



Holly Grove School Newsletter

16th December 2021

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We hope you had a lovely week!

We have had a very busy but fun filled week with our Holly Grove Christmas Celebrations. Santa came to visit us during our class Christmas parties and gave us all a lovely gift.

We have also enjoyed our annual Christingle, Christmas crafts, a delicious Christmas lunch and class parties.



We know you would like to join us in wishing

Nick a very **Happy 50th Birthday!**

Enjoy your birthday celebrations, Nick!

**Happy 50th
Birthday!**



Karen and Eve would like to thank you for all your support this year and wish you all a Merry Christmas and a Happy New Year!

See you in 2022!



School closes Friday, 17th December and reopens Thursday 6th January.

Christmas 2021





Well Done to Julian for his super work in Phonics and Maths.



Sarah has been going above and beyond in Jack's Class (as she always does). She is always taking things home to work on and is extremely supportive and nurturing to all the children in class.

Well done Sarah!



Laura is our staff member of the week for always being so supportive and caring to everyone in class and around school.

Well Done Laura!



HAPPY BIRTHDAY!

Staff - Nick and Debra

Children- Oliver, Aminah, Talha, Dylan

Happy Birthday! to Kai, Ibraheem, Shaun, Sophie.E, Faizan, Edward, Michael.A, Samantha, Lauren, Andrea.R, Joanne.C, Gary, Rebecca.W, Danielle and Katie.W, who all celebrate their birthdays during the holidays!



Holly Grove Heroes



Aisling's Class - Aminah

Samantha's Class - Edward

Laura's Class - Talha

Libby's Class - Sophie

Rebecca's Class - Ted

Danielle's Class - Caiden

Julie's Class - Harrison

Connor's Class - Lucas.E

Alison's Class - Julian

Jack's Class - Fatima



Merry Christmas!





To all the pupils, staff, parents and wider community associated with the amazing school that is Holly Grove. Have a wonderful Christmas break and here's to a successful and happy 2022, whatever it may bring.

Best wishes,

Nicola,

Chair of Governors



Easy Mince Pies



(Makes about 24 small mince pies)

Ingredients

- 225g plain flour (and a little extra for kneading)
- A pinch of salt
- 100g butter or margarine
- 2 tbsp cold water
- 175g mincemeat

(For an even easier recipe you could use ready-made pastry!)

Equipment

- Cooking aprons
- Mixing bowl
- Sieve
- A circle and small Christmas shaped pastry cutters
- Rolling pin
- Mixing spoon
- Teaspoon
- Tablespoon
- Cupcake tins

Method

1. Place the flour and the salt in a bowl.
2. Add the butter and rub together with your fingertips until it looks like breadcrumbs.
3. Sprinkle the water into the bowl and mix together until the mixture forms a dough.
4. Lightly knead the dough on a floured surface and then the pastry is ready!
5. Lightly grease the cupcake tins.
6. Roll out the pastry and cut out small circles.
7. Press the circles into the cupcake tins.
8. Add a teaspoon of mincemeat to each one.
9. Roll out the remaining dough and cut a small Christmas shape to go on top of each mince pie as a lid.
10. Bake at 200°C for 15 to 20 minutes. Be careful when removing from the oven as mincemeat gets very hot and sticky.



Reindeer Gingerbread Biscuits

Ingredients:

- 125g butter (chopped up)
- 350g plain flour (plus extra for rolling out)
- 175g soft brown sugar
- 4 tablespoons golden syrup
- 1 free range egg
- 1 teaspoon bicarbonate of soda
- 2 teaspoons ground ginger
- 1 teaspoon ground cinnamon
- Tubes of icing for decoration

Makes 20

Equipment:

- Large mixing bowl
- Small mixing bowl
- Sieve
- Wooden spoon or spatula
- Weighing scales
- Gingerbread person-shaped cutter
- Two baking sheets
- Baking paper
- Wire cooling rack

What to do

1. Sift the flour, bicarbonate of soda, ginger and cinnamon together in the large mixing bowl.
2. Add the butter and rub it into the dry ingredients until it looks like breadcrumbs.
3. Stir in the sugar.



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Christmas Facts

- The traditional colors of Christmas decorations are red, green, and gold.

- **Red** symbolizes the blood of Jesus, which was shed in his crucifixion,
- **Green** symbolizes eternal life
- **Gold** is the first color associated with Christmas symbolizing royalty

- The word "Christmas" means "Mass of Christ"

Merry Christmas!

- The Christmas candy cane, shaped as a shepherds' crook, represents the humble shepherds who were first to worship the new-born Christ.

