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11th February 2021

Dear Parents,

The week beginning the 15th will be half term for everyone with no Educare or home learning taking place. Educare and online learning will recommence Monday 22nd February. For those parents who want their children to catch up or keep routines in place, there is plently of previous learning available on Tapestry or Teams. Also, my Head Teacher challenge this week is to make and use a sock puppet with all instructions available online so that Educare and home learners can all take part. Staff have worked hard to provide online learning (the same learning that the children receive in Educare) to ensure that your child is receiving the learning opportunities that they need as well as support for physical and mental health and wellbeing activities too. You will have been sent a survey this week and we would appreciate your response to what you have been offered. Thank you.

Supporting children's and family mental health

Whether your child is in Educare or at home taking part in home learning, the Covid-19 situation is affecting us all in different ways. I can recommend the Young Minds link that I will provide you with as an opportuity to answer 6 questions and then receive some practical guidance and advice on what to do. Please try the link if you would find it useful:

youngminds.org.uk/supporting-parents-helpfinder/

As part of children's mental health week last week, here is an example of a compilation of pictures and ideas that have been compiled by some of the children from Hyde Park Infant School on the theme of 'What's in my head?'











Shrove Tuesday or Pancake Day is on 16th February over half term

Whether it forms part of a religious festival for you or you just like pancakes, I am including a recipe for you if you want to try out this treat.

100g plain flour, 2 eggs, 300ml milk, 1 tablespoon vegetable oil and a pinch of salt.

Whisk everything together, grease the frying pan with a little vegetable oil and then ladle in the batter mixture and swish around the frying pan to get a thin coating. Put on the heat (medium) and either turn over with a kitchen spatular or flip (if you are feeling brave) so that both sides are cooked and golden brown. You can pop on your favourite topping (mine is the traditional lemon and sugar) although chocolate spread or jam, I am told, are also very popular. Pancakes do freeze but I never have any left over to do that!

Wishing you all a safe and happy half term.

Kind regards,

E.A. Hill

Mrs E A Hill <u>Head Teacher</u>