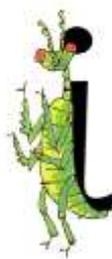




This week the children have thoroughly enjoyed the introduction of 'Dough Disco'. It's a tough workout for those little hands – squashing, rolling, squeezing and pinching the dough all whilst having a little bop along to the beat. If it sounds like something you would like to try with your child at home why not have a look at this video for some ideas - <https://youtu.be/i-IfzeG1aC4>

This week we have been looking at the letter /i/ and learning about the sound that it makes. It's another short bouncy sound. We have been thinking of words that start with /i/ - in, it, igloo and insect. We have been learning how to form the letter :



Start at the insects neck, go down his body and flick, Stop, then a dot for it's head (not a football!!!)

This week we have been learning about the number 7 and how to form it:



Across the sky and down from heaven, that's the way to make a seven.

With the wet weather this week the children have been playing in the muddiest of mud kitchens! We play in the Nursery garden whatever the weather! The blue waterproof suits keep us clean most of the time but can we please ask that you send in a pair of spare socks with your child each day - or leave a pair in their drawer as sometimes with all that splashing about we end up with very soggy socks!

This week the children will be making moon rocks! The recipe can be found on the back of the newsletter if you'd like to try it at home.

Diary Dates: The joint Nursery and Reception Nativity performance will be on Friday 11th December. The morning Nursery performance will start at 9:30 and the afternoon Nursery performance will start at 2:00. Due to the large number of people attending each child is limited to two adults.

Please email any photos for learning journals to: catherine.mcginity@ntlp.org.uk many thanks

We hope you have a great weekend and look forward to seeing you all on Monday.

The Nursery Team

Moon Rocks

Ingredients

225g/8oz [self-raising flour](#)
75g/2oz [caster sugar](#)
1 tsp [baking powder](#)
125g/4oz unsalted [butter](#), cut into cubes
150g/5oz [dried fruit](#)
1 free-range [egg](#)
1 tbsp [milk](#)
2 tsp [vanilla extract](#)

Preparation method

Preheat oven to 180C/350F/Gas 4 and line a baking tray with baking parchment.

Mix the flour, sugar and baking powder in a bowl and rub in the cubed butter until the mixture looks like breadcrumbs, then mix in the dried fruit.

In a clean bowl, beat the egg and milk together with the vanilla extract.

Add the egg mixture to the dry ingredients and stir with a spoon until the mixture just comes together as a thick, lumpy dough. Add a teaspoon more milk if you really need it to make the mixture stick together.

Place golfball-sized spoons of the mixture onto the prepared baking tray. Leave space between them as they will flatten and spread out to double their size during baking.

Bake for 15-20 minutes, until golden-brown. Remove from the oven, allow to cool for a couple of minutes then turn them out onto a wire rack to cool.