



Friday 2nd December 2016

Foundation Stage Weekly Newsletter

Dear Parents and Carers,
Please could we have any unwanted comics and catalogues.

Our sounds next week will be:

Monday: oo (long sound, moon, spoon)

Tuesday:oo (short sound, book, look, cooker)

Wednesday:ar (car, dart, bar, tart, cart)

Thursday:or (fork, cork, port)



There is a recipe for how to make gingerbread men on the back of this newsletter.

Thank you to everyone who brought in jars and chocolates for our Christmas Fayre. Hope you had lots of fun!

Christmas Show

Your child has been told what part they are playing in our Nativity Show. You should have received a letter detailing what they will need to wear. Please bring in their costume, clearly named, as soon as possible.



Christmas Dinner

Just a reminder that next Thursday is our Christmas Dinner Day. If you have not brought in your form you must make sure your child has a packed lunch on Thursday 8th December.



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

Gingerbread Men Recipe

Ingredients

350g/12oz plain flour, plus extra for rolling out

1 tsp bicarbonate of soda

2 tsp ground ginger

1 tsp ground cinnamon

125g/4½oz butter

175g/6oz light soft brown sugar

1 free-range egg

4 tbsp golden syrup

Preparation Method

1. Sift together the flour, bicarbonate of soda, ginger and cinnamon and pour into the bowl of a food processor. Add the butter and blend until the mix looks like bread-crumbs. Stir in the sugar.
2. Lightly beat the egg and golden syrup together, add to the food processor and pulse until the mixture clumps together. Tip the dough out, knead briefly until smooth, wrap in clingfilm and leave to chill in the fridge for 15 minutes.
3. Preheat the oven to 180C/350F/Gas 4. Line two baking trays with greaseproof paper.
4. Roll the dough out to a 0.5cm/¼in thickness on a lightly floured surface. Using cutters, cut out the gingerbread men shapes and place on the baking tray, leaving a gap between them.
5. Bake for 12-15 minutes, or until lightly golden-brown. Leave on the tray for 10 minutes and then move to a wire rack to finish cooling. When cooled decorate with writing icing and cake decorations or just enjoy without.

