

# 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.



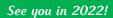
We know you would like to join us in wishing
Nick a very Happy 50th Birthday!

Enjoy your birthday celebrations, Nick!





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!





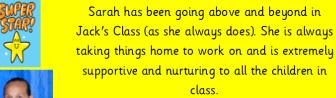
School closes Friday, 17th December and reopens Thursday 6th January.





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

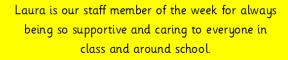




Well done Sarah!











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











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



(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
- · Tablesnoon · 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

#### What to do

- 1. Sift the flour, bicarbonate of soda, ginger and cinnamon together in the large mixing
- the dry ingredients until it looks like breadcrumbs.
- 3. Stir in the sugar.

#### Equipment:

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



2. Add the butter and rub it into



Page 1 of 2

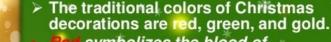












- symbolizes the blood of Jesus, which was shed in his crucifixion,
- Green symbolizes eternal life old is the first color associated with Christmas symbolizing royalty
- The word "Christmas" means "Mass of erry Christmas

The Christmas candy cane, shaped as a

shepherds' crook, represents the humble shepherds who were first to worship the new-born Christ







