



## DIARY DATES

### May 2022

**Mon 23<sup>rd</sup>**

Voiles trip to St Alban's Cathedral

**Wed 25<sup>th</sup>**

Figure Drawing Day

**Thurs 26<sup>th</sup>**

Queens Platinum Jubilee Lunch

School Council Walk to Refill Pantry

Singing Workshop – Y1

**Fri 27<sup>th</sup>**

Occasional Day

**Mon 30<sup>th</sup> – Fri 3<sup>rd</sup>**

**June**

Half term

### June 2022

**Wed 8<sup>th</sup> – Fri 10<sup>th</sup>**

Game on Hockey workshop

**Fri 10<sup>th</sup>**

Reception visit library visit

**Wed 15<sup>th</sup>**

Voiles Class Assembly

**Thurs 16<sup>th</sup>**

Multisport Workshop

**Fri 17<sup>th</sup>**

Father's/Grandad's Day Breakfast

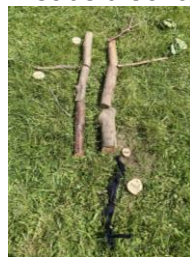
Parent Forum



## 20<sup>th</sup> May 2022

### Class trips

Year 1 had a successful trip to College Lake this week. Our first as a school



in three years! The children took part in outdoor pursuits and activities including tree building and finding evidence of wildlife. Here they are enjoying the environment on a beautiful day.



Voiles will be heading to St Albans Abbey on Monday and we look forward to hearing about their adventure next week.

Reception and Year 2 class trips are being finalised and information will follow shortly.

### Gates opening times

From Monday 23<sup>rd</sup> May, we will be opening the gates earlier at the beginning and end of the day. This will alleviate queuing by the entrance gate and mean families can gather at the class doors.

Please note the classrooms will not be open to the children until 08:30 in the morning and they will not be released until 15:05. You must remain with your child until they are welcomed into the class by one of the teaching team.

### Reminders

- Please can we remind all our families that the equipment in

the Early Years playground must not be climbed on or used before or after school.

- All of the children are encouraged to go to the toilet before they leave each day. There have been an increasing number of families coming back into school after Nursery and main school pick up. We obviously do not want to cause any distress to children but it would be helpful if you could take them home to use your own facilities once school has ended.

### Berkhamsted Arts Society Exhibition

Reception and

Year 1 visited the

Berkhamsted Arts Society Exhibition today. The children took their own artwork to add to the exhibition, which continues this weekend at the Civic Centre if you would like to visit.



### Singing Festival

Next Thursday, Year 1's from across Berkhamsted will be taking part in a Singing Workshop. The event is organised by Dacorum Music Service, in partnership with the Berkhamsted Schools Group. They are excited to offer the workshops again and look forward to seeing the Year 1 children in town come together.

### Figure Drawing Day

Thank you to all the volunteers who have agreed to come in and sit as models for our Figure Drawing Day next Wednesday.



## Pause for thought

*"I have lived a thousand lives and I  
have loved a thousand loves.  
I've walked in distant worlds and seen  
the end of time. Because I read."*  
George RR Martin

## Friends of Swing Gate School

Don't forget to join us for the Jubilee Street Party tomorrow!! We have SO much going on to entertain our families. Tickets are available on the [Ticket Tailor page](#) or you can get them on the door on the day. We can't wait to see you there from 11:00.



| Schedule for the day |         |  |   |
|----------------------|---------|--|---|
| Bouncy Castle        | 11.00am | Open   | Craft Stall - make a crown for the competition! |
|                      | 11.30am | Year 2 choir performance                                 |   |
| Children's Tombola   | 12.00pm | Dog Competition (using photos) supported by Village Vets | Lucky Dip                                       |
|                      |         | First 100 Club prize draw                                |   |
| Bottle Tombola       | 12.30pm | Makaton workshop with Mrs Stone                          | Adults' Tombola                                 |
|                      | 1.00pm  | Thomas Coram Year 5&6 dance show                         |   |
| Hair Braiding        | 1.15pm  | Crown Parade & Judging by Mrs Gallagher                  | Beat the Goalie                                 |
|                      | 1.30pm  | Raffle / Silent Auction                                  |   |
| Hook a duck          |         |  | Tin Can Alley                                   |
|                      |         |  |   |
| Teddy Tombola        |         |  |   |
|                      |         |  |   |

|   |   |                                 |  |
|---|---|---------------------------------|--|
| Entry:<br>Adults - £7.50<br>Kids - Free | Ice Cream Van<br>Bar<br>The Gatsby Food (including children's hotdog for £3.50) | Cake Stall<br>Or bring a picnic | Pre-book your entry tickets <a href="#">here</a> |
|---|---|---------------------------------|--|

KINDLY SPONSORED BY: **METRIC** **DECORATING**

Also please drop off any additional Jolly Jars at the gate when you arrive.

We will be drawing the first 100 Club winner tomorrow! There are a few tickets left, so if you'd like to be in with a chance of winning a great cash prize, please get your ticket before 17:00 on Friday when we will close the competition. Also available from this [link](#).

## School Learning

Voles had two visits from parents this week. First David Page, Adam in Badgers dad, came to play piano for them in their classroom. Then on Thursday Rory Lumsdon, Daisy's dad



told the children about Porsche, the car and the company. They then designed their own cars. He even parked the Porsche in the Early Years playground for the children to see and sit in!

This week Year 2 have been enjoying computing and art to give them well earned down time whilst taking their SATs. They have managed themselves and their work beautifully and you should be very



proud of your children. Here are some examples of the stunning art they've produced and work during computing.

## BerkoFest Children's Book Festival

BerkoFest Children's Book Festival returns on Saturday 18 June with a



fantastic line-up of children's authors.

The event takes place at [Rectory Lane Cemetery](#), an accessible town-centre green



space and a truly atmospheric venue for storytelling. Exciting children's fiction authors - Olaf Falafel, Mo O'Hara, Jack Meggitt-Phillips, Bec Hill, Vashti Hardy and Logan Macx - will host sessions.

From picture books to thrilling novels, there will be something for all children to enjoy, along with other book-themed activities and interactive workshops. The full programme will be published shortly at [www.berkofest.com](http://www.berkofest.com). To be the first to hear when tickets are released follow the Rectory Lane Cemetery on [Facebook](#) & [BerkoFest](#).

### Hayley's Channel Relay Swim for Aspire

Hayley Hobley, mum of Josh in Badgers Class, is celebrating her 40<sup>th</sup> birthday this year by taking on a relay swim in the English Channel for the spinal injury charity Aspire. With her team of 6 swimmers she will swim from Dover to France in the English Channel. She will encounter the cold (14-16 degrees in a swimsuit - no wetsuits allowed) waters of one of the world's busiest shipping lanes. The straight-line distance from Dover to Calais is a gruelling 21 miles, but due to tidal currents and weather conditions, it will likely end up covering 28+ miles and taking anywhere between 16 to 25 hours to complete.

Hayley is holding a Charity Relay Swim Fundraiser Bowls Fun Afternoon on Sunday 29<sup>th</sup> May, 1-4pm at Berkhamsted Bowls Club and would love for you and your family to come along. It will be an opportunity to try out the game of Bowls, have a burger or hot dog from the barbeque, enjoy a drink from the bar and buy a raffle ticket or two. For more info or to donate please visit her [Justgiving page](#).

### Thank you

We were very grateful to receive a lovely thank you from one of our parents this week. We want to share it with you.

*'I would just like to thank the admin team at Swing Gate School. In my job there's a thing*

*called reward and recognition for members of staff who go above and beyond! If this email could be shown to whomever it concerns about the receptionists and that their hard work doesn't go unnoticed. They have gone the extra mile to help me with enquires and payments and everything else helping me to be able to have three children and still work a full time job! Without these ladies input I wouldn't have the opportunity to do so. I just wanted to show my appreciation and thanks to everyone that helps me on a daily basis! You ladies are awesome and deserve all the praise, so thank you ever so much.'*

### Wellbeing in Action

#### Healthy Eating

#### Crispy Roasted Chickpeas

Those cans of chickpeas sitting in your cupboard have been hiding an amazing secret. Roasted in the oven, chickpeas transform into a crispy, salty, savoury snack.



#### Ingredients

- 2 x 15oz cans of chickpeas
- 2 tbsp olive oil
- 1-1½ tsp salt
- 2-4 tsp spices or finely chopped fresh herbs, such as chili powder, curry powder, garam masala, cumin, smoked paprika, rosemary, thyme, or other favourite spices and herbs.

#### Method

1. Heat the oven to 400°F. Arrange a rack in the middle of the oven and heat to 400°F.
2. Rinse and drain the chickpeas. Open the cans of chickpeas and pour the chickpeas into a strainer in the sink. Rinse thoroughly under running water.
3. Dry the chickpeas. Pat the chickpeas very dry with a paper towels. They should look matte and feel dry to the touch; if you have time, leave them to air-dry for a few minutes. Remove any chickpea skins that



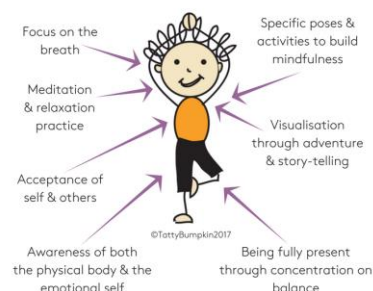
come off while drying, but otherwise don't worry about them.

4. Toss the chickpeas with olive oil and salt. Spread the chickpeas out in an even layer on a rimmed baking sheet. Drizzle with the oil and sprinkle with the salt. Stir with your hands or a spatula to make sure the chickpeas are evenly coated.
5. Roast the chickpeas for 20 to 30 minutes. Roast, stirring the chickpeas or shaking the pan every 10 minutes. A few chickpeas may pop – that's normal. The chickpeas are done when golden and slightly darkened, dry and crispy on the outside, and soft in the middle, 20 to 30 minutes total.
6. Toss the chickpeas with the spices. Sprinkle the spices if using over the chickpeas and stir to coat evenly. Serve while the chickpeas are still warm and crispy. They will gradually lose their crispiness as they cool, becoming addictively chewy.

## Mindfulness

Why not have a go at an online yoga session.

### *How yoga promotes mindfulness for children*



## And finally...

I hope as many of you as possible are able to attend our Platinum Jubilee Street Party tomorrow.

Have a good weekend and stay safe!

*Francesca Gallagher (Mrs)  
Headteacher*