

FOUNDATION

Monday 12th October 2020



FLYER

Talking Topic

After an amazing start to school, we are excited to share that our topic for the final two weeks of this half term, will be '**Light Up the Sky**'. During this topic we will be learning all about light and dark and reading two stories 'How to catch a star' and the traditional Hindu story of Diwali, featuring Rama and Sita.

The children will be taking part in a big learning session, where they will problem solve how they might 'Catch a star', we will also be finding out about how Hindu's celebrate Diwali and making our own diya lamps. We would normally make Doodah Peda sweets with the children but due to Covid 19 we are currently unable to engage in any 'food technology' therefore we have attached the recipe on the following page for you to try at home with your children - we would love to see pictures of your Diwali sweets on Tapestry.

Naming belongings

Please can we remind you to name your child's belongings to help us return any lost items to you as soon as possible. If you have any items of school clothing that belong to another child please could you return them to school asap so we can reunite them with their owner. Many thanks.

Helping at Home

It is important that as we study Diwali, the children learn about the importance of candles in different cultures. Please discuss with them times at home when candles might be used and their purpose.

Please continue to read with your child five times a week and record this in their Reading Challenge. Remember this can also be a story book from home. All children will be encouraged to change their book on a Friday. We do ask that children keep their books and reading journals in their book bag so they can read with an adult in school during the week.

Natalie Riley and Sally Fletcher-Jones
Foundation Stage

Diwali 'Doodh Peda' Sweets

Ingredients:

- 1 Stick of butter
- 1 can of sweetened condensed milk
- 1.5 cup of milk powder
- 1/4 tsp cardamon powder



Method:

- 1) Mix butter and sweetened condensed milk
- 2) Put in microwave for 2 minutes (or until it bubbles)
- 3) Stir in the milk powder.
- 4) Microwave for 1 minutes
- 5) Stir and Microwave for another minute
- 6) Stir in cardamon powder
- 7) When the dough has cooled, roll into balls and press the spool into the dough to make the pattern

