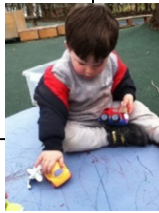




Pre-School Newsletter February 2018



Becoming a writer

Thank you to all the parents who attended our open session before half term.

The children and parents engaged in lots of activities to develop their mark-making skills, including drawing with cars, making marks in sand, making special mark-making bags, drawing to music, and big chinks outside.

Writing doesn't have to be all about pens and pencils - it can be anything to develop the muscles in the arms, elbow and hands.

Measuring, mixing and baking

Last week, the children made biscuits, using lots of different skills such as measuring and taking turns. They developed their large muscles by mixing, squeezing and rolling the mixture into balls. These are all muscles they will need to become a writer!

The biscuits they made were delicious!



Open Story Sessions

We also welcomed lots of parents to our story sessions. Parents loved joining in with our 'Penguin' song!

Home Learning

Cooking is a great way to develop children's physical skills and awareness of shape and measure.

We would love you to try out some cooking together at home. We have attached the recipe for the biscuits we made in preschool if you would like to try those at home!

Please share some of your learning on a 'Moment from Home' sheet.



Goodbye!

I would like to say goodbye to all the children and parents, as I will be leaving on Wednesday 28th February to start a new job. I am going to miss all the children, staff and parents at Kingswood very much!

We are going to be welcoming Vanessa as our new Key Person, who will be starting later in March.

Helen



"Tweetie pies"

150g butter

100g soft brown sugar

225g porridge oats

2 tablespoons honey

a few handfuls of raisins

a handful of desiccated coconut (optional)

you could also add a handful of nuts or seeds

Method

1. Cream together the butter and sugar.
2. Add the oats, honey, raisins and coconut.
3. Mix together with a wooden spoon.
4. Make into small balls with your hands.
5. Grease the baking tin.
6. Add the small balls to the baking tin.
7. Bake in the oven for 10-15 minutes.
8. Leave to cool.

