



NEWSLETTER

2021 –2022 ACADEMIC YEAR
AGE 6
MARCH NEWSLETTER



ERENKÖY İŞIK KINDERGARTEN



FEYZİYE
MEKTEPLERİ
VAKFI



Here's what we did in English
activities...



MARCH VOCABULARY

WEATHER AND SEASONS

Rainy
Sunny
Cloudy
Partly cloudy
Stormy
Snowy
Windy
Foggy
Warm
Hot
Cold

CONTINENTS

Asia
Africa
North America
South America
Antarctica
Europe
Australia
Pacific Ocean
Arctic Ocean
Indian Ocean
Sea
Jungle animals
Arctic Animals
Sea Animals
Forest Animals
Desert Animals

CLOTHES

T-shirt
Pants
Sweater
Pullover
Coat
Jacket
Shirt
Dress
Skirt
Mittens
Scarf
Hat
Swimsuit
Shorts
Sweatshirt
Jeans
Cardigan

COUNTRIES

France
French
Croissant
Cheese
Eiffel Tower
Flag
Museum
Spain
Holland
Paella
Festivals
Tulip
Paris
City
Madrid
Amsterdam
Windmill
Flamenco



SONGS & STORIES

DAYS OF THE WEEK SONG



WEATHER SONG



WEATHER VOCABULARY



SEASONS SONG



SEASONS SONG 2

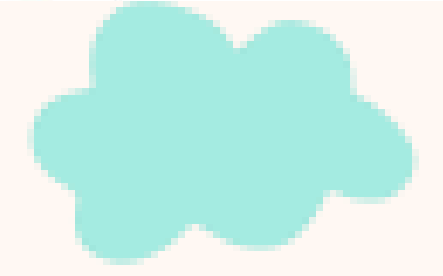


SEASONS VOCABULARY





SONGS & STORIES



DAYS OF THE WEEK RAP



STEVE AND MAGGIE WEATHER



STORYBOTS SEASONS SONG



CLOTHES SONG



CLOTHES VOCABULARY



CLOTHES VOCABULARY 2





SONGS & STORIES

CONTINENTS SONG



CONTINENTS VOCABULARY



COUNTRIES SONG



WEATHER AND SEASONS BOOK

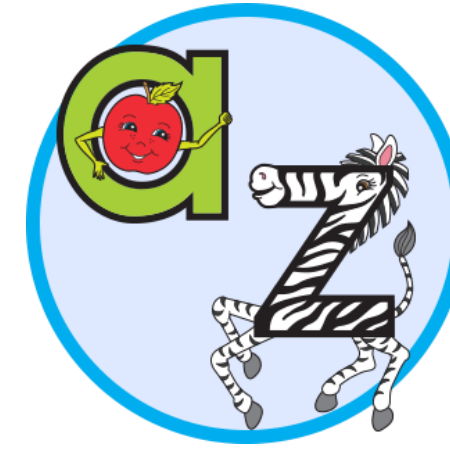


CLOTHES READ ALOUD





PHONIC S



THE LETTER S SONG

THE LETTER T SONG

THE LETTER I SONG



THE LETTER P SONG

THE LETTER N SONG



COOKING

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 package 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 and 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.



COOKING

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.



COOKING

EASY CROISSANT

INGREDIENTS: Puff pastry 10 squares
2 egg yolks
2 packages of chocolate (square shaped)
Powder sugar

First of all take your 10 square pieces of puff 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 degree oven. When it's cooked for topping you can put powdered sugar on top.



STEAM

We practiced counting by 10 to 120!
We're learning about measurement!
We discovered how clouds collect and drop rain!.



COUNT TO 120



WEATHER LESSON



MEASUREMENT
GAME



YOGA and GARDENING

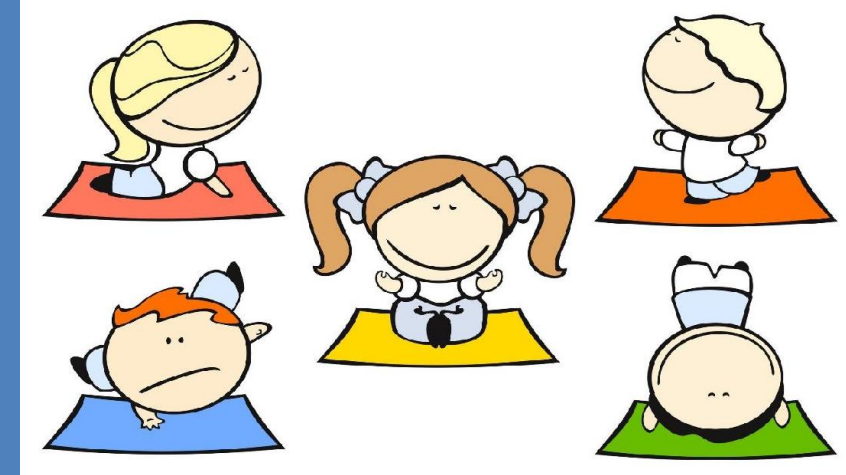
with Miss JULIE

In yoga we learned new poses like the crab or the shark and we learned new songs from the singer Bari Koral. We continued improving our meditation and learned how to be kind to ourselves.

In gardening we talked about trees and what we use them for like paper or objects. We painted our beautiful garden on wood with pastels

We coloured our planet earth with natural paintings we did in class with cornstarch and food coloring.

We worked with playdough to create plants and animals.





OUTDOOR ACTIVITIES

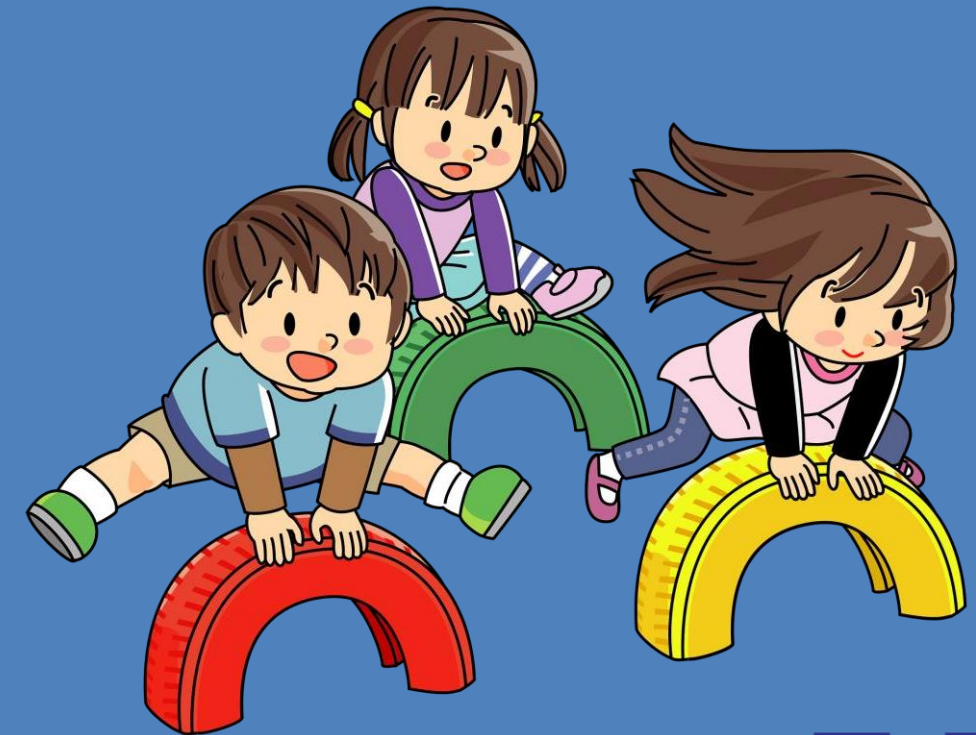


Due to the weather conditions we played musical chairs and the parachute games inside. We had a plastic ball snowball fight.



PHYSICAL EDUCATION (P.E.)

This month we did a review of the games that we learned in the first term. We had many inside lessons due to bad weather. We had running races and did some obstacle courses.





SEE YOU NEXT MONTH
!



ERENKÖY IŞIK ANAOKULU



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