

Nursery News

Dear Parent,

Happy New Year! Welcome back to term 2 at Nursery School. Our themes for January will be shape, winter, zoo animals and our colours will be black and white.

APPLYING TO PRIMARY SCHOOL AND NURSERY SCHOOL

It is time to apply for places in Primary and Nursery for September 2020. The online application portal opens on **Tuesday 7th January 2020 at 12 noon and closes 12 noon on Thursday 30th January 2020**. Full instructions and guidance are available on the Education Authority website. Parents will still have to provide their supporting documentation for their application and this documentation should be sent by the parent directly to the first preference provider. Please make sure you apply for your child's school place for 2020!

AFRICAN DRUMS

On Wednesday 8th January Wilson will be visiting us with his African Drums. Everyone is welcome to attend. Wilson will be joining us at:

9.30 am - Mrs Henderson's Morning Class;

10.30 am - Ms Majury's Morning Class; and

12 noon - Ms Majury's Afternoon class.



MUSICAL MONDAYS AND TRY SOMETHING NEW TUESDAYS

During the first term we explored all our senses and this included sound week and taste week which the children particularly enjoyed. In order to carry this on we are introducing Musical Monday and Try Something New Tuesdays. Every Monday we will listen to a different musical style or play list and every Tuesday we will try something new at breaktime (although ordinary break will still be available for the less adventurous). This is where we need your help! If you have any suggestions for possible food stuffs we could try (in the past we have included hummus, baba ganoush, taramasalata, various flat breads, spring rolls, Japanese gyoza, arancinis, etc). Please let us know and we are also looking for playlists and suggestions of musicians and musical styles we could use for Musical Monday.

OUTDOOR CLOTHING



We will be outside on most dry days - please send appropriate clothing for your child and if possible teach them to put on/take off their own coat.

HOLYWOOD NURSERY SCHOOL

PARKING

We have been contacted by residents living on Church Road. Apparently parents from Hollywood Nursery School have been using the private residents car park on Church Road. This is a private car park and we would politely ask that no Hollywood Nursery School parents use this at drop off and collection times. Whilst we appreciate the parking in Hollywood is difficult, we would ask all parents to show consideration for our neighbours on Church Road and not to park in a way that obstructs driveways or is on private property. Many thanks for your help and support in this matter.



Comments and Suggestions

At Hollywood Nursery School we are always looking to improve the service we provide to you and your children. We would therefore ask anyone who has any comments or suggestions that they would like to submit anonymously to the Nursery School to do so on this sheet and return it to the Suggestion Box which will be in the hall during the first week in January. We will provide feedback for parents on any comments or suggestions we receive in our February News Letter.



This was our favourite December recipe. Try it at home!

STAR COOKIES

90g soft butter

100g caster sugar

1 large egg

1 teaspoon ground ginger (or vanilla extract or mixed spice)

200g plain flour, plus more for sprinkling

$\frac{1}{2}$ teaspoon baking powder

$\frac{1}{2}$ teaspoon fine salt

- Preheat oven to 180°C/gas mark 4 and line a baking sheet or two with baking parchment or Bake-O-Glide.
- Cream the butter and sugar together until whipped soft and pale, then beat in the egg, followed by the ginger (or vanilla or mixed spice), flour, baking powder and salt and continue mixing until it all comes together to make a soft dough.
- Form into 2 discs, wrap each one in cling film and let it rest in the fridge for 20-30 minutes.
- Sprinkle a suitable surface with flour, place a disc of dough on it and sprinkle a little more flour on top. Then roll it out to a thickness of about 5mm.
- Cut into shapes, dipping the cutter into flour as you go, and place the biscuits a little apart on the lined baking sheets. Keep the scraps of the first disc, to mix with the scraps of the second and roll and cut, re-roll and cut, until you've used up the mixture. This a wonderfully pliable dough, which makes it an unstressful joy to work with.
- Bake in the oven for 8-12 minutes, this depends on their shape, how many sheets are in the oven at the same time, and whether on the upper or lower shelf, though you can swap them around after about 5 minutes. When they're ready, expect them to be tinged a pronounced pale gold around the edges, they'll be softish still in the middle, but will harden on cooling.
- Take the sheets out of the oven, remove the cookies, with a flat, preferably flexible, spatula to a wire rack and leave to cool.

HOLYWOOD NURSERY SCHOOL

COMMUNITY PAGE

OPEN DAYS

The following are the up and coming Open Days in the local primary schools:

- St Patrick's Primary School - Open Morning for Prospective P1 Pupils and Parents will be held Tuesday 14th January 2020 at 9.30 am.
- Glencraig Integrated Primary School - Open Mornings will be held on Wednesday 15th and Thursday 16th January 2020 at 11.00 am.
- Hollywood Steiner School - Walkthroughs are available for interested potential parties. Contact the school on 028 90428029 for further information.