

Friday
9th June
2023



HURST HILL PRIMARY SCHOOL

School Newsletter

Honesty – Attitude – Resilience – Respect – Caring

I would like to start our newsletter by saying how proud we are of all our pupils. They have returned to school, for the final half term of this academic year, full of enthusiasm and determination. It has been my pleasure to visit each class from Year 2 to Year 6 this week to hand out a number of bronze, silver and gold reading awards. The pride on their faces as they received these awards was amazing, it goes to show with a fantastic attitude and resilience, you can achieve anything. Well done to you all and I look forward to seeing your stars as you walk around school.

A big well done to Year 6, who this week have shown great maturity during their visit from the school nurse. Our school nurse was very impressed with their attitude and sensible questioning.

This Saturday, we open our doors to welcome visitors to our Nursery for an open morning. If you have anyone who has children 3 or under please let them know so that they can come and have a look at our wonderful provision. It is never too early to apply for your place at Hurst Hill Nursery!

I hope you all have a wonderful weekend.

Mrs Weaver

Assistant Head of School

DIARY DATES

Tuesday 13th June– Year 6JG
INSPIRE session

Tuesday 20th June- Year 2
INSPIRE and Trust Arts event at
Dudley Town Hall

Tuesday 27th June- Year 6MJ
INSPIRE session

**Wednesday 28th June-Friday
30th June**– Y6 Pioneer visit

Monday 3rd- Friday 7th July- Year
6 transition week- (each
secondary school has different
transition dates further details will
follow shortly)

Tuesday 4th July- Meet the
teacher day

Thursday 13th July- EYFS
transition meeting for new
reception children

Friday 14th July – PTA summer
fayre



CLASS ASSEMBLIES

Parents are welcome to come to our class assemblies at 9am on the following dates:

Year 5: 22nd June
Year 1: 29th June
Year 4: 6th July
Year 2: 12th July
Year 3: 13th July

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Attendance

Attendance at school is mandatory. Whole school attendance should be at least 96%. The 100% winner is Ellie in year 1. The winning class this week is Mrs Jimenez's class

The Department of Education has made it clear that schools must be stricter when dealing with families whose children are persistently absent or late for school. A child's absence from school can only be authorised in exceptional circumstances, for example, if they are too poorly to attend or if they have a medical appointment that cannot be made outside school hours. If your child is persistently absent or regularly late for school, whatever the circumstances, a referral may be made to Dudley Education Investigation Service, and this could result in a fine.

If you are having difficulty getting your child to school, or to school on time, please contact the school office so we can offer some support. Please note that school will not authorise holidays during the school term and that our policy is to refer such absences of 5 school days or more to Dudley Education Investigation Service who may issue a fine. If your child is too ill to come to school then you should **contact the school office before 9.30am**, either by telephoning 01384 818845 (option 1) or using the absence reporting feature on ParentMail. Do not use our social media pages to report absences. Please remember that school can administer medication in certain circumstances



RESPECT

Star Pupils of the week have shown our school values of honesty, positive attitude, resilience, respect and caring.

Reception – Isaac for positive attitude for his learning

Year 1– Louis for resilience during lessons



Year 2– Jadon for resilience in SATs

Year 3- Robbie for resilience across lessons



Year 4—Imogen for positive attitude across learning

Year 5– Amelia for positive attitude in lessons

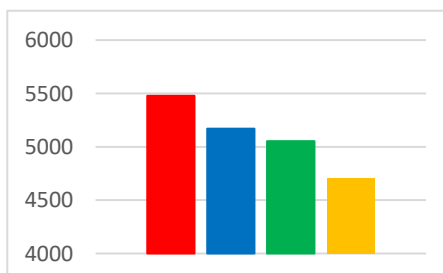
Year 6MJ– Olivia for positive attitude in English

Year 6JG– James for respect towards others

HONESTY

We use house points to reward pupils for following our school rules and values.

This week our house points totals are:
Ruby 124, Diamond 126, Emerald 98 & Sapphire 134.
Well done Sapphires!



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PHONICS

Phonics - the teaching of sounds and their corresponding letters, is paramount in KS1 as it lays the foundations for reading. All KS1 children across the country complete a statutory phonics test every June - this is more commonly known as the Phonics Screening Check. Poor attendance, illness and late starts to the school day, can impact on a child's ability to develop strong foundations and consequently some children can struggle with reading. I therefore thought I would share some phonics clips for parents, who may wish to practise sounds (phonemes) and letters (graphemes) at home.

<https://www.littlewandlelettersandsounds.org.uk/resources/for-parents/>



The link consists of clips that show how to pronounce pure sounds and tricky words etc... that children need to know. If you would like any additional information, then please do not hesitate to speak to Miss Floyd - Hurst Hill's Phonics lead.

HEALTHY EATING

<https://www.nhs.uk/healthier-families/recipes/healthier-lunchboxes/#recipes>

Please see the above link regarding hints and tips for healthy lunchboxes.

At Hurst Hill we advise the following:

- A healthy sandwich or tub of pasta
- At least one portion of fruit / vegetables
 - Yogurt
 - Water or 100% fruit juice
- One cereal type bar or club style biscuit OR a cupcake /sponge finger cake.
We do not recommend crisps unless they are baked—not fried.

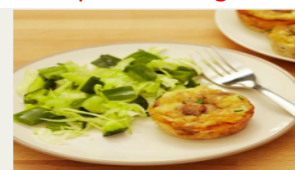
Crisps are not allowed at break time - that is any form of crisps -including baked.

No-pastry mini mushroom quiches recipe

Light mini quiches without the pastry, served with a crunchy green salad.

Prep: 20 mins
Cook: 15 mins
Serves 4

[Nutritional information](#)



Ingredients

Quiches

- 1 teaspoon lower-fat spread to grease tin
- 1 tablespoon vegetable oil
- 100g button mushrooms, cut into quarters
- 1 small onion, finely chopped
- 2 eggs, beaten
- 50ml semi-skimmed milk
- large pinch of black pepper
- large pinch of nutmeg
- 10g reduced-fat cheddar, finely grated

To serve

- quarter of an iceberg lettuce, shredded
- half a green pepper, diced
- 1 celery stick, sliced
- quarter of a cucumber, chopped
- a few stems of fresh chives, chopped

Method

1. Grease the bottom and sides of 4 holes of a muffin tray. Cut 4 circles of baking paper and place in the bottom of each hole.
2. Heat the oil in a small frying pan, add the onions and cook for a couple of minutes until softened, then add the mushrooms and cook for a further few minutes. Transfer to the muffin tray.

Experiment with different vegetables – using 160g of thawed frozen vegetables instead of the mushrooms and onion saves time as there's no need to pre-cook them.
3. Mix the eggs with the milk, black pepper and nutmeg. Pour into the muffin tray and sprinkle on the cheese.
4. Bake in a preheated oven (180C, 160C fan, gas mark 4) for 15 minutes until risen and brown.
5. Leave in the tin to cool for 10 minutes. Remove by running a knife around the edge of the tin and then serve with the green salad.

Try them hot with some grilled tomatoes and toast for a delicious weekend brunch. These are also a good packed lunch option – just add some crusty bread.

CENTURY

Our Century winners this week are

Olivia, Kyra, Tommie, Evie and
Chimeremeze



Our skills builders this week are:

Mia, Leo H, Reggie-Rae, Layla-Rose,
Rosie, Thomas, Evie R & Lloyd