



ST JAMES
Preparatory School

4N Newsletter: Summer Term, Week 8

This week in 4N...

Year 4 have really enjoyed learning about Jamaica in this week's International Week. It has been wonderful to learn about this beautiful country and a big thank you to Eden who shared some of his family history connected to Jamaica. You can see some of the decorations we put up in our reading corner and some of the excellent posters that the children have made in the photos below. The children have impressed me with their curiosity and respect as they have spent time learning about a different country and culture.

Maths has moved on to focus on statistics and data presentation this week, with the children reading graphs and making their own bar charts. They also had a lesson focused on time and reading the 24 hour clock - this could be a great thing to practise at home!

Games was lots of fun this week as the children continued taking part in their Cricket tournament. The Year 4s have been very helpful in mentoring some of their Year 3 teammates.

This Thursday was also 'Empathy Day' and the children learned about taking care of the feelings and emotions of others. They also learned about how we can train our brains to adopt new habits, including patience and empathy.

All of the children have now made delicious Tartes au Fraises in cooking and you can see the recipe below. Délicieux!

It was lovely to see most of you on Wednesday for the PTIs - it has been a wonderful year and the children have made excellent progress in their personal growth and academic learning. We are looking forward to a fun-filled last few weeks of term and a fantastic end to the end of term!

Have a great weekend,

Mr Norris

Our classroom took on a Jamaican flavour this week!



Things to remember

- We are pleased to announce that our Year 3 and Year 4 pupils will have the opportunity to take part in the First Maths Challenge this term. This national challenge provides an excellent introduction to the more advanced Primary Maths Challenge, which pupils can participate in during Year 5 and Year 6. The challenge will take place between Monday 16th June and Friday 27th June. Although participation is voluntary, we strongly encourage all pupils to take part, as it offers a valuable opportunity to develop problem-solving skills and mathematical thinking.

To prepare, we highly recommend that pupils have a go at the past papers available on the official website: [First Maths Challenge Past Papers](#).

All children who participate will receive a certificate in recognition of their effort and enthusiasm.

- Mrs Wyatt has asked me to remind you that children are expected to wear summer school uniform every day except Tuesday. Children will be given time to change for clubs at the end of the day. All children with long hair (below the collar) should also tie it up.
- The Swimming Gala is on **Monday 23rd June** at 1pm at Fulham Pools. Children can be collected from the pool at 3pm or can come back to school with the class.
- House Cricket is on **Tuesday 24th June** 1:30pm to 3pm at King's House.
- You are invited to the **Sanskrit Speech competition** on Thursday 26th June in the Assembly Hall on the second floor. Please sign up here if you would like to attend: <https://forms.office.com/e/huGQFu7dxn>

Part 1: 9am to approximately 9.50am for Nursery, Reception and Years 1, 2 and 3

Part 2: 10.20am to approximately 11.10am for Years 4, 5 and 6

Part 3: 11.15am to approximately 11.55am for Years 7, 8 and 9

You are welcome to attend one, two, or all three parts, but are asked to remain in the Assembly Hall until the end of the part you are attending. Refreshments will be served from approximately 9.50am to 10.20am.

- Sports Day is on **Friday 27th June** at Linford Christie Stadium (W12 0DF). Please bring your child straight to the venue for registration at 8:30am. The event will finish at 12pm and all children need to be collected from the venue.
- Moving Up Morning is on **Monday 30th June**. Children will find out who their new teacher for September will be and will spend time with them in their new classrooms. Parents will receive details on the same day.
- Speech Day is on **Thursday 3rd July** at the Royal Geographical Society. Please bring your child straight to the venue for registration at 9:30am. The event will finish at approximately 11:30am and all children need to be collected from the venue.
- **Summer Sunflower Growing Competition**
Every child in Nursery to Year 6 has received a sunflower seed. Please help your child plant their seed and remind them to water it during the summer holiday. When the sunflower is at its prime, please take a photo of it and upload this to ClassDojo. Judging of the photos (only) will take place the first week back in September. Happy growing!
 - 1st Place Winners: Gold Green Thumb certificate & 200HPs
 - 2nd Place Winners: Silver Green Thumb certificate & 100HPs
 - 3rd Place Winners: Bronze Green Thumb certificate & 50HPs
- As the weather gets warmer, can all children bring a water bottle and ensure that they have a hat and wear sun cream as appropriate.
- We regularly use Atom in school and for homework. If you wish to complete additional work with your child beyond how much school has set or take mock 11+ assessments then please do feel free to purchase an Atom Home account. Please find a discount code below.

Atom Home discount code - **MAYHT25** - 20% off the first month, in addition to a 5 day free trial, as long as this is redeemed by the 8th June.

A note about PSHEE

To coincide with our PSHEE topic of 'Changing Me' over the next half term, we will also be discussing the NSPCC's Talk PANTS rules in our lessons. During these discussions we will aim to teach our children the following important safety skills without giving explicit information or telling scary stories. These are the PANTS rules:

P: Privates are private.

A: Always remember your body belongs to you.

N: No means no.

T: Talk about secrets that upset you.

S: Speak up, someone can help.

The lessons empower children, in an age-appropriate way, to recognise their rights to their own bodies, say no to touch that is unwanted, and tell someone if they feel uncomfortable. The lessons include activities which help children understand:

- Appropriate and inappropriate touch
- Their right to say no to things that make them feel upset or uncomfortable
- The names for parts of the body
- Who to turn to if they ever feel upset or worried

If you would like to know more about the NSPCC's campaign, including a short film and parent guide to help you continue the 'Talk PANTS' conversation at home, more information can be found at:
nspcc.org.uk/pants

If you have any questions or concerns, please don't hesitate to get in touch.

Year 4 Homework Timetable 24 – 25 (~30-40 minutes every day)

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Spelling 20 min	English 30 min	VR / NVR 20 min	Maths 30 min	Comprehension/ Writing 30 min
TTRS 10 min	Sanskrit 15 min	TTRS 10 min	Sanskrit 15 min	Oxford Reading Buddy 10 min

Children need to read their scheme reader book every night and log this in their reading record.

Spelling words for the test on Monday 16th June -

Spelling Shed

Words with 'c' before 'i' and 'e'

circle

celebrate

medicine

voice

centaur

princess

circus

pencil

century

celery

Spelling Shed

Words where '-ing', '-en' and '-ed' are added to multisyllabic words

committed

forbidden

regretting

equipped

beginning

forgetting

propelled

permitted

forgotten

preferred

Tarte aux Fraises (French Strawberry Tart)

These stunning, classic tarts look straight out of a posh pâtisserie!

Buttery shortcrust pastry, crème pâtissière and whichever seasonal fruit you like best: apricots, plums, peaches, figs. Every mouthful tastes like summer!

Makes 4 small tarts



Ingredients:

For the sweet pastry:

230g plain flour
pinch salt
80g icing sugar
160g unsalted cold butter cubed
1 free-range egg, beaten
1 egg white, whisked (for glazing)

For crème pâtissière:

240ml full fat milk
½ tsp vanilla bean paste or 1 tsp vanilla extract
2 free-range egg yolks
40g caster sugar
20g cornflour
15g butter

For the toppings:

300g strawberries
100g blueberries

To serve:

2 tbsp clear apricot jam
mint tips

Method:**For the Shortcrust Pastry**

1. Pre-heat oven to 190°C, 170°C fan
2. Put the flour and sugar in the food processor. Pulse for a few seconds to give it some air, then quickly one by one drop the cubes of butter down the chute: turn it off as soon as the butter is combined and it looks like breadcrumbs.
3. Slowly dribble in the beaten egg and after a few seconds turn off.
4. Tip into a bowl, bring it together into a ball with your hands then divide it in two. Wrap both balls in clingfilm, squash flat and put in the freezer for a quick rest (10 mins).
5. Once rested split your rested pastry in two and use your fingertips to line four tart cases: it needs to be good and thin on the bottom!
8. Trim around the top with a knife to make it tidy, and keep any bits of pastry to plug cracks that may appear later.
9. Put the lined tart cases back in the freezer for another rest (5 mins).
10. Take the tarts out of the freezer and prick the pastry base all over with a fork. Pop in the oven for 10 mins to blind bake (this means cooking the pastry without the filling so that it's crisp not soggy).
11. Brush the pastry with the whisked egg white and pop back in the oven for 5 mins, just long enough for the white to go hard and shiny, which will stop your pastry from going soggy once filled.
12. Once it's a gorgeous golden brown, take out of the oven and leave to cool for 15 minutes, then lift out onto a cooling rack to cool completely.

For the Crème Patissière

1. Put the milk and vanilla paste into a large saucepan and warm through - no boiling.
2. Whisk the egg yolks and sugar in a bowl until they become pale, then add the cornflour and whisk well until combined and no clumps remain.
3. Pour the heated milk in a slow, thin stream into the egg mixture, whisking constantly. It's important that you add the hot milk slowly so you don't make scrambled eggs!
4. Pour it back into the saucepan and stir constantly with a spatula over medium heat until thickened and it comes to a boil. This will take about 2-3 minutes and then once it comes to a boil, cook for about 1 minute more.
5. Turn off the heat, add the butter and stir until the butter has melted and is fully incorporated into the pastry cream.
6. Scrape all the "crème pat" (as we chefs call it) into a heat-proof bowl and cover the surface with a cling film to stop it making a skin. Leave to cool completely.

To Build the Tart

1. Spoon the crème pat into a piping bag, and pipe into the pastry cases. Arrange the strawberries and blueberries on top in any pretty pattern you fancy.
2. Put the apricot jam and 1-2 tablespoons of water in a small saucepan and warm it through, so it melts and becomes runny, then lightly brush the fruit with it to make to glaze (make it shiny).
3. The final touch is a little sprig of mint and a light dusting of icing sugar.

Très Jolie!