

## Welcome

We hope you have had the most wonderful Christmas and New Year, and we wish you all the happiness in the



## Whats to come...

In January we have lots of exciting things happening for our parents.

We will be having a Coffee Morning on Monday 5th January, so please come and grab yourself a coffee and croissant and say hello!

On Tuesday 27<sup>th</sup> January, we are also holding our first Parents Evening where you will be able to have a more detailed talk with your child's key person about your child's development and how we can all work together.

The children will have a visit from a Dentist, who will be talking to the children about the importance of oral hygiene.

On the 23rd it is National Reading Day, and we will be encouraging the children's love for books with lots of stories and activities that relate to their favorites.

## What we have been up to...

During December, Hedgehogs created lots of cute and unique Christmas crafts for families to treasure.

We have been learning all about road safety by practising our stop and go skills using a traffic light system, and we even enjoyed some exciting races in the garden. We have also been exploring how to care for one another through a variety of role-play activities with the dolls, encouraging kindness, empathy, and cooperation.



In Little Toads and Owls, we have been creating beautiful Christmas crafts to take home including wreaths, trees and decorations for the tree.

We have been looking at healthy eating and different fruits by making fruit kebabs together. The children learnt how to cut the different fruit up and pushed them on to the skewers, which we then had for our pudding. We also had a winter beach day in our tuff tray, the children loved exploring the different textures and building sandcastles.



## Parent Notices

### Reminder – bring in warm clothes!

Now the weather is cooling down, please remember to pack some warmer layers for your child.

Please help yourselves to a bag of compost for you to take home which has been made on site using any left-over foods.

### Staff updates

We would like to welcome Mel who is a Level 3 Practitioner, Mel will be part of our supply team and will be supporting in all the rooms.

## Dates for your diary

<u>Date</u>	<u>Event</u>
1 <sup>st</sup> Jan	New Year's Day – we are closed
2 <sup>nd</sup> Jan	We are back!
5 <sup>th</sup> Jan	Coffee morning, 8-9.30am
8 <sup>th</sup> Jan	Dentist visit
27 <sup>th</sup> Jan	Our first Parents Evening

## Recipe of the Month – Carrot and Date Slice



(Serves 6-8)

### Ingredients

Self Raising Flour – 250g  
Oil – 70 ml  
Carrots (grated) – 200g  
Apple – 1  
Egg - 3  
Butter (melted) – 50g  
Dates – 150g  
Raisins - 75g  
Baking Powder- 1 tsp  
Cinnamon – 1 tsp

### Method

1. Set oven to 180 C and line a baking tray.
2. Pour boiling water over the dates and leave to soak while you measure out the ingredients and grate the carrot and apple.
3. Drain and finely chop the dates
4. In a large bowl, whisk the eggs together with the butter and oil. Add the grated carrots, apple, dates, raisins and mix well.
5. Pour in the flour, baking powder and cinnamon and fold in.
6. Scrape into the lined tray and bake for 40-45 mins.