

Wingfield Primary School Weekly Newsletter

Friday 27th November 2020



Dear Parents/Carers,
As we near the end of our second lockdown, below we have shared with you how we will be celebrating Christmas this year. It is slightly different, but we have still planned lots for the children to learn and look forward to. Please note that our staggered start and end times will continue for the Spring 1 term. Have a lovely weekend - Ross Silcock and Wanda



Christmas at Wingfield

Pantomime

In accordance with current government guidance we are unable to have our usual Nativity performance and Christmas Concert. However, we understand that watching a performance is part of the magic of Christmas and so we are excited to say that we have booked a virtual Pantomime for all of the children to enjoy! They will watch the pantomime in school on **Thursday 17th December 2020**. The pantomime has been tailor made for our school and so there may be some very special guest appearances by staff and Wanda of course. If parents would like to book a virtual pantomime, please contact: Royal Hippodrome Box Office: <https://royalhippodrome.com/event/sleeping-beauty-a-virtual-pantomime/>. Please note this will not be the same pantomime as the children watch in school.

Christmas Jumper Day and Christmas Lunch

On **Wednesday 16th December 2020** children can wear a Christmas jumper to school instead of their school jumper (children should still wear the rest of their school uniform). We will be asking for a £1 donation to wear a Christmas jumper with the funds raised being donated to: <https://www.justgiving.com/plasticoceans>. This charity has been chosen by our School Council who's focus this year is on reducing plastic waste. Also, on this day all children can have a Christmas lunch. More details to follow about the Christmas lunch.

Christmas Cards

If your child would like to send Christmas cards to their friends this year we politely request that they make or buy one Christmas card for their whole class. These will be displayed in classrooms until the end of term. We think this will be much kinder to the environment.

End Goals

At our school we follow a backwards by design curriculum. Every term the children work towards an end goal. This term all of our end goals have been inspired by Christmas and will be shared with parents and carers. For example – children in Reception will be making Christmas decorations, children in Year 4 will be making a stop-motion animation of a Christmas story which will be shared via Showbie, and children in Year 5 will be making a documentary about uninhabitable locations, including the North Pole, which again will be shared via Showbie.

A Christmas Film

As we are unable to have Christmas parties on the last day of term children will enjoy watching a film.

Virtual Christmas Raffle

A virtual Christmas raffle is being organised by the Friends of Wingfield – please see poster opposite for more information.

Last Day of Term/ First Day of Term

Please remember that as the last day of term is a Friday children will finish school at lunchtime. When we return in 2021, Monday 4th January 2021 will be an INSET day so all children will return to school on **Tuesday 5th January 2021**. Our staggered start and end times will continue for the Spring 1 term.

If you have any questions or queries, then please get in touch via: wfcontact@wingfield.compassps.uk or give us a call on 020 8856 116. Thank you!

French – Phrase of the Week

Au revoir et à bientôt!

Goodbye and see you soon !

Anti-Bullying Steering Group

School Lead – Miss Robyn Hudson. E-safety leaders – Miss Megan Brown and Mr Jack Delaney
Members - Mrs Rosie Medhurst, Mrs Julia Dingley, Tazeen Mirza, Ms Vidushi Khosa, Miss Shelley, School council members and Digital leaders

FRIENDS OF WINGFIELD CHRISTMAS RAFFLE

Due to the current circumstance we are unable to hold a Christmas fair this year, so we thought we would still get into the spirit of things and hold a Christmas raffle.

Tickets will be available to buy VIRTUALLY through Jodie Rose (FOW Lead) if you would like to purchase tickets, you can by contacting her on 07504 973 242.

Tickets are £1 each

PRIZES AVAILABLE TO WIN!!!!

- Christmas Hamper
- Products from Lavendel
- Personalised Santa Sock
- Mini Photo Shoot session
- Stacking filler gift packs
- Beauty products
- Just to name a few.....

If anyone would also like to donate any prizes big or small please do also contact Jodie to arrange. Please you all in advance and we look forward to the draw. The closing date to buy tickets will be Friday 1st December. The draw will take place on Monday 14th December.

ACTION CALENDAR - NEW WAYS NOVEMBER 2020

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	1	2	3	4	5

ACTION FOR HAPPINESS

www.actionforhappiness.org

Keep Calm Stay Wise Be Kind

Dates for the diary

Christmas Jumper Day
Wednesday 16th December 2020

Christmas Lunch
Wednesday 16th December 2020

Christmas Pantomime
Thursday 17th December 2020

Christmas Film
Friday 18th December 2020

Last Day of Term
Friday 18th December 2020

First Day of Term
Tuesday 5th January 2021

Reception Application Deadline
Friday 15th January 2021

Recipe of the week – Classic Pumpkin Pie with pecan and maple cream

- 550g pieces pumpkin, peeled and cut into chunks
 - 500g pack of short crust pastry
 - 175g light muscovado sugar
 - 2 eggs
 - 142ml pot of double cream
 - 1 tsp cinnamon
 - 1 tsp allspice
 - 1 tsp ground ginger
 - Small grating of nutmeg
- For the cream pecan and maple cream**
- 142ml tub of double cream
 - 5 tsp maple syrup
 - 25g pecan, finely chopped



Method

- STEP 1**
Place the pumpkin pieces in a large microwaveable bowl. Cover, then cook on High (850W) for 15 mins or until soft. Tip into a colander to drain, then leave to cool.
- STEP 2**
On a lightly floured surface, roll out pastry to the thickness of a £1 coin so it's wide enough to line a 25cm tart tin. Ease the pastry into the case, making sure there's an overhang, then chill for 30 mins. Heat oven to 200C/fan 180C/gas 6. Line the case with foil and baking beans, then bake for 15-20 mins. Remove foil and beans, then cook for a further 10 mins until the pastry is golden. Turn oven down to 160C/fan 140C/gas 3.
- STEP 3**
Meanwhile, place pumpkin, sugar, eggs, cream and spices in a food processor, then blend until smooth. Pour into the baked pastry case, then bake for 1 hr until the filling has puffed up in the centre (it will sink as it cools). Remove from tin, then leave to cool.
- STEP 4**
Whip the cream with the maple syrup until thickened, then fold in the pecans. Serve spoonfuls of the cream with slices of the pie.