

Weekly Learning Letter

Friday 17th November 2023

This week in Nursery:

Leaves, leaves everywhere and not a tree in sight. This week it's all been about autumn. Firstly, thank you for bringing in an abundance of leaves. The children have loved investigating our autumn small world, full of conkers, pine cones and other sensory delights. This has inspired some wonderful autumn collages, leaf rubbings and lots of interesting talk about the changes the children are noticing outside.

Keeping with the theme of nature, the children also started preparing for some spring planting. This year we are using old tin cans as plant pots and have started painting them ready for planting daffodil bulbs in them next week.



Outside, the children have been enjoying our new toy garage area, with interlocking ramps and a set of new cars. Not only has it sparked their imagination, it's also afforded some excellent maths opportunities as the children have needed to count the cars at the end of each day to ensure none have gone missing! The train set this week has also been a hit and really generated a lot of talk around places children have travelled to and the transport they have used. Sparking conversation with young children is a key focus in early years, as talk supports all areas of a child's learning, so do remember, 'Every Chat Matters.'

We had another hugely successful cooking session with our budding nursery chefs. Many were excited to adorn our new chef hats and really got stuck in to making vegan lemon drizzle cake, busily weighing, mixing and squeezing lemons and once the cakes were safely in the ovens, those who wanted to, also had a sneaky taste of the fresh lemons. There were lots of interesting faces!



Weekly Learning Letter

Hands on cooking activities for young children offers a host of learning opportunities to develop a variety of skills. Using recipes encourages children to listen and follow instructions, helps develop their turn taking skills and their problem-solving skills when things might go wrong. Physically, it supports their fine motor and eye-hand co-ordination through chopping, mixing, squeezing and spreading. Additionally, cooking involves lots of maths both practically and through the supporting language. It is also wonderful hearing the children chatter as we cook, observing the changes they notice as the ingredients change in colour, texture, smell and taste. What isn't there to love about cooking!

Things to Note:

- **Donation for a Decoration – Thursday 30th November**

Please come along to our Stay and Play session on Thursday 30th November for our [Donation for a Decoration](#) event. It will be a lovely opportunity for you to spend some time creating a decoration with your child for the Nursery Christmas tree, in time for our special Christmas performance the following week. Any donations will go towards resources for the Nursery. There will be two sessions and these are as follows:

- 8.45am – 9.25am
- 12.30 – 1.30pm

- **Christmas Season Singalong – Thursday 7th December**

Don't forget our seasonal performance on Thursday 7th December. There will be two performances, and after each performance there will be time to enjoy a mince pie or two and an opportunity to talk with other parents and staff. The times are as follows:

- 10.45 – 11.15am
- 2.30pm – 3.00pm

Weekly Learning Letter

- **Starting primary school in 2024**

If your child is due to start primary school in September 2024, please remember, the deadline for school applications is **Monday 15th January 2024**. If you need any help completing the online application, please do talk to a member of staff.

- **Parent Meetings**

On Friday 12th January 2024, we will be holding parent meetings during the school day for all children currently attending nursery. Subsequently, the nursery will be closed on this day. A sign-up sheet will be available at drop off and pick up from Monday 4th December.

- **Spring Term Start Date**

Please note that Nursery will reopen on **Monday 15th January 2024**. This is later than the main school, as nursery staff will be attending home visits for the new children during the first week back in January and as stated above, holding parent meetings.

With a rainy weekend forecast, we hope you stay dry, unless of course, you'll be donning your wellies for the all-important art of splashing in muddy puddles. Whatever you're doing, do have a lovely one.

Tracey, Katrina, Sophie, Liz and Fiona

Weekly Learning Letter

Lemon Drizzle Cake

- 100ml vegetable oil, plus extra for the tin
- 275g self-raising flour
- 200g golden caster sugar
- 1 tsp baking powder
- 1 lemon, zested, 1/2 juiced

For the icing

- 150g icing sugar
- ½ lemon, juiced

Method

- **STEP 1**

Heat oven to 200C/180C fan/gas 6. Oil a 1lb loaf tin and line it with baking parchment. Mix the flour, sugar, baking powder and lemon zest in a bowl. Add the oil, lemon juice and 170ml cold water, then mix until smooth.

- **STEP 2**

Pour the mixture into the tin. Bake for 30 mins or until a skewer comes out clean. Cool in the tin for 10 mins, then remove and transfer the cake to a wire rack to cool fully.

- **STEP 3**

For the icing, sieve the icing sugar into a bowl. Mix in just enough lemon juice to make an icing thick enough to pour over the loaf (if you make the icing too thin, it will just run off the cake).