

Wellingborough Newsletter



Welcome,

Thank you for taking the time to read our monthly newsletter.

We are starting to feel festive here at Toad Hall and we have lots of exciting information to share!

We would like to kindly ask if each child could bring in a bauble to add to our Christmas tree, they will then take these home after the Christmas period.

What's to come...

From the 1st December until 5th December we are supporting *Recycle Christmas Jumper Week*. If your child has outgrown their Christmas Jumper from last year, we kindly ask for these to be donated to other families. Please make sure all jumpers are clean.

On Thursday 11th December, children are welcome to join the staff in wearing a Christmas or festive coloured jumper to nursery.



We will be providing children who attend on the 16th December with a Christmas Dinner for their lunch, we are hoping for all the children and staff to enjoy this together!

Finally, please join us on the 19th December at 9:30-11am for a Christmas Stay & Play with experiences for you to explore with your child.

This will be open to all parents; if you would like to attend, please book your space with a member of management.



What we have been up to...

Both **Owls** and **Little Toads** had a special delivery of bikes for the garden. The children are enjoying using their gross motor skills to ride them and have been encouraged to take turns with their friends.

In **Owls**, the children enjoyed making their own sparklers for Bonfire Night, using breadsticks, chocolate and sprinkles. The team then spoke to the children about any bonfire events that they attended as well as the importance of safety when around bonfires and fireworks. The children will be working together to build their own Santa sleigh, using different materials and textures to create this.

Little Toads have been focusing on small group games, encouraging them to build on their relationships with one another and to set boundaries during play. The children have enjoyed the game *Cobbler, Cobbler* as well as lots of music and movement!

Also, in **Little Toads** the team have changed the room around to support the interests of the children and to extend their learning.

Hedgehogs looked adorable wearing their spotty headbands for Children in Need!

In **Hedgehogs**, the children have been exploring lots of messy and colourful activities, using their senses to explore the world around them. From this, the children are going to create some decorative Christmas props for the room as well as for our Stay and Play event!



Parent Notices

Reminder – Please could we ask for parents to record their child's absence on EY if they will not be attending between 22nd December-24th December. Also, we would be grateful if parents could let us know what time you plan to collect your child on Christmas Eve.

With the colder weather approaching, we would like to remind all parents to ensure that their children are provided with winter hats, gloves, wellies and scarves. We want to ensure our children can experience all types of weather.

Staff Updates:

Please join us in welcoming Emma to the team, she will be based in our Little Toads room.

We would like to wish Natasha all the best of luck in her new role. Natasha has worked extremely hard to support the nursery and will be sadly missed!

Dates for your diary

Date	Event
1 st – 5 th December	Recycle Christmas Jumper Week
11 th December	Christmas Jumper Day
19 th December (9:30-11am)	Christmas Stay and Play
25 th December – 1 st January 2026	Closed for Christmas



Recipe of the Month – Parsnip, Butterbean & Apple Soup

(Serves 4-6)



Ingredients

Parsnips - (peeled & diced) - 500g
Potatoes (chopped) - 3
Onion - (roughly diced) - 1 whole
Carrot - (roughly diced) - 2 whole
Garlic clove - (chopped) - 4 cloves
Butterbeans - 1 can
Apples (cored and chopped) - 2 whole
Veg Stock - 1 cube
Rosemary - 1 tsp

Method

1. In a large pan, sweat the onions and garlic until cooked (but with no colour) in a bit of butter.
2. Add the carrots, potatoes and parsnips and apples.
3. Fill the pan with water to a level just above the vegetables.
4. Add butterbeans.
5. Bring back to the boil and then allow to simmer until all the ingredients are soft.
6. Blend to a smooth consistency.
7. Serve with half a baguette.