



Weekly Update

Today's Notices:

- Smart STEMs event for new S2s
- Canteen winter menu
- Historic Scotland Events

Dear Parents and Carers

Last week saw so many achievements recognised, during the remaining year group awards ceremonies, along with celebrations for sporting achievements and fire skills, to name just a few. As Mr Harvey and Mrs McKay said during our year group awards, we are incredibly proud of our young people, and their achievements have been truly remarkable. We look forward to concluding our celebrations with the Whole School Awards evening on 1st July.

This week we'll welcome a range a partners to the school who will be leading a Smart STEMs event for our new S2s. I'm certain this will be a really positive experience for everyone involved.

And with only 1.5 weeks to go before the end of term, we've been asked to share details about Historic Scotland events over the summer, along with the menu for the canteen after the holiday. (Details further later on in this update.)

As we approach the holiday, if you or your child have any questions, please don't hesitate to contact your child's Guidance teacher, or my contact information is available below.

We hope you have a fantastic week,

Miss Claire Meakin, Head Teacher (claire.meakin@glow.orkneyschools.org.uk)

Weeks commencing: Aug - 19th, Sept - 9th, 30th, Nov - 4th, 25th, Dec - 16th, Jan - 20th, Feb - 10th

Week 1	Monday	Tuesday	Wednesday	Thursday	Friday
Soup choice	Homemade vegetable soup	Homemade lentil soup	Homemade carrot and parsnip soup	Homemade tomato soup	Homemade split pea soup
Main course meat	Savoury chicken and rice	Chicken sausage roll	Pasta Carbonara	Roast chicken with stuffing, roast potatoes and gravy	Breaded haddock
Information	Served with garlic bread, seasonal vegetables and sweetcorn	Served with seasonal vegetables and baked beans with couscous	Served with seasonal vegetables and broccoli	Served with seasonal vegetables and peas	Served with seasonal vegetables, carrots and chips
Main course vegetarian or vegan	Savoury vegetable bake	Vegetarian sausage roll	Vegetable and cheese pasta	Plant based chicken with stuffing, roast potatoes and gravy	Fishless fingers
Information	Served with garlic bread, seasonal vegetables and sweetcorn	Served with seasonal vegetables and baked beans and couscous	Served with seasonal vegetables and broccoli	Served with seasonal vegetables and peas	Served with seasonal vegetables and carrots, chips
Sandwich choice - meat / fish	Ham Sandwich	Tuna mayonnaise roll	Ham sandwich	Turkey sandwich	Chicken mayo sandwich
Information	Choice of salad available to all pupils having lunch	Choice of salad available to all pupils having lunch	Choice of salad available to all pupils having lunch	Choice of salad available to all pupils having lunch	Choice of salad available to all pupils having lunch
Sandwich choice vegetarian	Cheese sandwich	Cheese and biscuits with grapes	Egg sandwich	Soft cheese and cucumber sandwich	Banana sandwich
Information	Choice of salad available to all pupils having lunch	Choice of salad available to all pupils having lunch	Choice of salad available to all pupils having lunch	Choice of salad available to all pupils having lunch	Choice of salad available to all pupils having lunch
Pudding	Yoghurt	Chocolate orange muffins or yoghurt	Yoghurt	Angel Delight or yoghurt	Yoghurt
Information	Additional fruit always available	Additional fruit always available	Additional fruit always available	Additional fruit always available	Additional fruit always available
Fruit	Always available for all pupils additional to pudding	Always available for all pupils additional to pudding	Always available for all pupils additional to pudding	Always available for all pupils additional to pudding	Always available for all pupils additional to pudding

Medical Diet - if you have any medically certified dietary requirements, please contact the Head Cook or School Admin.

A full list of nutritional data and allergen information can be found using the following link: <https://orkney-primary.mysaffronportal.com>



My name is Cat and I am the Visitor Experience Manager for Historic Scotland in Orkney.

I am getting in touch today just to let you know before the schools break up that I am running several events on behalf of Historic Scotland this summer that would be suitable for families to attend.

Most of the events are free drop-in events, I have added a list below with some dates and information:

•**Grain Earth House Drop-In Session** (*Skua Road, Hatston*):

- Grain Earth House – 17th July, 12pm-4pm free drop-in
- Drop by for a short, informal chat and learn about the site

•**Carved Ball Making** – *Maeshowe*

- Date: 6th Aug. Drop-in Session 12pm-4pm, free
- Make your own “stone carved balls” to replicate and learn more about the original objects found at Skara Brae and beyond. This would be made from air-dry clay. You will be shown how to replicate the balls and decorate them.

•**Skaill Knife Demo** – *Skara Brae*

- Date: 31st July. 30 Minute Demonstration. Demo 1: 1pm, Demo 2: 3pm, Included in cost of ticket (please book ahead to guarantee entry)
- Demonstration by a stone tool expert to learn how Skaill Knives were made at Skara Brae, learn about the tool and understand the significance of the Skaill Knife.

•**Peedie Pottery** – *Maeshowe*

- Date: 9th July. Drop-in Session 12pm-4pm, Free
- Make your own clay pottery, based on Grooved Wear and Unstan Wear and have a chat about the use of pottery at the site and what has been found. Replicate patterns (replica pots and printed reference sheets available to help) or create your own pottery style.

•**Wall Art** - *Maeshowe*

- Date: 14th Aug. Drop-in Session 12pm-4pm, Free
- Explore your creativity and connect with people in the past through art and self-expression. Drop in and draw or paint on the wall canvas, just as people in the past expressed themselves through wall art.

If you have any questions please do let me know! Contact information would be orkneyevents.vo@hes.scot or 01856 841515 (Skara Brae Visitor Centre).