



Two Boats School

Newsletter

Friday 3rd December 2021



Hello Everyone,

This week seems to have gone very quickly indeed. I am pleased to report that our fellow teachers arrived safely in St Helena on Tuesday – if not a little shaken after a bumpy landing. I wish them all a restful Christmas break.

We have been busy in school this week, with rehearsals for our Christmas Nativity and Show well underway. You are all invited to come and watch the Nativity on **Tuesday 7th December at 7pm.** Refreshments will be provided free of charge after the performance. **Nursery, Reception and Y1/2 children will go home at 12:30pm on Tuesday and must return to school for 6:15pm.**



You are all invited to a special Christingle service at St Mary's Church on Sunday 5th December at 7pm. It would be great to see as many children there as possible. We had lots of fun making our Christingles in assembly on Friday. Thank you to all the island organisations who donated produce for our Christingles.



Many of the primary children have also been busy completing end of term assessments to measure academic progress since the beginning of the school year. Early results are very promising and individual results will be shared with you at parents evening in the new year.

I would like to say a big thank you to Jimmy and Isaac from Concept Electrical, who have been working tirelessly through the nights this week, installing new ceiling lights across school. These new lights are brighter, cheaper and more eco-friendly.

Next week will be activities week in school. Children will be completing fun Christmas related tasks, performing a dress rehearsal for our Christmas Nativity and preparing for our Christmas lunch.

Our school Christmas dinner will be held on Wednesday lunchtime. Mrs Bright, along with a number of the seniors will be cooking us all a traditional Christmas roast dinner. Thank you to Mitie for providing the turkey. The children are encouraged to wear their best party clothes on Wednesday. We also may be getting an EXTRA SPECIAL VISITOR!!!!



MFL News

We have been learning about Christmas traditions in France this week. Did you know that French children leave their shoes under the Christmas tree for Saint Nicholas to put presents in? But only if they have been good boys and girls, otherwise they might get a visit from Père Fouettard instead, who will bring the naughty children coal or sticks!

Here is a recipe for Galette de Roi, a traditional French Christmas cake. The French have been serving up *galette des rois* since the 14th-century. Traditionally, it's served on January 6th – the 12th day of Christmas – to celebrate the Epiphany, a religious feast day commemorating the arrival of the Three Kings to the manger where Jesus was born. Today, it's eaten throughout the month of January and is simply

a festive way to celebrate the New Year with family and friends, regardless of religious background. Tradition dictates that when serving galette des rois, the entire cake should be divided such that each guest receives a slice, plus an extra, symbolic slice for any unexpected visitor, or poor person, that should pass

by. In this way, everyone has the opportunity to “tirer les rois,” – or “draw the kings” – from the cake.



The “king” is represented by the fève, once a fava bean, now a porcelain or plastic figurine, hidden inside the cake. The person who discovers the fève in their serving is declared le roi (the king) or la reine (the queen) and gets to wear the golden paper couronne (crown) that comes with cake. In some families, le roi or la reine gets to choose a royal counterpart and is tapped to buy the next galette des rois.

Dates for your Dairy

Sunday 5th December – Christingle service at the Church at 7pm.

Tuesday 7th December – Christmas Nativity and show at school at 7pm.

Wednesday 8th December – Christmas meal at school (Students may wear their Christmas/Party outfits).

Thursday 9th December – School closes at 12.30 for the Christmas Holidays.

Looking ahead to January 2022:

INSET Day will be on Thursday 6th January and Term 2A will start on Friday 7th January.

Ingredients

- 400g ready-made puff pastry
- 2 rounded tbsp apricot jam
- 100g softened butter
- 100g caster sugar
- 1 lightly beaten egg
- 100g ground almond
- 2 tbsp cognac or dark rum

Method

- STEP 1

Heat the oven to 200C/fanC180/gas 6.

- STEP 2

Divide the ready-made puff pastry in half, roll out each piece and cut into a 25cm round. Put one round on a baking sheet and spread with the apricot jam to within 2cm of the edges.

- STEP 3

Beat together the softened butter and caster sugar until light and fluffy, then beat in the egg. Stir in the ground almonds and cognac or dark rum.

- STEP 4

Spoon the mixture over the jam, spreading it evenly. Brush the edges of the pastry with water, then cover with the second piece, pressing the edges to seal. Mark the top of the pastry from the centre to the edges like the spokes of a wheel or in a zig zag pattern, then brush with beaten egg.

- STEP 5

Bake for 25-30 mins until crisp and golden. Serve warm or cold.

Have a fantastic week.

Chris Higgins