



Windermere Primary School Newsletter 22nd October 2026

We have reached the end of the first half term of the 2026-2027 year! It has felt like the summer for much of it and we have been spoiled being able to use the field for all but a handful of playtimes. Please see the pages below for some Halloween recipes and healthy activity opportunity from BeeZee families.

Wishing you all a good half term.

Miss Gilliver (Headteacher) and the Windermere Team

Assembly theme

We have come to the end of our theme on Being me in my World. We have thought about how we can work well with others and developed class learning charters. We have also reflected and reviewed our half term and how we have settled in to learning and if we are following the expectations of Ready, Respectful, Safe. We have celebrated children who work well with others and those who choose to follow the learning charter.

Visitor

Ruby from the Nourish program visited for the final time and held a parent and child cooking session. Although we only had one parent and child involved, it was a lovely shared experience.

Pupil Council

Our Pupil Council for 2026-2027 have been elected. The councillors are: Aaron, Zack, Dannii, Lennon, Ami, Gideon, Milly, Eva, Ruaridh and Rocco. Well done!

Flu Vaccinations

After half term, we have the annual nasal flu vaccinations booked in with the NHS visiting school. You should have received a link to complete the permission form for this for your children. Please consider this carefully and give your permission as this illness can make them feel quite unwell, take them out of school for several days and can also be spread around between children and adults easily.

Well done!

A very special well done goes to Emma and her team who competed in the under 12 mixed team ceili (Irish dancing) at the Great Britain Championships. They are now preparing for the World Championships next March.

Dates for your Diary:

23 rd October	INSET day- staff only
26 th -30 th October	Half term holiday
2 nd November	Term restarts
9 th November	Pantomime in school
3 rd November	Flu vaccinations
12 th November	Children in Need Ramble
13 th November	Cake Sale Y6
30 th November	Occasional Day- school closed
16 th December	Christmas dinner day
17 th December	After school singing
18 th December	End of Autumn Term

Ask Your Child...

This is a way to start to discuss your child's learning. You are not expected to know all the answers.

Reception- What is a pumpkin lifecycle?

Year 1/2- Which season is your favourite and why?

Year 3- Can you identify the four different countries that make up the UK?

Year 4- Can you explain the water cycle?

Year 5- What do you think the Mayan's should be remembered for?

Year 6- Can you explain to your parent how to do long division using the expanded method?

Spooky stuffed peppers

Ingredients

Makes 6

- 1 onion, diced
- 3 cloves garlic, crushed
- 500g lean beef mince (or meat-free alternative)
- 2 x 500g tomato passata
- 250g pouch cooked grains of choice (rice, quinoa, bulgur wheat etc)
- 3 orange peppers
- 3 green peppers
- 6 pitted black olives
- 120g grated mozzarella



Method

1. Heat 1 tbsp olive oil in a large pan. Add the onion and garlic to the pan and sauté for 2 minutes.
2. Add the beef mince and cook until browned.
3. Stir in the passata and leave to simmer for 5 minutes.
4. Add your grains of choice and stir until well combined. Leave to simmer for a further 5 minutes.
5. Meanwhile, preheat your oven to 200°C/gas mark 6 and start to prepare the peppers.
6. Cut off the tops of the peppers, setting aside. Use a metal spoon to deseed the peppers.
7. Using a small knife, carefully carve faces into the orange peppers to look like a jack o'lantern. For the green peppers, carefully carve Frankenstein faces and olive-sized holes on either side of the face. Place a black olive in the holes on either side of the green peppers to create Frankenstein's bolts.
8. Split the mince filling equally between the 6 peppers and fill.
9. Top the filling of each pepper with 20g grated mozzarella and replace the tops of the peppers.
10. Place the peppers standing up on a baking tray. Bake in the oven for 25-30 minutes, then serve.



Beezee top tip:

Want to make these peppers look extra spooky? When cutting off the top of the pepper, you can cut in a zig-zag pattern for a monster-like look!



Beezee
FAMILIES

Ghoulish gingerbread

Ingredients

Serves 8

- 115g plain flour
- ¾ tsp bicarbonate of soda
- ¼ tsp cinnamon
- ½ tsp ginger
- 25g soft brown sugar
- 25g olive oil spread
- 2 tbsp honey
- Icing pens to decorate

Method

1. Preheat the oven to 190°C/gas mark 5 and line 2 baking trays with greaseproof paper.
2. Place the flour, bicarbonate of soda, cinnamon and ginger into a bowl and stir.
3. Heat olive oil spread, sugar and honey until they dissolve, then stir into the dry ingredients to form a dough.
4. Roll out the dough to ½cm thick and cut out gingerbread men using a cutter. You could try other ghoulish shapes too!
5. Place the gingerbread men onto the trays and bake for 5-7 minutes until golden.
6. Decorate with a white icing pen - have fun and get creative!



Beezee top tip:

You don't have to stick to skeletons! You could try ice ghosts, mummies and zombies. Get spooky and have fun.



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a NEW leaf?**

Beezee
by maximus

Sign up to one of our **FREE** healthy lifestyle services today to start your journey.

Beezee FAMILIES

- Free, fun, family-focused support
- Learn about healthy eating
- Get moving more
- Connect with other families.

Beezee YOUTH

- 13-17 year olds can talk about topics that matter to them
- Build confidence
- Get expert support
- Join a safe space.