

# Wingfield Primary School Weekly Newsletter

Friday, 16<sup>th</sup> June



Dear parents/carers,

This year our Year 6 production will be 'Oliver Twist'; rehearsals have started and I am sure it will be another memorable production. This term all year groups will be visiting the National Maritime Museum. These visits have started and will continue next week, and they are providing fantastic inspiration for the children's learning. Have a lovely weekend –

Ross Silcock and Wanda



## Some highlights from our school this week:

**Year 6** have been rehearsing their production 'Oliver Twist.'

**Year 5** have been completing a range of assessments. They have also been learning about the gestation period of mammals.

**Year 4** have been writing a setting description based on an experience in the Arctic.

**Year 3** have been playing rounders in P.E. Next week, they're going to have a competition between the classes.

**Year 2** have been planning and writing a poem about the circus. They have also been learning about animals' habitats in their science lesson.

**Year 1** have been successfully completing their phonics' screening. They have also been writing a recount based on their recent school trip. In addition, they have been learning about the Cutty Sark.

**Reception** have been enjoying Forest School in the sunshine. We have also been learning about the frozen planet and Antarctica, which has been quite a contrast to the weather outside.

**Nursery** have been learning about anglerfish and how they live.



## A few messages from the school

- Should any parents/ carers have any regular spare time free and would be willing to volunteer to read with the children, please do get in touch with the school office.

- As we are approaching the summer months, the temperatures are beginning to increase. Please ensure your child is protected in the sun by bringing into school a cap or sun hat, a water bottle and is wearing protective sun lotion.

- The school will now be offering the children a deli option as part of their lunches on Tuesday, Wednesday and Thursday this week. This will include either a cheese or a ham sandwich with salad and the dessert of the day.

**Word of the week:** *stupendous*  
**Definition:** *extremely impressive*  
**Context:** *the most stupendous views.*

## Contacting us –

If you need anything, then send us an email.

[wfcontact@wingfield.compassps.uk](mailto:wfcontact@wingfield.compassps.uk)

or leave a message at the school office  
**020 8856 1167**

# Dates for the diary

**3JD and 4JG Maritime trip**  
Monday, 19<sup>th</sup> June

**Year 5 trip**  
Tuesday, 20<sup>th</sup> June

**EYFS and KS1 Sports Day**  
Tuesday, 20<sup>th</sup> June

**Year 6 residential to Isle of Wight**  
Monday, 26<sup>th</sup> June- Friday, 30<sup>th</sup> June

**2RH Maritime trip**  
Tuesday, 4<sup>th</sup> July

**4KO Maritime trip**  
Thursday, 6<sup>th</sup> July

**Reception Meet the Teacher day**  
Monday, 10<sup>th</sup> July

**Meet the Teacher day**  
Wednesday, 12<sup>th</sup> July

**RDW and RSM Maritime trip**  
Thursday, 13<sup>th</sup> July

**Year 6 Leavers' disco**  
Friday, 14<sup>th</sup> July

**'Oliver!' production**  
Monday, 17<sup>th</sup> July

**Year 6 Leavers' assembly**  
Wednesday, 19<sup>th</sup> July

**Last day of term**  
Wednesday, 19<sup>th</sup> July



## Strawberry Tiger Nut Milk

This naturally sweet, dairy-free milk is prepared using tiger nuts and blended with a generous helping of fresh strawberries. Tiger nuts are not from the nut family but from the tuber family (artichokes and sweet potatoes). They have a similar fat ratio to that of olives and contain many heart healthy fats. Strawberries are known for being a low GI fruit and high in vitamin C, antioxidants and phytonutrients. This recipe makes a deliciously refreshing summer drink, perfect for using freshly picked strawberries.

### Ingredients:

- 1.5 cups of tiger nuts
- 3 cups of filtered water (for blending)
- 1 packed cup of fresh strawberries
- Optional: maple syrup

### Instructions:

- You will need to prepare the tiger nuts in advance by allowing them to soak and soften. Add the tiger nuts to a clean, sealable jar and cover with filtered water, so there is about 2 inches of water at the top. Seal and refrigerate for 24 hours.
- Drain the tiger nuts by tipping into a colander and rinse well.
- Transfer the soaked tiger nuts to a blender along with the fresh 3 cups of filtered water. Blend until the liquid is milky and cloudy and the tiger nuts have turned to a pulp.
- Carefully strain the tiger nut milk through a nut milk bag, cheesecloth or clean tea towel into a clean vessel. Discard the grainy pulp and clean down the blender.
- Return the milk to the blender along with the fresh strawberries and blend until smooth. Taste and optionally add maple syrup if required to sweeten further. Refrigerate to chill if required or serve over ice.

Recipe brought to you by the College of Naturopathic Medicine – [Free Tickets to Online Open Day](#)



## Mental Health

Each week, we will share an activity that you can try and home to help you with maintaining a positive mindset. This week, why don't you learn to cook something from another culture/tradition? This is a great way to try new food and learn about another culture. You might even play some traditional music from that culture to really create that atmosphere.

## Book of the Week- Kofi and the Rap Battle Summer by Jeffrey Boakye

The irrepressible Kofi is bubbling with ideas to make money. It's the 1990s, everyone at school loves music, but the likes of *Smash Hits* magazine never have the lyrics of TLC, Mary J. Blige, Snoop Dogg et al. Using Kofi's sales patter and his best friend Kelvin's excellent memory, the boys create *Paper Jam*, a fanzine of song lyrics – and the buzz at school is unreal.

But the latest venture doesn't make Kofi popular with the teachers, who find him using the school photocopier for *Paper Jam*. And although Kofi's scheme at the arcade is also making money, he's having issues with Leroy, a new friend who's mean to Kelvin. Where do Kofi's loyalties really lie? And is the money worth losing a friend over?

