

WINTER NEWS



Dear Parents and Carers,

We've had a fantastic festive season filled with Christmas activities, crafts, songs, and lots of fun! As we step into the New Year, we're excited to prepare our gardens for spring. The children will help with planting and growing, giving them the opportunity to grow and try their own food.

We'll also be welcoming new children to the nursery and supporting some of our current children as they transition to their next room. With warmer weather ahead, we look forward to making the most of our large garden spaces, which are perfect for developing the children's physical skills and gross motor confidence.

In the New Year, we will be introducing a "Book of the Month." Each month, the nursery will choose a book, and the children will take part in a variety of activities linked to the story, as well as enjoying it many times through reading. We will share the book with parents so you can continue the activities at home, and we'd love to see pictures of your child enjoying the book with you!

While the weather is still chilly and wet, please ensure your child has slippers for inside and warm, waterproof clothing for the garden.

Jenny

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, Dress up Day

March

- **Monday 2nd** – Parents Evenings
- **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

In the Baby Room, we've been enjoying lots of autumnal activities, including exploring an autumn-themed tuff tray and taking part in creative crafts. The children have loved the crisp mornings in the garden, observing the seasonal changes around them. We also had a spooky Stay and Play, welcoming parents to join in arts and crafts, and explored the different textures inside pumpkins. Over the next few weeks, we'll be busy preparing for Christmas, creating special crafts for our Mummies and Daddies.



The Atelier

We have had a lovely term in the Toddler Room, keeping busy exploring the seasons and events over the past couple of months! The children have enjoyed making autumnal crafts, exploring autumn nature through tuff trays and sensory bags, and celebrating Halloween with our spooky Stay and Play party, creating lots of fun crafts and pictures.

Looking ahead, we are excited for Christmas activities, including a trip to the Christmas Tree Festival to see our nursery tree, Christmas baking, card and decoration making, and much more! We are also looking forward to welcoming our new toddlers from the Baby Room in January and will focus on settling them in. Our theme after the Christmas break will be 'All About Me,' where we will get to know our new friends, bring in family pictures for our family board, and build relationships through group activities and play.



The Studio

We have had a lovely term leading up to Christmas, enjoying Christmas crafts and learning new songs to sing together at home. We are looking forward to welcoming some new children into the tent from Toddlers and will be helping everyone settle in once the Christmas break is over.

Next term, we will be having a Jobs Week, where the children can dress up as what they would like to be when they grow up. This is a fun opportunity to learn more about different occupations and discover what their Mummies and Daddies do at work. We will also take part in National Storytelling Week at the end of January, where everyone can bring in their favourite story to share and enjoy a variety of book-themed activities. During the term, we will start preparing the garden for Spring, including lots of digging, planting, and sorting!

Continue at home

Encourage your child to explore autumn textures at home by collecting leaves, pinecones, or small twigs. Let them touch, smell, and even sort the items by size or colour. You can also try simple pumpkin exploration—letting them scoop out seeds or explore the texture with spoons and fingers—to support sensory development.

Continue at home

Encourage your child to talk about themselves and their family. You could make a simple family board or draw pictures of family members. Play simple "All About Me" games, like sharing favourite colours, toys, or foods, to support communication, confidence, and getting to know others.

Continue at home

Encourage your child to talk about the jobs they would like to do when they grow up. You could look at different uniforms, tools, or props from those jobs at home, and read stories or watch short videos about those roles. You could also share your own work with them and talk about what you do each day.

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

Lily has successfully completed her Level 2 qualification. Congratulations to her on this achievement!



Colleague Spotlight

Aimee is a fantastic member of our team, working tirelessly every day to ensure the children have a fun and engaging experience. She brings brilliant activity ideas and shows great creativity in everything she does.



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