



Caterpillar's

Newsletter February

2018



NEW!!

All lunches will now
be invoiced on a 4
weekly period starting
Mon 29th Feb

**Rock
Cakes**



www.colytoncaterpillars.co.uk



WELCOME BACK!!

Welcome back m and I hope you all had a great half term, we had lots of holiday club fun once again!

This term our topic is about our local coastlines and environments. We will have lots of opportunities to explore all areas of the EYFS through play based activities around our beautiful coastal environment.

Links to the EYFS;

- Awareness of our environment and its characters
- Promoting descriptive language
- Notice features in the environment and how it changes



Dates for your diary

Monday 12th March-
Autism Course 10-2pm
Parents and carers are
welcome

Thursday 15th March
Pyjama story telling day.
Come in in your pyjamas
and bring your favorite
story.

Saturday 24th March
Easter Egg Hunt, Bring a
picnic. There will be a
Easter Raffle draw

Monday 16th April,
primary school placement
notification for school
leavers.

Spring term –
19th Feb – 29th march
Half-Term 30th March-16th
April
Holiday club 2nd April-
13th April

Learning Through Play

Our staff will:

- Support children in their play
- Provide lots of resources
- Be aware of the potential learning across all areas of the curriculum
- Model skills involved in play
- Use lots of language
- Observe how children learning through play.

Term dates

HALF TERM Fri 30th March -Fri 13th April. Places are bookable if you require Holiday Club

Back to term date; Monday 16th April.

Useful Numbers

Colyton Primary School 01297 552231

Seaton Primary School 0129720922

Uplyme Primary School 01297 442210

Kilmington Primary School 0129732762

Shute Primary School 01297 33348

Charmouth Primary School 01279 560591

Please send in photos from home to add to your child's learning journeys, we'd love to see them.

10 things to do on a beach!

- Fly a kite
- Jump over waves
- Go for a walk bare foot
- Check out the creatures in a rock pool
- Throw stones in the sea
- Paint a pebble
- Go for a walk with a friend
- Hunt for shell
- Find seaweed
- Fill and empty buckets of sand.

Interesting fact-

Young children need the opportunities to use their whole body and develop gross motor skills. It's only when they have mastered these they can then control their fine motor skills for using spoons, holding pencils and smaller movements they need.

Messy Monkeys

From September, each Tuesday mornings we are having a messy monkey's session. Lots of fun for all ages between 0-5 welcome at only £1.50.

No need to book. Just turn up.

Facebook

Follow us on Facebook for up to date activities and notices.

Colyton Caterpillars



February 2018

As we are now very busy, we have limited spaces available. Morning sessions are FULL. If your child cannot attend their contractual session we will be unable to make that session up elsewhere. Thank you.

Office news

Don't forget!! healthy lunch options for £1.75 per day are available, offering hot meals.



News Flash!

Zelda has been working with us for the last half term doing some amazing learning in the outside environment which the children have loved. We are fortunate enough that Zelda will be carrying this on a Monday and Tuesday morning for an hour. Please can your child bring warm clothing and wellies if they attend those days.

Seabirds

Seabirds often roost in coastal areas. Herring gulls, black headed gulls, redshanks & sea gulls, see if you can spot any?



Ideas at home:

Can you put photos of 5 local beaches can they Spot them or even visit?



Children's recipe



Ingredients

Makes: 12 rock cakes

- 200g self raising flour
- 1/2 teaspoon mixed spice (optional)
- 100g block margarine
- 75g caster sugar
- 100g currants
- 1 med egg

Method

Prep:10min > Cook:10min > Ready in:20min

- Preheat oven to 200 C / Fan 180 C / Gas 6. Line baking tray with parchment.
- Sieve flour (and spice) into mixing bowl. Cut the margarine into smaller pieces. Rub it into the flour using fingertips only until it looks like breadcrumbs. Do not over rub.
- Stir in the sugar and currants. Beat the egg in a small bowl and add to the mixture. Press firmly with a fork until a stiff rocky consistency is formed. Place the mixture on the baking tray in 12 rocky heaps.
- Bake for 10 to 12 minutes until they are golden brown and firm to touch. Allow rock cakes to cool before eating.