

Thank you to everyone who attended Parents' Evening

This week we have been celebrating Children's Mental Health Week. The theme this year is 'This is My Place' which is based around how we can feel a sense of belonging and help others feel like they belong. Miss Moore has delivered a series of assemblies for the children and our Smart School Council have led discussions within the classrooms. During today's assembly we celebrated work across the school and learnt the ['World Kindness Day Song'](#). You may also like to visit the [Place2Be's Children's Mental Health Week](#) webpage where you can access resources for families.



Thank you to the FOEG for purchasing the 'mud kitchen' for the children in Early Years. This is a brilliant resource for imaginative play, exploration and developing language skills. A big thank you also goes to the team of parents who moved it into position and as you can see in the photographs above the children are already having fun playing with it!

We are excited to share that our new website is live www.ewellgroveprimaryandnursery.co.uk. Take a moment to visit & remember to change any bookmarks you have saved in your device. Thank you to our colleagues across Lumen Learning Trust who made this happen!

We wish everyone at Ewell Grove a restful half term and we look forward to seeing you back at school on Monday 23rd February 2026.

Miss Paula Rising

Shrove Tuesday / Pancake Day



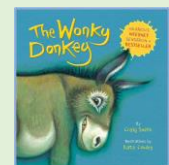
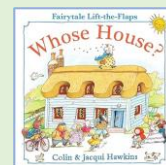
This year we had Pancake Day early as Shrove Tuesday falls during the February half term break.

The children had a lovely time choosing their pancake fillings and eating their tasty creations!

A special thank you to FOEG and all the wonderful parent volunteers who made Pancake Day such a memorable event for the children at Ewell Grove!

A Love of Reading

This week Miss Wilkinson has recommended two stories you may like to share at home.



I loved reading 'Whose House?' by Colin and Jacqui Hawkins. This is a fun and interactive book where children have the chance to guess which animal lives in each house. It helps children learn about different animals and their homes by using clues and pictures to help them work out the answer.

The second book I have always loved reading to both my own children and the children at school is 'The Wonky Donkey' by Craig Smith. It is a funny rhyming story about a donkey with lots of silly descriptions. It is brilliant for developing listening skills and memory. The rhyme and rhythm make it great for reading aloud.



[Parents Information Booklet](#)



[Calendar of Events](#)

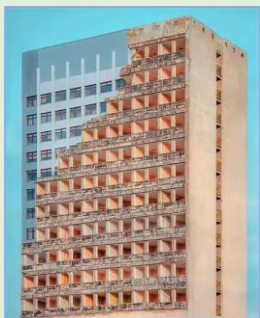
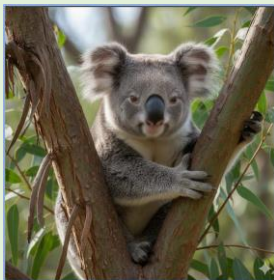


Subject of the Week – Computing

This week in computing we have been focusing on how we can stay safe on the internet as part of Safer Internet Day.

We took part in a Trust-wide quiz where the children got to put on their detective hats and become AI detectives to spot which images were real or AI generated - the aim being to help the children understand how realistic, and sometimes misleading, online images can be. The children know the answers, so now it's over to you.

Your challenge is to decide which images are real photographs and which are created by AI. It's not as easy as it looks!



We discussed with the children some things to look for when investigating the images:

- Landscapes that seem too perfect or overly dramatic
- Repeating patterns in clouds, trees, water, or grass
- Blurry or oddly blended areas where objects meet (e.g. mountains merging into the sky)
- Lighting or shadows that don't match the direction of the sun
- Features that don't quite make sense, such as impossible reflections, floating objects, or strangely shaped hills

Epsom and Ewell Cross Country



This week a group of KS2 children took part in our second Cross Country League event.

All children involved represented the school with great pride, demonstrating fantastic determination and resilience.

Mental Health Support for Children and Young People in Surrey

Surrey County Council have released a [guide](#) to help children, young people, and families in Surrey find the right mental health support when it's needed most.

Whether they are feeling anxious, overwhelmed or worried about a friend, they're not alone - help is always available.

Recruitment Opportunity

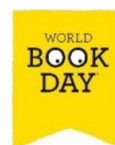
Teaching Assistant – if you are interested in becoming a Teaching Assistant at Ewell Grove, please read the Job Description prior to completing the online Application Form.

The Job Description and online Application Form can be found on the [eteach](#) website.

Allergies

A reminder to all parents and carers to please keep both the School and Accent updated if your child has any allergies.

World Book Day



Reminder: Ewell Grove will be celebrating World Book Day on **Thursday 5th March**. Please refer to the Newsletter dated 30th January for more details.

Half Term

The school will be closed from Monday 16th February to Friday 20th February. Children should return to school on **Monday 23rd February**.

Medical Appointments

Reminder – please ensure the School Office is made aware, in advance, of any medical appointments your child has during school hours. For this absence to be marked as authorised, Parents / Carers will need to provide a copy of the hospital letter / text / email to have any absence marked as authorised.

For all appointments times booked for late morning or early afternoon, children are expected to be in for morning registration prior to the appointment (dependant on locality of the appointment venue), collected before and returned after their appointment.

Friends of Ewell Grove Events

February	
Monday: week commencing 9 th February	Nearly New Uniform – online link live
Monday: week commencing 23 rd February	Nearly New Uniform – order sorting
	Book donations (ages 3 – 12 years)
Thursday 26 th and Friday 27 th February	The Little Recyclers Collection (fundraiser)
March	
Monday: 2 nd March – 3:15pm	Nearly New Uniform – playground sale
Monday: 2 nd March	Book donations: sort day
Thursday: 5 th March – all day	FOEG Free Book Giveaway (World Book Day)
Friday: 20 th March	FOEG Paint & Sip evening (fundraiser) ➤ Letter and tickets available – 4 th February
April	
Friday: 24 th April	FOEG Quiz Night (fundraiser) ➤ Information letter to be emailed - 12 th March ➤ Tickets live – Sunday 15 th March at 7:00pm

For your information:

Mud kitchen donations

We have just received delivery of a brand-new mud kitchen! If you have any items at home that you would like to donate, we would happily receive your contributions.

We are looking for:

Wooden spoons

Pots and pans

Baskets

Baking trays

Oven trays and bun/cake tins

Pine cones, shells and natural materials



No glass or pottery items. Thank you



Seasonally Fresh, Perfectly Picked

February feels like the perfect moment to celebrate one of winter's most underrated heroes: the parsnip! With its earthy sweetness and ability to bring warmth to any plate, the parsnip truly shines in the late-winter kitchen. This month, we're baking it into cosy Apple and Parsnip Muffins and roasting it into our Maple and Mustard Parsnips.

Parsnips are also packed with goodness, offering vitamin C to support the immune system, keep skin healthy and aid wound healing - the perfect boost as we make our way through the final stretch of winter.

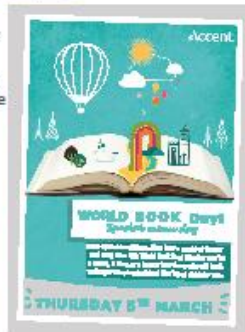
Fun fact: Parsnips get sweeter in cold weather as the frost naturally converts some of their starches into sugars, giving them that delicious winter sweetness.

World Book Day coming soon!

JOIN US IN FEBRUARY

Get your forks and bookmarks ready - we're celebrating World Book Day with delicious treats inspired by your favourite stories!

Did you know? World Book Day was created to celebrate reading, with people of all ages exploring new stories and bringing favourite characters to life - sometimes with a tasty treat in hand!



Make your own parsnip crisps!

What you'll need:

- 2 medium parsnips
- ½-1 tsp olive oil (optional, for extra crispness)
- A pinch of sea salt or smoked paprika (optional)

Instructions:

1. Preheat your oven to 120°C (100°C fan).
2. Wash and peel the parsnips, then slice them very thinly (about 2 mm) using a sharp knife or mandoline.
3. Lay the slices in a single layer on a baking tray lined with baking paper.
4. If using, lightly brush or spray with olive oil and sprinkle with salt or smoked paprika.
5. Bake for 1-1.5 hours, turning halfway through, until the slices are dry, lightly golden, and crisp.
6. Let them cool completely - they will crisp up even more as they cool.

Tip: Store in an airtight container for up to 3 days. If they soften, you can re-crisp them in a low oven for a few minutes.

PARSNIPS

Try out these recipes!

Apple & Parsnip Muffins

Serves 10

Ingredients:

- 300g Self-Raising Flour
- 1 tsp Baking Powder
- ½ tsp Salt
- 125g Caster Sugar
- 1tsp Cinnamon
- 1 Egg
- 100ml Whole Milk
- 1 tsp Vanilla Extract
- 100g Vegetable Oil
- 300g Parsnips
- 3 Large Sweet Apples

Method:

1. First, preheat your oven to 180 degrees.
2. Grease your muffin tins, or line them with muffin cases.
3. Peel and grate the parsnips done, peel the apples and chop them into small cubes.
4. Weigh out all your dry ingredients into a large Bowl and mix them together.
5. Add in all your liquid ingredients and mix everything together using a large wooden.
6. Add in your apples and parsnips and mix until just-combined.
7. Bake for 20-25 minutes, or until the tops are golden.

Maple and Mustard Parsnips

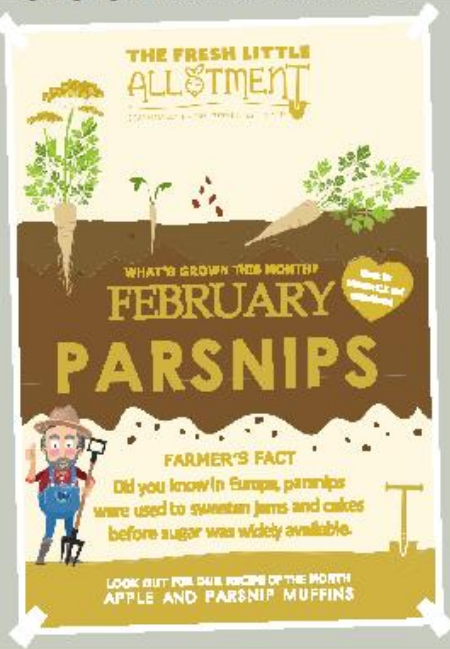
Serves 10

Ingredients:

- 8 Medium-Sized Parsnips
- 3 tbsp Olive Oil
- 3 tbsp Maple Syrup
- 1 tsp Wholegrain Mustard
- 1 tbsp Orange Juice

Method:

1. Preheat your oven to 200C Fan / 220C. Place a large baking tray into the oven with a drizzle of oil on it. Allow this to heat up.
2. Prepare your parsnips. You can peel them if you like but you don't need to if you wash them thoroughly.
3. Ensure all your parsnips are about equal in size so they cook evenly. Cut them into even pieces.
4. Place your veg in your preheated oven on your preheated oiled tray for 20-25 minutes. Make sure they are in a single layer. They should sizzle as they hit the oil.
5. Whilst they are in the oven, mix together your glaze. Add maple syrup, orange juice and wholegrain mustard to a Jug and mix together.
6. Remove from the oven and drizzle the parsnips with your maple/mustard mixture. Place back in the oven for a further 10 minutes to allow the veg to finish cooking and for some caramelisation to take place.
7. Remove from the oven and serve up.



If making these recipes at home, please refer to the packaging on the products you use for accurate allergen information

Compared to an average packed lunch an Accent school meal contains:

15% LESS SATURATED FAT

2x THE FIBRE

LESS 46% SALT

1/2 THE FREE SUGARS