Wingfield Primary School Weekly Newsletter

Friday, 3rd March 2023

Dear parents/carers,

We have had a fantastic week of learning at WF which culminated with our (re-scheduled) world book day. Thank you to Mr. Mitakos for organising such a wonderful day. All Year 6 children should have received their secondary school offer this week; If you have not received an offer, please contact the school office. Wishing you all a wonderful weekend.



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Ross Silcock and Wanda

Some highlights from our school this week:

Year 6 have been completing their blogs on the hydration drink 'Prime'.

Year 5 have received their caterpillar eggs and they are excited to see them grow.

Year 4 have been researching the events of the Titanic before they write a nonchronological report next week.

Year 3 have finished reading the Wild Robot. They have also been writing an action narrative.

Year 2 have been writing a travel brochure based on their experiences on London. Year 1 have been learning about how UK weather affects us practically.

Reception have been reading 'Where the Wild Things Are.'

Nursery have been reading 'On the Way Home' and learning about different journeys after school.

World Book Day

We have had a wonderful day exploring books, characters, and narratives across the school. Children in KS1 and KS2 had the opportunity to read their Joseph Coelho inspired poems in assembly as well as some performing a catwalk to share their World Book Day costumes. EYFS had visits from Year 6 who read to the children.



Word of the week: canny Definition: showing a good judgment. Context: it was a canny decision. Contacting us – If you need anything then send us an email. wfcontact@wingfield.compassps.uk or leave a message at the school office 020 8856 1167

Dates for the diary

Last day of Spring 2 term Friday, 31st March 2023

First day of Summer 1 term

Monday, 17th April 2023

Recipe of the week

Polenta Cauliflower 'Steaks'



Ingredients

- 1 cauliflower
- 6 tbsp olive or
- coconut oil
 4 tbsp polenta
- 2 tbsp nutritional
- yeast
- salt
- freshly ground black pepper

For the Salsa Verde:

- a large handful of fresh parsley
- a large handful of basil leaves
- · 3 tbsp olive oil
- · 1 small garlic clove
- freshly ground black pepper
- 6 anchovy fillets, in oil (optional)



Polenta Cauliflower 'Steaks'

Crunchy, cheesy (from the nutritional yeast) and dairy-free, these cauliflower 'steaks' make every vegan smile. The tangy salsa verde harnesses all the power of English summer herbs, is equally good on leftover veggies, and really comes to life with a generous grinding of black pepper. For the vegan version, leave out the anchovies and add a good sprinkle of salt instead.

Instructions

- \cdot Preheat the oven to 200 °C/gas 6.
- First make the salsa verde: place all the ingredients in a food processor or blender and blitz until smooth. Spoon into a bowl and chill until ready to serve.
- Wash and trim your cauliflower and cut it into 2. Scm-thick slices (depending on the size of the cauliflower you will get about 3 or 4 'steaks' out of it). You will be left with a few florets at the end; keep these as they can roast alongside the steaks.
- Place the cauliflower slices in a large baking tray and drizzle all over with 3 tablespoons of the oil. Rub it in so they are all covered, then sprinkle over 2 tablespoons of polenta and 1 tablespoon of nutritional yeast, making sure they are evenly covered. Sprinkle with a little salt, turn the pieces over and repeat.
- Roast in the oven for 15 minutes, then turn the cauliflower slices over and return to the oven for a further 5 minutes. It should be crunchy and golden on the outside with a little bite in the middle. Serve with the salsa verde.

Recipe brought to you by the College of Naturopathic Medicine - Health Coach Course.

RBG 500 Word Short Story competition

We are delighted to officially launch their RBG 500 Word Short Story Competition. In line with the celebration of World Book Day on Thursday 2nd March, we are inviting all students from Royal Borough of Greenwich schools to enter our 500-word short story competition.

The theme for this year's competition is IMAGINATION.

Your students can write any short story inspired by the theme of imagination. It needs to be 500 words or under. Please make sure stories are typed, if possible.

There will be a winner and a runner up selected for each key stage. The deadline is **Friday 28th April.** All entries must be sent to Mr. Mitakos via the office email.

Bowles- Year 4- a message from Mrs. Olaleye

Last week, Year 4 ventured all the way to Bowles Rock in Tonbridge Wells. It was an exciting trip for us especially as we hadn't done anything like this before. When we arrived at Bowles, we were greeted by Luke and the team with an informative welcome talk. Throughout our stay, we participated in activities such as water rafting, skiing, orienteering, climbing, bouldering and caving. Each activity presented a level challenge, but we demonstrated resilience and a growth mindset. Aside from our activities, we enjoyed trying new, delicious foods, spending time with our friends and learning life skills such as putting the sheets on our beds. Our highlight was the campfire night. We sung our favourite songs (Eye of the Tiger and the Wingfield Classic: Power in Me). Bowles was a wonderful experience, and we would 100% recommend it to all the children.

