



WORSLEY BRIDGE

PRIMARY SCHOOL

NEWSLETTER

08-05-20

Well done to all of you-we have made it through another week of lockdown and the children continue to impress us with their wonderful home learning. I have loved hearing all about Jack, Loki and Jego's fund raising efforts with former pupils Harry, Archer, Hugh, Dora and Robert. The children gamed for 24 hours straight splitting their day into shifts-including one that started at 2am! So far they have raised over £500 for the NHS. If anyone would like to add to this total, please visit: <https://www.justgiving.com/fundraising/timothy-niblett> Well done-we are so proud of you all!

Tomorrow marks the 75th anniversary of VE day. The children attending school have been marking the occasion by making medals, bunting, posters and decorating biscuits to have a 'virtual' street party. We are looking forward to seeing some of the pictures showing us how you have celebrated.

Over the weekend, there is the expectation that there will be news of when schools reopen. I think it is very important to say that as of yet we have not received any information about when this will happen. However, we are working with the NEST central team and

the other heads in our trust to begin formulating a plan of how we will manage a return to school safely. It will be our utmost priority to ensure all members of our community can come back into school feeling confident and secure. As soon as we have news, we will of course be in touch.

I would like to mention a thank you to Eleanor and Lewis as your blog really made me smile. Loki-Miss O'Donnell will be very impressed at your desk tidy. Before she taught here, she used to teach



design technology so she will be very impressed at your woodwork skills.

Flynn from year 2 has recently completed his 'April 2020 Camp @ Home' badge. To earn this badge he had to create a kit list, write a menu, complete an indoor scavenger hunt and then build a den at home. As he has only recently joined Beavers this is the first badge that he has received so he is very excited! His Beaver group have also been out showing their support on Thursdays, clapping for the NHS. On the next page you will see just

a taster of the fabulos workk children in year 6 have been creating

Before I sign off, the staff at Worsley Bridge have created a video to tell you how much we miss you. We hope it makes you smile and that you enjoy naming all the adults who have taken part (remember some people can be quite shy so not everybody is on there.)You can see it by visiting our website or clicking the link:<http://worsleybridge.bromley.sch.uk/worsley-news/we-miss-you-all-x/>

Have a wonderful bank holiday weekend and let us know what you think of our video!

Mrs Williams





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Dear Care Worker,

I am writing to tell you a big thank you for caring for people in our awful situation. I hope you are all safe and healthy. I am sure you are taking care of the patients very well.

We all know this is the worst time for you and everyone else but we will get through it together. You are not alone, we are here to help.

You are all so amazing and all of us look up to you so much. We are so lucky to have people that care and are helping combat all the other diseases.

Another MASSIVE THANK YOU !!!
Katarina STAY SAFE !!!

From Maansi,
Isobel & Polly

Thank you

How to make Anzac Biscuits

Ingredients

- 1 cup of plain flour,
- 1 cup of oats,
- ½ of a can of desiccated coconut,
- ½ of a can of butter sugar,
- 1 tsp of golden syrup,
- 125g of butter,
- 1 ½ cup of bicarbonate of soda,
- 2 cup of boiling water.

Method

1. Preheat your oven to 170°C.
2. Break 2 cups butter with melted butter of oil. You could also use grease proof paper.
3. Put the flour, oats, coconut and sugar into a large mixing bowl and combine.
4. Place your butter and golden syrup in a microwave.
5. Stir in a large bowl until fully melted.
6. Mix the soda with the water and add to the butter mixture.
7. Add the wet ingredients to the dry ones and stir until combined.
8. The ball balls spoonfuls of the mixture onto the trays about 2cm apart.
9. Bake for 15-20 minutes until crisp and golden.
10. Afterward, remove them from oven and leave to cool for 2 minutes before moving to cooling rack.
11. Enjoy!



Wonderful work from year
6's Dylan, Maansi, Isobel
and Polly



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