ROTHERFIELD



NEWSLETTER

06/06/2025

MESSAGE FROM THE HEADTEACHER

Dear Parents and Carers,

Thank you to so many of you for your support for the NSPCC childhood day and run a mile. So far we have raised £440 for the NSPCC . **It is not too later to donate!** If you have raised any sponsorship in cash then please bring that into the office for Lesly.

A huge well done to our Year 4 pupils this week, who have been working hard to learn all their times tables ready for the national multiplication check. We have been so impressed with the progress and determination of all the children. They have done us proud!

There is a huge amount of lost property building up. Nora will be putting it all out on tables next week. Please have a look to see if you have lots any items. We always encourage parents to clearly label children's clothes.

Remember to join us on Thursday next week for our cultural event. In school Janet is organising a lovely afternoon of language learning and celebration. Then, the PTA are organising some lovely food offering from around the world to sample.

Eid Mubarak to our many families celebrating today and over the weekend.

THIS WEEKS TOP NEWS - The Week Magazine - Darcie's Feature

Inspiring others to love reading Darcie Farrell won a Pupil Library Assistants award.

From 2 to 8 June it is Volunteers' Week, a campaign celebrated in the UK each year to recognise important work done by people who give up their time to help others. Darcie Farrell, who is in Year 5, volunteers in her primary

school's library each week. She works with the other library assistants on Tuesday lunchtimes to organise books and help others to read. Darcie tokd The

Week Junior that libraries are very special because some children don't have books at home. She said, "It helps them be themselves in the library." Her favouite thing about being a

them be themselves in the library." Her favourite thing about being a library assistant is that she gets to help other children with their reading. Recently, Darcie won the School Library Association's Pupil Library Assistants of the Year award for primary school children. She hadn't expected to win it, and said, "I was very shocked. I was proud as well." One of Darrie's top subjects at

> school is guided reading, and her favourite book at the moment is *Dork Diaries: ILove Parisity* Rachel Renée Russell. When she's not reading, though, she has several other hobbies, including baking and boxing.

exciting things coming to Darcie's library. The library assistants are going to make audiobooks for pupils. They'll read the books out loud, record them, and the recordings will be available for other children to listen to.





SCHOOL ATTENDANCE

Whole school: 89% National: 95%

Mulberry

Oak

Rowan

Palm

Holly

Ash

Beech

Pine

Willow

Apple

Silver birch

Cedar

Elm

Maple

98%

96%

96%

95%

93%

93%

93%

90%

89%

86%

85%

85%

84%

79%

STARS OF THE WEEK

Well done to all our wonderful children on their hard work this week. The following deserve a special mention for receiving **Star of the week!**

- Year 6: Giorgio and Emmanuel
- Year 5: Kidus and Rosa-Lee
 - Year 4: Lina and Liyana
 - Year 3: Annabelle and Rami
 - Year 2: Zara and Arthur L

Year 1: Ka'lia and Adiba

Reception: Christian

Nursery: Pheobe

<u>TOP DOODLERS -</u> <u>PINE</u>



Using Doodle Maths for 10 minutes per day can have a huge impact on your child's progress and attainment. Please speak to your child's class teacher if you need your login details or any support with the app.

DOODLE TABLES-

WILLOW

(as chosen by the pupil voice)

Well done to **Mulberry** class for having the highest attendance this week!

Reading for Pleasure

As part of our cultural afternoon, we will be having a Reading for Pleasure area with a focus on books and poems written in different languages; we would love to learn more about the stories and poems that are read in the many cultures that are part of our Rotherfield community. We will have a selection of the books that we have at school in different languages. It would be lovely if you can come and say hello and share stories that are important to you and your families. Feel free to bring any copies of stories from your culture and heritage, either physical copies to show us or just the names of books and writers so we can learn more about the stories from all the cultures represented at Rotherfield.

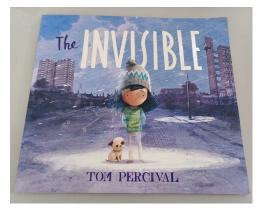
Staff Book Group

We held our second RF staff book group this week. We read books that have been recommended – different titles and covering different age groups from EYFS up to year 6. We are working to build our staff knowledge of the best new children's books so we can really help our children find books they love. This group we read: Girls; In the land of giants; The invisible and 10 dogs and we would recommend them all!









Tiago's Weekly Recipe - Simple Sourdough Bread Recipe for Home

Ingredients:

500g strong white bread flour
350ml lukewarm water
100g active sourdough starter (see note)
10g salt

A Note from the Head Chef: Why Bread Matters

Taking care of sourdough is a quiet, powerful act. It asks for patience, attention, and trust – the same things we need in parenting, in friendships, and in taking care of ourselves. Watching your dough come alive over days reminds us that growth takes time. That small, everyday actions – like feeding a starter or folding a dough – lead to something nourishing and meaningful.

Sharing bread with your child is more than just food. It's a memory, a rhythm, a ritual. You don't need to be a baker – just curious and a little brave. Let your child see the bubbles, smell the tang, knead with you. These are the moments that rise and stay with us.

Method:

Instructions: 1. Mix the dough (Morning): In a large bowl, mix the flour, water, and sourdough starter. Let it rest for 30 minutes, then add the salt and mix well by hand until combined. The dough will be sticky – that's good! 2. Stretch and fold (Every 30 mins, 4 times): Over the next 2 hours, every 30 minutes gently stretch one side

of the dough and fold it over. Rotate the bowl and repeat 3 more times.

3. Let it rise (Bulk ferment):

Cover the dough and leave it at room temperature for 4–5 hours, or until it's puffier (but not doubled in size). 4. Shape the dough:

Lightly flour your surface and shape the dough into a round ball. Place it into a floured bowl or banneton, seam side up.

5. Final rise (Overnight): Cover and refrigerate overnight.

6. Bake (Next morning):

Preheat your oven to 230°C (fan 210°C) with a Dutch oven or covered pot inside. Turn your dough onto parchment, score the top with a sharp knife, and carefully place into the hot pot. Bake covered for 25 minutes, then uncovered for 15–20 minutes until golden.

7. Cool before slicing!

Let the bread cool fully - it finishes baking inside as it cools.

Note:

If you don't have a sourdough starter yet, try mixing 50g flour and 50ml water in a jar. Feed it daily with the same amounts. In 5–7 days, it should be bubbly and ready to use!

REMINDERS - DATES FOR YOUR DIARY

EVENTS	DATES
Year 2 Trip - London Museum	Tuesday 10 th June
Cultural Evening	Thursday 12 th June @3:30
Year 4 - Hampstead Heath	Wednesday 18 th June
Year 2 'Mini Olympics' Athletics Festival	Wednesday 18 th June
PTA Bake Sale	Friday 20 th June @3:30
Year 5 Trip - London Zoo	Friday 20 th June
Whole School Sports day - Shoreditch Park	Thursday 17 th July
PTA Bake Sale	Friday 18 th July @3:30



Islington Healthy School Advisor

Please click here to see community food services available within Islington Community Food Services - Islington Food Partnership

Clubs contact info

Should you need to reach a staff member after 4PM regarding your child at after-school club (such as late collection from after school club), please call this number for immediate assistance: 07955184099