



**Asfordby
Captain's Close**
Primary School

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Friday 1st May 2020

Dear Parents/Carers,

This Bank Holiday Friday is going to be a very different celebration due to the current situation. The staff at Captains Close, are planning some amazing learning opportunities next week linked to VE Day celebration.

FOAAC have also suggested some great ideas, including a 'Stay at home Street party.' How will you be celebrating the day? We would love to see your celebrations. Why not post them on Twitter or your child's TEAMS?



In addition, the LTS catering services, have contacted the school and sent this message below-

Unfortunately, we are unable to celebrate VE day as we wanted to this year, however we would like to run our competition for the children as planned.

The children will have a chance of winning a cream tea for 4 at Beaumanor Hall (when reopened) and the winning design will be printed on to a tea towel.

Please find attached an entry form for the children to draw their design on to, incorporating VE day celebrations. If possible, could you promote it on your websites.

We have also attached a recipe that parents and children may like to try, which was a typical dish served 75 years ago.

The competition is to design a tea towel based on the VE day celebrations, the closing date is Friday 22nd May 2020 and the winner will be announced on Tuesday 2nd June 2020. All the information is attached at the bottom of this letter. It would be amazing for one of the children to win and have their designs printed. So get creative and design an outstanding piece of art work.

Keep safe and well.

Mrs Bailey

Acting Head of School

P.S. The LTS catering services, have also included a recipe that would have been served 75 years ago.



Theme your design
around celebrating
75 years of the (VE)
Victory in Europe

YOUR NAME

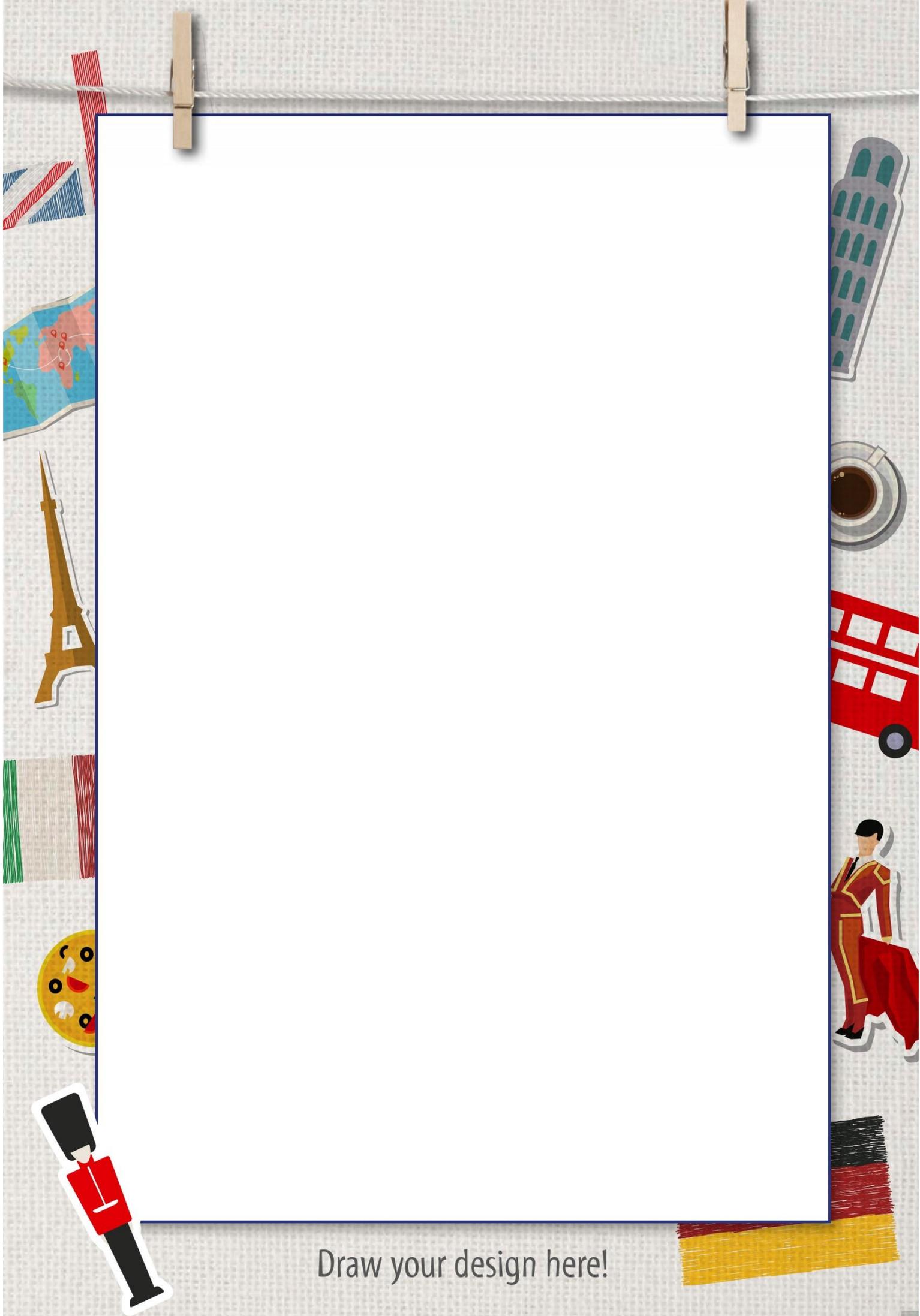
SCHOOL

EMAIL

YOUR AGE

The winner will have their tea towel professionally printed and win a cream tea for 4 people at Beaumanor Hall.

To submit your entry scan and email your design to gemma.davies@leics.gov.uk
Entries must be received by **22nd May 2020** and the winner will be announced 2nd June 2020. Good luck and get creative!



Draw your design here!



Tomity Pie

Serves: 6—8

Prep Time: 20 mins

Cook Time: 30—45 mins

Method

Put the flour and butter in a food processor and blend until the mixture resembles fine breadcrumbs. Add the egg and pulse until the mixture just comes together as a dough. Bring the dough together and flatten into a round.

Put the pastry in the centre of a 20cm/8in springform cake tin and carefully ease it over the base and up the sides of the tin.

Cook the potatoes in boiling water for 15 minutes, or until just tender. Drain in a colander, tip back into the saucepan and cut into 3cm/1¼in pieces with a roundbladed knife.

Melt the butter and oil in a frying pan and fry the onions gently for 15 minutes, or until soft and pale golden-brown. Add the garlic and cook for two further minutes, stirring regularly.

Preheat the oven to 200C/180C (fan)/Gas 6.

Add the onions and garlic to the potatoes and sprinkle with 100g/3½oz of the cheese and the parsley. Add the spinach leaves and season with nutmeg, salt and freshly ground black pepper. Mix all the ingredients together until well combined.

Spoon the filling mixture into the pastry case. Pour over the cream and allow it to drizzle down between the layers. Sprinkle the remaining cheese on top. Place the tin on a baking tray and bake in the oven for 40-45 minutes, or until the pastry is crisp and pale golden brown.

Leave the pie to cool in the tin for 10 minutes. Remove the pie from the tin and place it on a serving plate. Cut into thick wedges with a sharp knife.

Notes

This recipe is great for using up leftover boiled potatoes or even mash

Ingredients

Pastry

125g/4oz plain flour, plus extra for rolling

125g/4oz wholemeal flour

150g/5oz butter

1 free-range egg, beaten

Filling

850g/1lb 14oz floury potatoes, such as Maris Piper or King Edward, peeled and cut into quarters

25g/1oz butter

1 tbsp sunflower oil

3 onions, halved and sliced

2 garlic cloves, crushed

100g/3½oz baby spinach leaves

175g/6oz mature cheddar cheese, coarsely grated

2 tbsp chopped fresh parsley leaves

250ml/9fl oz double cream

pinch freshly grated nutmeg

flaked sea salt and freshly ground black pepper.