



Dear Parents and Carers,

This month at nursery, we've been making the most of the seasonal changes and enjoying plenty of outdoor learning. The children have loved exploring the garden, watching the leaves fall and noticing how their colours shift from vibrant greens to beautiful reds, oranges, and yellows. We've also been spending time in our growing beds, observing how our herbs and vegetables change as the weather gets colder. The children have shown great curiosity, tasting different herbs, asking questions, and talking about how plants grow and transform throughout the year.

With wetter weather now here, we've embraced outdoor play by donning splash suits and welly boots to discover the best puddles for splashing. Jumping, stomping, and experimenting with water play has brought lots of laughter and learning about the world around them.

Looking ahead, we are very excited to begin Spanish lessons in January. This will give the children a fun and engaging opportunity to experience a new language.

A gentle reminder to please bring named splash suits and welly boots for garden play, as we explore in all weathers and want everyone to stay warm and dry.

We're also delighted to share that Megan will be starting Forest School sessions with the pre-schoolers from January. Forest School offers fantastic opportunities for independence, confidence-building, and hands-on learning in nature. More information will be shared with you shortly.

Lastly, we wish all our families a Merry Christmas and a Happy New Year!

Warm Wishes,  
Terri and Billie

## Dates for your diary

### January

- **Thursday 1st** – New Year's Day (Nursery Closed)
- **Friday 2<sup>nd</sup>** – Nursery re-open
- **Tuesday 13<sup>th</sup>** – Invite someone special to Breakfast 8am until 10am
- **Thursday 15<sup>th</sup>** – Funding Deadline
- **Thursday 22<sup>nd</sup>** – Parents Evening 6pm until 8pm
- **Friday 23<sup>rd</sup> – Sunday 25<sup>th</sup>** – RSPB Big Bird Watch
- **Thursday 29<sup>th</sup>** – RNLI Day

### February

- **Monday 1st – Friday 6th** – National Storytelling Week
- **Monday 9<sup>th</sup>** – Friendship Week
- **Tuesday 17<sup>th</sup>** – Random Act of Kindness Day
- **Tuesday 17<sup>th</sup>** – Pancake Day
- **Tuesday 17<sup>th</sup> – Tuesday 3<sup>rd</sup> March** – Chinese New Year celebrations

### March

- **Tuesday 3<sup>rd</sup>** – Holi
- **Thursday 5<sup>th</sup>** – World Book Day
- **Monday 9<sup>th</sup> – Friday 13<sup>th</sup>** – British Science Week
- **Sunday 15<sup>th</sup>** – Mother's Day
- **Friday 20<sup>th</sup>** – Spring Equinox
- **Friday 20<sup>th</sup>** – Red Nose Day
- **31<sup>st</sup> March** – Funding deadline for the Summer Term

### April

- **Friday 3<sup>rd</sup> until Monday 6<sup>th</sup>** – 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

In the Baby Room, we've had a wonderfully busy and engaging few weeks filled with music, movement, and sensory exploration. The babies have loved dancing and singing, especially when using our singing sack to choose their favourite songs. Our What's in the Box? activities have sparked curiosity as they explore new sounds, textures, and objects.

Outdoors, the children have enjoyed splashing in puddles and exploring the garden, bringing plenty of smiles and excitement. Indoors, they've been exploring our new farm-themed play area, copying animal sounds and engaging in imaginative play. The babies have also taken part in a variety of sensory experiences—smelling herbs, feeling different materials, and tasting safe sensory items during mealtimes. During our Autumn week, they had great fun with pumpkins, scooping out seeds, and examining the different coloured leaves as they discovered the changes in nature. It has been a joy to watch them learn and explore through play.

### Continue at home

Create a simple farm sensory play experience using a shallow tray or baking dish. Use a base such as dry oats, lentils, shredded paper, or a small amount of soil. Add a few farm animal toys for your baby to explore. Encourage them to touch, scoop, pat, and move the animals around. You can model animal sounds like "moo", "baa", and "oink" to support early communication skills. This activity helps develop sensory awareness, imaginative play, and language—all while being fun and easy to set up.



### Toddler Den

In the Toddler Room, the children have been busy exploring and learning through a variety of hands-on activities. They have enjoyed playdough, with many trying to make it themselves using bowls, spoons, scales, flour, and different smelling herbs. The toddlers have experimented by adding natural materials such as leaves, sticks, and petals to the playdough to see how it changes the texture, supporting their curiosity, fine motor skills, and early science exploration.

They have also been learning about different vehicles and what they do, sparking conversations about jobs and the vehicles that help people in their work. This encourages language development, critical thinking, and understanding of the world around them.

The toddlers have been 'mini master chefs' in the role play area, exploring real vegetables by cutting, feeling, and describing them. This promotes sensory exploration, healthy eating awareness, practical life skills, hand-eye coordination, and confidence in trying new experiences.

### Continue at home

Encourage your toddler to help with simple cooking tasks at home, such as stirring batter, washing vegetables, tearing lettuce, or spreading butter on bread. Allow them to explore the textures, smells, and colours of different ingredients while you cook together. Cooking with your toddler promotes fine motor skills, hand-eye coordination, and early maths skills such as counting, measuring, and comparing sizes. It also encourages language development, supports independence, whilst building confidence and curiosity about food and healthy eating.



### Pre-School

In Pre-School, the children have been enjoying lots of hands-on learning and exploration. They have spent time in the garden, observing how the plants, herbs, and vegetables are changing as the weather shifts. The children have also been developing their mark-making skills, experimenting with colours, marks, and textures. Some have safely used scissors to see how cutting changes materials, supporting fine motor skills, coordination, and creativity.

Junk modelling has been a big focus, allowing the children to use their imagination and problem-solving skills to create models and structures from everyday materials. This activity helps develop creativity, spatial awareness, planning, and resilience, as children learn to test ideas, make changes, and see a project through from start to finish.

During fire safety week, the children explored sparklers safely with Megan, discussing fireworks, how to enjoy them responsibly, and how to stay safe around fire—important lessons for understanding risk and safety in everyday life.

### Continue at home

Encourage your child to use clean recycling or scrap materials such as cardboard boxes, tubes, or bottle caps to create a model or sculpture. Provide glue, tape, and safe scissors to support their construction.

Junk modelling promotes creativity, problem-solving, and fine motor skills. It encourages independence, imaginative play, and the ability to plan and test ideas. Children also learn about shapes, sizes, and how materials can be combined, while enjoying a sense of pride in their finished creations.

# 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.



## Colleague Spotlight

Amy has truly shone this term, demonstrating exceptional commitment, enthusiasm, and dedication in all aspects of her work. She has approached every challenge with confidence and determination, consistently producing high-quality work while showing a genuine eagerness to learn and grow. Her positive attitude has not only supported her own development but has also fostered a warm and encouraging atmosphere among her colleagues.

Amy's ability to balance creativity with focus has been particularly impressive, and it is clear that she takes great pride in everything she does. As she prepares to progress to Level 3, we are incredibly excited for this next chapter in her journey. We have no doubt she will continue to thrive, building on the strong foundations she has developed this term and embracing the independence and challenges that Level 3 will bring. Amy's future is exceptionally bright, and we cannot wait to see all that she achieves!



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