

Dear Parents and Children,

Well done for your efforts this past half term.

It is project time for the Half Term Holidays! For the half term break, we have collated

10 projects you can choose to complete in any order.





If you finish all 10 during the Christmas break, continue practising writing your name, numbers and letters, use the BBC website and phonics songs on youtube. Please ensure you also continue to read using bug club.

Remember to take care and look after yourselves!

From your Teachers

Request: Please can you send photo/ photos of your children/ family celebrating Christmas or any other occasion after the holidays. You can email the photos through our school website too.

1  People Who Help Us	In the Life around us When we return from the school holidays your child's topic will be 'In the life around us. Please could you help your child prepare for this topic by discussing with them- <ul style="list-style-type: none">• When was the last time you went to the doctors/dentist? and what for?• What does a nurse do?• How do teachers help you at school?• Who helps you at home?
2  EASY DRAGON PUPPET CRAFT	Chinese New Year Create Dragons, Lanterns using different materials for Chinese New Year.
3 	Snowman Bowling Pins Help them turn a few old cans into afternoons of fun. Make snowmen bowling pins and enjoy playing with them.
4 	Make a sock snowmen Have kids gather around a table and give them the following supplies for a snowman craft: White socks Cotton wool Buttons Scraps of fabric Glue Challenge them to use the items to make snow people. Have them name their snow people.
5 	Winter Hot Chocolate Picnic Throw a white blanket on the floor and sprinkle it with cotton balls. Place it near your fireplace or build a faux fire and place it in the middle. Whip up a pot of hot chocolate, serve it with cookies or marshmallows, and let the kids gather for a warm winter picnic.

<p>6</p> 	<p>Reindeer Relay Race</p> <p>To play this game, you will need two large boxes to act as the sleighs. You can even cover them in holiday gift-wrapping or have the guests paint and decorate them as one of the party activities. Attach lengths of ribbon to each box to form the sleigh reins. Divide players into two teams and have each team form a line on one side of the room. Stack a pile of gifts – or empty, wrapped boxes – on the floor in a spot on the other side of the room (make sure you have one gift per player). Give the first player in line for each team a pair of antlers. Inform the players that Santa is almost ready to embark on his journey, but the elves are snowed in at the toyshop, so it is up to the reindeer to load the sleigh.</p> <p>When you signal the start of the race, the first players in line don their antlers, pull the sleighs to the stack of presents, load a gift inside and return to their teams. When a player returns to the line, she must hand the antlers to the next person in line, who must put them on and take the sleigh back to retrieve another gift from the pile. The first team of reindeer to fill their sleigh with all of the gifts wins the race.</p>
<p>7</p> 	<p>Winter-Themed Kids' Movies</p> <p>When it's cold outside, one of the best ways to keep warm and entertained is to snuggle up under the blankets and watch a winter-themed movie.</p>
<p>8</p> 	<p>Winter Bird Watching</p> <p>Take children out for Winter Bird Watching.</p>
<p>9</p> <p>Example of how to write your name: A l i s e</p>	<p>Practice writing your name using letters of the Alphabet a b c d e f g h i j k l m n o p q r s t u v w x y z</p>
<p>10</p> 	<p>Make some GingerBread man biscuits</p> <p>INGREDIENTS</p> <ul style="list-style-type: none"> 180 g butter, softened 170 g brown sugar 190 g treacle 1 large egg 1 tsp. vanilla extract 420 g plain flour 1 tbsp. ground ginger 1 tsp. bicarbonate of soda 1 tsp. ground cinnamon 1/2 tsp. ground cloves 1/2 tsp. salt 1/4 tsp. ground nutmeg icing, for decorating sprinkles, for decorating <p>DIRECTIONS</p> <ol style="list-style-type: none"> 1. In a large bowl using a hand mixer, beat butter, brown sugar, and treacle until fluffy, about 2 minutes. Add egg and vanilla and beat until combined. 2. In a medium bowl, whisk flour, spices, baking soda, and salt until combined. With the mixer on low, gradually add dry ingredients to wet ingredients until dough just comes together. (Do not overmix!) 3. Divide dough in half and create two discs. Wrap each in plastic wrap and chill until firm, about 2 to 3 hours. 4. Preheat the oven to 180°C and line two large baking sheets with parchment paper. Place one disc of dough on a lightly floured surface and roll until 1/4" thick. Cut out gingerbread men with a 3" wide cutter and transfer to baking sheets. 5. Bake until slightly puffed and set, 9 to 10 minutes, depending on the size of your cookie cutters. Let cool on baking sheets for 5 minutes before transferring to a cooling rack to cool completely. 6. Repeat with the remaining disc of dough. Decorate with icing and sprinkles as desired.