

Weekly Learning Letter

Friday 3rd November 2023

A warm welcome back to all of our lovely families. The children have had a great week and settled really well.

This week in Nursery:

At the beginning of the week we all went Hallowe'en crazy, dressing up, making potions and broomsticks, casting spells, playing with creepy crawlies and making amazing creations with our spooky and sparkly play dough. The children have particularly enjoyed playing hide and seek games with the



spiders in the sand, using the pincers to find the spiders – great for their hand-eye coordination. The children have also been absorbed in our new role play areas, finessing their hair dressing skills inside and gardening expertise outside. As Guy Fawkes Night approaches, the children have shown a real creative flare with their firework pictures and also listened intently about firework safety. Outside the children have also enjoyed our new construction area, showing off both their

architectural and building skills!

In cooking, the children made delicious oaty flapjacks. They weighed, they mixed, they talked about why the butter melted in the pan and then they mixed some more! And then of course, we had a feast! If you'd like to try this at home, the simple recipe is at the end of the learning letter.



This week we also introduced the story, 'The Colour Monster' by Anna Llenas. It tells the story of a confused monster with mixed up feelings. His friend helps him to understand his different feelings using colour.

Over this term, we be exploring a variety of emotions with the children, using lots of interactive and fun activities. We will particularly focus on the colours, blue, green and red, which reflect Kilmorie's 'Zones of Regulation'; the school's approach to supporting children to recognize and talk about their feelings. Meet our very own Colour Monster!





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And finally, thank you to everyone who managed to drop by for our first Stay and Play. It was lovely to see so many of you and we hope you enjoyed the chance to spend some time with your little lovelies. It's a great chance for you to see them in a different setting, to meet other parents and chat with staff as well. Also, thank you for leaving so promptly in the morning, as we have a very quick changeover for music with Emily.

Things to Note:

- **Donations to our Role Play Areas**

If you have any empty hair product containers such as shampoo bottles or anything to do with gardening, please feel free to drop them in. We are always very grateful!

- **A big thank you**

Just to say a big thank you this week for dropping off and picking up children on time. It really does make a difference to how well they settle.

- **Evidence Me**

Please remember to download the App. This means you will be able to see your child's learning and add any wonderful things you are doing at home. If you have not received the email from Evidence Me to activate your account, please check your 'junk' folder. If you are still unable to locate, please let us know. Only one parent or carer has been sent this email. If another parent would like to be added, please let us know and we can do that for you.

- **Photo Permissions**

Please can you let us know if you are happy for your child's photo to appear in our weekly learning letter. Do remember that the learning letter is on our school website, so is in the public domain.

Here's wishing you all a lovely weekend and if you are celebrating Bonfire Night, we hope it stays nice and dry!

See you next week.

Fiona, Liz, Katrina, Sophie and Tracey



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Flapjack Recipe – Classic, chewy and good for the soul!

Ingredients

- 175g/6oz [butter](#)
- 175g/6oz [golden syrup](#)
- 175g/6oz light [muscovado sugar](#)
- 350g/12oz porridge [oats](#)
- ½ unwaxed [lemon](#), finely grated zest only (optional)
- pinch [ground ginger](#) (optional)
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Method

1. Preheat the oven to 150C/130C Fan/Gas 2 and line a 20cm/8in square baking tin with baking paper.
2. Melt the butter in a medium pan over a low heat. Dip a brush in the butter and brush the baking tin with a little bit of it. Add the golden syrup and sugar to the butter and heat gently. Once the sugar is dissolved and the butter is melted, remove the pan from the heat and stir in the porridge oats, lemon zest and ginger.
3. Pack the mixture into the baking tin and squash down. Bake in the oven for 40 minutes.
4. Once cooked, remove from the oven, leave to cool for 15 minutes, then turn out onto a chopping board and cut into squares