

# Colyton Caterpillars Newsletter

**November 2024**

[www.colytoncaterpillars.co.uk](http://www.colytoncaterpillars.co.uk)

Welcome back after half term. This term, we are looking at construction, festivals and being creative.

## Story of the week

Please ask about our story of the week.

This will also be shared on our Facebook page for you to learn and discuss with your children at home.



## Useful Numbers

Colyton Primary School  
01297 552231  
Seaton Primary School  
0129720922  
Kilmington Primary  
School 0129732762  
Shute Primary School  
01297 33348  
Musbury Primary School  
01297 552687

## Breakfast

Breakfast will be a complimentary platter for children 8am-8.15am

**Please see attached our new lunch menu!**

# Dates for your diary and term dates

- **Monday 4<sup>th</sup> November** – First day of term
- **Monday 11<sup>th</sup> November** – Christmas photos 9am
- **Wednesday 13<sup>th</sup> November** – Puzzle day!
- **Friday 15<sup>th</sup> November** – Applications open for Primary school places for September 2025
- **Wednesday 4<sup>th</sup> December** – We will be closed for the Christmas Fayre
- **Monday 9<sup>th</sup> December** - Christmas play at St Andrews Church, Colyton – 5.30pm
- **Tuesday 10<sup>th</sup> December** – ‘The last present’ Christmas story with Zoo Lab – a special animal visit @ 9.30am
- **Thursday 12<sup>th</sup> December** - Puzzle day!
- **Tuesday 17<sup>th</sup> December** - Christmas lunch with Father Christmas for all Tuesday children
- **Friday 20<sup>th</sup> December** – Last day of term (Closing at 1pm)  
Closed until we return on Monday 6<sup>th</sup> January

**Autumn term 1<sup>st</sup> day back (2<sup>nd</sup> half) –**  
Monday 4<sup>th</sup> November

**Spring term 1<sup>st</sup> day back (1<sup>st</sup> half) -**  
Monday 6<sup>th</sup> January

**February half term -**  
Monday 17<sup>th</sup> – Friday 21<sup>st</sup> February

**Spring term 1<sup>st</sup> day back (2<sup>nd</sup> half) -**  
Monday 24<sup>th</sup> February

**Easter holidays –**  
Monday 7<sup>th</sup> – Friday 18<sup>th</sup> April

**Summer term 1<sup>st</sup> day back (1<sup>st</sup> half) -**  
Tuesday 22<sup>nd</sup> April

**May half term –**  
Tuesday 27<sup>th</sup> – Friday 30<sup>th</sup> May

**Summer term 1<sup>st</sup> day back (2<sup>nd</sup> half) -**  
Monday 2<sup>nd</sup> June

**Last day of term –**  
Friday 18<sup>th</sup> July

# Colyton Caterpillars

## 2024 - 2025 School Calendar

August '24							September '24							October '24						
Su	M	Tu	W	Th	F	S	Su	M	Tu	W	Th	F	S	Su	M	Tu	W	Th	F	S
				1	2	3	1	2	3	4	5	6	7			1	2	3	4	5
4	5	6	7	8	9	10	8	9	10	11	12	13	14	6	7	8	9	10	11	12
11	12	13	14	15	16	17	15	16	17	18	19	20	21	13	14	15	16	17	18	19
18	19	20	21	22	23	24	22	23	24	25	26	27	28	20	21	22	23	24	25	26
25	26	27	28	29	30	31	29	30						27	28	29	30	31		

  

November '24							December '24							January '25						
Su	M	Tu	W	Th	F	S	Su	M	Tu	W	Th	F	S	Su	M	Tu	W	Th	F	S
					1	2	1	2	3	4	5	6	7				1	2	3	4
3	4	5	6	7	8	9	8	9	10	11	12	13	14	5	6	7	8	9	10	11
10	11	12	13	14	15	16	15	16	17	18	19	20	21	12	13	14	15	16	17	18
17	18	19	20	21	22	23	22	23	24	25	26	27	28	19	20	21	22	23	24	25
24	25	26	27	28	29	30	29	30	31					26	27	28	29	30	31	

  

February '25							March '25							April '25						
Su	M	Tu	W	Th	F	S	Su	M	Tu	W	Th	F	S	Su	M	Tu	W	Th	F	S
						1							1			1	2	3	4	5
2	3	4	5	6	7	8	2	3	4	5	6	7	8	6	7	8	9	10	11	12
9	10	11	12	13	14	15	9	10	11	12	13	14	15	13	14	15	16	17	18	19
16	17	18	19	20	21	22	16	17	18	19	20	21	22	20	21	22	23	24	25	26
23	24	25	26	27	28		23	24	25	26	27	28	29	27	28	29	30			
							30	31												

  

May '25							June '25							July '25						
Su	M	Tu	W	Th	F	S	Su	M	Tu	W	Th	F	S	Su	M	Tu	W	Th	F	S
				1	2	3	1	2	3	4	5	6	7			1	2	3	4	5
4	5	6	7	8	9	10	8	9	10	11	12	13	14	6	7	8	9	10	11	12
11	12	13	14	15	16	17	15	16	17	18	19	20	21	13	14	15	16	17	18	19
18	19	20	21	22	23	24	22	23	24	25	26	27	28	20	21	22	23	24	25	26
25	26	27	28	29	30	31	29	30						27	28	29	30	31		

Bank Holidays		School Holidays
Training Day		Occasional Day
First Day of Term		Closed

## Lunch menu November 2024

Monday	Ploughman's lunch with fruit and custard
Tuesday	Sausage, chips and veg with fruit crumble and custard
Wednesday	Naan pizza with veg sticks and yoghurt
Thursday	Pasta and sauce with fruit
Friday	Spicy mince and nachos with yoghurt

All of our food is cooked on site by our wonderful cook Lottie. We produce a well balanced lunch and snack menu and fresh fruit is served 3 times a day. We cook traditional lunches which hopefully encourages children to try new foods – exploring a wide range of tastes, textures and flavours.



# Sensory snacks

We have introduced a

## 'sensory snack time'

These snacks are given to all the children but this can particularly help regulate children who have different sensory needs, such as those on the autistic spectrum.

Any crunchy snacks are perfect for this activity



Bread sticks

Crackers

Sugar snap peas

Carrot sticks

Pretzels

Peppers

Dried banana chips





# Christmas Spiced Biscuits



## Ingredients

175 dark muscovado sugar  
85g golden syrup  
100g butter  
3tsp ground ginger  
1tsp ground cinnamon  
350g plain flour  
1tsp bicarbonate soda  
1 egg  
100g white chocolate  
Edible silver balls

## Equipment

Large spoon & pan  
Large & small bowl  
Wooden spoon  
Cling film  
Rolling pin  
Biscuit cutters  
Skewer

## Method

1. Turn on the oven at 190°C or gas mark 5.
2. Heat the sugar, golden syrup and butter in the pan on the hob until it has melted.
3. Mix the ginger, cinnamon and flour in your bowl and make a well in the centre.
4. Dissolve the bicarbonate soda in 1 teaspoon of cold water.
5. Crack your egg into a small bowl and fish out any bits of the shell that have dropped in accidentally. Beat the egg with a fork.
6. Pour the bicarbonate of soda mixture, the melted sugar mixture and the egg into the centre of your flour and spices well.
7. Cover the biscuit mix with cling film and leave to cool. Once cool enough, put the mixture in the fridge for at least an hour.
8. Once the mixture has cooled, turn it out onto a lightly floured surface and knead the dough.
9. Cut the ball of dough out to a thickness of about half a centimeter.

10. Cut the dough into shapes using your biscuit cutters and transfer to your baking tray. If you plan on using the biscuits as decorations, make a small hole in the top with a skewer so you can thread some ribbon or string through. Repeat the steps 9 and 10 with the other half of the dough.
11. Bake your biscuits for 12 to 15 minute until the dough darkens slightly.
12. Once the biscuits are cooked, remove them from the oven. If the holes for your ribbon or string have closed up during cooking, remake the holes whilst the biscuits are still warm. Leave the biscuits to cool for a few minutes and then transfer the biscuits to a wire rack to cool and harden completely.
13. Whilst your biscuits are cooling, break up the chocolate and place in a small bowl. Microwave the chocolate so that it melts. Do this in short bursts to make sure that the chocolate doesn't burn.
14. Drizzle the chocolate over the biscuits or use a piping bag if you want to make particular patterns or shapes.
15. Put a few silver balls onto the chocolate whilst it is still melted and then wait for the chocolate to set.
16. If you would like to use the biscuits as decorations, thread some ribbon or string through the hole you previously made and hang on your Christmas tree or around your home. The biscuits will be edible for about a week if hung up, but can still be used as decorations if not eaten by this time.
17. If you decide not to use your biscuits as decorations then tuck in to your tasty treats!



We hope you find this resource useful. These recipes are intended as general guide only and involve the use of knives, hot water and kitchen appliances which use considerable heat. It is your responsibility to assess risks and ensure the activity is safe for those participating. We will not be held responsible for the health and safety of those participating and cannot accept any liability. It is also your responsibility to ensure you are fully aware of the allergies and health conditions of anyone making or consuming these products – noting potential allergens included in the ingredients.





# Christmas

## Book List

### Suggested Books

#### **Harry and the Dinosaurs Make a Christmas Wish**

by Ian Whybrow and Adrian Reynolds

#### **The Snowman**

by Raymond Briggs

#### **Russell's Christmas Magic**

by Rob Scotton

#### **Little Owl and the Star**

Mary Murphy

#### **Mog's Christmas**

by Judith Kerr

#### **The Jolly Christmas Postman**

by Janet and Allen Ahlberg

#### **Give Him My Heart**

by Debbie Gilori

#### **Fancy Dress Christmas**

by Nick Sharratt

#### **The Christmas Bear**

by Ian Whybrow and Axel Scheffler

#### **Norman the Slug Who Saved Christmas**

by Sue Hendra and Paul Linnet

#### **Alfie's Christmas**

by Shirley Hughes

#### **Elmer's Christmas**

by David McKee

#### **Tickly Christmas Wibbly Pig**

by Mick Inkpen

#### **Luna Loves Christmas**

by Joseph Coelho and Fiona Lumbers

#### **The Lighthouse Keeper's Christmas**

by Ronda and David Armitage

#### **We're Going on a Present Hunt**

by Goldie Hawk and Angie Rozelaar

#### **Fly, Fly, Fly Your Sleigh: A Christmas Caper**

by John Hay and Garry Parsons

#### **We're Going on an Elf Chase: A Lift-the-Flap Adventure**

by Martha Mumford and Laura Hughes

#### **Pick a Pine Tree**

by Patricia Toht and Jarvis

#### **Jesus' Christmas Party**

by Nicholas Allan and Sue Buswell

### Suggested Books

#### **The Tree That's Meant To Be**

by Yuval Zommer

#### **The Night After Christmas**

by Kes Gray and Claire Powell

#### **The Nativity Play**

by Nick Butterworth and Mick Inkpen

#### **The Christmas Story**

by Ian Beck

#### **Joy to the World: Christmas Around the Globe**

by Katie DePalma and Sophie Fatus

### Board Books

#### **Maisy's Christmas Tree**

by Lucy Cousins

#### **We Wish You a Merry Christmas**

by Ladybird and Fernando Martin

#### **We're Going on a Sleigh Ride: A Lift-the-Flap Adventure**

by Martha Mumford and Cherie Zamazing

#### **Dear Santa**

by Rod Campbell

#### **Bear Stays Up for Christmas**

by Karma Wilson and Jane Chapman

#### **'Twas the Night Before Christmas**

by Campbell Books and Miriam Bos

#### **The First Christmas**

by Rod Campbell

#### **Nativity**

by Sam Taplin and Rosalinde Bonnet

#### **Getting Ready for Christmas**

by Jesslyn DeBoer and Nancy Munger

#### **It's Christmas Everywhere: Celebrations from Around the World**

by Hannah Barnaby and João Fazenda

### Twinkl Originals eBooks

[Cookie's Christmas Invention eBook](#)

[A Festive Feast eBook](#)

[A Christmas Collar](#)

Disclaimer: Please note: these books are not endorsed by Twinkl, they are simply a list of books that could be used when teaching on this theme.



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## The Goldilocks Song

When Goldilocks went to the house of the bears,  
Oh what did her blue eyes see?

A bowl that was big,  
A bowl that was small,  
A bowl that was tiny and that was all.  
She counted them: one, two, three.

When Goldilocks went to the house of the bears,  
Oh what did her blue eyes see?

A chair that was big,  
A chair that was small,  
A chair that was tiny and that was all.  
She counted them: one, two, three.

When Goldilocks went to the house of the bears,  
Oh what did her blue eyes see?

A bed that was big,  
A bed that was small,  
A bed that was tiny and that was all.  
She counted them: one, two, three.

When Goldilocks went to the house of the bears,  
Oh what did her blue eyes see?

A bear that was big,  
A bear that was small.  
A bear that was tiny and that was all.  
And they growled at her, 'ROAR! ROAR! ROAR!'