

WEEKLY BULLETIN

Take home notes from teachers to parents



NOTICE

A Message from the Headmistress

Dear Parents

- Mrs Shayler

The many countries around the world are in various stages of lockdown, and whilst it may be affecting us all differently, there is something comforting about knowing that we are all in it together. I was thrilled to learn this week that Captain Tom, who has shown steadfastness, resilience and humility, has been awarded a Knighthood from the Queen. The hope he has ignited in everyone all around the world has united us and shown us what is possible.

Whilst we are all still teaching or learning remotely, we are planning for a return to school at some point in the future, and it has been lovely to engage with some of you and some of our new joining parents via webinars. On 1 June, if the Government ratifies the decision on 28 May, we will be welcoming back a number of Year 6 pupils to the Prep School, and 3 and 4 year olds, Reception and Year 1, to the Pre-Prep. We have been working hard behind the scenes to make this possible. The Heads of Year are still planning for their "Moving Up Talks" to happen, albeit in a webinar format, so if you have any questions about transition to next year, they can be answered then. Mrs Sturges is also planning for our next Tea and Music Concert, which I am looking forward to seeing.

So as you can see, life continues to go on and I am delighted to announce the birth of Olive Georgia Robbins, mother (Mrs Robbins) and baby are doing very well.

I hope the sun shines on you all during the half term break and, in assembly this week, I have told the children to stay off their devices (so don't let them tell you otherwise!) and have a well-earned break too!

Best wishes to you all and thank you for your continued support.





READING CHALLENGE

One of the positives of the last few months has been having long spells to get into a good book. Parents and children alike, having tired of walking the dog and being 'Netflix-ed out', have been turning to books for some escapism. Books are amazing at being able to deliver a parallel world to flee to – times in the past or the future, places that are geographically near or far or even fantastical – and all without the use of transport.

We would love to see photos of the quiet or unusual spots you and your family have found to read. (If they are a top-secret location, where you can't be found, we promise not to reveal the exact coordinates!) Send your Reading During Lockdown photos to jones.g@ millfieldprep.com.

We are looking forward to seeing all of the creative and imaginative settings you have found to lose yourself in a book and perhaps the companions you have found to share a book with...





FOOD TECH

Recipe of the Week

The sunshine, the lambs in the fields, an abundance of rosemary, mint and thyme in the garden and some lovely aubergines were the inspiration for this week's recipe. I want to spotlight this delicious Greek dish - Moussaka! Year 8 will be experts with the bechamel sauce, Year 7 will know all about the air holding and coagulating properties of the egg in the sauce, Year 6 will be experts preparing the vegetables and Year 5 will take care of the grating – so something for everyone! This recipe was originally from The Hairy Bikers.

Ingredients

750g lamb mince 1 onion, finely chopped 2 garlic cloves, crushed 2 sprigs fresh thyme 6 mint leaves. 1 bay leaf 1 cinnamon stick 1 tbsp plain flour 200ml red wine 400g tin chopped tomatoes 2 tbsp tomato purée 2 aubergines, cut into 5mm slices 1 tbsp fine sea salt 100ml olive oil 500g potatoes, peeled and thinly sliced sea salt and freshly ground black pepper For the white sauce 50g butter 50g plain flour 400ml milk 25g Parmesan, finely grated 1 tsp finely grated nutmeg 1 free-range egg, beaten

Method

2. Put the lamb, onion, garlic, herbs and cinnamon in a large heavy-based frying pan and cook over a medium heat for 10 minutes, stirring with a wooden spoon to break up the meat.

3. Stir in the flour and add a good pinch of salt and pepper. Add the wine, tomatoes and tomato purée and bring to a simmer. Cook for 30 minutes, stirring occasionally, until the lamb is tender and the sauce has thickened. Season again if needed and set aside.



4. Meanwhile, place the aubergine slices in a colander and sprinkle with the tablespoon of salt. Set aside for 10 minutes. Rinse the aubergine slices under cold running water and pat dry with a clean tea towel. Heat 3 tablespoons of the oil in a large heavy-based frying pan and fry the aubergines for 2–3 minutes on each side, adding more oil when necessary. Remove from the pan and set aside to drain on kitchen paper.

5. Preheat the oven to 200C/180C Fan/Gas 6.

6. Cook the potatoes in boiling water for 5 minutes, then drain in a colander under running water until cold.

7. To make the white sauce, melt the butter in a large saucepan and stir in the flour. Cook for a few seconds, then gradually stir in the milk. Add half the Parmesan and the grated nutmeg. Simmer the sauce gently for 4–5 minutes, stirring regularly. Season with salt and pepper.

8. Remove the saucepan from the heat and allow the sauce to cool. When cooled, stir in the egg.

9. Spoon one third of the meat sauce into a shallow ovenproof dish large enough to hold 2.5 litres. Cover loosely with a third of the potatoes and then a third of the aubergines – you don't need complete layers, just to arrange them roughly on top. Repeat the layers twice more, finishing with the aubergines. Pour over the white sauce, making sure it covers everything in a thick, even layer. Sprinkle with the remaining Parmesan.

10. Bake for 35–45 minutes, or until deep golden brown and bubbling.

ACCELIUM OLYMPICS

The Accelium International Olympics start on Monday! Millfield Prep will be the only school representing the UK. Full enrolling instructions will follow, but you can watch the videos as a reminder of the games and activities. <u>Here</u> is a link to the Olympics page which will be updated throughout the competition.

Tournament 2 - Years 3 and 4 Tournament 3 - Years 5 and 6 Tournament 4 - Years 7 and 8

Anyone wishing to represent the school will need to be registered by Mr Boyd, so please email <u>boyd.j@millfieldprep.</u> <u>com</u> and you will be entered and sent instructions.

HELPING YOUR CHILDREN TO STUDY

To continue supporting parents whilst their children are studying at home, Elevate Education is hosting a second webinar on Tuesday 26 May. This free webinar is going to give parents practical strategies for helping children remain focused, beat procrastination and organise their time so they don't leave work to the last minute. Details are below:

<u>Event Title:</u> How to help your child manage their time effectively and overcome distractions at home

<u>Date:</u> Tuesday 26th May 2020 <u>Time:</u> 6:00 – 7:00pm Cost: Free

Sign up here

FOOD TECH

Inter-House Bake Off

Join your Heads of House as they attempt to recreate a cancelled sporting event in cake! If you want to take part, simply upload a photo of your finished cake with your name to the correct folder on Showbie. Make sure the photo gets put into the correct house folder! All entries will receive a merit for the respective house. Mrs Shayler will then decide on the winning cakes for each house and which of the Heads of House will be crowned the star baker.

Showbie Class Code for Inter-House Bake Off 2020: 763Z5



ARTS Pictures of the Week

Our Pictures of the Week are this brilliant picture by Noah F-M (8DEH) and excellent drawing by Louis B (7JRH)



BIRDWATCHING CLUB

This week, the Birdwatching Club learnt how to make hides. This brilliant one was made by **Sophie A**...I think she's behind there somewhere! **Lottie R-B** made this brilliant factsheet on Bullfinches, and **Matilda** created these wonderful birdfeeders out of compostable materials. So good for the environment too! The blue tits nesting in the Pre-Prep bird box are busy too!



ACADEMIC

Xylophone Fun

The Juniors have been making xylophones this week - here is a brilliant, colourful xylophone by **Tilly C** in Year 5.



arts DANCE

Last week, **Megan B** competed in an online dance competition organised by the Southern Dance Class Awards. She was sent three routines last Thursday to practise and competed against 50 other dancers from all over the UK in a Zoom competition which lasted most of the day. Megan made the finals in both the Jazz and Lyrical sections, a massive achievement in such a competitive field.

This Sunday, Megan is participating in a national Tapathon, tap dancing with thousands of other people in the UK, raising money for the Roy Castle Cancer Foundation.



COMMUNITY

Button Appeal

If you have any spare buttons at home, Taunton Scrubs are making ear saving headbands for local nurses. They are in need of buttons between 20-25mm without a shank. If you have any you could donate, please send them to is 28 Middle Leigh, Street, BA16 0LD, by next Thursday.



ACADEMIC SPANISH STORY SUCCESS

Congratulations to **Maia D**, who has been awarded 'Highly Commended' for her short story in the Oxford University Spanish Flash Fiction Competition. Her beautiful story in Spanish about the Koala bears in the forest fires in Australia was a beautiful message of hope. Her work was selected among four hundred entries.



ACADEMIC EAL PUPIL OF THE WEEK

This week's EAL Pupil of the Week is Alfonso T D. Alfonso has impressed us this term with his great attitude to learning. He is very engaged in lessons and always participates with a lot of enthusiasm. He has been working hard in all his EAL lessons. He has shown an excellent command of English in the Debating lessons, producing some sound arguments both for and against zoos. Well done, Alfonso. Keep up the great work!



ARTS **A CREATIVE WEEK**



Zac C produced this amazing sunset chalk drawing



Tammy and Lottie R have made this wonderful Lego creation of Paris



Hamish H drew this brilliant interpretation of Banksy's Balloon Girl



These are some the books read by Maddie M during lockdown

CLUBS GARDENING CLUB

Well done to Elizabeth M who decorated these lovely plant pots during the Gardening Club this week, ready for planting. If you want to have a go at this over the half term holiday, then why not give it a go! Here are some ideas. Send your pictures to stubbs.ad@millfieldprep.com so that Mr Stubbs can show everyone in the Gardening Club!



ACADEMIC **OUTSTANDING CASTLE MINI STUDIES**

Well done to all the pupils who have been researching and preparing their castle mini studies over the past month.

Pupils have learnt about the development of medieval castles in remote lessons, how they were defended and attacked, as well as becoming homes over time. The quality of work has been extraordinary this year. Special mention to Steffi, Lucy and Tilly in Year 7 for their outstanding projects.



WAYS TO ATTACK A CASTLE

- Fire arrows: They had oil or resin-soaked tows tied just below the arrowhead. Effective against
- vooden structures. Battering ram: It was a medieval weapon
- consisting of heavy timber, typically with a metal knob or point at the front
- Ladder: a dangerous attempt to overwhelm defenders in a direct assault
- Belfry Tower: a less dangerous way of
- overwhelming defenders in a direct assault *Catapult:* It's an enormous weapon that taking advantage of the material that is made of (generally wood), it is able to throw an object that harmed the castle.
- Mining: Mining is digging under the castle's walls to weaken the wall above the mine. It could also be used to build a route into the castle.
- Siege: Castles were surrounded by troops and didn't let anything in or out so that people inside were starving and had to give up.

Attacking a castle

How were castles defended?

How were castles defended? There were many was to defend a castle but they usually just had to stop intruders from attacking. To do this they built castles up high on hills; this made it tricky for enemies to get to the castle. They had tall towers; strong towers were added to curtain walls and to watch out for enemies, they were also stronger and harder to destroy. Arrow slits were also important; from the inside you would shoot arrows through the hole and it became much harder from the outside because you would try and shoot in a timy hole from a long distance. Moats; some captles were surrounded by deep ditches called noats to stop attackers from getting in, they would either have to swim or go by boat to reach the castle. Portcullig; this was big, strong, heavy metal gate at the entrance of a castle, the defenders could lower the portullig to trap any attackers at the gatehouse and stop others getting in. Dungeons, a castle dungeon was a room used to hold prisoners, usually underground.





How were castles attacked?

Fire was the best way to attack the early Notte and Bailey castles since they were made fittirely of wood. The fire might be started by building a bonTire against the outer wooder fence (palisade) or, more usually, by archers shooting fire-arrows into the castle.But if you were to attack a stone castle then it wouldn't work because fire has little effect on a stone castle. A good way of attacking a stone castle was mining. Attackers would dig a tunnel underground up to the castle walls, under the gatehouse if possible. They would then set a charge and make an explosion which would make the walls crumble and collepse.

COMMUNITY

Community Superstars

Frederick and **Hester H** have also been helping their mum with the Delicious Dropby cake stall at their garden gate. They have raised £456 so far for the Street Community Support Group.

Fredrick also spent VE Day helping to make cream tea for staff at the Millfield Senior site, the local Salvation Army and some elderly locals - cooking 60 scones, organising the jam, doing the maths to divide up the gallons of whipped cream, then delivering all the packages to houses, all with a smile.

Frederick is also doing a 211 mile cycle ride (a few miles at a time!) to cover the distance from Millfield to Worksop, where he used to live. So far he's raised £225! Well done!



ACADEMIC BE KIND ONLINE

Click <u>here</u> to find out lots of ways that you can be kind to people online

BOARDING BRILLIANT BOARDERS

Congratulations to the following five boarders, who have been nominated by their houseparents for an outstanding attitude towards remote house activities this week. Well done all of you, and so good that you are staying firmly in touch with your boarding house!

Edgarley Manor – **Sam K** Champion – **Yashika G** Hollies – **Matilda W** Chestnut- **Luke de J** Berewall - **Alfie M**

ACADEMIC

Magnificent Masks

Year 4 have been very busy making these fantastic masks in their DT lessons. They chose a theme and did some research, made a test model of their mask and then completed the final piece. Well done to everyone for their brilliant end results!





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A Message from the Head of Pre-Prep

Dear Parents,

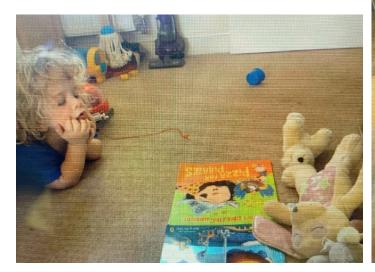
I cannot believe we are at the end of the half term already. We have achieved so much and I have really enjoyed seeing all of your videos, listening to your audio notes and seeing all of your amazing work. You make us all so proud and when I clap on Thursday evenings, I think about all of you and your families as well as the many key workers.

Thankyou to all the families who are continuing to support the children with their learning; we are all so grateful. I hope you have a lovely half term break. Enjoy the time together, stay safe and look after each other.

- Mr Jory

MARVELLOUS MEASURING

The children were tasked with working out what is longer; five teddies or three books, two chairs or a family members, two books or three teddies?





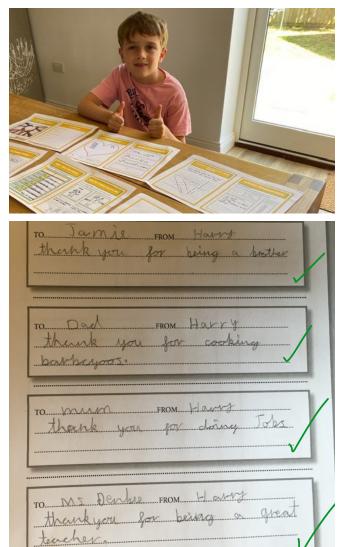
STAN'S WORMERY

Stan enjoyed observing and finding all the tunnels the worms made in his wormery. Great work Stan!



YEAR 2'S POSITIVITY

The children were asked to complete the positivity and gratitude booklet. Their responses were heart warming.



BRILLIANT BIKING

A huge well done to **Harry**, who at the age of 2, has mastered riding his bike! A fantastic achievement and he can now go on lots of bike rides with his big brother Jack.



YEAR 1'S PLANT CHALLENGE

The children in Year 1 have been set a growing challenge with seeds from some of the food they have eaten. **Trinity** has planted lots!

