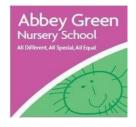




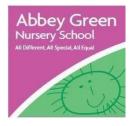
Manningham Community Nursery Schools Federation

This Week's 'What's Happening'

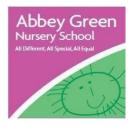


Recipe of the Month	Apple Crumble We have so many apples in our garden, we will be making lots of yummy snacks. This month's recipe is simple and tasty to make.
	https://www.bbcgoodfood.com/recipes/collection/apple-crumble-recipes
Monday 9th October	Take apple to mouth and mome biting if apple Sign of the week Our Makaton sign this week is "apple." We will use it to support your child with our routines thoughout the day.
Tuesday 10th October	Baking The children will be baking using our garden apples today. They will use simple one handed tools to peel and chop the apples, learning how to use them safely. We will enjoy what we have made at snack time.
Wednesday 11th October	We're Going on a Bear Hunt Core Story We will make recordings of the children retelling the story using the character figures. We will be listening out for all the different sounds; "swishy, swashy, stumble trip!" https://www.youtube.com/watch?v=0gyl6ykDwds
Thursday 12th October	Stay and Play Join the weekly session in our school hall for children and parents run by Early Years Alliance every Thursday 1pm to 2.30pm. No need to book – All welcome
Friday 13th October	50 Site Solution Sol
L Parents	Learning Journals We enjoy being able to share photographs about what your child is doing in Nursey with you. You are able to comment, like and also add your own photographs of what you like to do at home. If you need any support accessing your child's online Learning Journal please speak to your child's key person. https://learningjournals.co.uk/resources/parent-guide/ Jessi potrzebujesz tlumaczenia na jezyk polski uzyi numeru.

Jessi potrzebujesz tlumaczenia na jezyk polski uzyj numeru. যদি এই অনুবাদ বাংলায় চান তাহলে উপরের সংখ্যায় যোগাযোগ করুন. اگر آپ اردو میں اس کا ترجمہ کرنا چاہتے ہیں ر تو او پر نمب سے رابطہ یکر







Recipe of the Month

Caramel Apple Crumble



Ingredients

- 6 eating apples, peeled, cored and cubed
- Ground ginger or stem ginger
- 50g of plain flour
- 50g porridge oats
- 50g cold butter, diced

Method

- Preheat the oven to 200C (fan 180C, gas mark 6).
- 2. Put the apples into a saucepan with a splash of water, cover, then cook over a high heat for 4-5 mins, stirring now and then until just soft.
- 3. Add the ginger to taste.
- 4. Mix the flour and oats together, then rub in the butter with your fingers until you have a crumbly mixture.
- 5. Scatter over the apples. Bake for 18-20 mins until golden and crisp on top.