

Term 4, Week 1

Experience 1



Homemade butter

All you need is a jar and some heavy cream (pinch of salt is optional). You can use any size jar you want. Baby food jars are a bit easier for little hands to work with. Fill the jar half-way with heavy cream. Make sure the lid is tight and start shaking. About halfway through, you will begin to hear a difference in the shaking sound. Open the jar and show the children it is working. You should be able to see the beginning of the butter and the buttermilk separating. Add salt, put the lid back on and keep shaking. Once you feel like there is a solid mass in the jar, the butter should be done. Use a strainer to separate the butter from the butter milk and transfer each into their own containers. The butter will last 2-3 days in the refrigerator.

This will help your child

Learn the science of making butter.

Make connections between experiences, concepts, and processes.

Transfer knowledge from one concept to another.

Questions to ask

What changes can you see?

Can you shake it?

What does it taste like?

Watch Brydie make butter [here](#)

Term 4, Week 1

Experience 2



Springtime Numeracy Fun

Explore your back/front yard with an adult and collect some leaves of various sizes. Measure these leaves using your ruler. You can order them shortest to longest or longest to shortest. You can also paste these leaves on a piece of paper to make a beautiful card.

Learning Opportunities

Children are curious and enthusiastic participants in their learning. By engaging in this experience, children have an opportunity to explore the concept of measurement (Numeracy). They begin to sort, categorise, order, and compare collections of objects around them.

Keywords to use

Measuring, Sorting, Long, Short, Big, Small etc.

Resources

Leaves of different sizes collected from your back/front yard

Ruler

Glue

[Springtime numeracy](#)

Questions to ask

Discuss shapes and colours.

Which is the biggest, longest, shortest etc.

Extend this experience by measuring other things in the house.

Term 4, Week 1

Experience 3



Pencil Grip Tips

This is a practical step by step activity that will help children build up the small hand muscles needed to support a strong pencil grip. Sam from Annadale Preschool shares some techniques to support development of this skill.

Having a strong pencil grip is important for the beginning stages of writing and drawing. It helps to provide more control over the movement necessary to make marks and eventually progress to writing.

These are some fun ways for children to try this at home and the reference to the “Munching Monster” can be a helpful prompt for them as they continue to practice this skill. Watch Sam’s demonstration here - [Pencil grip tips](#)

This will help your child

By building confidence and to prepare them for pre-literacy skills. Children will enjoy the “Munching Monster” as it is fun and takes away any sense of pressure to perform and “get it right”.

What’s next?

Other fine motor activities that support the building of hand muscles include using tongs or tweezers to pick up small objects. The pinch and release action warms those little hands up.

Term 4, Week 1

Experience 4



Em's Zucchini Slice

We love this super easy recipe for zucchini slice. Served warm or packed cold the next day in lunchboxes. The “hidden” veggies make this a great healthy child-friendly option for snacks or lunch.

Emalyn is a chef from Hume City Council’s Bookmark Café. Over the last month she has been working with Alex and the team at Bluebird Way Preschool to cook recipes shared by the preschool community.

These recipes will be included in the Childrens’ Services Cookbook to be released at the end of this year.

We have loved hearing from our families with their favourite recipes and are honoured to share them with the entire Children’s Services network.

You will need...

Zucchini
Bacon (or substitute with capsicum)
Onion
Grated tasty cheese
Oil
Eggs
Plain flour
Salt and Pepper to taste
[Em is in the kitchen](#)

For little hands

Children love to be involved in cooking and are empowered to make healthy eating choices when they are connected to the process.