





JANUARY VOCABULARY



Magic beans Giant **Magic Harp Golden eggs** Chicken Jack Wizard

Jack and the

bean stalk

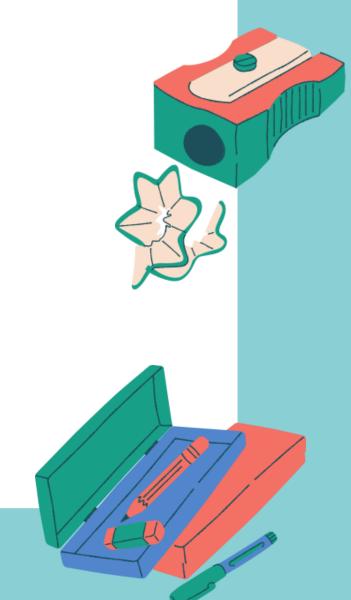
Penguin Walrus **Arctic Fox** Polar bear Seal **Arctic Wolf Puffin** Orca

Animals and babies

Chicken - Chick Horse-Foal Duck- Duckling Rabbit-Bunny Cow-Calf Sheep-Lamb Bear-Cub Cat-Kitten Dog-Puppy Kangaroo-Joey Pig- Piglet

Animal homes

Lion- Cave Bee- beehave **Monkey-Tree Bird-Nest Horse-Stable Mouse- Hole Spider-Web Snail- Shell Pig-Sty Cat-Basket Dog-Kennel**















SONGS & STORIES





Jack and bean stalk



Penguin dance



What do animals eat?



Animal homes



Animals and babies



Animal & Homes















ACCOKING

Banana Cake:

Ingredients:

2 eggs

3/4 cup of sugar(150 gr)

1/3 cup of milk(80 ml)

3/4 cup of oil(180 ml)

1 packages of baking powder

1 package of vanilla

1 1/2 cup of flour

3 table spoons of yogurt(45gr)

2 bananas (mash them with a fork)

Powder sugar (topping)

Put the 3 ingredients egg, sugar, oil in a bowl and make sure it mixes well. Then put the rest of the ingredients in the bowl and mix it so there are no lumps left then add the 2 mashed bananas into the mixture. Place the batter in a pan. Cook it for 40 minutes in a 170 degrees oven. When the cake has cooked and cooled down you can put your powder sugar on top.















COKING



EASY PIZZA

INGREDIENTS: Pita/lavash bread 500 gr of Tukaş pizza tomato sauce Sliced Cheese

Sliced Olives

Corn

Tomatoes

Salami

First spread tomato sauce on the pita bread and then put the rest of the ingredients salami, cheese, corn and olives on top.

Cook your pizza at 180 degrees heated oven for 15 min.















COCKING C

Tortilla Wrap Ingredients

Half a piece of tortilla bread Cheddar cheese Olives Lettuce Salami

Lay the tortilla bread on a plate, then put the lettuce and salami on it. Then add some olives and cheddar cheese, then roll the bread to make it look like a wrap.















COKING



How to make easy croissants:

(ingredients for 20 ss)
Puff (Milföy) pastry 10 squares
2 egg yolks
2 packages of chocolate (square shaped)
Powder sugar

First of all take your 10 square pieces of puff (milföy) pastry and cut them all diagonally so you have 2 triangles from one square. Then with each triangle put 1 square piece of chocolate and roll them up starting from the wide side. Put them on your oven tray and keep on rolling the dough until all your pieces are finished. Then spread your egg yolk on each of your croissants and put the tray in the oven for 10-15 min. Cook in a 200 degrees oven.

When it's cooked you can add toppings of powdered sugar.









YOGA with MS. JULIE

In March we learned new poses e.g. Crab, Shark. We worked on breathing exercises and continued on meditation.









PHYSICAL EDUCATION (P.E.) Mr. Michael





During March we had some nice obstacle course lessons

inside the school. We also learned the parachute game.

The students English is improving with every lesson.





















