

## What have we been learning?

WB: 09.02.26

In Religious Education, the children have been exploring the Scripture account of Jesus feeding the 5,000 through a thoughtful and reflective, hands-on activity. By tearing and sharing pieces of bread with one another, they have engaged more deeply with the meaning of the miracle, gaining a greater understanding of trust, generosity, and care for others.



The children had a truly wonderful evening at Movie Night, enjoying a screening of *The Secret Life of Pets*. There were lots of smiles and laughter as they tucked into popcorn, Haribo's, and fruit shoots while watching the film. Everyone made themselves cosy on the mats with their blankets, pillows, and favourite teddies, creating a warm and relaxed atmosphere. It was a fantastic night filled with fun, comfort, and great company!



### Dates for your diary

Return to school - **Monday 23<sup>rd</sup> February 2026**

Local Area Walk- **Thursday 26<sup>th</sup> February 2026**

Celebration of the word in class- **Monday 2<sup>nd</sup> March 2026 3pm**



Nursery: Five little men in a flying saucer

<https://www.bbc.co.uk/teach/school-radio/articles/z6qgscw>



Reception: The Queen of Hearts

<https://wordsforlife.org.uk/activities/queen-hearts/>



## Shrove Tuesday & the Start of Lent

Shrove Tuesday falls on **Tuesday 17th February**. Traditionally, this is a time to enjoy treats and use up rich ingredients such as eggs, milk and sugar before the beginning of Lent the 40-day season of prayer, reflection and fasting leading up to Easter.

It might be a lovely opportunity to make pancakes at home with your children to mark the occasion. Cooking together is a wonderful way to share in the meaning of the day and create special family memories.

I have included a simple pancake recipe below for you to try.

**Ash Wednesday** is on **Wednesday 18th February** and marks the beginning of the Lenten season.

### Simple Pancake Recipe

#### *Ingredients:*

- 100g plain flour
- 2 large eggs
- 300ml milk
- 1 tablespoon vegetable oil (plus extra for frying)
- Pinch of salt

#### *Method:*

1. Place the flour and salt in a bowl. Make a well in the centre and crack in the eggs.
2. Add a little milk and whisk, gradually adding the remaining milk until you have a smooth batter.
3. Stir in the oil and let the batter rest for 10–15 minutes if possible.
4. Heat a little oil in a frying pan over medium heat.
5. Pour in a small ladle of batter, swirling to coat the pan thinly.
6. Cook for 1–2 minutes until golden, then flip and cook the other side.
7. Serve warm with your favourite toppings!

Enjoy celebrating together as we begin the journey through Lent.

