



# Longford Primary Academy Newsletter



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[www.longford.staffs.sch.uk](http://www.longford.staffs.sch.uk)

## Newsletter Date

17/04/2020

Longford Primary Academy continues to be closed to most children. We are able to provide care for children who are vulnerable and children whose parents are key workers "critical to the Covid-19 response"

<https://www.gov.uk/government/publications/coronavirus-covid-19-maintaining-educational-provision/guidance-for-schools-colleges-and-local-authorities-on-maintaining-educational-provision>



I want to start with thanking all of you for your continued support through this unprecedented time. A time in which you, your children and our staff have had to negotiate a very different way of working. We understand that this has brought with it many challenges for yourselves as well as our staff.

After Easter, class teachers will be resuming daily contact to provide your children with work for your children to complete. This will include a maths activity, with a video tutorial and a grammar & reading activity. Teachers will award dojo points for completed work so your child can see their efforts are valued. We realise that you are not teachers and there is no expectation from us for you to provide a structured day of learning. Some of your children will want to do everything, others not so much – this is ok! You may choose to complete the activities one day and have a day of crafting or life skills the next. Please do not worry; everyone has their own circumstances and is facing different challenges. Do not battle with the children; keep them safe and reassured.

Your child's class teacher may contact you from time to time to check in and offer support. If you need help accessing online work, please do not hesitate to contact your child's class teacher via dojo if possible, or call the school between 9am and 3pm. If you cannot access online learning a home learning pack can be arranged for you to collect.

Mrs Lawrence  
(Vice Principal)

## Testing – SATs, phonics and multiplication check

You may have already heard on the news that the Government has decided to cancel tests and exams this academic year. Your teachers and I know that all of you have worked really hard to prepare for your tests. We would like you all to know that we are very proud of the work you have done this year and that none of it has gone to waste – everything you have done will be of benefit to you as you continue your education at Longford and beyond. We will continue to celebrate everything that you have achieved so far, not just the work you have done in class, but all of your talents, gifts, skills and abilities.

## Government Guidelines:

### Stay at home

- Only go outside for food, health reasons or work (but only if you cannot work from home)
- If you go out, stay 2 metres (6ft) away from other people at all times
- Wash your hands as soon as you get home

Do not meet others, even friends or family. You can spread the virus even if you don't have symptoms.

**STAY AT HOME  
PROTECT THE NHS  
SAVE LIVES**



### Free school meals

During this time, the Government has asked us to continue to provide meals for children who receive the means tested free school meals. Government guidelines recommend that where possible, schools continue to provide meals or food parcels rather than vouchers. Fortunately, our school meals provider, Dolce, have been able to do just this and have been providing food hampers for those entitled to them, this will continue until school

reopens. There have been many issues with the national voucher scheme and we are thankful to Dolce for their support during the closure of our school. Parents will continue to be contacted each week to come and collect a hamper for each of their children at a certain time during the day. If you could all please adhere to your allocated slot to enable us to ensure collections are done in the safest possible way.

If you think you may meet the criteria for free school meals please follow the link below to apply online:

<https://www.staffordshire.gov.uk/Education/Educational-awards-benefits/FreeSchoolMeals/Apply-online.aspx>

#### Here are some simple meals that you can make from the food box:

Sandwiches (Jam, Cheese or Cheese Spread)

Cheese on toast

Jacket potato with cheese

Vegetable sticks

#### Cheese & Tomato Pasta Bake

Boil the pasta until cooked (around 10 mins), open the tin of tomato soup and mix with the pasta. Place into an oven proof dish, top with some grated cheese, bake in a preheated oven until cheese has melted and browned.

#### Cheese Topped Potato Wedges

Cut the potatoes in half, then into quarters, then into eighths, toss in oil, sprinkle with salt and pepper (add some chilli, paprika, herbs or curry powder from your cupboard)

Place on a non-stick tray, bake in a preheated oven until crisp on the outside and soft on the inside.

Once cooked put into piles on the baking tray, top with grated cheese and bake until melted

#### Potato, Cheese and Tomato Bake

Slice the potatoes into thin rounds, boil in a pan of water for 10-12 mins, drain and add a thin layer to an oven proof dish.

Open the tin of tomato soup, cover the potatoes with a layer of soup, top with sliced potatoes (repeat until all used, finishing with a layer of potatoes on the top)

Grate some cheese, sprinkle over the top of the potatoes

Bake in a preheated oven until cooked through (check with a knife to ensure potatoes are soft)

#### Toasted Cheese Roll Ups with Tomato Dip

Cut the crusts off a slice of bread, roll out as thin as possible with a rolling pin.

Spread with a little butter, sprinkle the cheese over, roll up, sealing with a little water

Heat a non stick pan, add a little oil or butter, place the roll up in the pan and cook until browned all over, flipping it occasionally.

Warm up some Tomato soup, use as a dipping sauce

#### Toasted Jam Roll Ups

Cut the crusts off a slice of bread, roll out as thin as possible with a rolling pin.

Spread with some jam (add coconut, chocolate or anything else you feel will work), roll up, sealing with a little water

Heat a non stick pan, add a little oil or butter, place the roll up in the pan and cook until browned all over, flipping it