

Newsletter

Friday 7th May 2021

Good afternoon everyone,

This week we have seen a real interest in children developing their skills in mark making, counting accurately and scissor skills. We have been able to support children with this through their own play, helping with pencil and scissor grip, modelling and valuing the great things children achieve.









Chocolate playdough has been popular inside, it is very easy to make if you fancy having a go at home.

You can find the recipe and method on the 2^{nd} page of this Newsletter.

We have started to gather and press our own wildflowers in a flower press so we will be able to make our own pictures or wildflower book.

Have a wonderful weekend everyone.

Katherine and the team.

Groups/Areas next week

Group A will be in the **Den.**Drop-off & pick-up at the top gate.

Group B will be in the **Nest.**

Drop-off & pick-up at the Forest School area gate.

Reminders

CLOSED for our INSET day on Friday 28th May.

CLOSED for half term from **Monday 31**st **May to Friday 4**th **June**.





We have had a couple of exciting afternoons when we have opened our side gates and the children have been able to scoot or cycle right around the Nursery! There was lots of role play about catching the bus and a very strong bus driver even managed to take me on a journey around the Nursery!! (with a few helpful pushers!)

The children are very keen to bring in their own bikes and scooters so we are beginning to plan for a Nursery sponsored cycle/scoot to help us raise some funds and give children a chance to bring their own vehicle here!







EASY CHOCOLATE PLAY DOUGH RECIPE

by Anna Ranson

Recipe:

- 2 cups plain flour (all purpose)
- 1 cup salt
- 1/2 cup cocoa powder
- 2 tbsps vegetable oil
- 2 tbsps cream of tartar
- 2 cups of boiling water
- 4 drops of glycerine (optional extra for increased shine and stretch)

Method:

- Combine all of the dry ingredients in a bowl
- Stir in the vegetable oil
- Mix together
- Stir in the boiling water (adult only) and mix until combined
- When it has cooled a little, knead it on a clean surface until it loses all stickiness and becomes smooth and stretchy. No residue should come off on your fingers. If it is still sticky add a little more flour, if too dry and crumbly add more water, a tablespoon at a time.

