



Dear parents/carers,

We hope you have had a great week. As part of our continuing focus on how we work to best meet the needs of children with special educational needs and disabilities and their families, we would like parents to have the opportunity to work with leaders to offer input on aspects of policy and practice. Please see below for more details about how you can get involved. We hope you have a wonderful weekend -

Ross Silcock and Wanda



Some highlights from our school this week:

- Year 6** have been writing a description based on an amateur comedian's first performance.
- Year 5** have been writing a balanced argument based on their text 'Wolf Brother.'
- Year 4** have enjoyed learning about time zones in Geography. We have also been writing fact files on Russian blue cats.
- Year 3** have been writing information texts.
- Year 2** have been writing diary entries in relation to 'The Day the Crayons Quit'.
- Year 1** have been exploring numbers to 50.
- Reception** have been reading 'Whatever Next' and making sandwiches for baby bear to take to the moon.
- Nursery** have enjoyed reading their book.



Join our Compass SEND

As part of our continuing focus on how we work to best meet the needs of children with special educational needs and disabilities and their families, we would like parental representatives from across our schools to have the opportunity to work with leaders to offer input on aspects of policy and practice. This would involve meeting at least three times a year, providing input on policy development as well as considering government guidance and research and how these impact on practice within our schools. If this is something you are interested in, please email a brief personal statement, explaining your experience and why you are interested in joining the group, to mbernard@compassps.uk.

Young Minds

We would like to direct you to the Young Minds organisation that helps people with dealing with grief. It can be extremely difficult when you lose someone or something important to you. It is a process rather than an event and it can affect how you feel physically, mentally and socially. Grief can also present itself in other forms, such as abandonment, the breakdown of a relationship and material losses (home, financial security). Please look at their website for more information and tips on how you can be supported- <https://www.youngminds.org.uk/young-person/my-feelings/grief-and-loss/>

Word of the week: ephemeral
Definition: lasting for a very short time.
Context: fashions are ephemeral.

Contacting us –
If you need anything then send us an email.
wfcontact@wingfieldcompassps.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

No-sugar berry chia jam



Ingredients:

- 480 grams frozen mixed fruit
- 3 tbsp chia seeds
- zest & juice of ½ small lemon
- 3 tbsp maple syrup

Notes:

To safely sterilise a glass jar, clean the jar with hot soapy water, rinse, drain and place in a pre-heated oven at 120C for 10-15 minutes. You can use a combination of blueberries, red currants, raspberries, strawberries, blackberries, or alternatively stick with one fruit.



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.

Wingfield Quiz- a change of DATE!

We are delighted to announce that we will be hosting a quiz night! This will **now** take place on **Friday, 9th June** from 6pm – 8pm. Doors will open at 5:45pm for you to find seats. Maximum team size is 6. All tickets that were originally purchased will be forwarded to the new date. If you cannot now make the event, please let the office know.

Space for this event is limited; tickets are £5.00 per person and can be purchased via the MCAS App, under the products tab. This event is limited to 2 per family - please note this is an adult only event so please don't bring children along. Proceeds from the night will be split

between the Oxfam in Action earthquake appeal for Turkey and Syria

and our Early Years outdoor areas. Please bring your own drinks and snacks, and any

cutlery/glasses/crockery you'll need too. There will be prizes on the night, as well as mini games during the breaks so make sure to bring some cash/change if you'd like to take part. In the meantime, if you'd like to make a donation for the Turkey and Syria earthquake appeal, you can do this

at <https://www.oxfam.org.uk/oxfam-in-action/current-emergencies/turkey-and-syria-earthquake-appeal/>.



Free Holiday Club Places Over Easter

Children and young people who are eligible for benefits-related free school meals can get a free holiday club place this, Easter. Royal Greenwich's Holiday Food and Fun programme is back offering families free holiday club spaces at clubs all over the borough. Every club will provide a healthy lunch as well as activities ranging from cooking to football – and everything in between. Children aged between 4 and 16, and receiving or eligible for benefits-related free school meals, can claim a spot. Clubs are inclusive to children and young people with SEND, and some clubs can provide additional support such as small groups, 1:1 or specialist support.

Holiday Food and Fun will run between April 3rd and April 14th. Families should contact clubs directly to book their space via the below link.

royalgreenwich.gov.uk/holidayfoodandfun

Recipe brought to you by the College of Naturopathic Medicine

This simple, homemade jam recipe contains no refined sugars, is bursting with real berry flavour and will make you question ever buying the pre-made stuff again. Chia seeds are a great source of high-quality protein, full of fibre and rich in essential fats, making them a must have ingredient for those following a plant-based diet. Plus, both chia seeds and berries are full of antioxidants which protect against the ageing process. Try adding this recipe to your morning porridge, toast or coconut yoghurt.

Instructions

- Place the frozen fruit in a small saucepan and gently heat until not only thawed through but the fruit has begun to break down.
- Before the fruit turns into total mush, remove the saucepan from the heat, transfer the fruit mixture into a bowl and allow to cool slightly.
- Taste the fruit and add the maple syrup and lemon juice and zest to taste (more or less will be needed depending on the tartness of the fruit).
- Stir in the chia seeds, decant the mixture into a sterilised glass jar and once completely cooled store in the fridge overnight.
- The next day the chia jam will have set and is ready to use.