St Christopher's EYFS News

Friday 19th January 2024

Happy Birthday!



Otis

Maddison

Evie

Babs

Mrs Angela









5-11.02.2024—Children's Mental Health Week

09.02.2024—St. Christopher's Stay and Play—wear something red to school to celebrate Lunar New Year

09.02.2024—Last day of half term

19.02.2024 First day of new half term

08.03.2024—INSET St. Christopher's and

Sunflowers will be closed for staff training

As we write our first newsletter of this calendar year it is hard to believe we are more than half way through January already. Over the last couple of weeks we have welcomed new children to both St. Christopher's and Sunflowers and we look forward to getting to know them better as we move through this term. We are also preparing to say goodbye to some of our families over the next few months. If you know you are posted away from Gibraltar in the near future, please let us know so that we have time to prepare the reports and documents you will need to take with you to your child's next setting. It also allows us to help with preparing your child for the transition to a new place.

With the weather being so changeable at the moment, can we please ask that children bring a coat to school/setting every day. We like to spend time outdoors each day and this is only possible if the children have suitable clothing. It would also be really helpful if you could help your child practise putting their coat on independently.

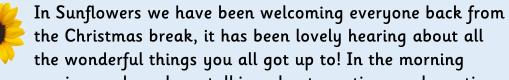
The children have returned from the break full of energy and enthusiasm and we have been working hard to help them settle back into the routines and expectations of school. We have three Golden Rules across St. Christopher's and Sunflowers which are:

- We are kind.
- We are calm.
- We are safe.

We would really appreciate it if you could help us by talking with your child about our school/setting rules and what they mean. We are also reminding all of our children that it is important that they make the right choices and not to be distracted by the choices that others are making.

We have a busy half term ahead of us with lots of exciting things planned and we look forward to sharing this with you through our newsletters and Tapestry. As ever, if you have any questions or concerns please do not hesitate to contact us.

What have we been up to?





session we have been talking about emotions and creating our own colour monsters, as well as comparing healthy and unhealthy foods and how they affect our bodies. In the afternoon the children have been painting self portraits and

using clay to create their own magic wands. In baby room we have also been learning about healthy eating which we have carried through our story shelf, and art and craft, in the way of a little shop to enable our imaginative play and creating art masterpieces using paint and lots of different fresh vegetables.

Over the past few weeks the children have been busy finding out about our new learning theme 'Healthy Me'. This has included thinking of questions that they would like to find the answers too and there have been some fantastic questions that we will share as we move through the term. The children have been exploring the hospital roleplay area in the classroom and

have shared their existing knowledge as they make appointments and give immunisations.

Through snack and stories we have been talking about healthy foods and how they can help us grow strong. FS2 enjoyed a visit to the Health Fair and were able to ask questions about food to the Dental team from the PRMC.

FS1 have been busy learning more about syllables and have been working out how many beats there are in familiar words and then tapping these out on instruments.

FS2 have been writing sentences linked to our traditional tale The Enormous

Turnip and creating illustrations to match. All of the children, in both FS1 and FS2, have enjoyed this story and are able to answer questions about events and characters in the story.





A message from Sunflowers & St. Christopher's...
Remember to check the memo section of Tapestry frequently for updates and information.

Naming Belongings

Please make sure that all children's belongings are clearly labelled with your child's name.





Transition is moving from one stage or phase of education to another. Sometimes this might include moving school or setting or simply moving year groups. In our context this may even mean moving to a new country. Equally, transitions happen multiple times a day and include moving from one activity to another. Transitions at all levels can be tricky and some children will need extra help with these.

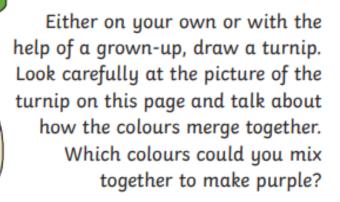
Something to try at home...

The Enormous Turnip

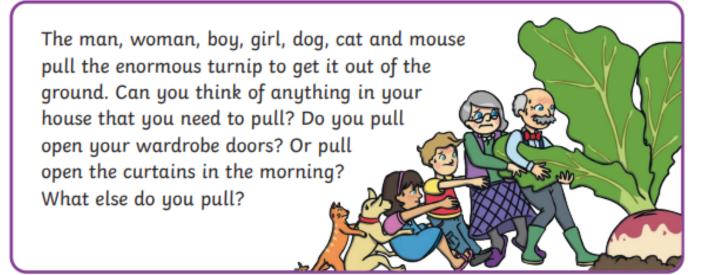
Home Learning Challenges

At the end of the story, the man shares the turnip with his friends. Can you share something with a friend? You could make some cakes and share them with your neighbours or you could share some of your favourite toys with someone in your family.

Visit a garden centre, allotment or your own vegetable patch. How many different types of vegetables can you see growing?







Here is a simple banana loaf recipe we love to make in school. Why not use up some of your ripe bananas and have a go at home. It can easily be adapted to suit different dietary requirements.

Banana Loaf



A warming banana loaf recipe, made using the ripest bananas. This deliciously moist loaf cake, best served in thick slices, is one of Mary Berry's most popular recipes.

Introduction

This is a lovely, moist loaf, which really doesn't need to be buttered. It freezes extremely well. Any bananas left in the fruit bowl are ideal for this cake – the riper they are, the better.

Ingredients

100g (4oz) butter, softened 175g (6oz) caster sugar

2 eggs

2 ripe bananas, mashed 225g (8oz) self-raising flour 1 tsp baking powder

2 tbsp milk

Method

You will need a 900g (2lb) loaf tin, 17 x 9 x 9cm (61/2 x 31/2 x 31/2 in) base measurement.

Lightly grease the loaf tin and line it with non-stick baking parchment.

Pre-heat the oven to 180°C/350°F/Gas Mark 4.

Measure all the ingredients into a mixing bowl and beat for about two minutes, until well blended; an electric mixer is best for this but of course you can also beat by hand with a wooden spoon.

Spoon the mixture into the prepared tin and level the surface

Bake for about one hour, until well risen and golden brown. A fine skewer inserted in the centre of the cake should come out clean.

Leave the cake to cool in the tin for a few minutes, then loosen with a small palette knife and turn the cake out. Remove the lining paper and leave on a wire rack to cool completely. Slice thickly to serve.

