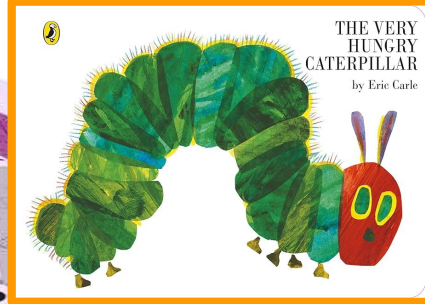
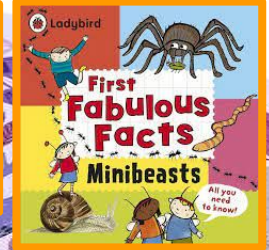
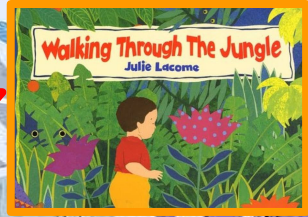
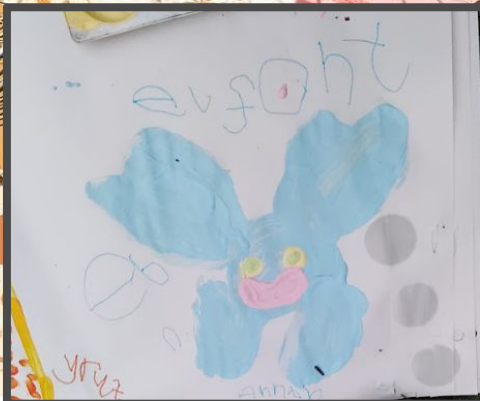


# Year R Term 5



## Animal Safari

This term we have been finding out all about animals and minibeasts! We have loved getting outside going on bug hunts! We have had some fluffy visitors and been super sensible in helping to look after them. We went on our school trip to Wingham Wildlife park and even had time for some cooking! It has been a super busy term and we continue to impress the adults with the progress we have been making!



Animal visits- We have been very lucky this term to have visits by Snowy the rabbit, Bruce the hamster and a week long stay with Cookie and Crumble the guinea pigs.



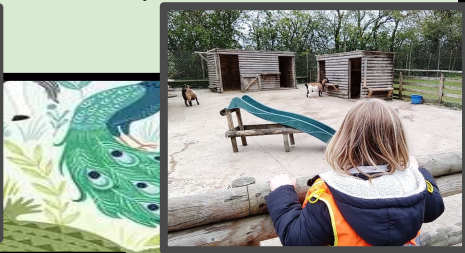
We enjoyed lots of cuddles from Cookie and Crumble the guinea pigs. We learnt that they love to eat dandelions!



We had a visit from Snowy the rabbit. She was very friendly and let us give her lots of strokes. We listened very carefully to Mrs Cope telling us what she likes to eat and how to take good care of her.

We loved watching Bruce run around in his ball! He was super speedy!

Trip to Wingham! We had a great day out to Wingham where we saw lots of different animals. We loved riding in the double decker bus and even had a play in the park.



We were super sensible and listened carefully to the adults!

We spotted dinosaurs!



We enjoyed having a picnic lunch together



Westlands  
PRIMARY SCHOOL



NOURISH

# MINI BEASTS

Thursday 23rd May

Nourish are delighted to support the Westland's Primary School Reception Year in bread making.

We will be making Cheese and Tomato Pizza Snails with the children. They will be able to bring some home with them.

## CHEESE AND TOMATO PIZZA SNAILS (MAKES 18 SNAILS)

### INGREDIENTS

Puff Pastry - 1 sheet • Vegetable Oil 15ml • Onions 200g  
Grated Cheese 400g • Tomato Purée 100g

### METHOD

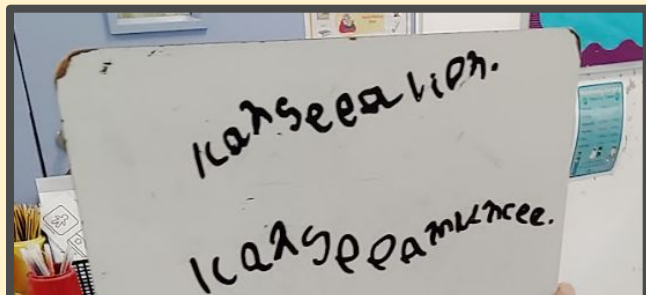
1. Defrost the pastry sheet.
2. Chop the onions and sauté in the oil until soft and golden.
3. Spread the pastry with tomato purée.
4. Sprinkle the cooked onions over the top.
5. Sprinkle the grated cheese on top of that.
6. Roll up lengthways loosely to make a long thin roll, not a short fat roll.  
7. Slice into 18 snails.
8. Lay flat onto a lined baking sheet, squashing a little flatter.
9. Bake for approximately 15 minutes at 180 degrees until golden.

We worked with the Nourish kitchen team to make snail pizzas!

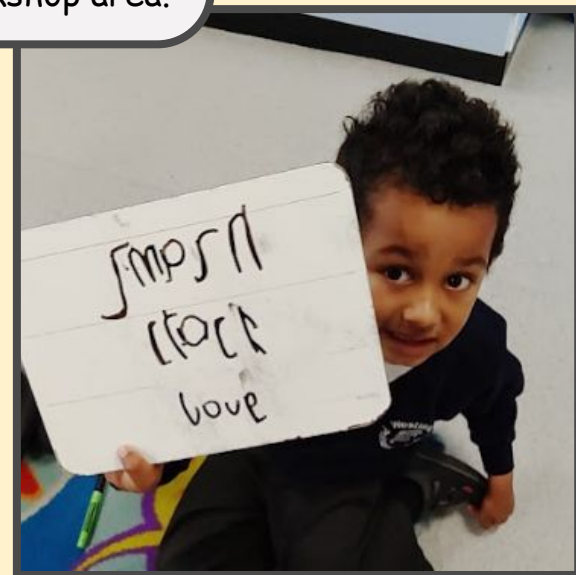
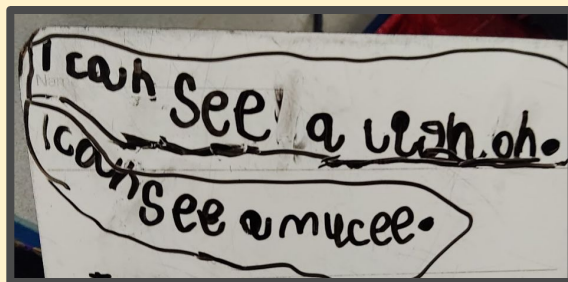


Little Wandle Phonics- This term we have continued to read longer words as well as words with 'est, ing and ed' at the end. We enjoy our reading sessions three times a week where we have been developing our prosody and comprehension skills!

We have been using our phonic knowledge to make labels for our creations at the workshop area.



We have been using our phonic knowledge to write super sentences!



In maths we have been focusing on numbers to 20 and beyond. The children will be finding 1 more and adding together 2 numbers. We have created first, then and now mathematical stories to find out how many. We have continued to explore 2d and 3d shapes where we have been developing our knowledge on the properties of shapes as well as spatial relations.



We looked at the faces of 3D shapes to create pictures from the hungry caterpillar

