

UNDER THE CANOPY

Welcome to our Second Newsletter



Exploration:

***"noun: the act of traveling to a place or searching a place in order to learn about it:
(Cambridge Dictionary)***

Hello and welcome to our Summer 2 newsletter. We all had such an exciting learning journey last half term and we can't wait to begin again.

This half term we have chosen the theme *Exploration* which is another of our core values. We will be exploring and learning more about the fauna and flora in our Forest School space and how we can protect and look after it. We will also explore and discover more about our own individual talents and roles within the group.

The activities that we will engage in this half term will celebrate and embrace the season and like before the children's fascinations, ideas and questions will guide our programme.

***"Yesterday I was
clever and wanted to
change the world.
Today I am wise so I
am changing myself"***
Rumi



In Summer 1 the children had so many amazing ideas and suggestions. Each week they helped us to plan what would be explored in the next session. They took us on a wonderful journey which began with clay sculptures and went onto den building, tree climbing, flora and fauna identification games, nature journals and surveys .

Along the way we connected as a group, built and developed friendships, learnt new rules and routines, developed new skills, confidence, self-esteem and self-belief.

Who knows where Summer 2 will take us? But again I am sure that the season and weather will influence all ideas, thoughts and suggestions.

In July as we come to the end of our programme with the Year 3 children we would like to invite you to a share in our learning session after school on Tuesday 12th July. Here the children will talk about the skills, knowledge, understanding and conservation work that they have taken part in at our Hunter's Park site.

As an Archimedes Forest School Educator much of my work is centred upon the proposition of the Capable Learner and Personal Sustainability. This is achieved through helping our students to understand the importance of looking after ourselves, the world and others, developing a sense of place, taking manageable risks and building confidence and self esteem.

As always we have included in this newsletter an activity that you might like to do with your child at home. Our Summer 2 challenge "Making Elder Flower Cordial" celebrates the summer. This fragrant and refreshing cordial is easy to make and it is always fun to forage and harvest this wonderful flower. It can be mixed with sparkling water to create elderflower pressé, or for adults can be added to wine, prosecco or champagne to start a party in style.

It has been such a pleasure working with your children and I know that they will continue on with their love and passion for nature and will become the guardians of the future.

Emma Clode





Elder Flower Cordial

 4 Litres

 30 Mins

Ingredients

- 2 ½kg white sugar , either granulated or caster
 - 2 unwaxed lemons
 - 20 fresh elderflower heads, stalks trimmed
 - 85g citric acid (from chemists)
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Method

1. Put the sugar and 1.5 litres/2¾ pints water into the largest saucepan you have. Gently heat, without boiling, until the sugar has dissolved. Give it a stir every now and again. Prepare the zest from the lemons using a potato peeler, then slice the lemons into rounds.
2. Once the sugar has dissolved, bring the pan of syrup to the boil, then turn off the heat. Fill a washing up bowl with cold water. Give the flowers a gentle swish around to loosen any dirt or bugs. Lift flowers out, gently shake and transfer to the syrup along with the lemons, zest and citric acid, then stir well. Cover the pan and leave to infuse for 24 hrs.
3. Line a colander with a clean tea towel, then sit it over a large bowl or pan. Ladle in the syrup – let it drip slowly through. Discard the bits left in the towel. Use a funnel and a ladle to fill sterilised bottles (run glass bottles through the dishwasher, or wash well with soapy water. Rinse, then leave to dry in a low oven). The cordial is ready to drink straight away and will keep in the fridge for up to 6 weeks. Or freeze it in plastic containers or ice cube trays and defrost as needed.