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Company Number 8515149

LAUNDE PRIMARY SCHOOL

New Street Oadby Leicester LE2 4LJ

1 May 2020

Dear Parents /Carers,

We have come to the end of another week and we hope everyone has stayed safe and well.

A number of you have been asking us as to when schools will reopen. Despite the Prime Minister's announcement that the UK is 'past the peak' we have received no information about when and how we reopen or what this will look like. As soon as we have received any information of what will be happening, we will be in touch. The current discussions are that when schools open it will not look 'normal' as there will be different approaches being taken to ensure that everybody is safe whilst in school. You will have heard much speculation what this might look like from the media in terms of some children being in, some children not, or particular year groups being given priority. Despite all the rumours, we cannot give you any information as to what schools will look like upon our return or when schools will reopen for all pupils.

In the meantime, we will keep providing your children with work using the OneDrive so that they are practicing their skills and are in contact with their teachers. Our teachers are enjoying the contact with the pupils and seeing some of the work that has been completed at home. They have worked hard behind the scenes to plan in this remote manner and are very aware of some of the challenges our families have at home, whether it be children in different year groups, juggling working at home or having appropriate technology. Our message remains the same - you are doing a super job and we value the efforts you are going to support your children during this time. As ever, by working together we will make the most of this unprecedented situation. Whatever you do to help maintain routines and keeping children positive about work, is really important.

As a reminder, here are the staff emails so you can contact them directly. As mentioned, staff have feedback to us how they have enjoyed hearing about what the children have been doing, keeping in touch with yourselves and responding to any helpful feedback. There is one member of staff from each year group on duty to respond to emails between 9 and 3 every weekday so do keep in touch!

Here is a reminder of the emails:

eyfs@launde.leics.sch.uk
year1staff@launde.leics.sch.uk
year2staff@launde.leics.sch.uk
year3staff@launde.leics.sch.uk
year4staff@launde.leics.sch.uk
year5staff@launde.leics.sch.uk
year6staff@launde.leics.sch.uk

Over the coming week much of the work set by all year groups will be based around the VE celebrations, celebrating 75 years of Victory in Europe Day this coming 8 May. You will see on the television and other media that the mass gatherings and parties that were planned have been postponed until August. There is still much that has been planned 'virtually', with a singalong and minutes silence on the Friday. This is an event that is an important part of our history and therefore it is worth sharing with your children about the event. Staff have planned age appropriate activities to explain how people survived at that time. You can also explain to your children how the country came together and supported each other just as we are during this COVID 19 lockdown period.



A fun activity for the children has been drawn up by our Food Support Service. They are running a competition for children in all schools where the children will have a chance of winning a cream tea for 4 at Beaumanor Hall (when reopened). The winning design will be printed on to a tea towel. Attached is an entry form for the children to draw their design on to, incorporating VE day celebrations. School Food Support would also really like to see any photos the children have taken and how they have chosen to celebrate the day. Email photos and designs to the contact details on the poster. gemma.davies@leics.gov.uk



They have also put together a recipe that parents and children may like to try, which was a typical dish served 75 years ago. The British Legion website is very good for factual information too: <https://www.britishlegion.org.uk/get-involved/remembrance/remembrance-events/ve-day-75>



All the information can also be found on our website on the 'Online Zone' section. There are sections with ideas and information for you. There are French and Spanish recipes to complete from Madam De Bue, active sites to go to for something a little different to Joe Wicks. Our children of key workers who are coming to school have been doing 'Go noodle' this week, as well as some dance tuition from Oti Mabuse from Strictly Come Dancing. There are others listed to – thanks to Mr Squires.

Some of you may have noticed that we have also created a section with information and activities to support your child's mental health. This is of paramount importance in these times. These have been put together by our Parent Officer, Mrs Groenewald. There are activities to do together, different ways to explain what is happening in a child friendly way and ways to help your child talk about how they are feeling. Do have a look.



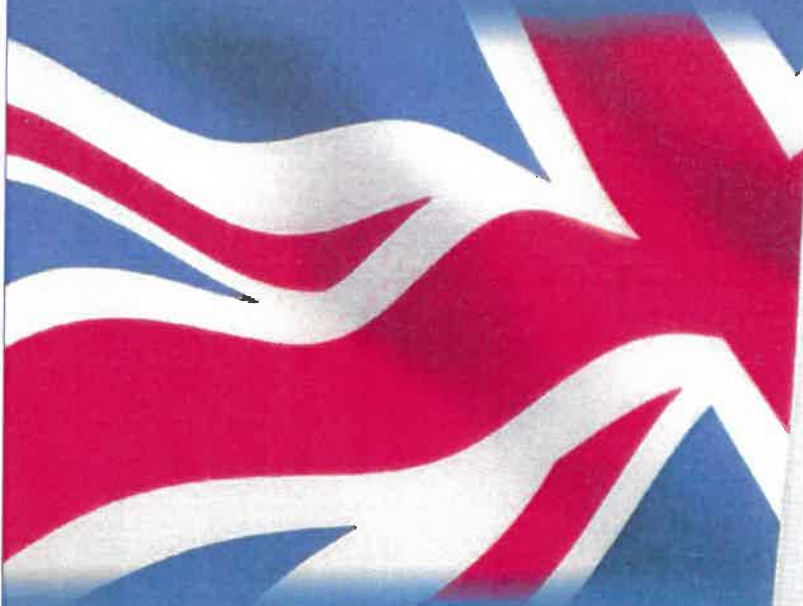
Here is a photo of some of our staff with children of our key workers who are in school - but staff at home are working away too! We are also putting together boxes of equipment for children who are Pupil Premium, an important way we are helping families at home during this tricky time.

We are proud of our whole school community for working together.

Take care and keep safe,

A handwritten signature in black ink, appearing to read 'Ms Priddey'.

Ms Priddey and Miss Sandhu



Theme your design
around celebrating
75 years of the (VE)
Victory in Europe

YOUR NAME

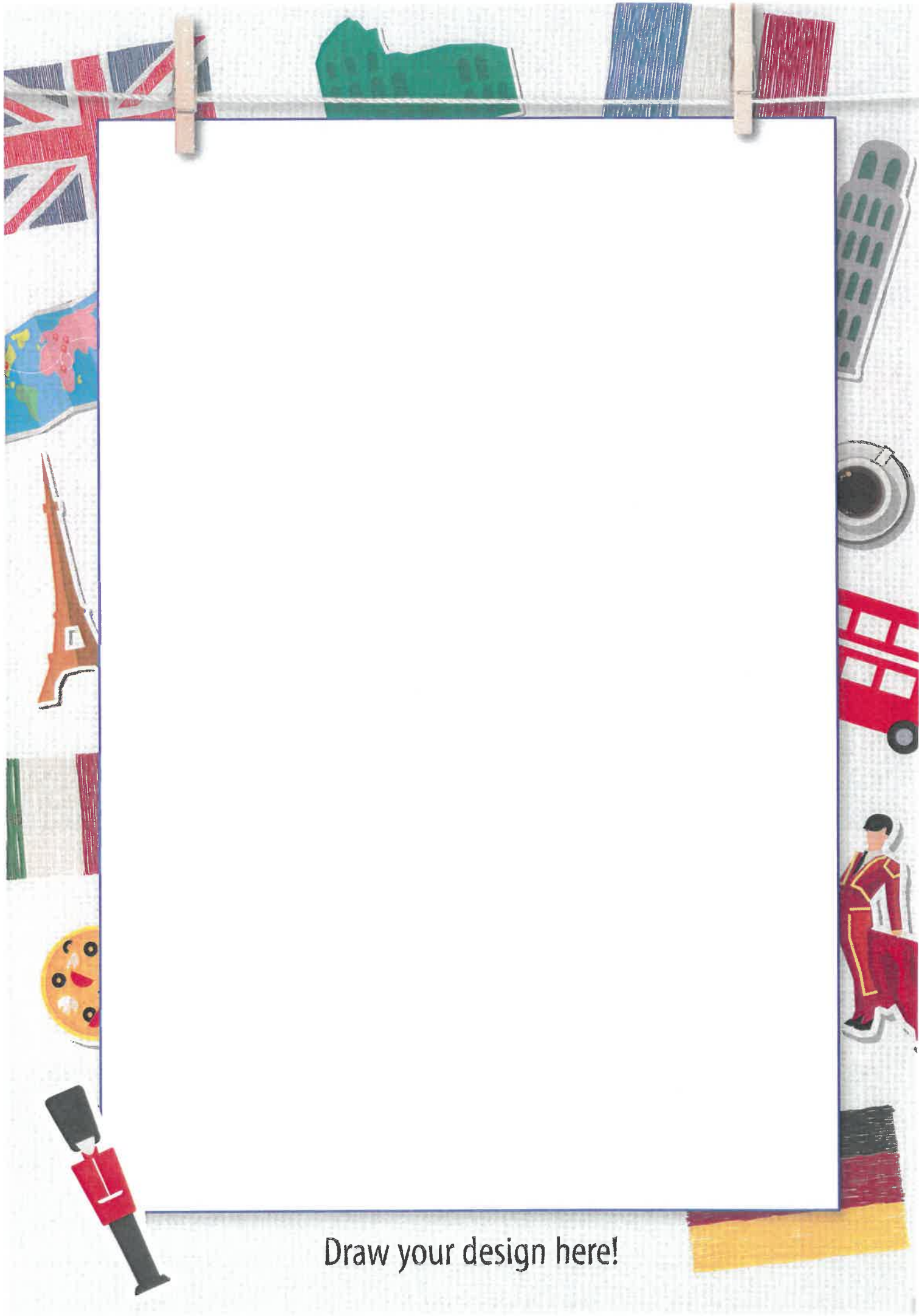
SCHOOL

EMAIL

YOUR AGE

The winner will have their tea towel professionally printed and win a cream tea for 4 people at Beaumanor Hall.

To submit your entry scan and email your design to gemma.davies@leics.gov.uk
Entries must be received by **22nd May 2020** and the winner will be announced 2nd June 2020. Good luck and get creative!



Draw your design here!



Homity Pie



Serves: 6—8

Prep Time: 20 mins

Cook Time: 30—45 mins

Method

1. Put the flour and butter in a food processor and blend until the mixture resembles fine breadcrumbs. Add the egg and pulse until the mixture just comes together as a dough. Bring the dough together and flatten into a round.
2. Put the pastry in the centre of a 20cm/8in springform cake tin and carefully ease it over the base and up the sides of the tin.
3. Cook the potatoes in boiling water for 15 minutes, or until just tender. Drain in a colander, tip back into the saucepan and cut into 3cm/1¼in pieces with a round-bladed knife.
4. Melt the butter and oil in a frying pan and fry the onions gently for 15 minutes, or until soft and pale golden-brown. Add the garlic and cook for two further minutes, stirring regularly.
5. Preheat the oven to 200C/180C (fan)/Gas 6.
6. Add the onions and garlic to the potatoes and sprinkle with 100g/3½oz of the cheese and the parsley. Add the spinach leaves and season with nutmeg, salt and freshly ground black pepper. Mix all the ingredients together until well combined.
7. Spoon the filling mixture into the pastry case. Pour over the cream and allow it to drizzle down between the layers. Sprinkle the remaining cheese on top. Place the tin on a baking tray and bake in the oven for 40-45 minutes, or until the pastry is crisp and pale golden-brown.
8. Leave the pie to cool in the tin for 10 minutes. Remove the pie from the tin and place it on a serving plate. Cut into thick wedges with a sharp knife.

Notes

This recipe is great for using up leftover boiled potatoes or even mash

Ingredients

Pastry

125g/4oz plain flour, plus extra for rolling
125g/4oz wholemeal flour
150g/5oz butter
1 free-range egg, beaten

Filling

850g/1lb 14oz floury potatoes, such as Maris Piper or King Edward, peeled and cut into quarters

25g/1oz butter

1 tbsp sunflower oil

3 onions, halved and sliced

2 garlic cloves, crushed

100g/3½oz baby spinach leaves

175g/6oz mature cheddar cheese, coarsely grated

2 tbsp chopped fresh parsley leaves

250ml/9fl oz double cream

pinch freshly grated nutmeg

flaked sea salt and freshly ground black pepper.