



OAKFIELD ACADEMY
BELIEVE AND ACHIEVE

Edition No 7, 20/21

November 2020



**Oakfield
Academy
observed
Remembrance
Day**

**Wednesday
11th November
2020**

11a.m.



Lead by Miss Wilkes, the entire academy congregated on the Yard to celebrate Remembrance Day. Remaining in their Year Bubbles, everybody listened to two wonderful readings. The first, 'Anthem for Doomed Youth' was read by Stan Hill 70, and the second 'In Flanders Fields' was read by Alice Wagstaff, 80. Both readers did a marvellous job at short notice and read their poems beautifully. The ceremony concluded with an emotional rendition of 'The Last Post' by Mr Oates on the trumpet. Finally all pupils and staff observed two minutes of silence, to reflect on those who have fallen in conflict.



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If you would like further information on any of the items in the newsletter, please contact the school office.

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Musical Peri Lessons return

We are delighted to announce that Peripatetic Music lessons have returned. Based on the stage, pupils have been thrilled to return to their lessons.

Mr Gilbert returns with Keyboard and Cello lessons



Mr Pepler returns with his Drum lessons



Mrs Hooper returns with Flute & Clarinet lessons



Mr Moss returns with Guitar lessons



Interested?
Contact Mrs Palfrey, who will be able to take your details and add you to a waiting list. Thank you.

Italian Menu in Oakfield's Canteen



Freddie Hill and Jacob Doel both from 5S thought the Italian Menu was delicious.... hopefully they left room for Pancakes after !!

FUTURE THEMED MENUS— CHINESE 19th November/10th December, AMERICAN 26th November, ITALIAN 3rd December.

DIARY DATES	19th January 2021—Year 5 individual photographs and Whole School virtual photograph
Friday 18th December Last day of Term 2, finish at 2pm	w/c Monday 15th February 2021—Half Term Holidays
Saturday 19th December –Sunday 3rd January 2021 Christmas Holidays	Wednesday 3rd March 2021—HPV vaccinations for all Year 8 pupils
Monday 4th & Tuesday 5th January 2021 INSET DAYS	Friday 19th March 2021—School photographs Yrs 6, 7 and 8, plus mop up for virtual photographs
Wednesday 6th January 2021—Pupils return	2nd April—18th April 2021—Easter Holidays

Gingerbread Competition 2020

Sadly for the first time in 20 years we are unable to hold our annual Gingerbread Competition due to the current safety guidance. We would however still like our pupils to make a Gingerbread construction, they can email photographs of their creations to the DT Email and Ms Peat and Ms Nightingale will judge them. Email your entries to: [-DT@oakfieldacademy.org](mailto:DT@oakfieldacademy.org).



The results are in and the winners are...

Year 5 - 5R
Year 6 - 6N
Year 7 - 7S
Year 8 - 8C

HIGHEST SCORERS	Year 5	Year 6	Year 7	Year 8
A	Oliver Lapham	Archie Nicholls	Aeris Maggs	Thomas Thatcher
C	Ryan Walsh	Giorgetti-Knott	Harvey Norris	Beth Cowing
O	Will Tayler	Rosa-Belle Hartley	Leon Barney	Sonnie Kerslake
R	Sophie Parfitt	Cameron Burge	Caitlyn Bourne	James King
N	Lilly Jackson	Oliver Coates	Toni Brooks	Oliver Griffin
S	Ania Giorgetti-Knott	Jesse Morrissey	Evie Pearson	Alex Massey
FLG	Emma Taylor			



Ever thought of being a Parent Trustee ?

We currently have a vacancy. Look out for the letter which has been sent home via Parentpay from Chair of Trustees, Kate Hellard.

THE DOUGH

400 g golden syrup 200g sugar
 100g butter 4 eggs
 4 teaspoons ground cinnamon
 1 teaspoon ground cardamom
 1 teaspoon ground white pepper
 Half teaspoon ground ginger
 Half teaspoon ground cloves
 2 teaspoons baking powder
 1kg plain flour

THE METHOD

Melt butter in a saucepan, take off the heat and add the sugar and syrup,

When cool add the eggs.

Mix the spices and the baking powder into the flour.

Mix the flour into the liquid.

The dough will be stiff but not sticky.

If the dough is sticky add more flour.

If not using straight away (roll out on a floured surface and, using your templates, cut out) place in a bag and seal. It will keep in the fridge for up to 3 days. The dough will also freeze for 3 months.

When rolling out the dough should be 3-4mm thick. Transfer to a baking sheet lined with parchment paper and bake 200 degrees C, Gas Mark 6 for 10-15 minutes. Only remove from the sheet when the biscuit is cooled.