



# WESTFIELD NEWS

Friday 4th October 2024

Contact: 0113 250 3395 or email [office@yeadonwestfieldjuniorschool.co.uk](mailto:office@yeadonwestfieldjuniorschool.co.uk)

## Dates for your Diary

<b>Monday 14<sup>th</sup> October</b>	Harvest Festival at St John's Church Details in email sent 24/09/24
<b>Thursday 17<sup>th</sup> October</b>	Year 6 NCMP (National Child Measurement Programme)
<b>Friday 18<sup>th</sup> October</b>	Whole School Flu Immunisations
<b>Thursday 24<sup>th</sup> October</b>	HALLOWEEN DISCO Years 3/4 4.30pm to 5.30pm Years 5/6 5.45pm to 6.45pm
<b>Friday 25<sup>th</sup> October</b>	Year 5/6 Trip to Eden Camp Details to follow shortly
<b>Friday 25<sup>th</sup> October</b>	<b>Break Up for Half Term</b>
<b>Monday 4<sup>th</sup> November</b>	<b>Return to school</b>
<b>Tuesday 19<sup>th</sup> November &amp; Thursday 21<sup>st</sup> November</b>	Parents Evening
<b>Friday 22<sup>nd</sup> November</b>	<b>Training day</b>
<b>Tuesday 10<sup>th</sup> December</b>	Christmas Concert Years 3 & 4
<b>Thursday 12<sup>th</sup> December</b>	Christmas Concert Years 5 & 6
<b>Monday 16<sup>th</sup> December</b>	Carol Service at St Johns
<b>Tuesday 17<sup>th</sup> December</b>	Christmas Party Years 3 & 4
<b>Wednesday 18<sup>th</sup> December</b>	Christmas Dinner
<b>Thursday 19<sup>th</sup> December</b>	Christmas Party Years 5 & 6
<b>Friday 20<sup>th</sup> December</b>	<b>Break Up for Christmas</b>

# Awards w/e 20.09.24

Please note these awards are two weeks behind

## Owls



George L  
Harry L  
Sienna R  
Grace G

Darcie H  
Jude I  
Orla G

Evelyn-Mae C  
Max D  
George H  
Lucas J

Poppy A  
Buddy H

## Golden Stars



Ada S  
Robyn C  
Lewis L  
Jacob C  
George L  
Rocco S  
Max P  
Jack T  
Carolina C

Thea A  
Rae B-W  
Charlie B  
Joseph M  
Sienna P  
Maisie G  
Grace M  
Rosie S  
Leila S  
Myla Z

Isaac M  
Lainey-Blossom S  
Scarlett H  
Jemima H  
Sofia M  
Emily A  
Archie A  
Libby E  
Evie G  
Isla S

Isabelle C  
Marco DR  
Amelia B  
Millie T  
James W

# Awards w/e 27.09.24

Please note the awards are a week behind

## Owls



Ben H	Sienna P	Aidan D	Bobby S
Annie C	Cole W	Freddie G	Ethan B
Lily V	Sarah H	Aisla W	
Annabelle H	Tristan W	Neve W	

## Golden Stars



Blythe	James H	Jack F	Lauren W
Niamh	Ella H	Poppy A	Dylan M
Oliver L	Meredith J	Samuel F	Finley M
Grace	Max S	Juno H	Sid O'C
Rachel H	Rosie T	Toby W	Amelia F
Elsie R	Mae E	Emily A	
Levi R	Arthur L	Libby R	
Harry C	Mia P	Georgia W	
Dexter W	Grayson R	Marian C	
	Joel T		

# Mrs P's Work of the Week

We are using a new system this year to reward good work to replace the Bronze, Silver and Gold awards. Each week a child will be chosen from the class to bring up a piece of really super work to show the school. These will then be displayed in the notice boards under the veranda on the top playground for the following week. Please have a look at the lovely work that will be on display over the course of the year. Each child who has work chosen for that week will receive a special Head Teacher Award sticker. This week's children are.....

Finlay A 3L

Charlie M 5/6A

Cooper RW 3B

Yousef I 5/6H

Carolina C 4K

Anthony L 5/6G

Amber K 4I

## Website Videos

<https://www.yeadonwestfield-jun.leeds.sch.uk/>

Other staff may have uploaded videos and slideshows not mentioned here. They will have informed the children involved in them.

Year 5/6 have continued with their shelter building project. Here they are developing their woodworking skills – hammering and sawing. View the video at **About Us – Curriculum – Design and Technology** or by selecting the saw below:



**Year 5/6** built an Anderson shelter and experienced what an air raid might be like. They used this as a 'hook' for their creative writing. View the video at **About Us – Curriculum – English** or by selecting the hook below:



**Year 3** used Roman potions as a 'hook' for their creative writing. Their video can be seen by selecting the hook above.

# NEWS IN BRIEF

**HARVEST Service** - Thank you to all those who have volunteered to walk with us to and from church. We now have enough volunteers who have been notified by email.

**HARVEST FESTIVAL** - Donations for Harvest Festival are being accepted at YWJS from Monday October 7<sup>th</sup> and will be on display in the School Hall as usual.

**FOOD PANTRY** - As many of you may know, the Infant School have had a Food Pantry for a while. We are going to join with the Infant School to work together to provide food for families from both schools. The Pantry is now available to families at Yeadon Westfield Infant and Junior Schools who may be struggling to buy food. If you are requesting a food parcel we ask for a donation of 10% of the value of the parcel if possible, which we will use towards replenishing stock.

**DONATIONS** of the following foods are requested for the Pantry for the Harvest Festival: soup, pasta, tinned vegetables, pasta sauce, tuna, rice, noodles, chopped tomatoes, couscous, breakfast cereal, jam, treats, biscuits, toiletries, puddings and deserts, tea bags, tinned spaghetti, tinned fish, tinned fruit, UHT milk, UHT soya milk, hot dogs, Ravioli, cleaning cloths. Other donations are welcome but these are the most frequently requested foods. Our initial letter regarding Harvest Festival noted that we would donate to the Aireborough and Queensway Foodbank. We are hoping that us now working in partnership with the Infant School will enable parents/carers to access help with food more easily.

WOULD anyone like a FREE Wii Fit Board? There are currently three in YWJS Office needing new homes! If you would like one, please contact the office - first come, first served!

# RECIPES OF THE MONTH

YWJS is introducing a new monthly feature to the Newsletter - 'Recipe of the Month' - for families to enjoy making together! There will be both a main and dessert recipe. Some months there will be meat options, other months will be vegetarian, or perhaps you could make the meat option vegetarian or vice-versa? What we would really love to see is photos of you making the food, please email them in to [office@yeadonwestfieldjuniorschool.co.uk](mailto:office@yeadonwestfieldjuniorschool.co.uk) and we will display them on the YWJS website.

Now, as those cosy Autumnal nights draw in what better way to kick things off than with these lovely, homely dishes -

## COTTAGE PIE

### Ingredients

3 tbsp olive oil	4 tbsp Worcestershire sauce
1½kg beef mince	a few thyme sprigs
2 onions, finely chopped	2 bay leaves
3 carrots, chopped	For the mash
3 celery sticks, chopped	1.8kg potatoes, chopped
2 garlic cloves, finely chopped	225ml milk
3 tbsp plain flour	25g butter
1 tbsp tomato purée	200g strong cheddar, grated
large glass of red wine (optional)	freshly grated nutmeg
850ml beef stock	

### METHOD

STEP 1 - Heat 1 tbsp olive oil in a large saucepan and fry 1½kg beef mince until browned - you may need to do this in batches. Set aside as it browns.

STEP 2 - Put the other 2 tbsp olive oil into the pan, add 2 finely chopped onions, 3 chopped carrots and 3 chopped celery sticks and cook on a gentle heat until soft, about 20 mins.

STEP 3 - Add 2 finely chopped garlic cloves, 3 tbsp plain flour and 1 tbsp tomato purée, increase the heat and cook for a few mins, then return the beef to the pan.

STEP 4 - Pour over a large glass of red wine, if using, and boil to reduce it slightly before adding the 850ml beef stock, 4 tbsp Worcestershire sauce, a few thyme sprigs and 2 bay leaves.

STEP 5 - Bring to a simmer and cook, uncovered, for 45 mins. By this time the gravy should be thick and coating the meat. Check after about 30 mins - if a lot of liquid remains, increase the heat slightly to reduce the gravy a little. Season well, then discard the bay leaves and thyme stalks.

STEP 6 - Meanwhile, make the mash. In a large saucepan, cover the 1.8kg potatoes which you've peeled and chopped, in salted cold water, bring to the boil and simmer until tender.

STEP 7 - Drain well, then allow to steam-dry for a few mins. Mash well with the 225ml milk, 25g butter, and three-quarters of the 200g strong cheddar cheese, then season with freshly grated nutmeg and some salt and pepper.

STEP 8 - Spoon the meat into 2 ovenproof dishes. Pipe or spoon on the mash to cover. Sprinkle on the remaining cheese.

STEP 9 - If eating straight away, heat oven to 220C/200C fan/gas 7 and cook for 25-30 mins, or until the topping is golden.

STEP 10 If you want to use a slow cooker, brown your mince in batches then tip into your slow cooker and stir in the vegetables, flour, purée, wine, stock, Worcestershire sauce and herbs with some seasoning. Cover and cook on High for 4-5 hours. Make the mash following the previous steps, and then oven cook in the same way to finish.

RECIPE from BBC Good Food [website](#)

## **APPLE FLAPJACK**

### **Ingredients**

175g butter, plus extra for the tin 2-3 apples (about 350g), peeled, cored and chopped into small pieces

200g golden syrup

150g light brown soft sugar

300g porridge oats

50g dried apples, chopped

1/2 tsp ground cinnamon (optional)

### **METHOD**

STEP 1 - Heat the oven to 180C/160C fan/ gas 4. Butter the base of a 20 x 20cm square tin and line with baking parchment. Tip the chopped apples into a small saucepan with 2 tsp water and cook over a medium heat for 3-4 mins until the apples are just soft enough to crush, but there's still a little water left in the pan. If needed, add a little more water and cook the apples for slightly longer. Remove from the heat and crush the apples using a potato masher or a fork to break up slightly, then tip into a bowl and set aside.

STEP 2 - Tip the butter, golden syrup and sugar into the pan and warm through over a low heat until the butter has melted and the sugar has dissolved. Remove from the heat and set aside.

STEP 3 - Combine the oats, dried apple and cinnamon, if using, in a large bowl. Tip in the buttery syrup mix and cooked apples, then stir to combine. Tip the flapjack mixture into the prepared tin and press down firmly. Level the surface using a spatula, then bake for 25- 30 mins until golden and bubbling at the sides. Leave to cool. Cut into 16 pieces. Will keep in an airtight container for three days.

Recipe from the BBC GOOD FOOD [website](#)



## October Half Term Football Courses

The course will be delivered at Yeadon Westfield Infant School (LS19 7NQ)  
We will be delivering the following course;

WEEK #1 (FOOTBALL); MON 28th OCT TO FRI 1st NOV (5 DAYS)

Each day is 9.00am to 3.00pm and it's for ages 4-12 years  
ONLY £15.00 PER DAY

**\*\*SPECIAL OFFER 1 - FULL COURSE REDUCTION\*\***  
ONLY £62.50 when you book on the full 5 day course (9.00am-3.00pm)

**\*\*SPECIAL OFFER 2 - SIBLING DISCOUNT\*\***  
Book siblings on our course and each child will cost ONLY £12.50 per day  
Please Note; you can book any days at this cost.

**\*\*SPECIAL OFFER 3 - WIN A FREE WEEK\*\***  
Visit our Facebook page (S.A. Soccer) Like & Share this post to enter our PRIZE DRAW TO WIN A FREE WEEK OF HOLIDAY COURSE (9.00am-3.00pm)

Childcare Vouchers Accepted

Sibling Discount Available

BOOK YOUR PLACE BY SCANNING THE QR CODE WITH YOUR CAMERA



BRAND NEW WRAPAROUND CARE NOW AVAILABLE;  
8.15-9.00am (£3 per person per day)  
3.00-5.30pm (£9 per person per day)  
**\*\*Juice, biscuits & fruit included\*\***

BOOK A FULL COURSE INCLUDING WRAPAROUND  
(8.15AM TO 5.30PM) FOR ONLY £110.00 (£22.00 PER DAY).

CONTACT [sbm@westfieldinfants.co.uk](mailto:sbm@westfieldinfants.co.uk) IF YOU REQUIRE ANY FURTHER INFO

**BEAVERS** - Is your son or daughter aged between six and 8-years-old? Do they want to try something different?

THEN why not try BEAVERS? There's badges to be earned, friendships to be made, life skills to be taught and developed. The 16<sup>th</sup> Airedale Beaver Group are looking for NEW members to join them, on a Tuesday 6pm to 7pm at the Scout Building behind the town hall, next to the Methodist Church. Interested? Please contact Laurence Bell on 07745870104 or 01132504933. Or email [airedale16th@aol.co.uk](mailto:airedale16th@aol.co.uk)

16<sup>th</sup> Airedale look forward to welcoming new members!