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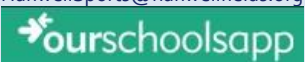
www.hanwellfieldscommunityschool.org



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www.ourschoolsapp.com

Dear Parents,

What a fabulous day with Mini Grey!

Bringing books alive and developing our love of stories

Following on from our wide range of reading celebrations this year we were very pleased to welcome our visiting author/illustrator for this term: **Mini Grey**



Every child in the school has spent some time learning about one of Mini's books which was then brought alive on Thursday when she spent the day sharing her talents and working with the children.

She led 2 assemblies, numerous workshops and then spent the evening signing books.

The children were buzzing about her books before she arrived and they loved the time she took to interact and work with them. Everyone was very proud of the art work that they created and Mini was very impressed with the level of understanding the children had of her text and the thoughtful questions that they asked her.

We will be continuing to promote children's love of books and reading. We are looking forward to



being able to publish a school book which will have both our whole school stories and work produced by every child which was influenced by Mini Grey books. Further information on this will follow soon.

Keep your eyes open for our 'Summer evening story session'.

Polite Notice

Please can I ask that parents don't park in the resident's parking spots when dropping children off and picking up from school. Please do use the community parking by the centre.



10th March 2017

Attendance:

Whole School – 95% Best Year Group – Year 6 – 99%

Best Class: Upper School – 4RG – 99% Lower School – 1JD - 99%

EYFS –NURA - 93%

Nbr 100% - 333 Nbr Lates – 27

E-Magazine

Mini Grey

On Wednesday we draw Space Dog from one of her books. Tomorrow 10/3/17 we are going to the car museum I'm so excited. Naomi Year 2

Mini Grey gave me one of her book the Adventures of the Dish and the Spoon. Kyle Year 2



**“CHITTER”
“CHATTERS”**

An hour of fun for two-three year olds
and their mum's, dad's or carers

Songs

Speaking

Rhymes

Listening

Activities

Games

Story Bags to Borrow

Information on fun ways to help develop your child's speaking & listening skills in preparation for starting school.

£1 a session

Hanwell Fields Community School
Thursday's each term 10.30 -11.30 a.m.
Led by Virginia Jones Librarian, please book at the school office or phone 01295 709583

10-30	A HELLO
10.40	SHARING A STORY, A CRAFT ACTIVITY
11.00	CHOOSE A STORY BAG TO TAKE HOME
11.20	HEALTHY SNACK TIME
11.30	SING A GOODBYE

Each week there will be a different focus

Fiction, Non-fiction,
Musical, Traditional,
Number

A £10 deposit will be required to ensure that any story bag resources that might be lost can be replaced. A commitment must be made to all six sessions.



10th March 2017

WORLD BOOK DAY

World book day book fair was a 'booktastic' success and raised £5782.83 for books for the library.

Congratulations to all the winners of the book fair competition, who won money to spend on books at the fair.

<p><u>Nursery</u> Pippa Pullen Ruby Martin Daniel Hewer Imala-Rose Barnard</p>	<p><u>Butterflies</u> Arundeeep Darar Ella-Rose Thompson Joseph Moutter</p>
<p><u>Year 1</u> Hollie Findlay Gilbert Holloway Kieron Byers</p>	<p><u>Year 2</u> Samson Cook Maddison Wells Emily Pratt Alex Parish</p>
<p><u>Year 3</u> James Wyatt Chloe Hawgood Gracie Paige</p>	<p><u>Year 4</u> Jack Dawson Daisy Weir Oliver Griffiths</p>
<p><u>Year 5</u> Amanda Lim Lucas Webb Oliver Tomlinson Grace Nolan</p>	<p><u>Year 6</u> Stacie Berry Luna Tillo Ryan Warren</p>

Second Hand School Uniform

Uniform will be sold on Monday, Wednesday and Friday Mornings in the key stage 1 canopy at 8:30am - 8:45am. Uniform prices range from 50p - £2.00

Second hand uniform donations

We really appreciate second hand uniform donations. Please donate uniform to the office. All donations should be in good condition, clean with the name label blacked out. Thank you

Dates for diary.....

- 23rd March Parent Workshop around Year 6 SATS
- 27th March Year 4 – trip to Natural History Museum
- 30-31st March Parent Consultation – look out for text to let you know when open on line
- 6th April Year 4 Residential Meeting for Parents
- 7th April End of Term 4 – Check with Bridges and Ladybirds for holiday care if required (Please remember that Bridges is closed w/b 17th April 2017)
- 24th April Start of Term 5
- 27th April Music for Schools – Parent Workshop 6.30pm
- 8th-10th May Year 4 Residential – Frontier Centre, Northants



10th March 2017

Future events...

Aspirations for Hanwell Fields Pupils and Community Events

Mother's Day Celebration (Female relative or friend)
Friday 17th March 2.30pm in the canopy.

Please come and celebrate together with a cup of tea slice of cake and make and decorate something together to take home.



Please fill in the form below to register your interest so that we can be prepared for numbers.

Name of Child.....School Year

Name of adult Signature

Please hand into the school office or email Rebecca.lister@hanwellfields.org by Monday 13th March 2017.

Red Nose Day 24th March - Who can tell the best joke in your class? More details to follow.

Family Bingo Night - Bring the family and enjoy the evening together of fun and games. Date and more details to follow.

Can you help us at Hanwell Fields?

Do you have a skill that will enrich our children's learning at Hanwell Fields? Could you have a spare 1hr to come and talk to the children or share a skill or hobby if so please email Rebecca Lister below or fill in the form at the bottom of the page for more information.

Name.....

Skill/Hobby/ please
give details.....

Please also fill in the form if you are interested in helping at future events or would like more information.

Rebecca Lister

Aspirations Lead/ Higher Level Teaching Assistant (Rebecca.Lister@Hanwellfields.org)



10th March 2017

Hanwell Lunch Menu



Lunch Menu - Week 1



	Monday	Tuesday	Wednesday	Thursday	Friday
Main	Chicken Tikka Masala with Rice	Grilled Sausage with Gravy	Beef Bolognese	Chicken Goujons	Pepperoni Pizza
Second Choice	Veggie Samosa	Quorn Sausage with Gravy	Tomato & Mozzarella Pasta Bake	Vegetable Quiche	Margherita Pizza
Veggie	Broccoli & Sweetcorn	Baby Potatoes, Peas & Carrots	Steamed Greens	Twice Cooked Chips & Mushy Peas	Green Salad
Dessert	Fruity Flapjack	Apple Crumble & Custard	Carrot Cake	Chocolate Brownie	Sticky Toffee Pudding with Custard

Our aim is to produce an exciting seasonal menu, we sought fresh local produce.
This menu could be subject to change due to fresh produce availability.

Survey on Hanwell Lunches

We have put together a very short survey for parents on Hanwell Field's lunches to learn how much parents know about them. We would love it if you would take a few minutes to fill out the survey by following link below:

<https://www.surveymonkey.com/r/R5QNGFX>

Thank you,
Izzy Liverpool, Catering Manager



10th March 2017

Izzy's Easy Peasy Recipes

Here is this week's recipe for you to try at home. Keep reading for more family inspired recipes, and please follow me on twitter @HanwellChef. Recipe via BBC Good Food Guide.

Thanks Izzy



10g fresh yeast or 7g sachet dried

½ tsp sugar

375g Italian '00' flour, plus extra for dusting

1 tbsp olive oil, plus extra for greasing

3 x 125g balls mozzarella, torn

fresh basil, to serve

For the tomato sauce

3 tbsp olive oil

1 onion, chopped

1 garlic clove, crushed

2 x 400g cans good-quality Italian chopped tomatoes

Method

1. Mix together the yeast and sugar with 250ml warm water and leave to sit for 10 mins. Place half the flour in a table-top mixer with a dough hook, pour in the yeast mixture and beat at medium speed for 10 mins (or mix in a bowl, then knead with oiled hands in the bowl for 5-10 mins). Leave somewhere warm for 10 more mins, then add the remaining flour and oil. Beat or knead to a dough for a further 5 mins. Put in a well-oiled bowl, cover with a cloth and place somewhere warm to double in size – about 1½ hrs.

2. For the sauce, heat the oil in a pan over a moderate heat. Add the onion and cook for 3 mins, stirring constantly. Add the garlic, 1 tsp sea salt and 1 tsp ground black pepper and cook for 2 mins more. Add the tomatoes and bring to the boil, then reduce the heat and simmer for a good 20 mins, stirring occasionally.

3. Once your dough has doubled in size, slap it down on a lightly floured surface and knead for 4 mins until soft but not too elastic. Divide into 6 pieces, roll into balls and leave to rest for 10 mins. Heat oven to the highest temperature possible (270C fan in the Good Food test kitchen) and place a flat baking sheet in the oven.

4. With a well-floured rolling pin, roll out each ball of dough as thinly as possible. Remove the baking sheet from the oven, oil or dust with flour, then carefully transfer the dough base onto it. Spread over some of the tomato sauce (I like to apply it in the quantity that you would spread Marmite on toast, or the base will be soft and fall to bits), then the cheese and any toppings you desire (see below for some ideas). Cook for between 5-10 mins depending on your oven temp, until the base is crisp and the cheese melted. Scatter with basil.