



Cookham Nursery School

Weekly update 25th March 2021

A touch of Spring

The children continue to be focussed and engaged, initiating ideas and showing curiosity in their play.

We all built a new obstacle course which became a fabulous project for the whole afternoon. The pallets provide an amazing structure for the children to challenge themselves and learn to take risks safely. They have shown incredible control and co ordination while negotiating the bridges and gaps. The structure was a pirate ship with a plank to walk and then jump off!



The warmer weather has brought out the blossom and flowers. We have planted seeds and are waiting eagerly for them to grow. The children are using their senses to explore new signs of growth. We listened to stories in the warmth of the sun and chatted about the sights and sounds around us.



We have been exploring what is in number 3. with the help of magnetic counters we have been asking 'what do you see and how do you see it? When looking closely at an arrangement of 3 counters, we can see 2 and 1, 1 and 2, 3, or 1 and 1 and 1.

This is the beginning of number bonds and exploring the pattern within numbers.

The children worked as a team to weave flags this week. This requires the use of fine motor skills as well as being able to problem solve, negotiate and work as a team. We have hung the flags in our outside area.

Photos next week will include woodwork and our 'Tinkering Stations' which we have developed this week too.



At home

Last week we read the story of *The Little Red Hen*. We joined in with the repeated refrains and performed the actions of the characters. We also made bread, like the Little Red Hen and ate it!

Please find below the recipe for the soda bread we made if you would like to try it at home.

Traditional tales are great to read frequently at home. Children build up an understanding of how a story is structured, a knowledge of characters and setting and are able to join in with the repetitions. This is a fantastic foundation for reading and writing their own stories in the future.

Soda Bread

Ingredients

- 1 tblsp butter or margarine
- 450 g plain flour
- 0.5 tsp salt
- 1 tsp baking soda
- 225 ml buttermilk

Method

- Preheat the oven to 225°C (425°F/Gas 7).
- Rub the butter into the flour.
- Add the salt and bread soda and mix all well together by running the dry ingredients through your fingers.
- Add the buttermilk and stir into a soft dough with a wooden spoon.
- With floured hands, knead lightly into a ball and turn out onto a lightly floured baking sheet.
- Flatten the dough into a circle 3.5cm/1.5 inches thick with the palm of your hand.
- Bake for 30 - 35 minutes, or until the top is golden brown and the bottom sounds hollow when knocked.

