

Wingfield Primary School Weekly Newsletter

Friday, 24th March 2023



Dear parents/carers,

Thank you to everyone that completed our parent/carer survey; it is now closed. We will share the results next term. Also, next term Year 2 and Year 6 will have their SATs. The children have been working incredibly hard to prepare for them. Thank you, again, for your continued support. We hope you have a wonderful easter holiday, and we will look forward to seeing everyone on Monday 17th April -

Ross Silcock and Wanda



Some highlights from our school this week:

Year 6 have been consolidating their learning in maths and English.

Year 5 set their butterflies free after learning about their life cycle of a butterfly.

Year 4 have been writing a balanced argument about the way news is reported.

Year 3 have been building bridges as part of their DT topic which is 'Bridges.'

Year 2 have been writing a recount based on 'The Lost Thing' by Shaun Tan.

Year 1 have been performing Che Che Kule in music.

Reception have been learning about space and the different planets in our Solar System.

Nursery have been learning about Easter and making cards. They have also been saying goodbye to Miss. Edwards who is leaving NGE this Easter. Good luck in your new adventures Miss. Edwards and Mr. Bull.



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.

Artfix Café- Kidbrooke

Artfix are opening a new cafe at Halton Court, Kidbrooke on Saturday 1st April; please look at the attached flyer for more information.

They are really looking forward to getting to know the local community and have planned some exciting events in the coming weeks. In the café, they have a family area which is perfect for families with younger children. They look forward to inviting the Wingfield community in the near future.



Word of the week: cajole

Definition: to deceive/trick by flattery.

Contacting us -

If you need anything then send us an email.

wcontact@wingfield.compassps.uk

or leave a message at the school office 020

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Dates for the diary

First day of Summer 1 term

Monday, 17th April 2023

Last day of Summer 1 term

Friday, 26th May 2023

Recipe of the week

Plant-based Hot Cross Buns

Ingredients:

- 2tsp dried active yeast
- 1 tbsp maple syrup
- 100ml lukewarm water
- 160ml lukewarm oat milk
- 80ml softened coconut oil
- ½ tsp Himalayan rock salt
- 2 tsp ground cinnamon
- ½ tsp ground nutmeg
- 50ml maple syrup
- 1tbsp grated orange zest
- 1 tbsp lemon zest
- 500g spelt flour
- 2tsp baking powder
- ¼ cup raisins
- ¼ cup dried cranberries



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.

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.

Please also find an image (to the right) related to the places that are offering reduced prices for children eating this Easter.

PLACES WHERE KIDS EAT FREE (OR FOR £1) DURING EASTER HALF TERM 2023
COURTESY OF MONEY SAVING CENTRAL

ASDA CAFE Kids eat for £1 all day, every day with no adult spend until the end of Easter 2023	MORRISONS Spend £4.49 & get one free kids meal all day, every day.
HUNGRY HORSE Kids eat for £1 on Mondays & up to 2 Kids get free breakfast with 1 adult breakfast	GORDON RAMSEY RESTAURANTS Kids under 8 eat FREE all day, every day at selected Gordon Ramsay restaurants
SAINSBURYS CAFES Kids eat for £1 with the purchase of an adult hot main.	PRETO Kids up to age 10 eat free all day, every day with paying adults at Preto in Half Terms
WHITBREAD INNS Two kids under 16 eat for FREE with every adult breakfast purchased	BILLS 2 kids eat FREE all day, every day from Monday 3 rd until Friday 14 th April 2023
THE REAL GREEK Kids eat FREE every Sunday for every £10 spent by an adult	BELLA ITALIA Children eat for £1 with any adult main. The offer is valid 4-6pm Mon to Thurs.
PREMIER INN & TRAVELODGE Buy 1 Adult Breakfast from just £8.99 & up to two kids eat breakfast for free	YO! SUSHI Kids eat free all day at YO! Sushi with any adult £10 spend from April 3 rd 2023
TABLE TABLE Two children under 16 can get a free breakfast every day with one paying adult!	SA BRAINS PUBS Children can eat for £1 with any adult main. Valid All Day Wednesdays
SIZZLING PUBS Every Monday to Friday, 3 - 7pm, kids' mains are £1 with every adult meal.	FUTURE INNS Under 12's eat for free with any adult meal. During the school holidays
BEEFEATER & BREWERS FAYRE Two children under 16 can get a free breakfast every day with one paying adult!	PAUSA CAFE @ DUNHELM Kids get 1 mini main, 2 snacks & a drink FREE with every £4 spend after 3pm
IKEA Kids get a meal from 95p daily from 11am	TO BE CONFIRMED... M&S, Tesco and Farmhouse Inns

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What are the teachers doing over this break?

Miss. Bolt: I am going to watch my team Exeter play at home against their local rivals Plymouth for the first time in ten years.

Miss. Bradley: I am going to Almeria in Spain to my family home. I can't wait to chill by the pool, and I can't wait to breathe that Spanish air.

Miss. Mitakos: I am going away with my mum to Antalya in Turkey.

Miss. Ashworth: I am going to my caravan in Ramsgate, and I will be enjoying regular spring walks along the coast.

Mr. Mitakos: I am off to see the mighty Ipswich Town play Charlton Athletic on April 15th with a few of my friends.

Instructions- making the plant-based hot-cross buns

- In a processor or by hand, add the yeast, 1 tsp of maple syrup, and lukewarm water. Let stand for five minutes.
 - When the mixture is foamy, add the oat milk, coconut oil, salt, cinnamon, nutmeg, maple syrup or brown rice syrup, orange zest, lemon zest, baking powder and 1 cup of flour. Mix together with a wooden spoon.
 - Add 2.5 cups of flour and knead together with your hands.
 - If the dough sticks together, add a little more flour and keep kneading until it is not.
 - Add the raisins and cranberries and knead until mixed through.
 - Lightly oil the inside of a medium glass bowl. Place the mixture in to the bowl and cover with a towel. Let it sit for about an hour.
 - After an hour, knead for a further minute.
 - Line an 11 x 13 inch pan with greaseproof paper.
 - Separate dough into 12 equal pieces and roll each one in to a ball and place on the pan.
 - Cover with a towel for a further 30 minutes. Preheat oven to 180C.
 - Make the flour and water paste for the crosses. Just add enough water to the 5 tablespoons of flour to make a thick paste for piping. Remove the towel from the buns, fill a piping bag or piping syringe with the paste and pipe a cross shape on each bun.
 - Brush a little oat milk over them just before placing in the oven and bake for 20 minutes.
 - Remove from the oven and cool on a rack. Once cooled separate the buns and serve.
- Recipe brought to you by the College of Naturopathic Medicine – [Health Coach Course](#).