



Woodlands Post



Issue 7



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Moles on the Move!

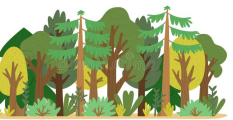


Over the summer holiday, the builders have been busy building a new home for Moles. They finished on time and Moles have a new classroom.

We asked Mr Babbington what he thought of his new classroom. "It's great! I love it." he said. We also asked him why he liked it so much. He replied "I like the calming colours and the blue carpet. I like the new lights which dim down and the windows let in lots of light."



Reporters: Ollie and Belle



Creature Feature

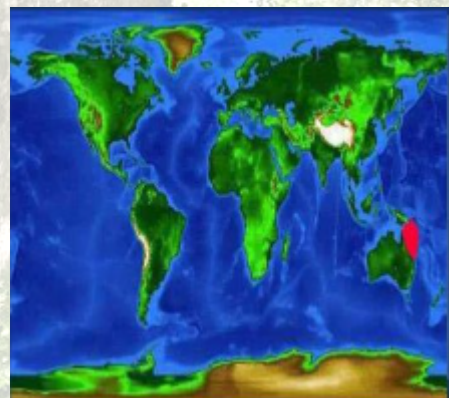
Colourful Clown Fish



Clown Fish are well known because of Disney's animated movie "Finding Nemo".

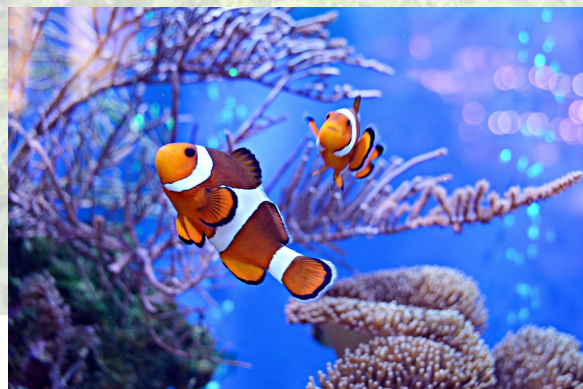
Clownfish are omnivores and eat zooplankton and algae. They live in sheltered reefs and shallow seas in the warmer waters of the Indian and Pacific Oceans. During winter, they move to deeper water to stay warm.

The most aggressive female is at the top of the hierarchy. When the dominant female dies, the dominant male will turn itself into a female!



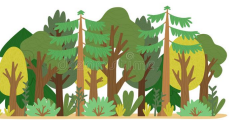
Fascinating facts:

1. There are thirty known species of clownfish.
2. Their scientific name is: **anemonefish**
3. All clownfish are born male!
4. Their poo gives nutrients to the sea anemone.
5. A group of Clownfish is called a school!



For more information click [here](#)

Reporters: Belle and Ollie



Cook's Corner

As Autumn arrives, why not try a comforting snack which is easy to make but tastes delicious.

Gingerbread people

Ingredients

- 175g [dark muscovado sugar](#)
- 85g [golden syrup](#)
- 100g [butter](#)
- 350g [plain flour](#), plus extra for dusting
- 1 tsp [bicarbonate of soda](#)
- 1 tbsp [ground ginger](#)
- 1 tsp [ground cinnamon](#)
- 1 [egg](#), beaten

To decorate

- ready-made writing icing
- [chocolate buttons](#) or small sweets (optional)

Method

STEP 1

Melt the sugar, golden syrup and butter in a saucepan, then bubble for 1-2 mins. Leave to cool for about 10 mins.

STEP 2

Tip the flour, bicarbonate of soda and spices into a large bowl. Add the warm syrup mixture and the egg, stir everything together, then gently knead in the bowl until smooth and streak-free. The dough will firm up once cooled. Wrap in cling film and chill for at least 30 mins.

STEP 3

Remove the dough from the fridge, leave at room temperature until softened. Heat the oven to 200C/180C fan/gas 6 and line two baking trays with baking parchment.

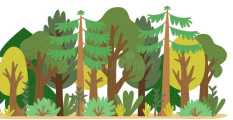
STEP 4

Roll out the dough to the thickness of a £1 coin, then cut out gingerbread people with a cutter. Re-roll the excess dough and keep cutting until it's all used up.

STEP 5

Lift the biscuits onto the trays and bake for 10-12 mins, swapping the trays over halfway through cooking. Leave to cool on the trays for 5 mins, then transfer to a wire rack to cool completely. Use the icing to decorate the biscuits as you wish, and stick on chocolate or sweets for buttons. Leave to dry for 1-2 hrs. *Will keep for up to three days in an airtight container.*





AWESOME art



The Son of Man

Rene Magritte painted the surreal 'The Son of Man' in 1964 when he was living in Brussels, Belgium. He used oil paint on canvas.

Fascinating facts:

1. It was made as a self portrait but it's impossible to see what he looks like because the apple is blocking his face.
2. If you look closely, you will see the man's eye peeking from behind the apple.
3. Magritte's paintings look realistic but often show impossible scenes.
4. Magritte wanted to remind people that paintings are illusions and that they should use their imagination.
5. This is perhaps his best known work of art.

Unfortunately, the painting is held in a private collection so you can only see it when it is on loan to a gallery for an exhibition.

Reporters: Belle and Ollie