



Newsletter—March 2026

Our learning

Although a short month, February has been busy.

Before half term the children enjoyed reading their topic book Mr Gumpy's Outing—it felt very apt that there was rain in the story as we had so many showers in real life. We also had a visit from Sophie, from South West Water. Sophie helped the children understand where our water comes from, how it gets into the taps and where it goes after it has been flushed away. She helped us know what we can and cannot put down the toilet too. This made the children think! Sophie used lots of visuals when she explained the water cycle and let the children dress up in her special hi-viz outfits and boots.



We also enjoyed celebrating an early pancake day. The children helped to cook their own pancakes and chose their own toppings to put on top.

We are now enjoying reading the Gingerbread Man and hope to make our own gingerbread men too. Why not support your child with this story by making your own gingerbread men at home with this easy to follow recipe below. We would love to see you baked delights on Tapestry.



Gingerbread Men

Ingredients

100g [salted butter](#)

3 tbsp [golden syrup](#)

100g [dark muscovado sugar](#)

½ tsp [bicarbonate of soda](#)

1 tbsp [ground ginger](#)

1 tsp [ground cinnamon](#)

225g [plain flour](#)



Method

1. Heat the butter, syrup and sugar together in a small [pan](#) until melted, stirring occasionally. Set aside to cool slightly.
2. Mix together the bicarb, ginger, cinnamon and flour in a large bowl. Pour in the buttery syrup mixture and stir to combine, then use your hands to bring together to form a dough. Add up to 1 tbsp of milk to combine if needed. The dough will be soft at this point, but it'll firm up in the fridge.
3. Put the dough on a sheet of baking parchment, shape into a rectangle, and lay another sheet of parchment on top of it. Roll the dough out to a thickness of ½cm. Transfer to a baking sheet to keep it flat, leaving the parchment in place, then chill in the fridge for 1 hr.
4. Heat the oven to 190C/170C fan/gas 5 and line a large baking sheet with more baking parchment. Remove the dough from the fridge and cut out shapes using a cookie cutter.
5. Place the shapes, spread apart, on the lined baking sheet, and bake for 10-12 mins. (Depending on the size of the cutters you use, they might need a few minutes more or less cooking in the oven). Leave to cool completely on the baking sheet.

February's Gallery

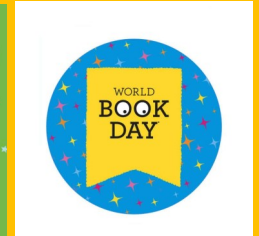


Other news

World Book Day

To celebrate World Book Day this year we will be having a 'Bedtime Story' day. The children are invited to wear their pyjamas into nursery for the day. At the end of both the morning and afternoon sessions we are having a shared story time. Parents and carers are invited to join us at 11.45am and/or 2.45pm to come in and share a bedtime story with their child/ child's friends in their key groups.

We would love it if you are available to join us.



Mother's Day Craft afternoon

On the afternoon of Friday 13th March we will be hosting a Mother's Day Craft afternoon. Come along and make a card or craft with your child for Mother's Day. Parents and carers are invited to come in early to spend time making things together with their child. Children love to be involved in making things for other people. Not only does it boost their self esteem and confidence by giving them the opportunity and freedom to make their own gifts but it helps with fine motor skills and thinking of their own ideas/ways to do things.



Dates for your diary

Ongoing— every Monday stay and play session 9.30-11.00am

Tuesday 5th March

- World Book Day—Dress up in pyjamas

Shared story time @ 11.45am and @ 2.45pm

Tuesday 10th March

- Gardening Club @3pm-4pm, come and join us with some gardening jobs

Friday 13th March

- Mother's Day Craft Afternoon @ 2.30pm

Join us to make crafts and cards for Mother's Day

Wednesday 25th March

-Just One Tree Day—details to follow

Tuesday 31st March

- Compost Workshop for the children

Thursday 2nd April

-Last day of term

