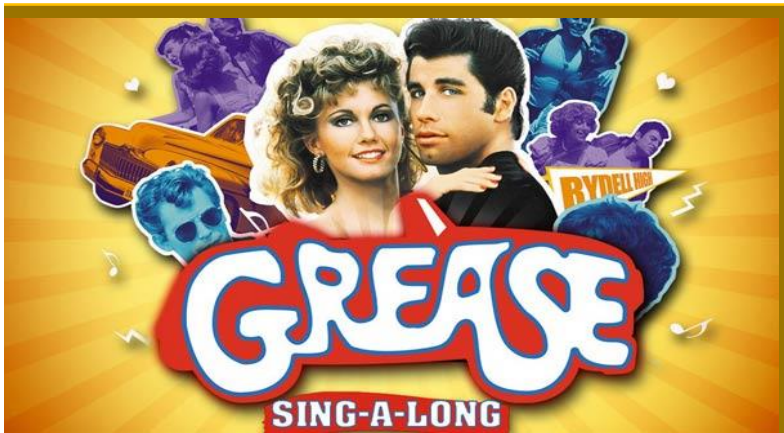


WILLINGDON WEEKLY NEWS

★ 19th December 2016 | Blue Week ★

Lunchtime Menu

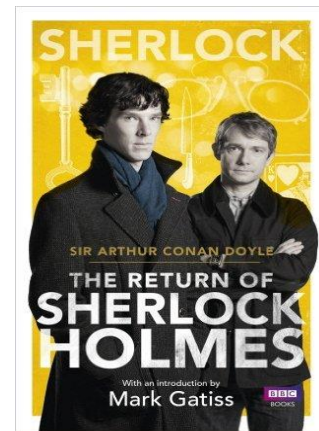
For your information, the lunchtime menu for this week will be the **WEEK 2** menu. Tutors and students should look out for the new menu information for Term 1/2 shown in week 1/2/3 format, which will be available to view in a laminated format in your tutor room.



Grease Night

COME JOIN THE
FRIENDS OF WILLINGDON ON
Friday 27th January 2017

*Look out for more details
coming soon...*



BOOK OF THE WEEK

After his deadly plunge over Reichenbach Falls, Sherlock Holmes seemed gone forever – but, as mysteriously as he left, he returns three years later. Now, reunited with Watson, a host of thrilling new adventures through London's underworld awaits, battling thieves, kidnappers and killers alike. But Holmes is about to meet his most despised villain yet: the dastardly Charles Augustus Milverton.

A VERY MERRY
CHRISTMAS
and Happy New Year!



Stained Glass Window Christmas Biscuits



Ingredients

85g (3oz) butter, softened

50g (2oz) caster sugar

110g (8oz) plain flour

About 10 boiled sweets (in different colours)

1. Preheat the oven to 160°C / fan 140°C / gas 3. Line two baking sheets with non-stick baking paper. You will need a large star or other Christmas cutters.
2. Measure the butter and sugar into a bowl and using a wooden spoon or spatula, beat until smooth. Add the flour and bring the dough together by hand.
3. Roll out on a lightly floured work surface using a rolling pin until the dough is about 0.5cm (1/4in) thick. Use your large cutter to cut out the shapes. If you have a small version of your chosen cutter use this to cut the middle out of each shape, otherwise do it by hand, leaving about 1cm (1/2in) of biscuit around the edge. Arrange on the baking sheets.
4. Separate the boiled sweets into their colours and put them in plastic bags (one colour in each bag). Crush using a rolling pin until they're fine grains and sprinkle these grains in the middle of each biscuit.
5. Bake in the preheated oven for about 12-15 minutes or until the biscuits are a pale gold and the sweets inside them have melted. Leave to stand on the trays for about 5 minutes to cool slightly, then carefully transfer to a wire rack and leave to cool completely and firm up.



Happy Christmas!

Mrs Borrell and Mrs Bailey