

Home School Link Worker Weekly Bulletin

Jigsaw Hub



Free play sessions, with crafts, singing and story time.

MONDAYS & THURSDAYS DURING TERM TIME

Session 1: 9.30am – 10.45am

Session 2: 11.15am – 12.30pm

Jigsaw Hub, 11 High Street, Woking GU21 6BG

For more info please visit our website or find us on social media
Facebook @WokingJigsaw & Instagram @jigsaw.families



www.lighthousewoking.org/jigsawhub

Learner's Single Point of Access (L-SPA)

The Learners' Single Point of Access (L-SPA) offers help and support if you have concerns about the development and/or learning needs of your child.

It is open from 9am to 5pm, Monday to Friday, all year round (except Bank Holidays) on **0300 200 1015**.

The L-SPA will:

Aim to answer your call within 20 seconds.

Will give children the right support and intervention at the right time to help them meet their learning and developmental milestones.

Gives you direct access to information and advice from a multi-disciplinary team of professionals from education, health and social care including:

- Occupational therapists
- Specialist teachers
- Qualified Social Worker
- Speech and Language Therapists
- Educational Psychologists



February Community Connector newsletter

In this month's newsletter, they have included sections on financial, parenting and emotional support along with sleep tips for children and a spotlight on some useful local services.

[Click here](#) for the latest newsletter.

Fun activity of the week: Spider web search

A fun activity to help develop gross motor skills. Using wool, create a 'web' in a room at home and hide/peg small pictures of bugs onto the 'web.' Let's see if you can collect all the bugs without touching the 'web'!



Recipe of the week: Quick chilli

Ingredients:

- 100g chorizo, sliced
- 350g tub fresh tomato and chilli sauce (we used Waitrose)
- 400g can kidney beans, rinsed and drained
- 400g can chickpea, rinsed and drained
- rice and natural yogurt, or jacket potatoes and soured cream, to serve



Method:

- Dry-fry the chorizo for a few mins in a non-stick frying pan until crisp.
- Carefully pour off any fat from the pan, then tip in the sauce and beans with 100ml water.
- Bring to a simmer, cover, then lower the heat and bubble for 10 mins.
- Spoon over rice and serve with yogurt.

If you would like any further help, guidance or support for you or your family, please contact **Laura Merrick** (Home School Link Worker) hslw2@stmarys-byfleet.surrey.sch.uk (Working hours: Tuesday 8:30am - 3:30pm, Wednesday 8:30am - 1:00pm, Thursday 8:30am - 3:30pm).

