

BIRCHFIELD NURSERY SCHOOL



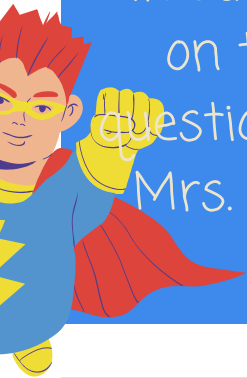
February Newsletter No.2

THE BIG QUESTION

What are bulbs, plants and seeds?

Rough and tumble play

We have seen a recent increase in rough and tumble play in school. This is not uncommon and is an expected stage in child development. The staff are being extra vigilant and spending extra group times talking about how to establish your own safe boundaries as well as establishing and supporting safe rough play. This is addressed in our behaviour policy which can be found on the website. If you have any further questions about this please raise them with Mrs. Liku /Mrs. Bancroft at drop off time



Overall attendance this week is 94%
This is an improvement of 7% on last week and is an amazing effort!
A huge well done to all our Birchfielders



7th March
World book day

8th March
Mothers day stay and play
'mums ONLY!'

w.b March 18th
Spring Walks

19th/21st March
1:1 parents meetings

GRADUATION
10th July 5.30 @
Wade Deacon

All events can be found on our calendar on the website

EVENTS



We have been talking about signs that spring is here



Constructing our own play equipment



Helping to clean the mud kitchen and the windows.



PIC • C • SE





We used oil pastels to draw our spring flowers daffodils! We used green to draw a fine line for the stem and yellow for the daffodil petals.



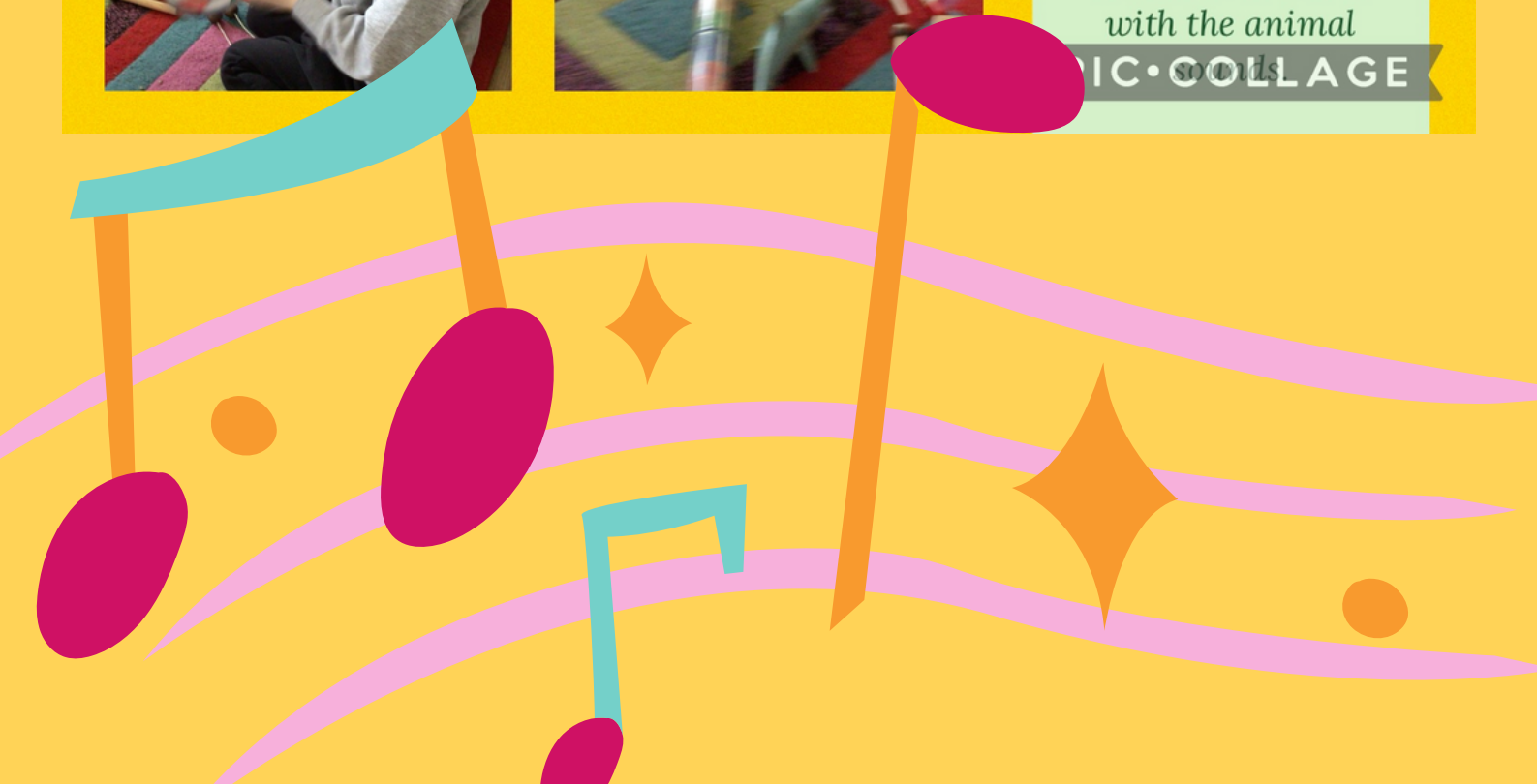
PIC•COLLAGE





We have been developing our listening skills in phonics. Developing awareness of instrumental sounds. Matching the sounds of the instruments as well as matching the instrument sound with the animal

PHONICS • COLLAGE



What can we find in our Spring hunt?



PIC•COLLAGE





Going on a spring hunt? What can you see?



9:31 Tue 27 Feb
MY GLUTEN FREE GUIDE
• 110g Stork Baking Spread, chilled
• 110g gluten free plain flour
• 50g cornflour
• 60g caster sugar, plus a little extra for dusting

Instructions

1. Preheat your oven to 160C (fan) and line a large baking tray with non-stick baking paper.
Mix the Stork and sugar together in a bowl until smooth.
Sift the flour and cornflour into the bowl and stir until crumbly.
mix and knead with your hand until you have a soft, smooth biscuit dough, which comes away from the sides of the bowl and forms a ball.
Sprinkle a little sugar onto the baking paper on the tray and place a ball of dough on top. Lay a piece of cling film on top and roll out with a rolling pin, to around 5-7mm thick.
Use a biscuit cutter to cut rounds into the dough. Lift the excess dough away from around the biscuit shapes and reform into a ball.
Lift the biscuits using a palette knife and arrange them for baking (they won't spread much so don't need a huge amount of space between them - see images below). Repeat with the dough until you've used it all up and have 12 biscuits ready to bake.
Sprinkle all the raw biscuits generously with caster sugar, then place the oven to bake for 16-18 minutes at 160C (fan).
When baked, carefully transfer to a wire rack and allow to cool before eating. Enjoy on the day or baking or store in an airtight container and they will stay lovely for 2-3 days.



Making shortbread biscuits!



Potions, perfume and soap. We shared resources and worked together to make different recipes.

