



STAINSBY NURSERY

DREAM. BELIEVE. ACHIEVE



Hello Everyone,
Who's ready for WEEK 3 of fun activities!!!

This week we have

- Get Hunting
- Get Active
- Get Baking

Here a picture of some cheese scones Victoria made at home with her family. Don't they look Yummy!!



Remember to WASH THOSE HANDS, STAY HOME AND
STAY SAFE.

Love From Everyone at

Stainsby Nursery xxx

GET HUNTING...

At nursery we have a HUGE outdoor area and there's nothing more we like doing than going on a scavenger hunt.

We have come up with a lovely Rainbow hunt for you to try at home or when you are out for a walk, remember be safe!

Rainbow scavenger hunt

Find something red

Find something yellow

Find something orange

Find something green

Find something blue

Find something purple

Name a fruit that is red

Name an animal that is yellow

Name a vegetable that is orange

Name a plant that is green

Name a flower that is purple

Name something outside that is blue



GET ACTIVE...

This week we have chosen to share with you the Zumba songs we like to dance to in Pre-School. They provide lots of fun for children to dance to and even the staff join in too.

Here's the link for you to try at home. Don't forgot parents don't be shy join in its GREAT!



https://www.youtube.com/watch?v=FP0wgVhUC9w&feature=youtu.be&fbclid=IwAR27kdC_Ouv-mE8rx_8tKewuUbFfraB-7RQB1Twks2mgqAqXYQB0FSHgoPw

We also like Zumba Gummy Bear

<https://www.youtube.com/watch?v=08o6Z8PjTMM>



GET BAKING...

We hope you all enjoyed baking the cheese scones at home with your family. We have found another recipe for you to try and this week it's Apple Crumble.

We all like the Apple Crumble we get at lunch time at nursery and we also have it with custard, but you can try it with ice-cream, be-careful though we don't want you to get brain freeze

WHAT YOU NEED-

80g plain flour

60g butter

40g porridge oats

30g sugar

2 eating apples

50g sultanas



HOW TO DO IT-

1. Wash hands, tie long hair back.
2. Preheat oven to 190c /gas mark 5.
3. Weigh and measure ingredients.
4. Rub together the flour and butter until it resembles breadcrumbs.
5. Stir in the oats and sugar.
6. Cut the apple into thin slices, dispose of the core.
7. Arrange the apple slices in the bottom of an oven proof dish, add the sultanas.
8. Sprinkle the crumble mixture over the apple slices and sultanas.
9. Bake for 25-30 minutes, until the apple is soft and the crumble is golden.
10. Eat and enjoy.