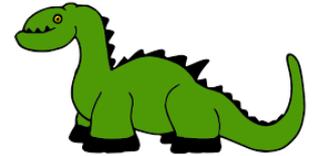




Friday 10th March 2017

# Foundation Stage Newsletter



Dear Parents and Carers,

We are very happy to welcome Jack P to RSJ, he has settled in beautifully.

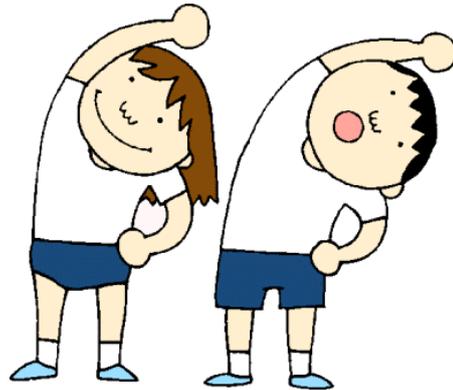
## Dinosaurs

We have had a great first week learning about Dinosaurs. Thank you to everyone who has brought in any books and objects for us to share. We will continue with our dinosaur topic next week so if you still have anything you would like to bring in that would be great.



## PE Kits

Please make sure that your child has their full named PE kit in school on their peg all week. Just a reminder that PE is on a Monday but PE kit is needed in school everyday.



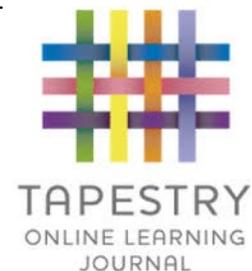
## Dinosaur Biscuits

Some key worker groups have already been learning to bake dinosaur biscuits with Mrs Hiscock. On the other side of this newsletter is a recipe for you to try at home. You can upload any observations to Tapestry.



## Tapestry Check

Some people have had problems logging into their Tapestry account, please let us know if you need your login details and password again.



If you have any questions or concerns please do not hesitate to speak to one of us. Thank you in advance for your co-operation and support,

Foundation Stage Team

# Dinosaur Biscuits

## Ingredients

125g/4oz butter

55g/2oz caster sugar, plus extra to finish

180g/6oz plain flour

## Method

Heat the oven to 190C/375F/Gas 5.

Beat the butter and the sugar together until smooth.

Stir in the flour to get a smooth paste. Turn on to a work surface and gently roll out until the paste is 1cm/½in thick.

Cut into dinosaur shapes and place onto a baking tray. Sprinkle with caster sugar and chill in the fridge for 20 minutes.

Bake in the oven for 15-20 minutes, or until pale golden-brown. Set aside to cool on a wire rack.

