacket potato With tuna or cheese	Jacket potato With tuna or cheese	Jacket potato with Tuna, cheese or beans
	Option Four	Ham roll Carrot & cucumber sticks Fruit	Ham roll Carrot & cucumber sticks Fruit	Ham roll Carrot & cucumber sticks Fruit	Ham roll Carrot & cucumber sticks Fruit	
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Dessert	Oaty Cookie	Pear Crumble with Custard	Fruit Salad	Jamaican Ginger Cake with Custard	Iced Sponge

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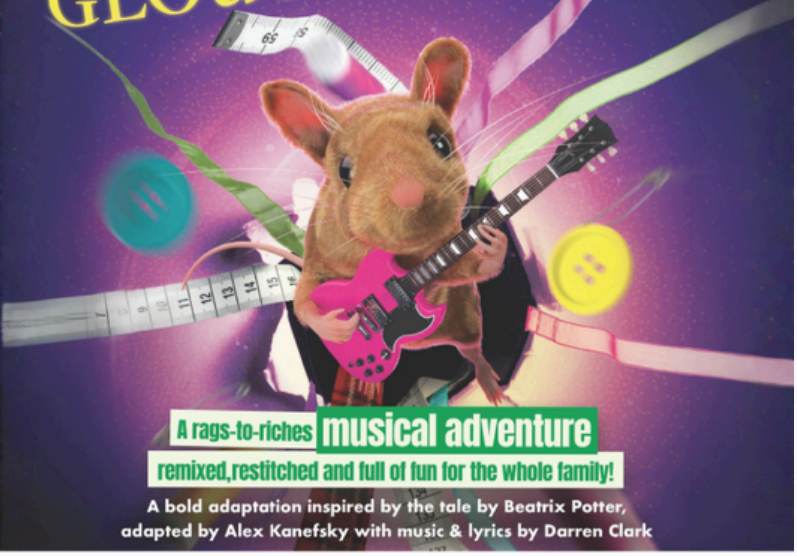
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Family £25

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Children £5

Scan to book

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Please recyle me

Claydon Primary

HSA Christmas Raffle!

Business	Prize
Turners Group	£100 John Lewis voucher
Donatos Hair & Beauty	£100 voucher & products
Binder Ltd	£50 Clip n Climb Voucher
Easton Farm Park	2 x 2 admission passes
The Fitness Hub	1 month pass at Fitness Hub
The Hideaway Suffolk - Nails	Voucher - beauty treatment
CDC - Street Dance	CDC Voucher for 4 lessons
Wagamama	£30 X 3 Wagamama Vouchers
Brunel Insurance Brokers	£20 Amazon Voucher
Arthor - Christopher D Jones	Romance Novel Bundle
Espoir	Half a terms ballet / modern lessons
Beauty Spot - Needham	£30 voucher

A fantastic range of prizes – don't miss out!

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SAXONS JUNIOR CLUB

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AGES	VENUE	DAY	TIME	COST
8 – 17 years old	Ipswich School Sports Centre, Rushmere IP5 1DE	Wednesday	18:00 – 20:00	£12 per session

Head Coach: Ben Williams

Badminton England Level 2 Coach

To register your interest please email

saxonsjuniorbadminton@gmail.com