



October newsletter

No. 1

www.greatbinfields.co.uk

October 2024

**HAPPY
HALF TERM**

Dear parents/carers,
We thought we would just provide you with a brief round up of Autumn 1 with a photo update from each year group. On behalf of us all here at GBP, we hope you have a wonderful half term and thank you for your continued support. A huge thank you to FOGB for putting on such a fantastic Halloween 'Silent Disco' last night—a roaring success! Thank you for all you do for us.

Prefects

I was overwhelmed by all the fantastic applications I received from so many of you for the Prefect role. A huge well done and all of the children who applied are either a PURPLE Prefect or a BLUE Prefect.

We have already had our first open morning, and the purple prefects did an amazing job with their tours for prospective parents for September 2025 intake.

Our next open morning is 5th November, so we will be really busy for that morning again.

I'm looking forward to working alongside you closely. A huge well done to all of you for applying and showing great resilience if you weren't successful this time.



“
**Kids deserve
the right to think
that they can
change the world.**

LOIS LOWRY



**Will your child be starting school
in September 2025?**



Ofsted says that Great Binfields Primary School is a
'GOOD' school.

Come and see our school in action

Our onsite events are at the following times:
**Wednesday 16th October, Tuesday 5th November and Thursday 28th November at
9.00 and 10.15am.**

If you would like to attend a session at one of these events, please call our school office on 01256 460532 or email adminoffice@greatbinfields.hants.sch.uk to book a time.

Closing date for applications is 15th January 2025.

Things to do during October half-term



Mottisfont's Pumpkin Parade

Follow Mottisfont's Pumpkin Parade trail to discover Hallowe'en fun, from pumpkin noughts and crosses to pumpkin rolling. There are skeletons to spot in the spooky medieval cellarium, then balance and crawl in the Creepy Critters climbing area. For little ones, tiny doors open to reveal cute Hallowe'en pictures. Kids can create pumpkin designs to add to Mottisfont's bunting, and there are quirky pumpkin displays for family photos. 19 October to 3 November. Trail £2.



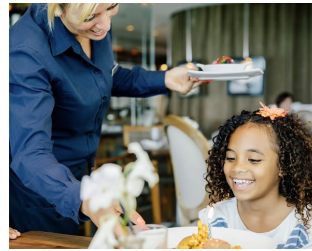
Ingredients

125g/4½oz plain flour
25g/1oz cocoa powder
1½ tsp baking powder
150g/5oz caster sugar
150g/5oz unsalted butter, softened at room temperature
1 free-range egg
8 tbsp milk

Method

1. Preheat the oven to 180C/350F/Gas 4. Line a muffin tray with 9 paper cases.
2. Sift the flour, cocoa powder and baking powder into a bowl. Add the sugar and butter and beat the mixture together until well combined.
3. Whisk in the egg and milk until the mixture is thick and smooth.
4. Divide the mixture between the paper case and bake in the oven for 20-25 minutes, or until springy to the touch and skewer inserted into the middle of one of the cakes comes out clean. Set aside to cool on a wire rack.
5. For the cream cheese icing, beat the cream cheese and butter together in a bowl until well combined. Beat in the icing sugar and vanilla.
6. Spoon the icing onto the cupcakes, leaving a small border around the edge.
7. For the chocolate icing, sift the icing sugar and cocoa powder into a bowl. Stir in 2 tablespoons of water to form a smooth, thick icing.
8. Transfer the mixture to a piping bag with a fine nozzle. (Alternatively, spoon the mixture into the corner of a sandwich bag and snip off the corner, to form a small hole.)
9. Carefully pipe 3 concentric circles onto each cupcake. Run a toothpick from the centre to the edge of the cake, through each circle of icing, at 2cm/1in intervals to create a cobweb effect.
10. Set aside for 20 minutes to allow the icing to harden.

Where kids can eat free or for £1 during October half term 2024



<https://www.prima.co.uk/family/kids/a22572732/where-kids-eat-free/>



ARTICLE

Hallowe'en pumpkin trail at The Vyne →

Journey through The Vyne's ancient mansion on the hunt for 10 vibrant suncatchers featuring mysterious, magical pumpkins. In the gardens, the jack-o'-lantern theme continues, with pumpkin patch bean bag toss, ring toss and noughts and crosses. 26 October to 3 November, £2 with sweetie prize

For the cream cheese icing

50g/2oz cream cheese
25g/1oz butter, softened at room temperature
125g/4oz icing sugar, sifted
½ tsp vanilla essence
For the chocolate icing
25g/1oz icing sugar
1 tbsp cocoa powder

Autumn 1 Picture Gallery

