

THE FNMR MONTHLY PEEP

LATEST NEWS & UPDATES FROM THE FRIENDS OF NINE MILE RIDE PTA



PTA FUNDRAISING

Striving to support our school

Since our last newsletter the PTA have been busy finalising our November and December fundraising activities and of course preparing for the Christmas Fair! Monies raised for the school last month has been really encouraging, particularly during these unprecedented times, so thank you for everyone's support.

Book Fair - £231



Easyfundraising - £70



Happy Bag Clothing Collection - £187



Librarian Helen will be sharing with us what she has been able to purchase from Usborne as a result of the Book Fair.

We will feature this newstory in our January Edition!



INSIDE THIS MONTH'S ISSUE

Update on Fundraising

Christmas Fair

- Auction Prizes
- Christmas Trail
- Competitions

NMR Logo Bears

PTA Special Mentions

Upcoming Events

Christmas Fun!

- Colouring Sheet
- Mince Pie Recipe



NMR VIRTUAL CHRISTMAS FAIR

30th November - 11th December

The PTA have had to really think outside the box to prepare for our Christmas fundraising this year. Previously, the School Fair and other physical events have always raised so much for Nine Mile Ride and has been a great way to bring the school and local community together. It will of course be back but in the meantime please help support us with the innovative and engaging *virtual events* we have planned.

To take part please join our public Facebook Group called "NMR Virtual Christmas Fair 2020".



Online Auction:
4th - 11th
December



Magical Winter Trail:
12th - 28th
December

PLUS:



Competitions



Games



Crafts



Live events



Christmas jumper sale

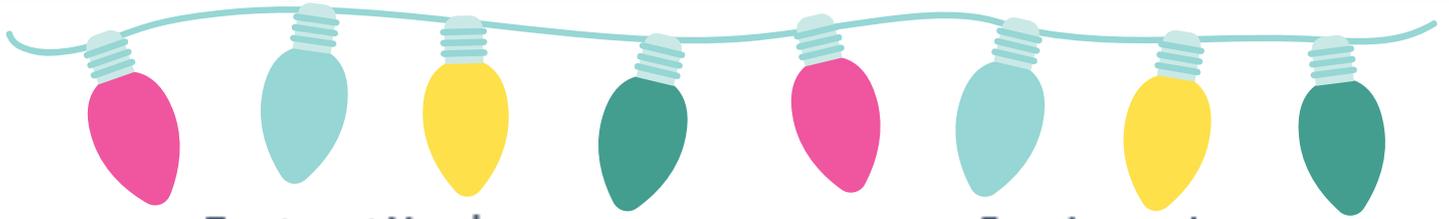




AUCTION PRIZES!

Get bidding on your favourite items!

Auction runs 4th-11th December



Treatment Vouchers

Personal Training

Dance Lessons

Family Portrait Sitting

Wine and Beer!

Confectionary and Tea Gifts

4 Kingdoms Voucher

Bags/Accessories

Nocktail non-alcoholic cocktails

Cleaning Vouchers

Pet Accessories

Eco Berry Products

Elf Balloon

Handmade Jewellery

Personal planners and journals

Artwork

Exercise sessions

Home Deco vouchers

History Book

Perfume voucher

Signed Football Shirt

Signed celebrity photos/albums

Starbucks Hamper

Chilly Bottles

Trinny London Gifts

Tropics Gifts

Car MOT voucher

Personalised mug voucher

Massage voucher

Kids Zoom voucher

Wax melts gifts

Novelty Gifts

Magical Winter Trail

12th Dec - 28th Dec

Trail Maps

www.pta-events.co.uk/FNMR

Sponsored by





COMPETITION TIME!

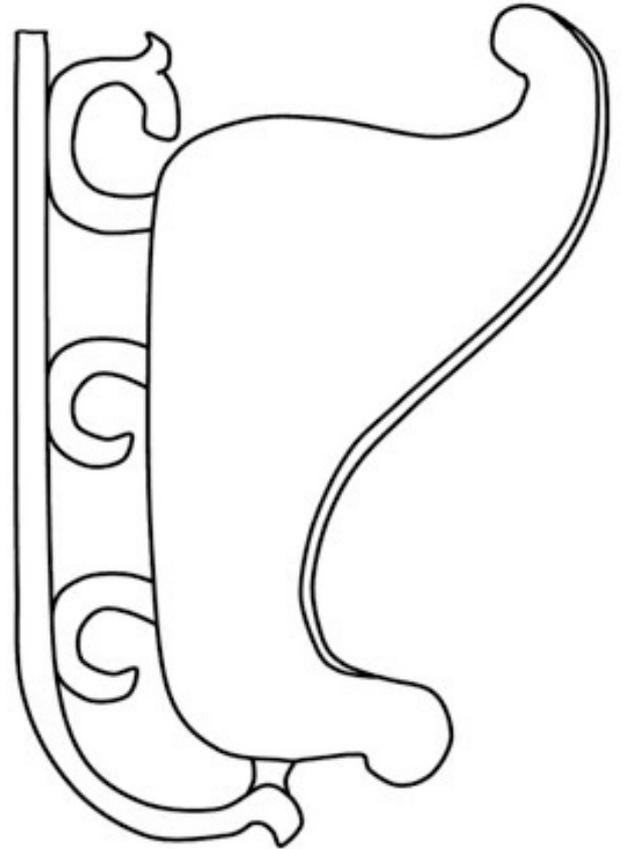
Dont forget to participate in our exciting Christmas Competitions....



DESIGN A SLEIGH COMPETITION!

Santa needs your help to design him a brand new sleigh!

- Be as creative as you like using anything: wood, junk modelling, Lego, craft materials or simply design on the template provided.
- Submit a photo of your design/model to fnmrpta@gmail.com by Friday 11th Dec. Please include your child's name, age & year group.
- One winner per year group, announced via Facebook & Instagram by 16th Dec.
- One entry per person - Good luck!



Do you fancy being star baker for a week?

FNMR would like you to take part in a Gingerbread Competition.

Please enjoy baking & decorating a gingerbread treat or designing a gingerbread using the template provided.

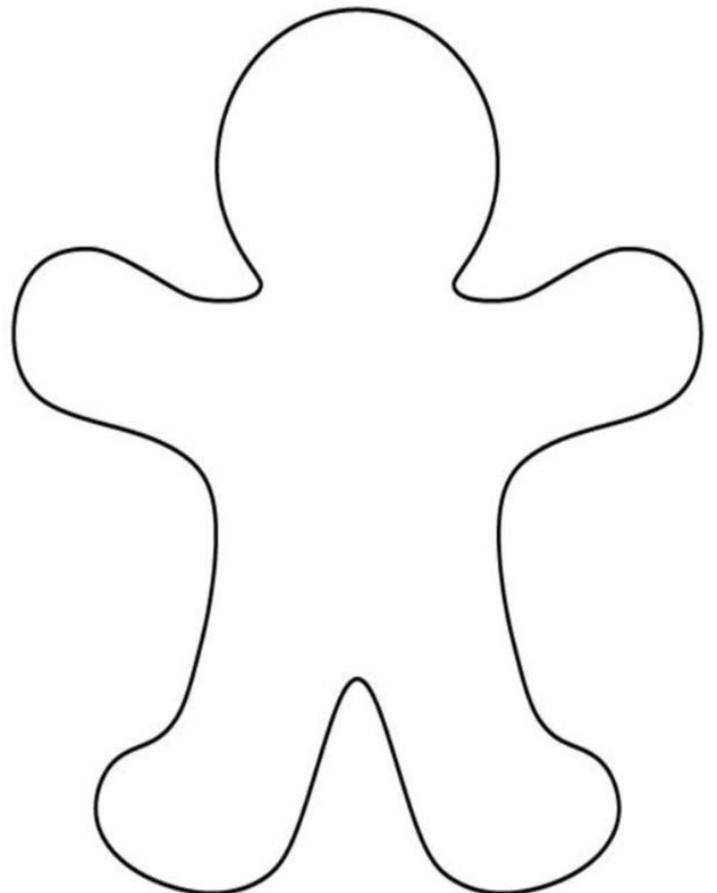
Submit a photo of your creation to fnmrpta@gmail.com by Friday 11th December.

Please include your child's name, age & year group.

One winner per year group will be announced via Facebook and Instagram by 16th December.

One entry per person.

READY, GET SET, BAKE!





NMR LOGO KEYRING BEARS

Available for immediate collection

We are so excited to have created some Nine Mile Ride logo mini bear keyrings for sale! Hang on school bags or have as a keepsake for home. Perfect for stocking fillers!

All profits will be going straight back into the school so thank you for your support.



Order me via

www.pta-events.co.uk/fnmr



PTA SPECIAL MENTIONS

a spot for our 'above and beyonders'

A massive thank you to parents and local businesses that have donated prizes to our Virtual Auction, we have some amazing prizes - come and check them out on the NMR Virtual Christmas Fair 2020 Facebook Page!

Thank you to everyone that donated for the Happy Bag clothing collection, in particular Becky and Helena who donated many, many bags. Look out for our next collection in February - lets make it a whopper!

A huge thank you to everyone that has supported the FNMR this term and for the team of volunteers that have helped in different ways. Your support is so much appreciated.





UPCOMING EVENTS

We thought we would share another reminder of the key events coming up before the end of term...



Mon 30th Nov to Fri 11th Dec - Virtual Christmas Fair



Fri 4th to Fri 11th Dec - Virtual Auction



Mon 7th Dec - latest date to order Christmas cards and other personalised items
www.mychildsart.co.uk - User name: NineMileRide - password: F2KqYnu9



Fri 11th Dec - Flu immunisation



Fri 11th Dec - Christmas jumper day - donations for Save the Children
Please donate via this link - www.justgiving.com/fundraising/cjd200012131



Sat 12th to Mon 28th Dec - Magical Winter Trail
Purchase maps from www.pta-events.co.uk/fnmr



14th December - Year 2 Bronze Party



15th December - Year 3 / 4 Christmas Party



16th Dec - Christmas Lunch and Christmas Pantomime



17th December - Year 1 Bronze Party



18th Dec - Last day of term and FS/Y1/Y2/Y5/Y6 Christmas Party



CHRISTMAS FUN

A lovely mince pie recipe to follow for some festive baking!

Ingredients

- 225g cold butter diced
- 350g plain flour
- 100g golden caster sugar#
- 280g mincemeat
- 1 egg, beaten
- Icing sugar to dust

Method

STEP 1

To make the pastry, rub the butter into the flour, then mix in the golden caster sugar and a pinch of salt.

STEP 2

Combine the pastry into a ball – don't add liquid – and knead it briefly. The dough will be fairly firm like shortbread dough. You can use the dough immediately or chill for later.

STEP 3

Heat the oven to 200C/180C fan/gas 6. Line 18 holes of two 12-hole patty tins by pressing small walnut-sized balls of pastry into each hole.

STEP 4

Spoon the mincemeat into the pies. Take slightly smaller balls of pastry than before and pat them out between your hands to make round lids, big enough to cover the pies.

STEP 5

Top the pies with their lids, pressing the edges gently together to seal – you don't need to seal them with milk or egg as they will stick on their own.

Will keep frozen for up to one month.

STEP 6

Gently brush the tops of the pies with the beaten egg. Bake for 20 mins until golden. Leave to cool in the tin for 5 mins, then remove to a wire rack. To serve, lightly dust with the icing sugar.

