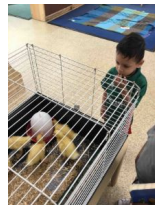


We have been sharing the story 'The Very Hungry Caterpillar'. Here is a musical version to listen to and watch.

https://www.youtube.com/watch?v=jp_S_z7UoHk

Life cycles

We have been learning all about life cycles and have been lucky enough to have three different life cycles to learn about in our classroom: Frogs, Butterflies and Ducks! We have watched our tadpoles grow week by week. One of them has tiny little legs now! In a few weeks time it will look like a frog, albeit a very tiny one. Our tiny caterpillars have been eating lots of stinging nettles and are now safely tucked away in their chrysalis', transforming themselves in to butterflies!



We have also been watching the five little ducks as they grow and change. They have been for a swim and waddled around the classroom. They will be going back to the farm on Friday - we will miss them very much.

This week's rhyme



The Caterpillar

Caterpillar walking,
caterpillar slow
Caterpillar looking for his
dinner you know
Caterpillar finds a nice green
leaf
Oh what a tasty treat
Chomp chomp chomp chomp
Yum yum yum yum
Caterpillar fall down, Rum
tum tum

In story time, we have been...

- Thinking about how we have all grown and changed.
- Learning about metamorphosis.
- Labelling the different body parts on hens, ducks and frogs.
- Talking about how to make bread



Key vocabulary we are learning at nursery:

Duckling	Waddling
Egg	Swimming
Hatch	Splashing
Life cycle	Growing
Butterfly	Feathers
Caterpillar	Tail
Cocoon	Bill
Chrysalis	Beak
Metamorphosis	Wing
Transformation	Webbed feet



Parent tip - Learning new vocabulary is important in developing both communication skills and early literacy. Encourage your child/children to use new words during daily activities. Have meaningful conversations about the things you do together. Try to use open-ended questions, such as "I wonder what..." rather than "what is" questions.

Holmewood's bread recipe



500g flour



1 sachet yeast



320ml water



1 teaspoon sugar



1 teaspoon sugar



- Measure the flour. (Fill the blue bowl up to the measurement line)
- Mix the yeast, sugar and salt in to the flour.
- Measure the water. (Fill the jug up to the measurement line)
- Pour the water in to the flour mixture.
- Mix with a spoon until a dough is made.
- Tip the dough onto a floured surface.
- Sprinkle flour on your hands.
- Knead the dough for ten minutes.
- Put all the dough back in to the bowl and let it rise for one hour.
- Knead the dough again.
- Shape in to rolls.
- Bake in the oven for 15-20 minutes at 180 degrees.