

Convent of Mercy Nursery School
April Parent's Page



We will be using the theme of 'New Life' to introduce your child to different areas of learning. If you would like to follow this up at home, here are a few activities you might like to try.

TALKING

- Tell your child about the things you enjoyed doing in the Spring as a child. Going to the park to look for spring flowers, buds on the trees etc.
- Show your child any photographs you may have kept. Encourage your child to see differences and similarities between the present and the past. What your child looked like when they were little - how they have grown now.
- Have you kept any family customs? Rolling eggs down a hill or an Easter Hunt in the garden.
- Easter eggs - counting the number of eggs they have, discussing their size and shape.

STORYTELLING

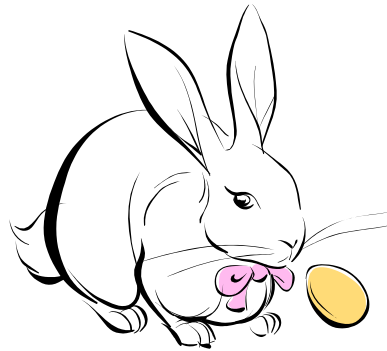
- Visit your local library with your child to look for books which feature spring.
- Talk to your children about choosing and growing seeds.
- Looking at the life cycle for a frog, chicken or duck.

IN THE CAR

- Discussing baby animals in the fields on a journey - what are the mummies, daddies and babies called - cow/calf - sheep/lamb - dog/puppy - hen/chicks.
- Singing Old Mac Donald.

OUT AND ABOUT

As you go for walks look for signs of spring. Help children to notice buds and leaves. Encourage children to listen to the sounds of birds and animals around them and to notice the clothes people wear as the days grow warmer.



Activities for the Easter Holidays

Collage - using the wrappers from the Easter eggs, the children can create a colourful collage. If you have any foil left after the holidays please send it into school.

Play dough provides hours of endless fun and is very easy to make. The children can help you prepare the mixture however an adult must cook it.

4 cups of plain flour
2 cups of salt
4 cups of water
8 tablespoons of cream of tartar
4 tablespoons of cooking oil
Food colouring of your choice.

Method: add the water, food colouring and cooking oil to the dry ingredients and mix well until it is a thick fluid consistency. Cook in a saucepan over a medium heat, stirring constantly until the mixture thickens up. When it is very thick remove from the heat and knead well while still warm. Leave to cool, turning it over and kneading. Store the dough when cold in an air tight container - it can last over a month.

