

Winsor's Surprise



Winsor's
Big
Cultural
Breakfast



Cultural Week 2016
October 31st - November 4th

**one world
many stories**



Carnival

Cultural Week

Come and join us for breakfast on Thursday 3rd November from 8am - 8.45am, and our Cultural Carnival on Friday 4th November from 1.30pm.



Newham Council have organised a sparkling night of fun, music, and spectacular fireworks at their free Guy Fawkes Night display.

Where: Wanstead Flats, Centre Road, Forest Gate E7.

When: Gates open 5.30pm, display at 7.30pm, Saturday 5th November



Remembrance Day

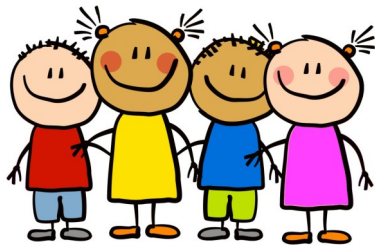
We will be selling Poppies, for a suggested donation of £1.00, in support of the Royal British Legion Poppy Appeal, from Tuesday 1st November. They will be on sale in the Infant Playground from 8.30AM - 8.45AM. We will also be selling bracelets and wristbands.

Afternoon Nursery children can buy one from the classroom at the start of Nursery.

Share Your Child's Achievements

We want to know when your child achieves something at home which makes you say "WOW!" You can fill in a WOW sheet or send details via email:

eyfs@winsor.newham.sch.uk



Clothing

Please double check all items of clothing your child wears to nursery. All items should be clearly labelled to ensure that the right items go home with their rightful owners. Your continued help in this matter is much appreciated.



Funky Friday
Funky Friday will start next week. More details to follow.



Term Dates

19th December -3rd January 2017 -

Christmas Break

4th January 2017 - Inset Day
School Closed

13th-17th February 2017 - Half

Term 3rd-17th April 2017 - Easter

Holidays 29th-2nd June 2017 -

Half Term

Monday 1st May 2017 - Bank Holiday
School Closed

24th July 2017- TBA Summer
Holidays

Other key dates are available online
at: winsor.newham.sch.uk



Health Eating Recipe Idea

Moreish Muffins

Equipment

12 muffin cases, muffin tin, chopping board, vegetable knife, grater, mixing bowl, measuring jug, mixing spoon, 2

Ingredients

- 1 small courgette
- 100g Cheddar cheese
- 225g self raising flour
- 50ml oil
- 175ml semi-skimmed milk
- 1 egg

Method

1. Preheat oven to 200oC or gas mark 6.
2. Place the muffin cases in the muffin tin.
3. Top, tail and halve the courgette.
4. Grate the courgette and cheese.
5. Put all the ingredients into the bowl.
6. Mix all the ingredients together.
7. Divide the mixture equally between the muffin cases using 2 spoons.
8. Bake for 20 minutes, until golden.
9. Allow to cool on a cooling rack.