



The Strand



Welcome to our latest Newsletter - February 2026

office@sidestrandhall.norfolk.sch.uk



Despite a snowy start to the term, it has been another busy term. Rehearsals are under way for our Cromer Pier Show - The Pirate of Coral Cove which will be happening on Wednesday 25th March. Tickets will be on sale through the Cromer Pier website, we will send out a letter to confirm when this has gone live. I hope that you will be able to join us.

Students have been busy preparing for the School's Cross Country Competition which will take place the first Friday back after Half term (27th February).

I hope you enjoy reading this newsletter and seeing some of the exciting things that have been happening. Wishing you all an enjoyable Half Term break and hopefully we will get some Spring Sunshine.

Ms S Taylor



Please ensure you contact reception **EVERY DAY** that your child is off ill before 9.15am.

This could either be via telephone, leave a message or by email.

- 01263 578144— opt 5 to speak to reception
- 01263 578144— opt 1 to leave a message
- studentabsence@sidestrandhall.net



please note the email address



If your child is off due to a medical/dental appointment, please can you provide proof of appointment i.e letter confirming the time and date. Please send this to the student absence email.



studentabsence@sidestrandhall.net

D A T E S FOR YOUR DIARY

- Friday 13th February - Last day of term, students finish normal time
- Monday 23rd February - Back to school
- Friday 27th February - Whole school cross country
- Wednesday 25th March - Cromer Pier Show, more details to follow
- Friday 27th March - Last day of term, students finish at 1.30pm
- Tuesday 14th April - Back to school
- Monday 4th May - Bank Holiday
- Friday 22nd May - Last day of term, students finish normal time
- Monday 1st June - Back to school
- Friday 17th July - Last day of term, students

The Financial Support vouchers have now finished with the last ones being issued by 13th Feb 2026 covering January, February and March.

Please remember to use them by the expiry date as they cannot be reissued after this.



Strands Charity Shop

We are looking for volunteers to help out in our school charity shop in Cromer. If you would like more information please contact the School Business Manager (Wendy) at the school or Sheila Neale, the Shop Manager on 01263 515188.

Volunteers will be subject to an enhanced DBS check.

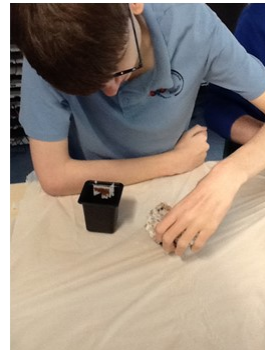
Please note that we are currently not able to accept any donations. We will keep you updated as to when we are able to accept them again.



Maple Class



Maple class have been super busy this half term. They have been learning about the Solar system and created their own salt dough 2D models in art, and in DT the class have made a class Papier Mache version. In outdoor learning, they have been learning about foods suitable for birds and made their own bird feeders. They can't wait to see how many birds come to visit!



Acorns class



For Acorns' Topic work we have been studying France. During AA time, we used a balloon to stipple paint to make a French flag for our display.



Just a reminder that we offer a breakfast club to all our students. Students have a choice of bagels, cheerios, rice krispies (GF), wheat biscuits, porridge (GF), shreddiees and cornflakes.



If your child would be interested, please contact the school and we can send home a form.

The whole school has looked into how to be AI aware.

The purpose of the day was:

- To learn what AI technologies are and where we might see them.
- To understand how to use AI technologies safely and responsibly.



One Cup Pancakes

Ingredients:

- 1 cup (125g) plain flour
- 1 1/2 cups (375ml) milk
- 1 large egg
- 20g butter
- 2 tbsp. of vegetable or sunflower oil



Method:

Step 1 - Tip the flour and a pinch of salt into a bowl. Make a well in the centre and pour in the milk and egg. Whisk together, starting in the middle, to create a smooth batter. It should be the thickness of double cream

Step 2 - Heat a little of the butter and oil in a non-stick frying pan. Add a sixth of the batter to the pan, quickly swirling it so there are no holes. Fry on one side for 1-2 minutes then flip over and cook for a further 1 min. Keep on a plate, covered, in a warm oven. Repeat with the remaining batter to make six pancakes in total. Serve with sugar and lemon, if you like.

Recipe from: <https://www.bbcgoodfood.com/recipes/one-cup-pancakes>

Did you know that Pancake day is also known as Shrove Tuesday.

The first ever Pancake day was in 1445!

Around 52 million eggs are used on Pancake day worldwide!

After you have made your bird feeder, why not try to find the following birds:



Blackbird



Robin



Goldfinch



Redwing



These simple instructions show you how to make a cardboard tube bird feeder using basic supplies. It's an easy, kid-friendly activity that works well for winter or anytime bird feeding.

What you will need:

- Cardboard tubes
- Vegetable shortening or lard
- Butter knives or popsicle sticks
- Birdseed
- Hemp twine (optional)



Instructions for Cardboard Tube Bird Feeder:

STEP 1: Spread the shortening. Use a popsicle stick or butter knife to spread vegetable shortening or lard on a clean toilet paper roll. This helps make the roll water-resistant, which makes this bird feeder perfect for winter.

STEP 2: Add the birdseed. Roll the toilet paper roll on a plate filled with birdseed until it's fully coated.

STEP 3: Add twine (optional). If desired, thread a loop of hemp twine through the toilet paper roll for hanging.

STEP 4: Hang the bird feeder. Hang the toilet paper roll bird feeder on a bush or slide it onto a sturdy branch.

<https://www.firefliesandmudpies.com/toilet-paper-roll-bird-feeder/>



Pine Class

We've had a busy few weeks back after Christmas. While the weather has raged outside, we have kept ourselves occupied with learning about the sunnier climate of South America while also sewing very cute teddies and making them homes from shoe boxes. The children have written some great setting descriptions having enjoyed a writing workshop with a local author. We have also thought of our feathered friends and made the bird feeders to help them through the cold weather.

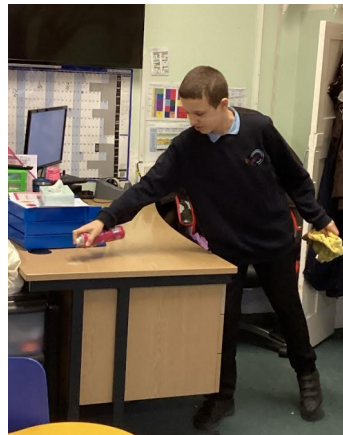


Willow Class



Willow class have been learning to become more independent. They are learning life skills that they will be able to put to good use at home. Tasks included hoovering, dusting, washing and drying up.

They all did a brilliant job!



Just a reminder that we have 3 Parent governors – Claire Edgington, Eva Stone and Gemma Crammond – who are available if you need advice or information, and they run the Parent/Carer Facebook page which is a platform for sharing news and useful contacts. Do get in touch via the Office or Reception if you want more information.

Remember – all Governors can be contacted via the school Office.

Angela Wrighton Chair of Governors



SIDESTRAND HALL SCHOOL LUNCH MENU Autumn Menu—

Nov 25 - March 26

Jacket Potato with cheese or beans available each day

Packed lunch available each day with ham, cheese, egg or tuna sandwich filling plus water, fruit, yoghurt or pudding of the day

WEEK 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Hot	BBQ Chicken with wedges and sweetcorn	Bolognaise, pasta and garlic bread	Roast Pork with mash, carrots, peas and gravy GF/DF	Steak lattice with peas and new potatoes	Battered cod with chips and beans GF/DF
Vegetarian	Veggie sausage pasta bake with garlic bread and salad	Cheese and tomato pizza with wedges GF/DF	Herb coated Quorn fillet, mash, carrots, peas DF	Veggie bolognaise with pasta and garlic bread	Veggie burger with chips and beans DF
Dessert	Cherry oatie DF	Chocolate sponge and custard	Strawberry jelly with cream and sprinkles GF	Fruit crumble with cream	Chocolate chip muffin

Week One: 2nd March, 16th March

WEEK 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Hot	Chicken goujons with wedges and beans	Toad in the hole with mash potato , peas and gravy	Cheese and onion lattice with new potatoes, salad and coleslaw	Chicken korma with rice and naan GF/DF	Beef burger with chips GF/DF
Vegetarian	Veggie meatballs with pasta and garlic bread	Veggie curry with rice and naan GF/DF	Vegetarian lasagne with new potatoes	Cheese potato pie with beans and coleslaw GF/DF	Veggie nuggets with chips and beans
Dessert	Chocolate oatie with icing (GF/DF Cake)	Fruit muffin	Strawberry angel delight with biscuit crumb	Apple crumble with custard (GF/DF Cake)	Vanilla cake slice with icing (GF/DF Cake)

Week Two: 23rd Feb, 9th March, 23rd March