

WINTER NEWS

WINTER 2025



Dear Parents and Carers,

We've been having lots of wintry fun here at The Bungalow! As the weather has turned colder, the children have loved exploring activities inspired by ice and snow, learning about animals that live in chilly climates, and sharing what they're most excited for this winter.

With Christmas just around the corner, the rooms have been buzzing with festive cheer. The children have been helping to decorate their spaces and taking part in plenty of Christmas crafts, giving them lots of opportunities for mark making and using their imaginations to create some very special surprises for home. We've also enjoyed a wonderful run of festive events, including a visit from the Christmas ponies, our Christmas Open Day, and joyful parties and stay-and-play sessions across all rooms. We hope you enjoyed these as much as we did!

As we welcome the New Year, we look forward to seeing our lovely families return and greeting some new faces too. We can't wait for another year filled with learning, laughter, and lots more happy memories together.

Dani

Dates for your diary

January

- **Thursday 1st** – New Year's Day (Nursery Closed)
- **Friday 2nd** – Stretch Funding begins (runs until 31st March)
- **Monday 5th** – Term-Time Funding begins (runs until 16th February)
- **Friday 23rd – Sunday 25th** – RSPB Big Bird Watch
- **Thursday 29th** – RNLI Day

February

- **Tuesday 17th** – Random Act of Kindness Day
- **Tuesday 17th** – Pancake Day
- **Monday 16th – Friday 20th** – Half Term
- **Tuesday 17th – Tuesday 3rd March** – Chinese New Year celebrations

March

- **Tuesday 3rd** – Holi
- **Thursday 5th** – World Book Day
- **Monday 9th – Friday 13th** – British Science Week
- **Sunday 15th** – Mother's Day
- **Friday 20th** – Spring Equinox
- **Friday 20th** – Red Nose Day

April

- **National Pet Month**
- **Friday 3rd until Monday 6th** – Easter
- **Tuesday 14th** – Vaisakhi
- **Wednesday 15th** – World Art Day
- **Wednesday 22nd** – World Earth Day
- **Saturday 25th** – Open Day
- **Wednesday 29th** – International Dance Day



The Nest

We've been getting into the festive spirit in The Nest, enjoying lots of Christmas-themed activities! One of our favourites has been making bauble soup. The babies used large spoons to scoop baubles and water into bowls, giving them a brilliant chance to practise their fine motor skills as they carefully balanced the baubles on their spoons. We then added cornflour to thicken the "soup", which the babies loved mixing in. They explored the changes with their hands too, splashing, stirring, and watching how the texture of the water transformed with the extra ingredient.

Continue at home

Fill a bowl with water and add a few safe objects such as large spoons, cups, whisks or chunky decorations. Let your little one scoop, pour and splash to explore textures and movements – simple, sensory fun they'll love!



The Atelier

Over this last term, Atelier have been exploring all things winter! We've been learning about winter animals using different textures such as rice, gloop, and fake snow, and using flashcards with pictures as visual guides. Loose parts have been included in activities to explore natural materials and the different habitats of the animals. We also had our first bike session, where the children brought in their ride-ons and we set up a course outside. The children loved going under tunnels, around corners, and even following a staff member on their bike. This was great fun, helping them develop body control, coordination, and learn about safety.

Continue at home

Set up a simple obstacle course in your garden or living room using ride-on toys, cushions, or boxes. Encourage your child to weave around objects, go under or over things, and practice stopping and starting safely. It's a fun way to build coordination, balance, and confidence!



The Studio

What a busy Autumn term we've had in The Studio room! We've been exploring the changing weather, noticing how the trees change, dressing warmly, and seeing how the evenings get darker when mummy and daddy come to collect us. The children have been getting very festive, creating wonderful masterpieces for their Christmas bags using a variety of materials, including vegetable printing, coloured ice cubes, and even some papier-mâché art. We enjoyed a fun Halloween stay and play, making some very spooky artwork. The children have loved this time of year, embracing the changes with excitement, which has meant lots of wet and windy garden adventures!

Continue at home

Go on a walk together in the garden or local park and collect autumn treasures like leaves, twigs, or acorns. Use these to create leaf rubbings, prints, or collages at home. It's a fun way to explore textures, colours, and seasonal changes while encouraging creativity!

Recipe of the Month

BEETROOT BROWNIE

INGREDIENTS:

- 500g whole raw beetroot
- 100g unsalted butter, plus extra for the tin
- 200g 70% cocoa chocolate
- 1 tspn vanilla extract
- 100g caster sugar
- 3 eggs
- 100g plain flour
- 25g cocoa powder

Instructions

1. Wearing a pair of rubber gloves to stop your hands from staining – top, tail and peel the beetroot – you'll need about 400g flesh.
2. Roughly chop and put into a large bowl. Add a splash of water, cover with cling film, pierce, then microwave on High for 12 mins or until tender.
3. Heat oven to 180C/160C fan/gas 4.
4. While the beetroot cooks, butter then line a 20 x 30cm traybake or small roasting tin.
5. Roughly chop the chocolate and cut the butter into cubes. Tip the cooked beetroot into a sieve, drain off any excess liquid, then put into a food processor or blender with the chocolate, butter and vanilla.
6. Whizz until the mix is as smooth as you can get it. The chocolate and butter will melt as you do this.
7. Put the sugar and eggs into a large bowl, then beat using an electric hand whisk until thick, pale and foamy, about 2 mins.
8. Spoon the beetroot mix into the sugar and eggs, and use a large metal spoon to fold together.
9. Sift in the flour and cocoa powder, then gently fold to make a smooth batter.
10. Pour into the prepared tin and bake for 25 mins or until risen all over, with just the merest quiver under the centre of the crust when you shake the pan. Cool completely in the tin, then cut into squares.



Recent Training

Emily and Chloe have successfully completed their Level 2 qualification. Additionally, Emily, Daisy, Hope, Courtenay, Rosa, and Chloe T have all completed their Paediatric First Aid training, further enhancing their skills to support the children safely and confidently.



Colleague Spotlight

Rosa, our wonderful apprentice in the Studio room, is always bright and cheerful, making the children feel warmly welcomed. She has built lovely bonds with the children and engages them in everything she does, encouraging them to express their thoughts and ideas. We are proud to have her as part of our team and look forward to seeing her continue to grow and progress in her qualification.



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