



31st March 2017

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Contact Us



01295 709583



01295 269979



@HanwellFields



admin@hanwellfields.org



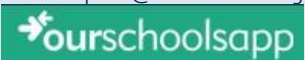
www.hanwellfieldscommunityschool.org



Bridges Childcare 01295 269931
Ladybirds – 01295 709583



HanwellSports@hanwellfields.org



www.ourschoolsapp.com

Dear Parents,

Pupil Consultations

Thank you to all the parents that took time out to visit the school for parent consultations over the last 2 days. Please if you were unable to attend do contact your teachers so we can support your finding an appropriate time to meet.

The children certainly seemed to enjoy the enrichment days, especially the theatre production of The Wizard of OZ. A big thank you to all the staff for making these days run so smoothly.

Next week is the last week of this spring term before we break up for Easter holidays. We then move into the summer terms, so please do make sure your child has a filled water bottle, sun hats and sun screen on, especially on PE days and Forest School days due to the more extended time outside.

Mr Townsend will be releasing the new after school club list next week for signing up for term 5. Please bear in mind that the sports tend to be summer sports and rely on good weather, so are subject to cancellation if there is no facility to run them in poor weather.

Thank you to all the parents that have completed their parent survey. Please use the link or return paper copies for those that have yet to do so.

<https://www.surveymonkey.co.uk/r/ParentView17>

I will be evaluating these over the Easter break. The results will be shared with you through the newsletter. Please do let me know if you have any thoughts towards school improvements or marginal gains that you feel would have an impact for the school community. I am always willing to listen and consider ideas that you may feel will improve pupil outcomes.

Have a fantastic weekend!

Mrs H Paget-Wall Collins
Head Teacher

Attendance:

Whole School – 95%

Best Year Group – Year 3 – 98%

Nbr 100% - 324

Nbr Lates – 27



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Year 4 Trip to Natural History Museum

On Monday 27th March, Year went on a trip to the Natural History Museum in Oxford. We explored the exhibits and looked at the dinosaurs, animals and fossils. Our topics in science were related to some exhibitions too – teeth and living things. We saw a lot of dinosaur teeth, which we marveled at – they were amazingly sharp! In a few animal galleries, there were glass cases with live animals in them; cockroaches, tarantulas and even some massive spiders – yikes!

Year 4 really enjoyed this trip. It was a fantastic new experience. We'd highly recommend it to anybody visiting. We would certainly rate it 10/10.

Written by Yousif Abdelaal-Wait

Chitter Chatters will be starting after the Easter break in Term 5. Please come and put your name down if you wish to attend.

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



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Future events...

School Disco - 5th April - £2 per ticket Tickets are now on sale via the school office.

Butterflies Y1, Y2 - 5.30pm - 6.30pm

Y3, Y4, Y5 and Y6 - 7pm-8pm

Please collect children from the canopy after the disco and write your child's name on the back of their ticket please.

School Summer Fete - Saturday 8th July 2pm - 4pm.

If you would like a stall at the event please email Rebecca Lister (address below)

Or if you are able to offer a raffle prize or gift please email Rebecca Lister

Thank you for your continued support

Rebecca Lister

Aspirations Lead/ Higher Level Teaching Assistant

Hanwell Fields Community School

Rebecca.Lister@hanwellfields.org

Dates for diary.....

6 th April	Year 4 Residential Meeting for Parents
7 th April	End of Term 4 – Check with Bridges and Ladybirds for holiday care if required (Please remember that Bridges is closed w/b 17 th April 2017)
24 th April	Start of Term 5
27 th April	Music for Schools – Parent Workshop 6.30pm
8 th -10 th May	Year 4 Residential – Frontier Centre, Northants









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.



Easy Peasy Recipes – BBC Good Food Show

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Light chicken korma



Ingredients

Method

1. Put the onion, garlic and ginger in a food processor and whizz to a paste. Tip the paste into a large high-sided frying pan with 3 tbsp water and cook for 5 mins. Add the korma paste and cook for a further 2 mins until aromatic.
2. Stir the chicken into the sauce, then add the ground almonds, sultanas, stock and sugar. Give everything a good mix, then cover and simmer for 10 mins or until the chicken is cooked through.
3. Remove the pan from the heat, stir in the yogurt and some seasoning, then scatter over the coriander and flaked almonds, if using. Serve with brown or white basmati rice.

1 onion, chopped

2 garlic clove, roughly chopped

thumb-sized piece ginger, roughly chopped

4 tbsp korma paste

4 skinless, boneless chicken breast, cut into bite-sized pieces

50g ground almond, plus extra to serve (optional)

4 tbsp sultana

400ml chicken stock

¼ tsp golden caster sugar

150g pot 0% fat Greek yogurt

small bunch coriander, chopped