



**14 - 19**  
**MARCH 2022**

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# A WORD FROM...

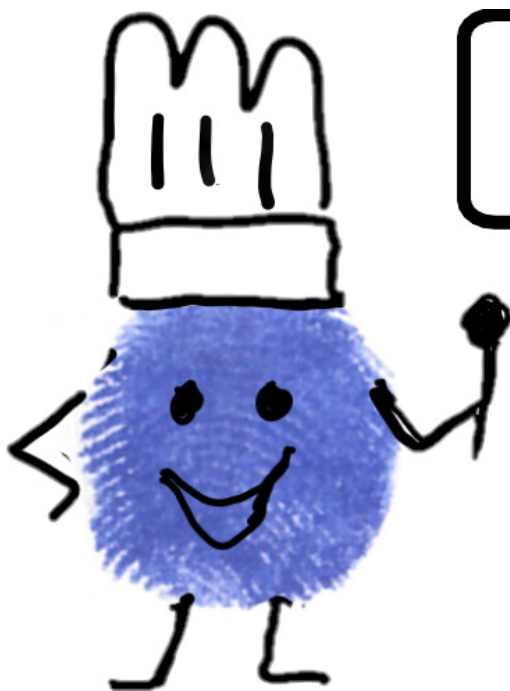


*I am delighted that the Festival programme is in full swing once again. It is so important that children grow up with a healthy and positive relationship with food. It promises to be a delicious week with visiting cookery writers and chefs, competitions, talks and lots to taste. Hazlegrove food is legendary and it is a chance for the whole community to find out much more about how all our food, whether at School or at home or around the world, enriches our lives.*

*Yum!*

*With very best wishes,*

**Mr White**



Welcome to Yum! We are thrilled to be tantalising our tastebuds throughout the week. Pupils will be engaged in a variety of experiences, from making focaccia art, to trying some new protein-rich critters! Cooking, with carefully considered ingredients, is such an important and essential life skill; nourishment for the heart and soul. The pupils will also learn about the importance of making healthy eating choices whilst embracing the importance of sharing the nourishing food we create with our friends and family.

Have a wonderful week and keep cooking!

Best wishes,

**Mrs Spilsbury and Blue, the Food Technology Mascot**



# A WORD FROM OUR PATRON



I am so looking forward to my visit to Hazlegrove and in particular your inspired Food Festival. Britain has, for many years, had the attitude that good food is a luxury, a frippery rather than the necessity that I believe it is. The pandemic has helped dismantle this way of thinking, with the link between diet and health never more clearly illustrated.

But good food is not just about being healthy, even if eating well undeniably makes people perform better physically and mentally and increase general levels of well-being. No, good food is also the key to looking after the planet and boy, do we need to start looking after it better. Buying more local food from farmers and producers that care can support the soil, biodiversity, water management and the birds and the bees. Spending less on processed food reduces industrial food production that is reliant on fossil fuels and toxic chemicals. Eating more veg, and less meat, reduces factory farming (in the UK factory farms are currently growing in number every year despite the Government's climate targets).

But most importantly of all, good food is about pleasure. Spending some time in a market, shopping from people who have produced the food (and know what to do with it); prepping ingredients to make something delicious for people you love; feasting on great food because you can, without much faff or too much cost, with a tiny bit of knowledge and a bit of passion. Building a life around good food is easier than it sometimes feels and it directly supports a world that I think we can all buy into. It's time to join the food revolution! It really can change things.

Love,

Tommi Miers



# MONDAY 14 MARCH



## **Cake Competition**

**All Years**

Let your creativity loose and bake a 'Food Glorious Food' inspired cake for the competition - entries to be delivered to the Front Hall on Monday morning. Remember to use the name card to label your masterpiece! Judging will take place over the course of the day, with winners announced in the Front Hall at 4:00pm. Cakes can be purchased after 4:30pm.

## **Lunch in the Woods**

**Year 1**

Year 1 will be Alfresco dining of the highest quality in our Hazlegrove Woods.

## **Biscuit Maths**

**Year 2**

Year 2 will be having a fabulous morning of foodie fun.

## **Nicole Pisani**

**Year 5**

Nicole Pisani is the former Head Chef at Nopi Restaurant and the Co-Founder and Executive Chef and Curriculum Director of Chefs in Schools. She has published several cookbooks. She will be demonstrating some delicious Alfresco dishes with Year 5.

## **Focaccia Art**

**Years 5 and 7**

The whole school will create fabulously flavoursome focaccia art throughout the week. We will generate a colourful collage of all their hard work and creativity.

## **Team Bath Netball**

**Years 7 and 8 Girls**

The Year 7 and 8 girls have a wonderful opportunity to go and watch Team Bath play netball. A great experience to help the girls strive for their dreams in what will be an inspirational trip as a reminder that eating well and considering nutrition is a vital factor in the relative success of any sporting life.

# TUESDAY 15 MARCH



## **10 Minutes Cooking Demos from Pupils**

**All Prep Years**

Live 10 minute cookery demonstrations in Food Technology during Yum!

## **Bug-a-liscious**

**All Years**

Go on, try one!

## **Taste Education: Jo Weinberg**

**Reception, Years 1 and 2**

Joanna Weinberg has been a cookery author for over fifteen years with columns in several national publications including the Times, Red and, latterly, Conde Nast Traveller. She is the author of two cookbooks: How to Feed Your Friends with Relish and Cooking For Real Life (both published by Bloomsbury) and the co-author with Nicole Pisani of Feed Your Family (Harpercollins) which is published in March. She is a Patron of the charity Chefs in Schools which she launched in 2018 with Henry Dimpleby, Thomasina Miers and Nicole Pisani. You can follow the development of her latest project What's For Dinner on Instagram @whatsfordinner\_project.

## **Biscuit Maths**

**Nursery**

Nursery will be getting into the Easter spirit with a biscuit baking bonanza.

## **Focaccia Art**

**Years 3 and 8**

The whole school will create fabulously flavoursome focaccia art throughout the week. We will generate a colourful collage of all their hard work and creativity.

# WEDNESDAY 16 MARCH



## Rhian Rochford Rare Breeds

## All Pre-Prep

Pre-Prep will be meeting a range of rare breeds brought in by Mrs Rochford. They will learn about the animals, how to look after them and even get to pet them!

## Focaccia Art

## All Pre-Prep and Year 4

The whole school will create fabulously flavoursome focaccia art throughout the week. We will generate a colourful collage of all their hard work and creativity.

## Biscuit Decorating

## Nursery and Reception

Nursery and Reception will bring their Easter biscuits to life.

## Fruit Maths

## Reception

Playing with your food has never been such fun!

## Lunch in the Woods

## Reception

Reception will be Alfresco dining of the highest quality in our Hazlegrove Woods.

## Waitrose Workshop

## Year 7

Coming to talk to Year 7 about food waste and how we can use more of our food, looking at food labelling, the food industry and tasting some unusual fruit and vegetables too.

## Steak Night

## Parents

As part of Yum! we have decided to celebrate the trusted and much-loved steak! Schreiber's Steak Night will be held on Wednesday, 16 March from **6:30pm**, outside the Main House, on the Front Lawn. Your ticket will include a steak (you will have the choice of either rump or sirloin, and the choice of size, either 10 or 14 ounces), hassleback potatoes, a choice of sauces, and a complimentary glass of wine. The price of the tickets will be **£15** for a single ticket or **£25** for a double.

# THURSDAY 17 MARCH



## **St Patrick's Day Themed Lunch**

**All Years**

St Patrick's Day lunch on Thursday – enjoy a wonderful selection of delicious food from the Emerald Isle.

## **Snails and Frogs Legs Tasting**

**All Years**

Escargots et cuisses de grenouilles - Frogs legs and snails. Bon Appetit!

## **Creating Minibeasts**

**Nursery and Reception**

Nursery and Reception will be preparing their own break time snacks and creating a mini beast!

## **Indian Flavours**

**Years 1 and 2**

Year 1 and 2 will be spicing up their lives with Indian flavours.

## **Lunch in the Woods**

**Year 2**

Year 2 will be Alfresco dining of the highest quality in our Hazlegrove Woods.

## **Thomasina Miers Talk**

**Years 5 - 8**

Thomasina Miers, our Patron. Is a cook, writer, winner of MasterChef and mother of three, Tommi has made cheese and run market stalls in Ireland, cheffed with Skye Gyngell at Petersham Nurseries and in 2007, after living in Mexico for a year, she co-founded Wahaca. In 2016 the whole restaurant group went carbon neutral and half of its menu is vegetarian.

Tommi's passion lies in good food and its power to positively impact people, health and the environment. She co-founded the Pig Idea in 2015, an award-winning campaign to look at ways to tackle food waste, is a trustee of Chefs in Schools in 2017 whose aim is to improve the nation's diet through better school food and was awarded an OBE in 2019 for her services to the food industry.

Tommi has a weekly column in the Guardian's Feast magazine and is often seen cooking feasts and supper clubs in kitchens around the UK. Her 7th cookbook, Meat Free Mexican, comes out on 5th May. Her firm opinion is that no matter how bad the world seems, three times a day we have the chance to save the planet through what we eat, as long as it is always delicious!



# THURSDAY 17 MARCH CONTINUED



## Support Staff Tea Party

**Year 6**

Tea party for our wonderful support staff – Year 6 are baking lots of sweet treats to serve to our support staff to thank them for all their hard work. Tea, cakes and entertainment will be provided by Year 6.

## Cake Sale

**Year 8**

Year 8 have been busy baking a selection of sweet treats which will be available to buy at the D-Reg hut from 4.00pm. All proceeds will go to charity, shared between The Lord's Larder and Magic Breakfast.

## Music Concert

**Prep / Parents**

Come and watch our spectacular Festival Concerts at 7:00pm, showcasing all that our Music Department has to offer. From Samba Band to Senior Strings and Junior Brass to Hazlegrove Voices, our children have been throwing themselves in to their rehearsals, learning food-related songs (or as close as we could get) for our Festival of Yum. Each concert will showcase a different range of groups and choirs. Please support our wonderful musicians as they perform in their first full concert for over 2 years. It is not to be missed!

# FRIDAY 18 MARCH



## **YUM! Fun Run**

**Years 3 - 8** (Pre-Prep Throughout the week)

Shake up your wake up! Let's get moving. £1 will be put on the school bill and will go to the Diabetes UK charity.

## **Teddy Bears' Picnic**

**All Pre-Prep**

If you go down to the woods today...

## **Bread Roll Making**

**Reception**

By this stage of the week the Reception are on a roll!

## **Carymoor Talk**

**Years 2 - 5**

Carymoor Environmental Trust – Slim My Waste: delivering a selection of Schools against Waste Workshops to Years 2,3,4 and 5.

## **Focaccia Art**

**Year 6**

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# SATURDAY 19 MARCH



## **Butchery Master Classes**

**Parents**

As part of the Yum! Festival of Food, we are delighted to announce that we have the respected chef, Ed Anderson from Mellow View who has offered to come in and host a series of butchery master classes for any parents who would like to learn more.

## **Food Market**

**Parents**

11:00am - 3:00pm – lots of local suppliers are coming in for the Saturday market. Come and enjoy lots of different flavours from the South West.

# THROUGHOUT THE WEEK



## **Sport**

During the week pupils will be covering healthy eating in their health related fitness lessons and also looking at hydration.

## **Maths**

During the week pupils will be focusing in their Maths on a wide range of food-based investigations and puzzles, including designing and making complex nets (packaging) for different food items such as Easter eggs.

## **Geography**

In Geography lessons, pupils will be looking at veganism and the extent to which changing our eating habits could help combat climate change.

## **ICT**

In ICT children will be coding in Scratch to create interactive, animated restaurant menus

## **RE**

During the week Year 4 will be looking into Passover meal traditions, Year 5 will be looking into why we celebrate Easter, Year 6 will be learning about Hinduism and their traditional dishes, Year 7 will be focusing on fasting and feasting in Islam and Year 8 will be looking at ethical food choices.

## **Music**

The Music Department is looking forward to our first fully-fledged concerts for over 2 years, with a host of food-inspired performances by choirs and instrumental groups. We have over 20 ensembles performing, over 2 nights, with a few surprises along the way.

During Festival Week, some of our Hazlegrove children will also create a food-inspired band, using their imagination to turn vegetables in to working instruments.

# THROUGHOUT THE WEEK



## Design and Technology

During the week Year 5 will be creating 3D cardboard models of items designed such as uniforms, logos, takeaway boxes (like Happy Meal Boxes). Other years groups will be laser cutting coffee stencils which can create patterns by shaking chocolate powder on top of a frothy coffee.

## Science

During the week, we will be covering diet and healthy eating and will carry out tests on different foods and also investigate our sense of taste.

## English

In English lessons through the week, pupils will be reading, discussing and creating all sorts of texts revolving around food.

## Pre-Prep

Pre Prep are rolling up their sleeves and planting their own mini herb gardens using recycled materials and herb plugs from Mr Hurt.

## Lord's Larder Food Bank Collection

Throughout the week we will be doing a collection for the Lord's Larder. The Lord's Larder Food Bank is a local 'bank' of non-perishable food operated by volunteers from churches in and around Yeovil. **Please could you drop your non-perishable food items off in the Front Hall.**

## Zero Hero

A weekly challenge to have a clean plate and not leave any food waste at mealtimes.

## Down on the Farm

Reap what you sow – pupils help prepare the raised beds for planting and sowing seeds, ready for eating.



# YUM! CHOSEN CHARITIES



## The Lord's Larder Food Bank

The Lord's Larder Food Bank is a local 'bank' of non-perishable in life ambient food operated by volunteers from churches in and around Yeovil.

It began in a small way in 1991 when a representative of Yeovil Citizens' Advice Bureau spoke about the need for emergency food to members of one of the churches in Yeovil. It is now supplied by over 60 local churches, 45 schools and several community groups.

Last year in 2020, over 144,000 items of food were given out via 70 different agencies to help 8,200 local people, (4,670 adults and 3,530 children.)



## Magic Breakfast

Magic breakfast ensure that no child is too hungry to learn by providing healthy breakfast to partners schools. A hungry child cannot concentrate so could miss out on half a day of lessons every school day if not given anything nutritious to eat first thing.

**magic  
breakfast**  
fuel for learning

## Chefs In School

Chefs in School are a team of chef trainers who go from school to school showing kitchen teams how to cook and serve up nutritious meals made from scratch. They also help schools design menus, support them to learn the dishes and help from afar once they are up and running.



## Diabetes UK

Diabetes UK are at the forefront of the fight against diabetes. With the help of their supporters, they've run campaigns like the 4Ts to help raise awareness of the symptoms of Type 1 diabetes, made sure children get the care they need in schools with their Make the Grade campaign, fight for equality of care and treatment across the UK with their Flash campaign and are working to make the healthy choice the easy choice with their food labelling campaign.

**DiABETES UK**  
KNOW DIABETES. FIGHT DIABETES.



# 'FOOD GLORIOUS FOOD' CAKE COMPETITION

**Monday 14 March 2022**

As part of YUM! we would love you to create a cake. Create, make, bake and decorate your masterpiece and bring it to Mrs Hunter at Reception the morning of **Monday 14 March 2022**.

Cakes will be judged by our special guest and Mrs Spilsbury. At 4.30pm parents and children are invited to find out the winners of the competition. There will be first, second and third place certificates in four categories: Pre-Prep, Lower School, Middle School and Upper School. The cakes will then be on sale with all proceeds going to the charity Chefs in School who have a team of chef trainers who go from school to school showing kitchen teams how to cook and serve up nutritious meals made from scratch.

**Please note: Hazlegrove is a nut free school**

**LOOK OUT  
FOR THE 20  
THINGS TO  
DO IN THE  
EASTER  
HOLIDAYS**



HAZLEGROVE

*Deo Juvante*