



Welcome to our new monthly newsletter

We are delighted to publish our first ever pupil newsletter, designed by the students here at Inveralmond! The newsletter will be published every month and we hope to share some good stories and information, along with fun activities for you to take part in!

An Interview with Mr Pinder

LW: How long have you been a teacher?

Mr Pinder: 12 years

LW: What did you do before you became a teacher?

Mr Pinder: Royale Air Force

LW: When did you join the Air Force?

Mr Pinder: 1987

LW: What made you choose that career?

Mr Pinder: My job was boring, working 9am-5pm, very

repetitive and I wanted something new

LW: What countries have you been to?

Mr Pinder: I have been to 28 countries from what I can remember including, Falkland Islands, Bulgaria and

Kuwait

LW: Have you fought in any wars?

Mr Pinder: Yes - Iraq

LW: What was your role in the Air Force?

Mr Pinder: Sergeant

LW: Did you enjoy being Sergeant?

Mr Pinder: Absolutely

LW: What made you pursue teaching as a career?

Mr Pinder: Always knew I'd have to leave the Air Force and wanted a challenge

LW: Do you miss the Air force?

Mr Pinder: Yes - the travel, comradery and the social life

LW: Do you have any advice for young people seeking a

career like yours in the Air Force?

Mr. Pinder: Be yourself, help others and stay motivated

as well as stay fit!

Thank you Mr Pinder!

'A Boy Called Christmas' Review



Being a big Christmas fan and a lover of the original Home Alone, I am always sceptical when it comes to new Christmas movies! I sat down with my 10 year old daughter and her almost 9 year old friend to watch this movie on a cold Sunday afternoon this December. The movie is about a boy called Nikolas who goes searching for his father, along with his pet mouse and Blitzen the reindeer. They discover a village of Elves, named Elfhelm, and begin a magical journey, proving nothing is impossible. A lovely heart warming story which I thought was perfect. for Christmas! My daughter and her friend gave it a 7/10 (she does still love Elf and Home Alone too!). I would give it an 8/10!

Kindness Corner - Help!

Our school reverse advent calendar still really needs donations! In particular, items suitable for Christmas dinners e.g. tinned cakes, Christmas puddings, gravy granules, tinned meat and veg! You can help guys – please donate by Friday 17th December! Show our community how amazing and kind you all are!

Christmas Art Tutorial Competition

We thought it would be fun to include a quick art tutorial! This month Sophie has shown you how easy it is to draw an elf! Why not give it a go and take a photo of it! Send your drawings to Mrs Dawson at wlamanda.dawson@glow.sch.uk by Wednesday 22nd December and we will choose our favourite to win a small prize! Winner will be announced in our next edition!











Christmas Activities

ICHS Christmas Word Search

UFBILYXOUSIVRAHCLCMG GEOECOMMUNICATIONOLH JPJSELFMANAGEMENTNDJ DWPCWNAJRUQOSHFNQNSC RMJMRACHIEVEBATDUEJR D S H S Z T I Q B S O U H H Q G T R Y S S O C I A L A W A R E N E S F E G K L L G C Z T M U E O E X D O E V G P I B A A A T Z H Y E G Q YNTZALXNZ GROWTHMINDS LTATOHNHZGV EBNLXSEQFAVCIOCEGB A A G T D B K P A N X U X N N N I M X S MBHTNCVEDGKXFEKMP YWHRGMEYTCVGBISHIFSW ZOWICQYSRPTECLTHANLP HRLVUWSLSUNYNSYDLZGD VKMENLRLYFRFLTUYUUFN

Critical Thinking Self Efficacy Resilience Teamwork

Kindness

Achieve

Social Awareness Growth Mindset Reverse Advent Communication

Respect Connect Honesty

Self Management Creativity





Zach has made a fantastic Christmas quiz! Scan the QR code below and give it a go! We will name our top results in the

next edition!





Recipe Corner

Why not give our recipes a try at home! This month we are showing you how easy it is to make a Chocolate Marbled Santa Mug Cake!

Ingredients:

309 butter

30g chocolate

1 egg

2 tbsp caster sugar

11/2 tsp flavouring of your choice (hazelnut or vanilla are good choices)

41/2 tbsp plain flour 1/₂ tsp baking powder

Decoration:

Whipped cream Strawberry jam Red grapes/blueberries



Method:

- 1. Melt butter in microwave for 30 seconds
- 2. One by one, whisk in egg, sugar, flavouring, flour, and baking powder until smooth
- 3. Melt and add chocolate and stir until mixture is a marble texture
- 4. Cook in the microwave for 1 min 30 secs
- 5. Leave for approx 1 minute to cool and then decorate. Enjoy!