

# Betty Layward School

## WEEKLY COMMUNITY NEWSLETTER

www.bettylayward.hackney.sch.uk

### Our Week

No 354, Friday 29<sup>th</sup> September 2017

Dear Parents and Carers,

Thank you for attending the parents meetings. I hope you found them useful. It was great to see so many of you there.

Ruby class performed an excellent class assembly this week. It was our first class assembly this academic year and they told us all about the life of Betty Layward. Betty would have been 100 in November. Some of her family will be visiting us from all over the world to celebrate. Well done Ruby class for teaching us all about her life. It was great. The children also got the whole of key stage 2 and the parents/Carers dancing too. There was some marvellous swing dancing going on.

Dilly Baker, the Rector from St Mary's, our local church came to school yesterday and presented an assembly all about Harvest. We would really appreciate any donations for the Hackney food bank. You can bring these into the office from Monday. Thank you for supporting us with this.

If you have need to change pick up arrangements quickly please could you email Max on [mshea@bettylayward.hackney.sch.uk](mailto:mshea@bettylayward.hackney.sch.uk) and Teresa on [t'donnell@bettylayward.hackney.sch.uk](mailto:t'donnell@bettylayward.hackney.sch.uk) instead of admin as it is more likely to be seen at shorty notice. We do appreciate as much notice as possible as the office can get very busy. Thanks.

I have a request - if you are ever throwing mugs out at home school would love them. We can never have too many mugs. Please feel free to donate any you don't want anymore. Thanks

I have included a recipe which the children enjoyed at lunchtime. Have a lovely weekend.

Jessica  
Headteacher



Jessica drawn by Roman Reception Aqua

### News



#### SOTW

#### Years 2-6 Parent Workshop

Maths- Times tables

Friday 20th October  
10am- 11am

We will be running a workshop for Year 2 - 6 parents to help with supporting children learning their times tables.

Please come along if you are free!

#### Food Donations

"Yesterday we welcomed Dilly Baker from St Mary's church for our Harvest assembly. We are collecting food donations (cans/dried foods) at reception next week, which will be taken to our local food bank to help the homeless. Thanks."

#### Library – Request for Books

We'd really appreciate any donations to the Library. We are very well-stocked but our most popular books are getting a little ragged. We have a particular need for (in good condition):

**Graphic novels/ Cartoon books (eg Adventure Time, Superhero books); Tom Gates; Diary of a Wimpy Kid Non-fiction books**

(We currently do **not** need any more Picture Books or other Fiction books).

If you can help, please leave the books with your class teacher or Maxine in the Office. Thank you, Dorinda

#### Mural group

This is our latest team working on initial design ideas for the quiet area in the playground. I am super excited to be working with such a talented and creative bunch from Year 6. They can be seen here busy brainstorming and discussing potential ideas. The creative juices were most definitely flowing! It will involve a huge amount of work and time but we will keep you posted on progress and will hold an opening event once it is ready for the big unveiling in 2018. Kelly



Curious: Year 6 finding out all about Betty Layward's life  
 Creative: Year 4 performing drama  
 Ambitious: Ruby class assembly about Betty Layward  
 Respectful: Children's behaviour while waiting for clubs  
 Happy: Year2 Peach singing with Steve and his guitar

## Next Week's Menu

**All meat served at Betty Layward in school dinners is halal.**

### Monday

Lamb Rogan Josh and mango chutney (none)  
 Mild vegetable curry (none)  
 Wholegrain saffron rice  
 Carrots & Broccoli  
 Berry fruit crumble and custard (G, Mk)

### Tuesday

Halal chicken sausage with mash (Su, Mk, G, E)  
 Vegetarian sausages with veggie gravy (So, G)  
 Creamy mashed potatoes (Mk)  
 Cauliflower & Green beans  
 Baked pear and chocolate sponge with chocolate sauce (Mk, E, G)

### Wednesday

Roast beef with Yorkshire pudding with gravy (Mk, E, G)  
 Potato, Cheese and onion puff pastry pie (Mk, E, G)  
 Roasted potatoes, Green cabbage & Sweetcorn  
 Fruit of the month dessert

### Thursday

Turkey pie with puff pastry (Ce, G, Mk, Su)  
 Vegetarian and potato pie with shortcrust pastry (Mk, Su, G, Ce)  
 Crushed new potatoes (Mk)  
 Green beans & Carrots  
 Bread and butter pudding and custard (Su, So, Mk, E, G)

### Friday

Baked fish fillet in a crispy crumb with tartare sauce (F, Mu, E, G)  
 Mixed bean and rice burrito (Mu, Mk, G)  
 Baked beans & garden peas  
 Warm sultana flapjack (Mk, G)



Please follow our school Instagram and website for school news and updates.  
**@bettylayward**

[www.bettylayward.hackney.sch.uk](http://www.bettylayward.hackney.sch.uk)

## Betty Layward now has an APP!

Please download our app (available for Apple and Android).

Messages and information will be sent out via the app.

Please visit 'settings' to subscribe to relevant channels (ensure you have 'urgent' ticked).

Important dates, surveys, school information, news, contacts, alerts, reminders will all be sent out via the app.



Greetings PTFA ers

Hope you've all had a marvelous week

### DATES FOR YOUR DIARY

**WINTER FAIR- 9<sup>th</sup> DECEMBER 12.30 – 3pm**

**PTFA AGM – 19<sup>th</sup> October 7.00 – 8.00**

Come to the AGM. It's a fantastic way to meet other parents, help our school and community. Over the coming week, we'll also circulate how to apply for PTFA funds and what criteria must be met.

### WINTER FAIR

Fancy being a PTFA hero? Please do email [adam.roland@heavyweightsports.co.uk](mailto:adam.roland@heavyweightsports.co.uk) if you, or a group of parents, fancy organizing this spectacular!

### Class Cake Sale Dates

Get your ovens warmed up. Here are the dates for our cake sales

**29th Sep - Yr 2 & Yr 6**

**13th Oct - Reception & Yr 5**

**17th Nov - Nursey & Y4**

**1st Dec - Yr 1 & Yr 3**

### PTFA

The past two years has been a blast, but sadly, as our children will be leaving the school next year, the trustees will be stepping down in October. We need some volunteers to become Chair, Treasurer, Secretary and Trustee. If you're up for a laugh and interested, please do email Adam and he can fill you in on the roles and what's involved. Of course, all the current trustees will be on hand during this academic year to help out when/if needed.

### NEVER LOSE A COAT OR FLEECE AGAIN!

STAMPTASTIC...a fantastic way to name all your child's belongings \*and\* raise money for the PTFA. Every order placed gives us a 30% cashback.

[www.stamptastic.co.uk](http://www.stamptastic.co.uk)

### WELCOME NEW PARENTS AND CARERS

If you're a new parent to the school a massive BL WELCOME! and if you fancy keeping up to speed on all things PTFA, as well as finding out about other subjects like whether hamsters are good pets, when the next cake sale is and what plumbers various members of our community would recommend please do join our facebook page.

### THE GIVING MACHINE

The Giving Machine helps us raise money for our school. Anybody who shops on-line can help us raise money for Betty Layward. Simply register and click through to your preferred retailer via Giving Machine and shop as normal. Doesn't cost you a penny but does raise money for our PTFA

[http://www.thegivingmachine.co.uk/beneficiary.php?ben\\_id=62956](http://www.thegivingmachine.co.uk/beneficiary.php?ben_id=62956)

Have a fantastic weekend one and all

### School Recipe

#### Dorset apple & cinnamon cake

225g self-raising flour; 2 tsp ground cinnamon; 115g butter or stork, diced & chilled, plus extra for greasing; 80ml Agave syrup; 1 large free range egg, beaten; 6 - 8 tbsp milk; 225g bramley apple, peeled & chopped; 100g sultanas

#### Method

1. Heat the oven to 180°C. Grease and line a deep 20cm cake tin with baking parchment.
2. Mix the flour and cinnamon together in a large bowl. Add the butter or Stork and rub into the flour using your fingers, until it resembles fine breadcrumbs.
3. Stir in the Agave syrup and beat in the egg followed by 6 - 8 tbsp of milk, you want to achieve a smooth, thick batter.
4. Add the apples and sultanas and mix to combine. Scrape the batter into your prepared tin and gently level out. Bake in the oven for approximately 30 minutes or until golden and a skewer inserted into the middle comes out clean.
5. Allow to cool in the tin for 15 minutes and then carefully turn out onto a wire rack to cool further.