



Dear Parents and Carers,

Throughout the last term, we have had a wonderful time exploring the changes that come with winter. The children have loved making collages with leaves and sticks and visiting the field to see how the environment is transforming. They have also been busy taking part in cookery club, which has encouraged exploration of different textures, counting, and developing their large motor skills.

As we move into the new term, please note that the funding period starts in January, and you will soon receive the necessary forms to complete.

Lastly, we would like to take this opportunity to wish all our parents a very Merry Christmas and a Happy New Year!

Warm Wishes,  
Emma

## Dates for your diary

### January

- **Thursday 1st** – New Year's Day (Nursery Closed)
- **Friday 2<sup>nd</sup>** – Nursery re-open
- **Thursday 15<sup>th</sup>** – Funding Deadline
- **Friday 23<sup>rd</sup> – Sunday 25<sup>th</sup>** – RSPB Big Bird Watch
- **Thursday 29<sup>th</sup>** – RNLI Day

### February

- **Dates TBC** – Parents Evening
- **Monday 1st – Friday 6th** – National Storytelling Week
- **Tuesday 17th** – Random Act of Kindness Day
- **Tuesday 17th** – Pancake Day
- **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
- **31st March** – Funding deadline for the Summer Term

### April

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



### Baby Snug

This term, we have been exploring mark making through our "Painting Picasso" activities. The babies have loved using different parts of their bodies to make colourful marks, from fingers and hands to feet!

They have also been experimenting with a variety of brushes and tools, which helps to develop their hand-eye coordination, grip strength, and overall hand dexterity.

The joy of seeing their own creations appear on the paper encourages curiosity, creativity, and confidence in expressing themselves.



### Toddler Den

Recently, we have been focusing on developing independence in the toddler room, encouraging self-care skills and giving the children small responsibilities.

As part of their extracurricular activities, they have been enjoying cookery club. This has been a wonderful opportunity for them to practise using different tools, develop their motor skills, follow simple instructions, and learn how to keep themselves safe while cooking. The children have loved taking ownership of tasks and seeing the results of their efforts, building both confidence and practical skills.



### Pre-School

As part of our extracurricular activities, the children have been creating delicious dishes to enjoy at nursery. Cookery club gives them the chance to practise their fine motor skills and a range of movements while measuring ingredients, using cutlery, scales, and different food items. This also helps to develop early maths skills. In gardening club, the children grow their own plants and recently harvested their own basil to add to their pizzas, linking growing, harvesting, and cooking in a fun, practical way.

### Continue at home

Encourage your baby to explore mark making using safe, washable paints at home. You could try using different textured brushes, sponges, or even their fingers and feet to create colourful patterns on paper. Talk to your child about the colours and shapes they make, and celebrate their creations to boost their confidence and communication skills.

### Continue at home

Encourage your toddler to help with simple tasks in the kitchen, such as stirring ingredients, washing vegetables, or setting the table. Talk through safety steps together and let them make choices where appropriate, helping to develop independence, coordination, and confidence at home.

### Continue at home

Encourage your child to help prepare simple meals at home. Let them measure ingredients, stir mixtures, or sprinkle herbs on their dishes. You could also plant easy herbs or vegetables together and use them in cooking, supporting both independence and an understanding of where food comes from.

# 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

Hollie, Maisie, and Leah are currently completing their Level 3 qualifications.

Sarah O. and Ellie have successfully completed their First Aid training.

Edi has recently renewed her Food Hygiene certificate.



## Colleague Spotlight

We would like to give a big shout-out to Hollie for all her hard work over the past couple of months. She has shown great dedication to her Level 3 coursework and has been an incredible support in the Toddler Room. Hollie has brought new ideas to the room and has been instrumental in helping her key children develop and reach their next steps. We are so proud of her achievements and commitment!



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