



Merry Hill Matters

Issue 19 - October 1st 2004

Dear Parents

At Merry Hill Infant School and Nursery we are committed to ensuring that everyone travelling to and from the school can do so as safely as possible. We are therefore setting up a 'School Travel Plan' to try and tackle the problems of safety and congestion caused by the school run.

Please would you help us to investigate travel patterns to our school by completing the questionnaire which comes with this issue of Merry Hill Matters?

Having a School Travel Plan in place will allow the school to apply for a Government grant which may be worth several thousand pounds.

Please could we have the questionnaires returned to school by Friday 8th October?

Friends of Merry Hill

The first meeting of FOMH went well, but we were disappointed that only one new member joined the 'old hands' for a coffee and a chat at Marci's house. If you were unable to join the FOMH last week please do consider going along to the next meeting on Tuesday 9th November - details to follow.

Ladies Indulgence Evening

Thursday 14th October sees the return of the popular FOMH 'Ladies Indulgence Evening'. The Indulgence Evening is a chance to be pampered and to be treated like a Queen!

Stalls include a hairdresser, Indian Head massage, manicures, pedicures, facials, paraffin wax treatment, Virgin V make-up, tarot card readings, a Japanese chiropractor, clairvoyants, jewellery, Rigby and Peller underwear and luxury cakes.

Tickets are £3.50 to include a glass of wine. Come and join us. Bring a friend.

After School Football Club

If your child has been successful in gaining a place at the after school football club you will receive separate notification with this Newsletter.

After School Art and Craft Club

Art was the second most popular choice of club after football, so I hope to be able to give you a start-up date shortly. I am awaiting confirmation from Hertsmere Leisure Services and will contact parents as soon as I can after that.

Herts Catering

Ruth Willcox, Head of Operations at Herts Catering, has notified me of a number of significant changes to their menu, to take effect during December, including:

- The introduction of chips with 33% less fat (only served once a week)
- Healthier options for breaded shaped products, which are lower in fat and salt content
- Menu cycle to feature recipes with reduced sugar content
- Increased daily provision of fresh fruit and yoghurts
- Menus to contain a high percentage of homemade dishes and food that are oven baked wherever possible

I hope that these changes will go some way to achieving a healthy balance between serving meals which children enjoy, while complying with Nutritional Standards for Schools.

Don't forget that we have a meeting at school with Ruth Willcox to discuss school dinners at 2.00pm on Monday 11th October.

Pauline Hannibal