

Home School Link Worker Weekly Bulletin

Red Kite Days – October half term

[Click here](#) for a list of local events and activities taking place this half term.



School admissions

Information on school admissions is now available online:

<https://www.surreycc.gov.uk/schools-and-learning/schools/admissions>



You can apply for a **secondary** place from 1st September 2024 and the closing date for applications to secondary schools is **31st October 2024**.

You can apply for a **primary** place from 4th Nov 2024 and the closing date for applications to primary schools is **15th January 2025**.

Early toileting and 'school readiness' support from the school nursing team

Children and Family Health Surrey are offering online sessions on 'early toileting' and 'school readiness' for parents and carers.

Early Toileting Session - offering advice, tips and a chance to answer questions key questions
Tuesday 29th October 2024 10-11am

School Readiness Session - covering general health topics, helping your child prepare for school including Separation anxiety, bedwetting, dental, healthy eating, sleep plus lots more!
Tuesday 26th November 10.30 – 11.30



To book a place, please click below:

<https://calendly.com/csh-schoolready>

Kids eat free or for £1 this October half term



PLACES WHERE KIDS EAT FREE (OR FOR £1) DURING THE OCTOBER HALF TERM 2024

moneysavingcentral.co.uk/kids-eat-free



MORRISONS

Spend £5 from the hot menu and get one free kids meal all day, every day.

COCONUT TREE

One child (under 10) eats free every day
Monday 21st Oct- Sunday 3rd Nov 2024

SAINSBURYS CAFES

Kids eat for £1 with the purchase of an adult hot main. From 11:30am every day.

ASDA

Kids eat for £1 All Day, Every Day at Asda cafes, with no adult spend required.

BEEFEATER & BREWERS FAYRE

Two children under 16 can get a free breakfast every day with one paying adult!

THE REAL GREEK

Kids under 12 eat FREE every Sunday for every £10 spent by an adult

TRAVELODGE & PREMIER INN

Buy 1 Adult Breakfast from just £8.99 & up to two kids eat breakfast for free

SIZZLING PUBS

Every Monday to Friday, 3 - 7pm, kids' mains are £1 with every adult meal.

TGI FRIDAYS

Kids Eat Free When 'Stripes Rewards Members' purchase any adult meal (Via App)

PRETO

Kids up to age 10 eat free all day, every day with paying adults at Preto in Half Terms

YO! SUSHI

Monday 14th October - Friday 1st November 2024
kids eat free with every £10 adult spend

GORDON RAMSEY RESTAURANTS

Kids under 8 eat FREE all day, every day at selected Gordon Ramsay restaurants

BILLS

2 kids eat FREE Mon - Fri from Monday 21st October - Friday 1st November 2024

PIZZA HUT

Free Kids buffet Monday 14th Oct - Tuesday 5th Nov daily until 3pm with code **SPOOKY**

BELLA ITALIA

Children eat for £1 with any adult main. The offer is valid 4-6pm Mon to Thurs.

WHITBREAD INNS

Two kids under 16 eat for FREE with every adult breakfast purchased

TABLE TABLE

Two children under 16 can get a free breakfast every day with one paying adult!

PAUSA CAFE @ DUNELM

Kids get 1 mini main, 2 snacks & a drink FREE with every £4 spend after 3pm

IKEA

Kids get a meal from 95p daily from 11am

HUNGRY HORSE

Kids eat for £1 on Mondays

FUTURE INNS

Under 5s eat for free with any adult meal.

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Fun activity of the week: Autumn scavenger hunt

Autumn Scavenger Hunt

-  Red leaf
-  Fern
-  Pine Needles
-  Acorn
-  Rock
-  Pine Cone
-  Squirrel
-  Yellow Leaf
-  Birds Nest
-  Scarecrow
-  Winged Seed
-  Bark
-  Brown Leaf
-  Feather
-  Mushroom
-  Red Berry
-  Orange Leaf
-  Animal tracks
-  Spider Web
-  Worm
-  Wild Flower
-  Conker
-  Green Leaf

How many different colours can you see?

<http://3dancingdandelions.blogspot.co.uk/>

Recipe of the week: Dorset apple traybake

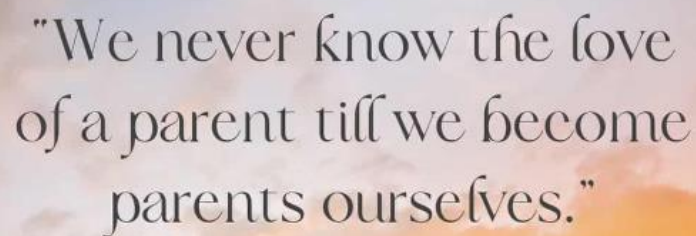
- **Ingredients:**
 - 225g butter, softened, plus extra for the tin
 - 450g cooking apples (such as Bramley)
 - ½ lemon, juiced
 - 280g golden caster sugar
 - 4 eggs
 - 2 tsp vanilla extract
 - 350g self-raising flour
 - 2 tsp baking powder
 - demerara sugar, to sprinkle



Method:

1. Heat the oven to 180C/160C fan/gas 4. Butter and line a rectangular baking tin (approx 27 x 20cm) with baking parchment. Peel, core and thinly slice the apples, then squeeze over the lemon juice. Set aside.
2. Put the butter, caster sugar, eggs, vanilla, flour and baking powder into a large bowl and mix well until smooth. Spread half the mixture into the prepared tin. Arrange half the apples over the top of the mixture, then repeat the layers. Sprinkle over the demerara sugar.
3. Bake for 45-50 mins until golden and springy to the touch. Leave to cool for 10 mins, then turn out of the tin and remove the paper. Cut into bars or squares.

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).



"We never know the love
of a parent till we become
parents ourselves."