



Bedford
Nursery Schools
Federation

@HOME with
Bedford Nursery Schools
Hands On Meaningful Experiences

Christmas



We have created this collection of HOME learning suggestions to offer you support in providing 'Hands On Meaningful Experiences' for your child.

Bold Nurturing Striving Fearless

Introduction

This booklet contains some activities for you to do with your children at home that all relate to Christmas.

If you do the activities please do share them with us, email us pictures and videos at:

homelearning@bedfordnurseryschools.com

We look forward to seeing your activities.

Have a very Merry Christmas and a Happy New Year.

We look forward to seeing you again when school re-opens on Thursday 7th January 2021.



Here is the story of *"The First Christmas"*



Long ago a woman named Mary and her husband Joseph travelled to Bethlehem to pay their taxes. Mary was going to have a baby so she rode on a donkey.

It was a long journey and they were all tired.



When they arrived in Bethlehem the town was very busy. They looked for somewhere to stay and sleep for the night. The innkeeper told them there was no room for them. He felt very sorry for Mary and Joseph who were so tired and so said they could sleep in his stable.



That night Mary's baby was born. They knew that this baby was a special gift. Mary and Joseph named him Jesus. She wrapped him in a cosy cloth and laid him in a manger.



Nearby some shepherds who were watching their sheep was beautiful angels above them in the sky. The angels told them that a baby had been born in Bethlehem who would bring joy to the whole world. The shepherds rushed to Bethlehem to see the baby.



From far away three wise men saw a bright shining new star in the sky. They knew at once this was a sign to tell them that a new king had been born. They followed the star and it led them to Bethlehem.



The wise men gave the baby Jesus three special gifts. Gold, Frankincense and Myrrh.

Every year we remember this very special first Christmas and we give gifts to the people we love.

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Making

Christmas is the perfect time to make!

You can make your own cards, calendars for next year, decorations for the tree, the list is as long as your imagination. Here are some simple ideas to get you started.

Cards

You will need:

A piece of stiff card—any size will work.

Fold your card in half with the opening on the right hand side to start. You can then decorate in so many ways:

Reindeers:

Paint the bottom of your child's feet with brown paint and make a footprint on the card. Let the paint dry, then draw in some antlers, eyes and a bright red nose.



Father Christmas:

Paint your child's hand with white paint and make an upside down handprint on the card. Draw in some eyes, a nose and a red hat to make Father Christmas.



Angels

Take a paper doily or make one in the same way as the snowflake below. Fold the doily in half and then into quarters.

Stick the doily to the front of the card and then either draw in a head and wings or you can use pom poms or more card to make them.



5 Jolly Snowmen

Paint your child's hand with white paint and make a handprint on the card. Make sure their fingers are spread out wide.

At the end of each finger draw a hat and face.



Snowflakes

You will need a piece of white paper and some scissors.

1. Fold your paper in half.
2. Find the centre of the paper on the fold. Then grab the bottom corner and bring it to the center, forming a triangle.
3. Fold it again, turning over the folded corner. The paper should end up being folded into thirds, slightly resembling a cone shape.
4. Hold the paper with the pointed end down. This is the centre of your snowflake.
5. Cut off the top in a very slight arch. You are cutting through all the layers just where the top layer stops.
6. You're now ready to create your snowflake!
7. Cut small shapes: squares, triangles, circles out of the edges of your paper. Make sure not to cut too big.
8. Open up your paper and you should have your snowflake.
9. Decorate with glitter to make it shimmer and shine.

If you get stuck there a lots of tutorials on You Tube to watch.



Christmas star decorations.

You will need some dry twigs and some string or wool.

Break your twigs into 6 equal lengths.

Use 3 twigs to make a triangle

Where the twigs overlap at the ends, tie them with the string or wool.

Do this again with the other 3 twigs.

Place the triangles on top of each other, make sure that one is pointing upwards and one is pointing downwards.

Where the twigs overlap tie them to each other with the string or wool.

Put some string through the top point and hang from your tree.

If you star is big enough you could wrap some lights around it to make it really shine.



Cooking

Cooking together is an ideal time for conversation, as well as to share, take turns and build relationships.

Here are some simple recipes for you to make at home

Star biscuits

Ingredients

150g (5oz) flour
100g (3½oz) cubed unsalted butter
a pinch of salt
75g (3oz) sugar
grated zest of ½ orange
1 egg yolk



Method

1. Preheat the oven to Gas Mark 4, 180°C, fan 160°C.
2. Rub the flour and butter together until it resembles fine breadcrumbs.
3. Stir in a pinch of salt, the sugar, and the grated orange zest. Add the egg yolk and mix well.
4. Add a little more flour if sticky, then tip onto on a floured surface and roll into a ball. Put in the freezer for 10 minutes.
5. Roll out the dough to 2.5mm (1/8th in) thick and cut out stars with a cutter. Use a straw to make a hole in the tops of the stars.
6. Put the stars on a baking tray lined with non-stick baking paper and chill for 10 mins in the freezer.
7. Bake for 15 minutes or until firm. Cool on the tray for 5 minutes, before transferring to a wire rack to cool completely.
8. Thread ribbon through the holes to hang the stars up.

Mince Pies

Ingredients

350g Plain Flour
100 g Caster Sugar
225g butter (cold)
300g mincemeat
a pinch of salt
1 egg
Icing Sugar



1. Pre heat the oven to 180c
2. Put the flour in a large mixing bowl
3. Cut the butter into small squares and add to the flour
4. Rub the flour and butter together using your fingertips and thumbs until there are no obviously large bits of butter left and you have a breadcrumb consistency
5. Add the sugar and salt to the bowl and bring the pastry together into a ball - this will seem like it's never going to work but keep at it and don't be tempted to add any liquid, it doesn't need it
6. Once it's together in a ball, knead for a short time
7. Rub some butter into 12 hole bun tins to help them be non-stick
8. Take small balls of pastry and press them into each hole. You can choose how thick you want to make it
9. Spoon mincemeat into the pies
10. Take a smaller quantity of pastry and flatten in your hands to make a lid. You don't need to stick them down as they will seal themselves. As I mentioned before I like to roll out the remaining pastry and cut out star shapes with a pastry cutter and simply lay them on top
11. Beat the egg and brush the top of the pies - this will help them go a lovely golden colour
12. Bake for about 20 minutes. Again, you might want to adjust the cooking time depending on the thickness of the pastry. You may also want to adjust the temperature of the oven depending on how hot yours is
13. Once you've taken them out of the oven and left to cool for 5-10 minutes you should take the pies out and place them on a wire rack to cool completely

Just before you plate them up, dust the pies with icing sugar

Individual Christmas Cakes

Ingredients:

1 tablespoon of brown sugar

25g butter

1 teaspoon black treacle

4 tablespoons beaten egg

2 tablespoons plain flour

Pinch of mixed spice

4 tablespoons mixed fruit

Icing and decorations

1. Mix the sugar and butter together in a bowl.
2. Add the teaspoon of black treacle and the beaten egg and continue mixing
3. Add the plain flour and mixed spice and mix again.
4. Add the mixed fruit and mix well.

Put the mixture into a small lined tin and cook at gas mark 3 (160⁰) for about 45 minutes to 1 hour.

Turn the cake out when it is cooled and decorate with icing.



Singing

Singing is great all year round, but Christmas gives us an excuse to really sing it loud. It could be carols or traditional songs or the silly ones we make up!

Our Christmas songbook has all the songs we like to sing at nursery school, but here are a couple of our favourites!

Christmas is coming

Christmas is coming, clap your hands
Christmas is coming, clap your hands
Christmas is coming, clap your hands
Come on and join in too



Christmas is coming, shake your bells
Christmas is coming, shake your bells
Christmas is coming, shake your bells
Come on and join in too



Christmas is coming, bang your drum
Christmas is coming, bang your drum
Christmas is coming, bang your drum
Come on and join in too



Christmas is coming, clap your hands,
shake your bells, bang your drum
Christmas is coming, clap your hands,
shake your bells, bang your drum
Christmas is coming, clap your hands,
shake your bells, bang your drum
Come on and join in too

Twinkle Twinkle Christmas star

Twinkle twinkle Christmas star
How I wonder what you are
Up above the world so high
Like a diamond in the sky
Twinkle twinkle Christmas star
How I wonder what you are



Mrugaj, Mrugaj, Gwiazdka Nam (Twinkle, Twinkle, Little Star)

Mrugaj, mrugaj, gwiazdka nam
Mroo-guy, Mroo-guy, giviotzko nam,

Wiedziec chce, skad jestes tam.
Vee-ayjeh, K'seh skond yes-tesh-tam.

W gorze ponad swiatem Isnisz,
Vgoosh-eh ponat shveeartem lushneesh,

Niby diament w niebie tkwiesz
Neebay dee-amendt vee-neb-yeh tek-veesh

Mrugaj, mrugaj, gwiazdka nam
Mroo-guy, Mroo-guy, giviotzko nam,

When Santa got stuck up the chimney

When Santa got stuck up the chimney
He began to shout
"You girls and boys won't get any toys
If you don't pull me out
My beard is black
There's soot in my sank
My nose is tickly too"
When Santa got stuck up the chimney
Achoo! Achoo! Achoo!



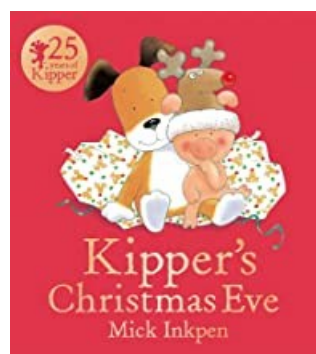
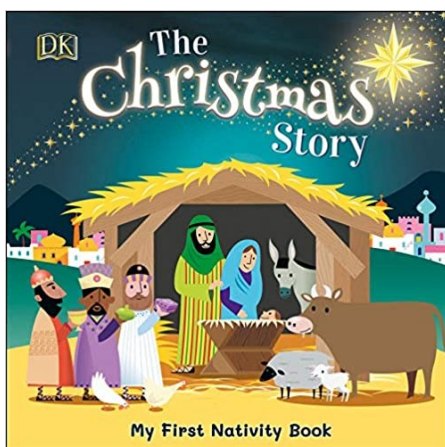
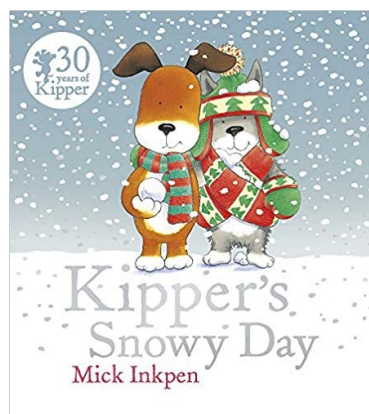
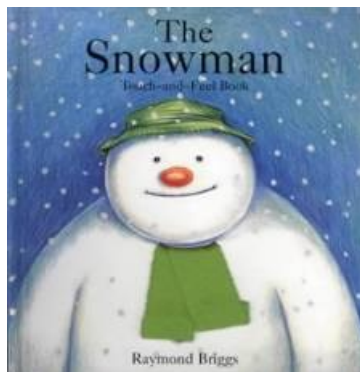
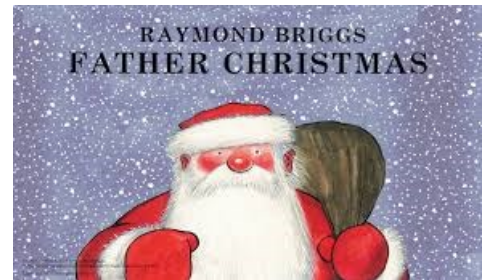
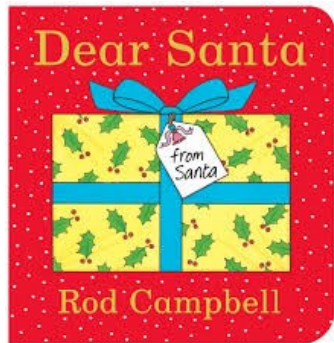
We wish you a Merry Christmas

We wish you a Merry Christmas,
We wish you a Merry Christmas,
We wish you a Merry Christmas,
And a Happy New Year
Good tidings to you,
And all of your kin,
Good tidings for Christmas,
And a Happy New Year.

Christmas Stories to Share

Reading stories is a great way to share time and expand vocabulary.

Here are some of our core Christmas books from nursery school that you can read with your child.



Some of the classic children's books have been made into short films. Look out for The Snowman and Father Christmas on television, then snuggle down together and enjoy.