

Friday
14th July
2023



HURST HILL PRIMARY SCHOOL

School Newsletter

I would like to begin by thanking everyone for their kind words and for taking the time to email school regarding the success of Sports Day.

The success of such events does not happen by chance; it takes a lot of hard work from all parties including parents, volunteers and pupils. As a result, I feel that together we were able to create memories that Hurst Hill pupils will never forget. A huge congratulations to Emerald for winning sports day, and a huge thank you to all pupils for their behaviour and camaraderie - they were all superb. This week we have held the EYFS sports day, and although the weather was not quite as kind, all pupils had a super time. Thank you for your support 😊

Last week Hurst Hill had safeguarding audit and a deep dive in maths provision. Both of these inspections were carried out by external inspectors, and I am pleased to say that we achieved excellent results. During both audits, our pupils shone bright and were able to talk confidently about safety and their love of maths, they were complimented on their articulation and behaviour. Once again they were excellent role models and they made us very proud.

On Monday 17th July, our year 6 pupils will be able to collect their Leaver's Hoodies, kindly organised by the PTA. They will be able to wear them on Tuesday 25th - please give them a wave on their last day.

Our Summer Fayre is taking place this afternoon and I can truly say I am overwhelmed by the hard work and dedication that our PTA have put into organising this event. We have some amazing prizes and I can't wait to see who the raffle winners are. I will keep you posted next week, but you can check out winning numbers on the PTA Facebook page.

Mrs Johnson
Head of School

DIARY DATES

Monday 17th July- Meet the teacher day (pupils only)

Thursday 20th July – EYFS trip to Sycamore Centre

Thursday 20th July- Y6 leavers disco

Friday 21st July – School reports issued & last day for nursery children

Monday 24th July- Leavers production 6.30pm

Tuesday 25th July – Y6 leavers award assembly 9am and last day of summer term- school closes at 3pm

SCHOOL REOPENS WEDNESDAY 6th SEPTEMBER



EYFS sports day winners:

Nursery: 1st Ben, 2nd Kamilla, 3rd Ariyah
Reception: 1st Marni, 2nd Isaac, 3rd Willow

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Attendance

Attendance at school is mandatory. Whole school attendance should be at least 96%. The 100% winner this week is Chelsea in year 2. The winning class this week is Miss Floyd'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.

Nursery– Luca-Jae for positive attitude to learning

Reception– Bella for positive attitude in all areas

Year 1– Leo H for caring for others

Year 2– Toby for resilience in learning

Year 3- Aaliyah for positive attitude to learning

Year 4—Gracie-Mae for positive attitude to learning

Year 5– Kai for positive attitude across all areas

Year 6MJ– Julia for positive attitude to school

Year 6JG– Charlotte for honesty in all that she does

Word of the week - Camaraderie

Camaraderie is a spirit of friendship and community between two people or a group of people. *The members of the group are comfortable around each other, and they support each other.* This word is often applied to sports teams or to groups of soldiers.

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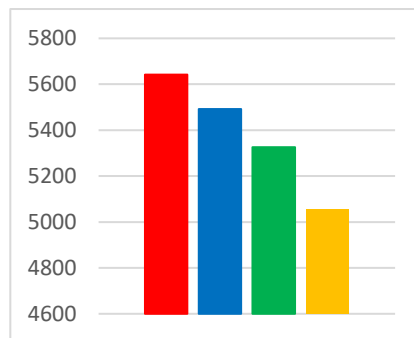


HONESTY

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

This week our house points totals are:
Ruby 228, Diamond 187, Emerald 224 & Sapphire 180.

Well done Rubies!



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.

Cherry berry crumble recipe

Frozen cherries and summer berries are topped with a crunchy crumble mixture in this easy pudding.

Prep: 10 mins
Cook: 30 mins
Serves 6

[+ Nutritional information](#)



Ingredients

- 200g frozen cherries
- 200g frozen summer fruits
- 150g plain flour
- 75g lower-fat spread
- 30g porridge oats
- 1 tablespoon demerara or granulated sugar
- 12 tablespoons low-fat, lower-sugar plain yoghurt, to serve

Method

1. Preheat the oven to 180C, fan oven 160C, gas mark 4.
2. Put the frozen cherries and berries into a baking dish (there's no need to thaw them).
3. Put the flour into a large mixing bowl and add the lower-fat spread, rubbing it in with your fingertips until the mixture looks like fine breadcrumbs. Stir in the porridge oats and sugar.
4. Sprinkle the crumble topping evenly over the fruit. Place the dish on a baking tray and bake for 30 to 35 minutes. Serve with 2 tablespoons of yoghurt per person.

Try adding a few drops of vanilla extract to the yoghurt to add some more flavour.

CENTURY

Our Century winners this week are
Olivia, Imogen, Teagan, Sasha and
Harmoni



Our skills builders this week are:

Daisie S, Jessica, Tyler M, Rennie,
Karena, Daisie H, Wesley & Evie D