



Lyneham Newsletter, December 2015

THANK YOU TO THE PARENTS THAT JOINED US FOR THE CEREMONY AT THE PRIMARY SCHOOL

Dear Parents / Carer

I can't believe it is that time of the year again. The season to be jolly, so let's let the fun begin. *Reception Class Dress Rehearsal, Monday 7th December 2.pm* – the pre-school children have been invited to watch the reception children's dress rehearsal on Monday afternoon. If you would like to join us and help us walk the children across, please let Claire know so we can confirm numbers with the school.

Term dates – Our last day of term is Friday 18th December, finishing at 3pm. We return Monday 4th January.

December Dates

Christmas Play, Thursday 10th December 11am - if your child is in the setting for the morning of Thursday 10th they will be taken across, in costume and ready, for the performance by the staff. Parts for preschool children will be allocated at the beginning of December and we hope that you will be able to provide a simple costume, we will let you know what part your child will play ASAP. Please bring any costume items into the setting in a labelled bag by Wednesday 9th December. If your child is not due in the setting that morning please bring them in costume and ready for the performance to the School hall at 10:55pm. Parents will be allowed into the hall before the performance at 11am. As long as there are no objections from parents you will be able to take photos on the day; please let us know if you do not want your child to be photographed. If providing a costume for your child is difficult

please feel free to ask a staff member for help.

Please also remember that our younger children will not be having a

main part in the play but are invited to join in with the singing with their parents and come along in their Christmas outfits.

Christmas Cards

Children are invited to write Christmas cards to their friends and post them in the Christmas post box stationed in the preschool cloakroom from Tuesday 1st December. Christmas card lists will be available to help you with children's names.

Christmas Hamper Fun

We will be holding a small Christmas raffle at school and ask that all parents kindly donate something to our hamper box displayed in the entrance hall. Christmas squares will be on sale for 25p each and the lucky winner

could win the contents of the hamper! All money raised will go towards toys and equipment for the children.

Christmas fun week



Monday 14th - snow fun

Tuesday 15th & Wed 16th –Christmas Games

Thursday 17th -

Christmas Food

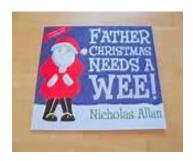
Friday 18th - Christmas Jumper

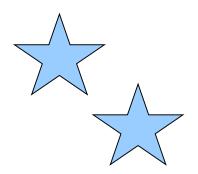


Stories of the Month

This Month we will be linking our stories with

Christmas and reading Father Christmas Needs a Wee by Nicholas Allan and Mog's Christmas Calamity by Judith Carr. The children will also be learning about the Christmas Nativity story.





Rhyme Of Month

Jingle Bells

Jingle bells, Jingle bells. Jingle all the way

O what fun it is to ride on a one horse open sleigh

Twinkle Twinkle Little Star

Twinkle, Twinkle, Little Star, How I wonder what you are Up above the world so high, Like a diamond in the sky, Twinkle, twinkle little star, How I wonder what you are?

Community Event

Christmas Tree Festival
Competition, Friday 4th - 6th
December – the children have
been invited to decorate a
Christmas tree at St Michael's
Church, as part of the community
Christmas fund-raising appeal.
Line 18 holes in tin by pressing

We would love to win and hope that every parent will visit the church over the weekend, show their support, view the trees and vote for their favourite!! No pressure but I'm sure when you see your child's face twinkling on our tree, themed 'Let it snow', you'll be won over. Please let a member of staff know if you do not want your child's face displayed on the tree.

We will be taking some of the children across to decorate our tree on Thursday 3rd December and would appreciate parent/carer helpers to help us walk over to the church.

Recipe of the Month

Mince Pies

Ingredients

225g Butter, 350g Plain Flour, 100g Caster Sugar, 280g Mincemeat.

1 Egg, Icing Sugar.

Method

Pastry - rub the butter into the flour, then mix in the sugar and a pinch of salt.

Combine the pastry into a ball and knead it briefly. The dough will be fairly firm, like shortbread dough. You can use the dough immediately, or chill for later. Preheat the oven to 200C/gas 6/fan 180C.

small walnut-sized balls of pastry into each hole.

Spoon the mincemeat into the pies.

Take slightly smaller balls of pastry than before and pat them out between your hands to make round lids, big enough to cover the pies.

Top the pies with their lids, pressing the edges gently together to seal. Brush the tops of the pies with the beaten egg.

Bake for 20 minutes until golden. Leave to cool in the tin for 5 minutes, then remove to a wire rack. To serve, lightly dust with icing sugar.



