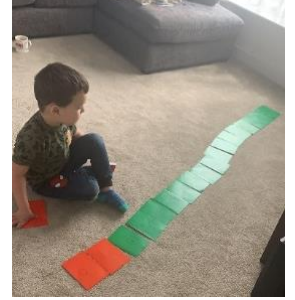




# Home Learning



## Year R Week 8



Thank you once again Antarctica Class for engaging with all the lovely activities that we have suggested in our weekly newsletters. There were a lot of mandalas being coloured in at home last week and we do hope that you found this relaxing. Just think of your fingers and how strong they will be after all of that colouring! Here are a few photographs of your friends and you are all still smiling, what a happy bunch!

Next week is half term week and we ask that you have some fun with your families and enjoy the outdoors as much as possible. We have had some lovely photographs coming in of some of you on bikes, scooters and daily walks so thank you for sharing them with us.

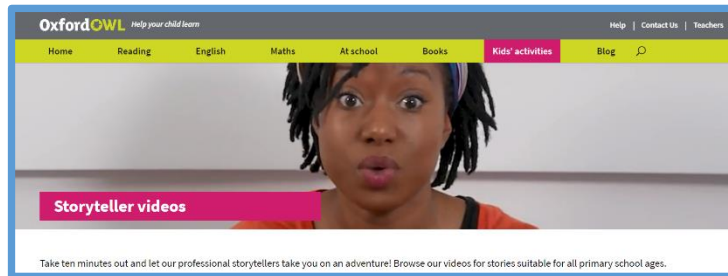
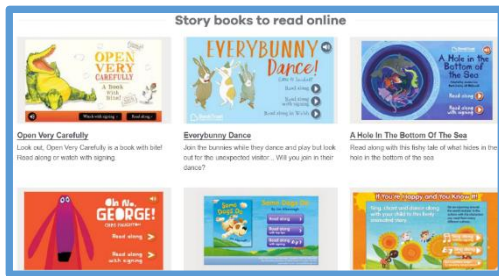
We had to share this photograph of Jemima who is outdoors keeping fit and also learning her sounds. Jemima's photograph shows a creative way of learning phonemes. She is hop-scotching on to the sounds that she has chalked on the paving slabs. Genius!

And finally, remember the magic trick challenge this week? Callum learnt three and this last one was brilliant. We are not going to tell you what the trick was or how he did it, you will have to find out when you see him next!



### Phonics/Reading

Keep reading over half term. We suggest you listen to some stories that we found on Oxford Owl which are great. They can be found on the 'kids activities' page under 'storyteller videos'. There are also some Reception appropriate stories on the Book Trust website <https://www.booktrust.org.uk/books-and-reading/have-some-fun/storybooks-and-games/>



Well done to those children who have kept up with the daily phonics lessons online. To recap on the last couple of trigraphs (ear and air), you might like to watch these videos:

<https://www.youtube.com/watch?v=4JSwmp61nXo>

<https://www.youtube.com/watch?v=uZHKK9jnfFQ>

## Lock down Memento



This is just a suggestion – we think it is a lovely idea. How about making a lock down memento and create your own handprints with salt dough? You might like to do a family one and date it.

### SALT DOUGH RECIPE

PRINTABLE RECIPE AT END OF POST

- 1 cup flour
- 1 cup salt
- 1/2 cup water
- [Bowls](#) (one for mixing, another for cutting out your circle)
- Spoon

### INSTRUCTIONS:

- Mix the salt and flour in a large bowl
- Make a well in the salt/flour mixture and add the water
- Knead until smooth and shape into a ball
- If you want to colour your salt dough, simply mix in a few drops of [food coloring](#) while you are kneading it.
- You can let your salt dough handprints air dry, but they can also be dried in the [oven](#). Bake at 200 F until dry. The amount of time on the size and thickness of your masterpiece.
- Thin flat ornaments may only take 45-60 minutes, but thicker ones like the ones I did can take 2-3 hours or more.
- Make sure you store any leftover dough in an [airtight container](#) or it will get all dry and crumbly.

## Half term activity

Fancy a bake-off? How about trying this recipe and we will share the photographs on Purple Mash? The Antarctica Class Bake Off?

We thought the following recipe would encourage any five year old to start cooking and we thought you could be inventive with what you put into your mixture (you don't have to add bananas you can add raisins, chocolate, blueberries etc.) Get creative and there is no wrong or right to this added ingredient, have some fun but make sure an adult is helping you with the cooking parts of the recipe.

## Banana pancakes



### Ingredients

350g self-raising flour

1 tsp baking powder

2 very ripe bananas

2 medium eggs

1 tsp vanilla extract

250ml whole milk

butter, for frying

### To serve

2 just ripe bananas, sliced

maple syrup (optional)

pecan halves, toasted and roughly chopped (optional)

### Method

1. Sieve the flour, baking powder and a generous pinch of salt into a large bowl. In a separate mixing bowl, mash the very ripe bananas with a fork until smooth, then whisk in the eggs, vanilla extract and milk. Make a well in the centre of the dry ingredients, tip in the wet ingredients and swiftly whisk together to create a smooth, silky batter.
2. Heat a little knob of butter in a large non-stick pan over a medium heat. Add 2-3 tbsp of the batter to the pan and cook for several minutes, or until small bubbles start appearing on the surface. Flip the pancake over and cook for 1-2 mins on the other side. Repeat with the remaining batter, keeping the pancakes warm in a low oven.
3. Stack the pancakes on plates and top with the banana slices, a glug of sticky maple syrup and a handful of pecan nuts, if you like.