



Hopelands Preparatory School

38/40 Regent Street, Stonehouse, Gloucestershire, GL10 2AD

Newsletter 16th December

| January | |
|------------------|--|
| 5 th | Return to school |
| 17 th | Head's Tea Party |
| 19 th | Key Stage 2 Trip to Cardiff Museum |
| 25 th | Hopelands V Wycliffe Sports Match – Year 3 & 4 |
| 27 th | Hopelands V Berkhamstead Sports Match – Year 3 & 4 |
| 31 st | Forest School – Reception, Year 1 & Year 2 |

In this week's newsletter:

Message from Headteachers
Art
PE
Christmas!
Cooking Challenge
Congratulations

Please keep an eye out for the following lost Property:

School Coat & school jumper – Joshua Wratten
Nicky Burtonwood – School Blazer

School Lunches:

A reminder that the school menu remains the same until February half term and all lunch orders have been carried forward. Please note we start back on **Week 2** of the menu.

For all the latest pictures and weekly activities please follow us on social media:



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Message from the Headteachers

Dear Parents,

Welcome to our Christmas Newsletter Special!

This week has been truly wonderful. The children have performed and entertained their families with their Christmas Performances and The Nativity. They have made us laugh and smile, clap and cheer and have certainly given us, and hopefully you too, an immense feeling of pride! We can only applaud and commend the children for their commitment to creating such heart-warming and lovely performances for us all to enjoy. The icy weather conditions, albeit a bit of a nuisance when it comes to traveling to and from school, have been the perfect addition to creating that Christmassy feeling we all love so much. It was wonderful seeing so many of you at the various events – thank you for joining us and celebrating together with our children and staff.

Another highlight this week was our Christmas lunch. Together with the children we have very much enjoyed some jolly Christmas tunes whilst eating our Christmas lunch together in the hall. Christmas crackers were pulled at every table, hats worn, and silly jokes read (and explained! 😊). A special shout out to our lovely lunchtime supervisors for making it such a fun event for us all.

This is the perfect opportunity to thank all our teaching and support staff for their hard work and commitment all term. Without their dedication, drive and sense of humour, none of what has been achieved this term would have been possible.

A huge thank you also to FOH for their involvement and support with the Christmas activities at Hopelands. The special visit from Father Christmas was just brilliant. Some of the comments overheard when the children were talking to him, just made us laugh out loud. Thank you again also to Mr Burgess, Ottilie's dad for filming The Nativity and thus creating memories to last a lifetime.

We have received some wonderful end of term news from Miss Cook which we would like to share with you today. Miss Cook, our Year 2 teacher, has given birth to a beautiful and healthy baby girl – Orla Lee Rose! Both mum and Orla are well and we are simply over the moon for her and her partner - please join us in congratulating Miss Cook and her little family. But we don't stop here, our Hopelands Family is certainly growing. Carly, one of our cleaners, has also given birth to a healthy baby boy and we are delighted for Carly and her family.

Have a wonderful Christmas and a great start to 2023!

We already look forward to seeing you all in the New Year.

Warmest wishes,

Mrs Jones & Mrs Boix

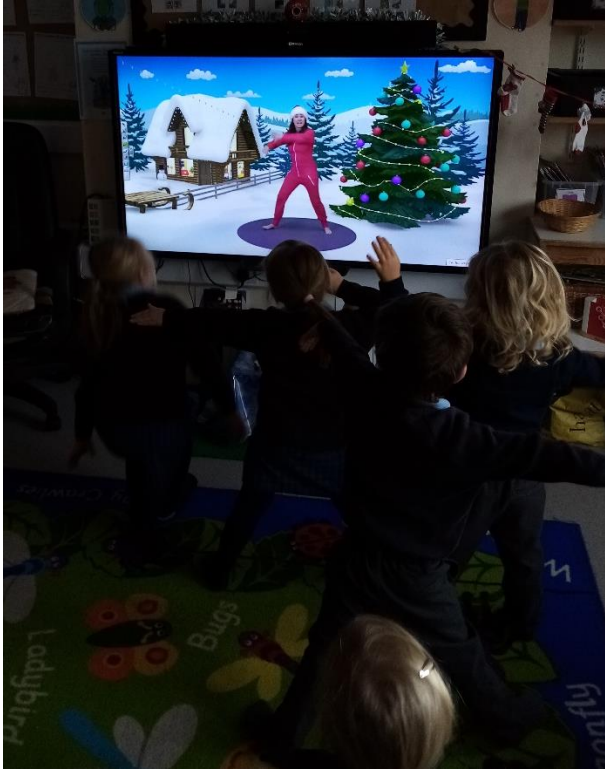
Art by Miss White

Our wonderful Y1's have enjoyed exploring abstract art and getting to grips with Kandinsky's style, colour and extravagant movement has been huge amounts of fun. We are ending the project by bringing all the skills learnt together as a class team and creating two huge group paintings inspired by Kandinsky. These are still 'works in progress' but they are progressing VERY very well! A super effort from all Y1's, well done!



PE by Mr Kirby

This week, EYFS went on a tour to the North Pole to help Father Christmas! (With the weather like it is, this felt extremely realistic!) During their PE lesson, they practised their yoga skills on their way to help Santa. They needed to use they feet to stir in the cake mixture; created beautiful, wide stars and had to take enormous steps as they searched for Santa's grotto. They were all very excited to help Santa and his elves deliver the presents. It was a lovely way to finish the term.



Christmas Show





Nativity





Visit from Father Christmas





Christmas Lunch



Frosty the Snowman



Cooking Challenge by Mrs Best!

Year 4 and 5 are studying Mayan food in History and they have been fascinated to discover their traditions. Here are some recipes which any of the children may like to have a go at during the Christmas holidays. Have fun and please send your pictures to Mrs Compton as we would love to see them!

Ancient Maya Hot Chocolate

Only the rich and noble members of Maya society drank this chocolately treat. Is your palate distinguished enough to appreciate its rich, wholesome flavour?

Ingredients (Makes 2 small servings)

3 tablespoons of instant hot chocolate powder
250ml of milk
1 teaspoon of ground cinnamon
A pinch of chilli powder

Equipment

Small jug
Spoon (teaspoon and tablespoon)
Pan for boiling milk



Step 1. Mix the cocoa, cinnamon and chilli together in a small jug.



Step 2. Heat the milk slowly in a small pan on the stove (or in a microwave) until it is bubbly and frothy.



Step 3. Pour the milk into the jug containing the cocoa and spices and stir well.

Step 4. Serve and enjoy!



Top Tip!

If you want to make your hot chocolate more authentic, then use cacao (dark chocolate) and pour it back and forth between two mugs to make it frothy. Depictions on vases show us that this is what the ancient Maya did!

Maya Corn Tortillas

The ancient Maya people enjoyed making and eating delicious corn tortillas.

Ingredients (Makes 20)

150g of cornmeal (Masa Harina)
100g cold water
Pinch of salt
1 tablespoon of olive oil

Equipment

Large mixing bowl
Cling film
Rolling pin
Frying pan



Step 1. Mix all the ingredients together in a large bowl to form a dough.



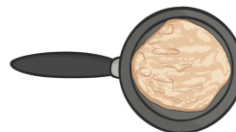
Step 2. Divide the dough into 20 small balls. Return the balls to the bowl, cover with cling film and stand in the fridge for 10 minutes.



Step 3. Flatten the balls between your hands or roll into flat rounds to an approximate depth of 3mm.



Step 4. Cook the tortillas in a lightly oiled frying pan for approximately one minute each side over a high heat.



Step 5. Serve and enjoy!

Congratulations!

Well done to Florence who received 4 medals (3 firsts and one second for 9s and under) at Dursley Dolphins club prize giving. Great work Florence, we are all very proud of you!

