

Noah's Ark News

3rd February 2023

Dear Parents and Carers,

There has been a focus on **mark-making** this week at Preschool using things other than pens and pencils. The children have enjoyed using their fingers to create marks in trays of salt, using chalk on the floor in the outdoor spaces and using playdough to start to try and form letter shapes.



Making cheese scones has also been very popular this week! All children have had the chance to make a scone and hopefully you have enjoyed sharing these at home. These can also be made using vegan cheese, butter and milk to cater for any dietary requirements or allergies. I have attached the recipe should you wish to recreate them at home as everyone enjoyed them so much!

INSET DAY—A reminder that **Preschool will be closed on Monday 20th February** for an Inset Day. We will close for a week for half term and re-open on Tuesday 21st February.

Does anyone have an **I-Pad they could donate to the Preschool?** We have been using an I-pad at Preschool that was kindly donated by a family. Unfortunately, this no longer works. If anyone has one they aren't using that they could donate, we would be really grateful. Please contact the Office if you can help.

We are excited to see those that can make the **Sustainable Fashion event** tomorrow evening. If you have bought a ticket and can no longer make it, please let us know so that we can offer the space to someone on the waiting list.

Wishing you all a lovely weekend,
The Noah's Ark Team



www.noahsarkps.org.uk

Tel: (0117) 9446229

UK Charity no. 1112004

Email: office@noahsark.org.uk





Vegan Cheese Scones



Ingredients:

Plain flour 3 tablespoons

Dairy Free Spread 1 tablespoon

50g grated vegan cheese 2 tablespoons

Mustard powder 1 teaspoon

Dairy free milk (add a dash to make consistency right)

Chives

Method:

1. Cut the spread into flour in a bowl
 2. Use your fingertips to rub butter and the flour together like this
 3. Mix in the vegan cheese, mustard and cut up chives
 4. Mix in the milk
 5. Make the dough into balls and sprinkle on a little vegan cheese
 6. Place dough ball on baking tray
 7. Ask your grown up cook your vegan cheese scone
- 15 minutes at 200°/Gas Mark 6.

