

Noah's Ark News

21st January 2022

Dear Parents and Carers,

This week, the children have been developing their fine motor skills making garlic bread. They have used a pestle and mortar to crush the garlic and scissors or their hands to cut or tear fresh parsley. They enjoyed using their different senses to smell and taste the ingredients and exploring the different textures, as well as thinking about where the garlic and parsley come from and looking at the way the spread, garlic and parsley mix together.

We hope you enjoyed sharing the cooked garlic bread with your children and we have attached out instructions on page 2 so that the children can have another go at home if you wish.

Inhalers In Pre-school.

Please can we remind you to let us know if your child is suspected of having Asthma or has been given an inhaler for use at home. Please speak to your Key worker and make sure that the details are entered on your child's medical form. If they do have an inhaler, it is important that you obtain a second one to keep in Pre-school. Then, if there is an emergency, it is available to us.

Mungo Fundraising event.

Tickets are selling fast for our fundraising event on 4th February. This evening is one not to be missed. Mungo, one of our very own Noah's Ark parents, has worked alongside Bear Grylls for some 15 years and will recount stories from behind the scenes on some of Bear's major TV shows. Alongside other incredible and dramatic stories from Mungo's 25 years in front of and behind the camera. If you would like to come to this event, please email the office to get your tickets, office@noahsarkps.org.uk. All the money raised will be coming to Noah's to buy some new kitchen play equipment.

Best wishes for the week-end.

The Noah's Ark team



Makaton sign of the week

We are all using Makaton to support Children's language and understanding. Our sign of the week is "Daddy" For a video showing this sign see https://www.youtube.com/watch?v=6s4TN_60nVQ



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Ingredients:

- Plain Muffins
- Garlic
- Butter
- Parsley



Method

1. Peel garlic.
2. Chop garlic and then crush garlic clove using mortar and pestle.
3. Mix crushed garlic with 1 teaspoon of butter.
4. Spread garlic butter on muffin bread.
5. Scissor parsley into mixture.
6. Wrap in foil and take home to cook.



Garlic bread ingredients: white muffin, garlic, dairy free spread, parsley.

Ask your grown up to cook garlic bread in oven at 200 degrees centigrade for 5-8 minutes.

Enjoy eating it!