



OCTOBER 2020

# St Patrick's N.S. Parents Association Newsletter



Dear Parents,

As we approach the mid term break, the Parents Association would like to take this opportunity to wish you all a very happy and safe Halloween break.

Our heartfelt thanks to Mary Power, Emer Threadgold and all the teachers and staff of St. Patricks N.S. who have worked so hard over the past number of months to get our children back to school safely. We really appreciate all your efforts and hope you all enjoy a well deserved mid-term break too.

We are very sorry to have to announce that there will be no Christmas Fair this year. As well as being our main fundraiser it is a lovely family event and we know all the children will be disappointed that it's not on. However we are still planning to continue with some of the fun stuff! The children's Christmas cards have already been submitted and we hope to have good news on the calendar too. There will still be a bumper Christmas Raffle and we will be reaching out looking for prizes after the mid-term break. We hope that we can count on your support to make it even bigger and better than ever.

We will keep you informed about any other events or activities that we can go ahead with, within guidelines, as the school year progresses.

And finally, we would like to take this opportunity to pass on our best wishes and huge thanks to Sabine Krabbe, our outgoing Chairperson. Sabine has done great work over the past 2 years and will continue to be an active member of the PA Committee.

On this note, may we also take the opportunity to congratulate our new Chairperson, Irene O'Brien, and welcome our new members, Eve Anna Cooney and Claragh Mulhern, who have recently joined.

We look forward to working on your behalf for another successful year.

The PA Committee

## facebook

Please follow our page at  
[www.facebook.com/schoolPA](http://www.facebook.com/schoolPA)

## email

You can always contact us by  
email at  
[stpatrickspa@yahoo.com](mailto:stpatrickspa@yahoo.com)

## Annual AGM

Thank you to all who attended our recent AGM. It was a new departure for us doing it over zoom but we had a great turnout and it was lovely to see so many attend.

The meeting was addressed by PA Chairperson Sabine Krabbe, School Principal Mary Power and Board of Management Chairperson, John Conway. Mary Power thanked the PA for their work in fundraising and other support in 2019/20. She said the PA had funded Reading Eggs which assisted with remote learning while school was closed. Mary informed members that the school extension was going very well. She also advised that all schools have been obliged to revise their admissions policy and the new admissions policy would be posted to the school website as soon as it has been confirmed by the patron.

John Conway thanked the PA for the opportunity to speak. He said the Board of Management appreciates the work they do and will meet with the PA to plan how to work together for the benefit of the school. John said that in the context of covid, Mary Power and the team had done a great job to get the school ready and had spent most of their summer working towards reopening safely. It is testament to their efforts that the school has done well so far.

Treasurer, Ronan O'Connor went through the Income and Expenditure for the year. The main items funded by the PA last year were:

- 3 Active Panels, €3,883 each
- Irish books/Resources €2,564
- Religion books/resources €2,416
- English Books €1,924
- Maths books €1,455
- Christmas annuals for children €805
- 1 laptop €594

The primary sources of income were the Christmas Fair, Christmas Raffle, Christmas Cards and calendars.

Sabine Krabbe thanked everyone for attending and encouraged all parents to get involved where they could.

## Halloween Recipe - Pumpkin Muffins

### Ingredients:

- 3 Large Eggs
- 400g Pumpkin Flesh
- 200ml Orange Juice with Bits
- 125g Sultanas
- 300g Plain Flour
- 250g Caster Sugar
- 1tsp Salt
- 1tsp Bicarbonate of Soda
- 1tsp Baking Powder
- 1tsp Ground Cinnamon
- 50g Walnut Pieces
- 270g Jar Apple Sauce

### Method:

Pre-heat the oven to 180°C/Gas Mark 4. Cut the pumpkin flesh up into pieces and cook in a saucepan with the orange juice for about 10 minutes, until soft. Then purée in a food processor or with a stick blender. In a mixing bowl, add the pumpkin purée, the apple sauce, walnuts and sultanas and mix well. In another bowl, add all the dry ingredients (flour, caster sugar, baking powder, salt, bicarbonate of soda and cinnamon) and mix well. Whisk the eggs together and add to the pumpkin mix. Then add this mix to the dry ingredients, mixing well. Line a 12 hole muffin case with paper cases. Divide the mixture between the cases - you may have enough to make another 6 more, depending on the size of the tray. Bake for 30 minutes, until risen and when a skewer inserted into the centre comes out clean.

St Patrick's N.S. Parents' Association is a member of the National Parents Council Primary. Please see their website [npc.ie](http://npc.ie) for useful information and publications for parents. They also operate a helpline for parents on 01-8874477