

**Newsletter** Friday 14<sup>th</sup> February 2025





Hello Everyone,

This week we welcomed into school visitors from the Blue Belt Team. They came and spoke with Year 5 & 6 and the KS4 GCSE Marine Science class. The students found the visit very interesting and informative. Thank you to you all for coming in and sharing your knowledge and experience with them. We hope that you enjoyed the visits as much as the students did.





On Tuesday this week it was Safer Internet Day, all primary students had an assembly delivered by Ms Smith about how to stay safe online and in the Secondary school Mrs Hudson did individual class lessons about how to spot signs of scamming, phishing, etc. A parent workshop was then held on Thursday with input from school, Shirley (Social worker) and Karl (Police). Thank you to all for your contributions. There will be a handout coming home for those who couldn't attend and there are other things planned for later in the year. We will keep you posted.

#### **House Points**

Dampiers won the House point cup again this week for the third week in a row. Great job Dampiers!

Our stars of the week were Charlie in Primary and Cohen in Secondary. Well done to both students.



On Monday 17<sup>th</sup> February it is Random Act of Kindness Day! Here at TBS we want kindness to be the norm, however on Monday we will all make a conscious effort to spread kindness across the school. Join us by doing the same, below are a few ideas to get you started.

	om Acts of Kindn ew small ways yo a big difference.		
Smile at a stranger	Pay a friend a compliment	Call or text a friend	Kindness is
Make someone a cup of tea	Support your favourite charity	Volunteer to help someone	contagious.
Make a handmade gift	Leave a positive review for a local business	Pick up some litter	PASS IT ON IT'S RANDOM ACTS OF KINDNESS DAY!

A reminder about parent meetings next week, on Tuesday it is Years 8 & 9 and on Wednesday it's the turn of Primary. We look forward to seeing you all there.

That's it for now!

Tania Maggott Head Teacher











Year 10 has decided to spread the love on Valentine's Day and remind us why 14<sup>th</sup> February is still so popular and celebrated worldwide 16 centuries later!!!

### The History of Valentine's Day

Valentine's Day, celebrated on February 14th, has roots in the Roman festival of Lupercalia, which marked the start of spring. In the 5th century, Pope Gelasius I replaced it with St. Valentine's Day to honor Saint Valentine, a martyr who is said to have secretly performed weddings. Over time, the day became linked with love and romance, especially in medieval Europe, where exchanging love notes became popular. By the 18th and 19th centuries, it evolved into the commercial celebration of love we know today.



## **Celebrating Valentine's Day**

We celebrate Valentine's Day each year on February 14th by sending cards or letters, giving gifts such as chocolate or flowers, and having meals in restaurants. Many adults see Valentine's Day as an occasion to offer expensive gifts such as jewellery to their sweetheart.

Here's how Valentine's Day is celebrated around the world:

Japan Japan General rule is that men receive gifts of chocolate from the women in their lives.

# **Philippines** Thousands of couples

gather on the shores of Manila Bay and, at midnight, kiss and hold each other's lips for several seconds









## **Celebrating Valentine's Day**

Have you thought about what you would like to give as a gift to that special someone??

Here are the most popular gifts given on Valentine's Day:





- Jewellery
- Cards
- Acrylic plaques
- Chocolates
- Flowers
- Canvas prints
- Candles

How about making them some Red Velvet Cupcakes...

For the cupcakes:	For the cream cheese frosting:	
<ul> <li>1 1/2 cups white sugar</li> <li>1/2 cup butter</li> <li>2 large eggs</li> <li>1 cup buttermilk</li> <li>1 fluid ounce red food colouring</li> <li>1 teaspoon vanilla extract</li> <li>1 1/2 teaspoons baking soda</li> <li>1 tablespoon distilled white vinegar</li> <li>2 cups all-purpose flour</li> <li>1/3 cup unsweetened cocoa powder</li> <li>1 teaspoon salt</li> </ul>	8 oz cream cheese (softened) 1/2 cup unsalted butter (softened) 4 cups powdered sugar 1 tsp vanilla extract Pinch of salt	

#### Method:

- 1. Preheat the oven to 350 degrees F (175 degrees C). Line two 12-cup cupcake pan with 20 liners.
- Beat sugar and butter in a large bowl with an electric mixer until light and fluffy. Mix in eggs, buttermilk, red food coloring, and vanilla. Stir in baking soda and vinegar. Combine flour, cocoa powder, and salt; stir into the batter just until blended. Spoon batter into the prepared cups, dividing evenly.
- 3. Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes. Cool in the pan set over a wire rack. When cool, arrange the cupcakes on a serving platter and frost with desired frosting.

#### **Cream Cheese Frosting:**

- Beat cream cheese, softened butter, and vanilla together in a large bowl with an electric mixer until light and creamy.
- Gradually beat in confectioners' sugar until smooth.
- Decorate cupcakes...ENJOY!!



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#### Here are some valentine's day jokes that are **heart** to resist!

