



Weekly Learning Letter

Friday 20th October 2023

Wow, what a wonderful term it has been! Whilst we are certainly looking forward to a week of rest and relaxation, it has been lovely getting to know your children over the last six weeks. They have settled in extremely well, showing lots of resilience along the way as they adapt to new surroundings, new people and the constant need to share! What's been particularly lovely, is noticing the children's growing confidence in seeking comfort with the different members of staff in nursery, but also the



seeking comfort with the different members of staff in nursery, but also the children's innate willingness to care for each other.

This week in Nursery:

The children have continued to enjoy our boat theme, dressing up as pirates, making pirate hats and patches. Outside they've been using the stickle bricks as walkie talkies and carrying on their pirate adventures. The children have also made their own playdough, which they loved! Next term we will be holding a play dough workshop during one of our Stay and Play sessions, so do watch out for dates.

Something we've particularly noticed this week is how the children are starting to really collaborate and extend their play. We have seen some amazing use of the wooden blocks incorporated in their train play and being different animals in a farm. The children

have shown these skills during cooking too, taking turns, listening to instructions and helping each other when needed.

And a result, we all enjoyed the most delicious pumpkin scones (recipe and instructions at the end of the learning letter.)





This week, the children enjoyed their first session with our music teacher, Emily. They did fantastically well, joining in with the actions and words for songs such as 'Five Little Monkey's' and 'Pull a Funny Face'. This session will take place every Wednesday afternoon and Thursday morning.

Nursery



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Music is a fundamental element of learning in early years. Amongst many things, it helps the body and mind work together, strengthens memory skills and helps children to learn the sounds and meanings of words, as well as developing their sense of rhythm. By following instructions and mirroring actions, the children are also developing their listening and physical motor skills. And let's not forget the simple pleasures of self-expression through music and movement! The benefits are endless!

So please feel free to practise this week's songs at home!

Things to Note:

Half Term

The Nursery will be closed for Half Term 23-27th October.

Stay and Play

The first Stay and Play will be after the half term on Thursday 2nd November. The morning session will be between 8.45am and 9.25am and 12.30pm – 1.15pm in the afternoon.

Start Times

Just a quick reminder, the Nursery gate closes at 9am and 12.45pm. If you arrive after this time, please go to the main school entrance to sign your child in and the office staff will bring them to Nursery. Unless prior notice is given, if you arrive later than 45 minutes after the start time, we will ask you to return the next day or for all day children the next session. This is because late arrivals are very disruptive and once the children are outside, can present safeguarding issues. Thank you for supporting us with this.

Illness

Tis the season to be ill... if your child is unwell, has a temperature or 'bug', please be mindful of whether being at Nursery is the best place for them. Illness spreads very quickly in Nursery and we would like to minimise this as much as possible. No child should be in with a high temperature, even if medicated, nor should they be in until at least 48 hours have passed since sickness or diarrhoea. Very many thanks!

Nursery



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And finally, we are left only to say, we wish you a wonderful half term. Stay warm, stay well and share a smile when you can.

Katrina, Tracey, Liz, Sophie and Fiona

Pumpkin Scone Recipe

Ingredients

- 450g <u>self-raising flour</u>, plus extra for rolling
- 100g cold butter
- 50g golden caster sugar
- 1-2 tsp pumpkin spice (or mix ½ tsp cinnamon, ¼ tsp ginger, a good grind of nutmeg and a pinch of allspice)
- 200g cooked pumpkin
- 80-100ml milk
- butter or cream cheese flavoured with a pinch of cinnamon, to serve

Method

STEP 1

Heat oven to 220C/200C fan/gas 7. Put the flour in a <u>bowl</u> and coarsely grate in the butter (dipping the butter into the flour can make it easier to grate; do this as often as you need). Use a butter knife to stir the butter into the flour, then mix in the sugar and spice.

• STEP 2

Add the pumpkin and 80ml milk to the flour mixture and quickly stir everything together. Add more milk if you need to.

STEP 3

Tip the mixture onto a floured surface and lightly bring together with your hands a couple of times. Roll out until 4cm thick and stamp out rounds with a 7cm cutter. Re-shape the trimmings until all the dough has been used. Place the rounds on a lightly floured baking sheet and brush the tops with any remaining milk. Bake for 10-12 mins until risen and lightly browned.