Newsletter



DIARY DATES January 2021 Jan 11th

10:30 live assembly with Mrs Gallagher.

Jan 14th

Mr Miller Live PE session via Zoom: 09:00 Nursery 09:30 Year 2 10:00 Reception 10:30 Year 1

Jan 15th

Parent Forum meeting virtual

Deadline for Reception and Junior School applications. Find out more on our

website

Jan 21st

Mr Miller Live PE session via Zoom: 09:00 Nursery 09:30 Year 2 10:00 Reception 10:30 Year 1

Jan 28th

Virtual 'Meet the Headteacher' Open Session – Nursery 2021/22 admission

February 2021 Feb 1st

Nursery 2021/22 Online Admissions Open

March 2021 March 1st

Nursery applications opens

March 2nd

Virtual 'Meet the Headteacher' Open Session - Nursery 2021/22 admission

08th January 2021



to Spring term 2021! Ιt certainly isn't the welcome back that we

had planned for we but hope you are all keeping safe and well.

Remote and in-school learning

Thank you for all the feedback this week. It has been very gratefully received and is lovely to hear we are getting it right! (Or most of the time.)

Thank you also to all those who have informed us of their critical worker status and if your child will need to access school during lockdown. Currently, teaching in school is being delivered mainly by our TAs and HLTAs to allow teachers to plan and deliver remote teaching, learning and feedback.

The aim of school closure is to reduce the number of people in school to help stop the spread of the virus. We want to reassure families with children in school that we are still safe and that we have been reviewing our risk assessments, the overarching one will be on the website shortly. We continue to follow guidance and advice operating in a COVID-safe way. For those able to keep their children at home we are grateful to you for helping us keep school as safe an environment as possible for those who need us,

and our staff, especially those that are clinically vulnerable or living with family members that clinically or extremely clinically vulnerable.

Side entrance to school update

We are delighted to announce a company has been appointed to resurface the side entrance to school. The work is planned to begin on Monday 18th January, we will confirm the amended drop off and pick up arrangements for those coming into school that week.

Talk4Writing INSET Day

Our staff had a successful INSET day on Tuesday, despite the last minute announcement from Government of the need to switch to remote learning provision the following day. We are really looking forward to putting training into practice fully when all the children are back.

Mr Miller live PE lessons

Starting next week, we are delighted that Mr Miller will be

all offering our children a live PE lesson Zoom via every



link, for each year group, will be shared on your child's Google Classroom stream. Attendance is optional but we are sure the children will love seeing Mr Miller at home! Those in school will also join the lesson.

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Pause for thought

You are braver than you believe, Stronger than you seem, and Smarter than you think.

A A Milne, English Author

Nursery re-opening

Following further guidance from Hertfordshire County Council, it has been confirm that Nursery should remain open to children. We have contacted all our Voles families and from next week a small number are returning.

Home learning

The teaching staff have really enjoyed seeing the children's home learning that has been uploading on to Google Classroom. Please do remember to send any pictures you are happy to share in the newsletter to admin@swinggate.herts.sch.uk as well.

Here is Jago from Hedgehogs and his fantastic space 3D collage.





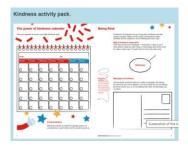
Alex in Hedgehogs created this fantastic picture of a wolf as part of his learning this week.

Thank you to everyone for all their litter pictures sent in over the holidays. We will be collating these and contacting the council to highlight the litter issues within our area. Here is Josh in Rabbits who was not happy finding baby wipes and a beer can on his walk.



British Red Cross kindness activity pack

This pack has been created to encourage us to do a small act of kindness every day and to safely connect with your community and family. Kindness



helps us cope with change and challenges. You can find the link here.

Wellbeing in Action

Poppy in Voles helped her mum cook a shepherd's pie during the holidays. Here is a similar recipe



for you to try at home - children could help with mashing and vegetable preparation.

Ingredients (serves 5-6) For the filling

- 1 onion, finely chopped
- 400g/14oz lamb mince
- 2 tbsp plain flour
- 2 carrots (approximately 100g/3½oz each), peeled, finely grated
- 2 courgettes (approximately 175g/6oz each), peeled, finely grated
- 400g tin chopped tomatoes
- 2 tbsp tomato purée
- 200ml/7floz just-boiled water
- ½ tsp dried mixed herbs
- 1 lamb or vegetable stock cube
- salt and freshly ground black pepper

For the topping

- 800g/1lb 12oz floury potatoes, peeled, chopped into cubes
- 50g/2oz butter
- 4 tbsp milk
- 100g/3½oz mature cheddar, coarsely grated

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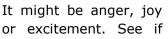
 1 small cauliflower (approximately 650g/1lb 7oz), trimmed, stalk removed, finely grated

Method

- 1. Preheat the oven to 200C/180C Fan/Gas 6.
- 2. Heat a large, non-stick saucepan over a medium heat. Add the onion and mince, and dry-fry for 8-10 minutes, stirring regularly until the mince has browned.
- 3. Sprinkle the flour over the lamb and stir well. Add the carrots, courgettes, tomatoes, tomato purée, water and herbs and stir again to combine. Crumble over the stock cube, season with salt and pepper.
- 4. Bring to the boil, then simmer for 25-30 minutes, stirring regularly, until the sauce has thickened and the vegetables have almost completely broken down.
- Meanwhile, bring a saucepan of water to the boil. Add the potatoes and cook for 15-20 minutes, or until soft but not falling apart.
- 6. Transfer the filling mixture to a 2 litre/3½ pint shallow ovenproof dish and place on a baking tray.
- 7. Drain the potatoes and return to the pan. Add the butter and mash until smooth, then beat in the milk until fluffy. Stir in half of the cheese. Mix in the cauliflower and season with salt and pepper. Add a little extra milk if required.
- 8. Spoon the mash on top of the lamb and spread evenly. Sprinkle over the remaining cheese. Bake for 25-30 minutes, or until the cheese has melted and turned golden-brown and the filling is bubbling.

Mindfulness

Recognise at least one strong emotion today!





you can feel the emotion in your body. Can you feel butterflies in your tummy when you are excited? How does your face feel when you are happy? When you are upset, how does your tummy feel and how do your muscles feel? How does your body feel when you are angry? You might begin to notice these sensations and recognise the emotions.

And finally...

The staff and I are really thankful for your positive messages about the remote learning provision and the speed that we organised this. Here is a quote for just one of our lovely parents but the sentiment has been shared by many...

'I have just had a look at the wonderful home schooling information and videos that you have uploaded to help us home school. I would just like to pass on my thanks and gratitude for the effort from teachers and staff for helping to make home schooling as structured and stress free as possible. The effort and passion that you all show to carry on the education of our precious children does not go unnoticed.

So THANK YOU. We cannot wait to walk back through the schools gates again one day soon.'

I would also like to take this opportunity to wish you and your families a happy new year.



Francesca Gallagher (Mrs)
Headteacher