

FAMILY NEWS



Dear Parents and Carers,

As the colder months approach, we kindly ask that you provide hats and gloves for your children to wear during their outdoor learning activities. This will help ensure they stay warm and comfortable while enjoying the fresh air and engaging in outdoor play.

We are also excited to announce the addition of a new water station in the toddler and pre-school garden. This station features wooden pipes and stoppers, allowing the children to manipulate and control the water flow. The children have shown immense excitement and enthusiasm as they experimented with this new feature.

Additionally, we would like to express our heartfelt gratitude to all the families sharing photographs from home. It has been heart-warming to connect children's experiences with their families to those at the nursery.

Thank you for your continued support, and we look forward to another beautiful season of learning and growth.

Rachel

Dates for your diary

Holidays and Closures:

- December 25th- January 1st Nursery is closed

Other:

- 7th December - Christmas Fayre open day
- 12th December - Rachel's Birthday
- 18th December - Morgan's Birthday
- 25th December - Eva's Birthday

Don't forget to follow our Social Media:

 [/thenurseryfamily](https://www.facebook.com/thenurseryfamily)

 [@thenurseryfamily](https://www.instagram.com/thenurseryfamily)



The Baby Snug

This term, the children have been exploring a variety of textures, enthusiastically repeating descriptive words such as "soft" and "hard." They have enjoyed scooping and pouring different materials using a range of containers and utensils, building their sensory and motor skills. During Halloween, the children observed a pumpkin being carved and then had the chance to explore its interior by scooping out the seeds with their hands and spoons. It was a wonderfully messy and engaging activity! Many children in Baby Snug have shown a keen interest in balls, so we've made great use of our garden space for activities like kicking, rolling, and throwing balls to one another. Some children have even shouted "yay!" excitedly when their ball hits the wall! To further challenge their physical development, we've introduced obstacles such as tunnels and tyres for them to navigate around.

Continue at home

Gather household items with different textures, such as sponges, fabric scraps, or soft brushes. Encourage your child to describe how they feel using words like "soft," "rough," or "smooth." Christmas decorations will make a fantastic sensory basket!

The Toddler Den

This term, the Toddler Den has been bustling with exciting autumn-themed activities! We embarked on a scarecrow trail, inspiring us to create our own scarecrow for the garden. The children also enjoyed a nature hunt and explored pumpkins using their senses. This was beautifully complemented by the story Pumpkin Soup, which sparked further curiosity. To enrich this experience, we introduced a goop sensory tuff tray filled with pumpkin contents and natural materials. The toddlers loved delving into the different textures, using their imaginations, and learning to share resources—just like the characters in the story. There has also been significant interest in threading and weaving activities. This began when one child was observed wrapping wool around a wicker basket. Our skilled practitioners responded by providing a range of resources for the children to explore, supporting their fine motor skills, creativity, and problem-solving abilities.

Continue at home

Go on a nature walk and collect leaves, sticks, pinecones, and other interesting natural items like acorns or flowers. Once home, encourage your child to create collages, patterns or even a nature-themed scene using these materials. They can glue the items onto paper to form pictures or sort them by size or colour.

The Pre-School Study

This term, the children have explored the roles of community helpers by engaging in role-play. They loved imitating doctors, firefighters, and paramedics, solving scenarios like rescuing someone trapped or putting out a foam fire. These activities sparked teamwork and discussions about the responsibilities of these important roles. Our storytelling sessions were equally exciting! Acting out We're Going on a Bear Hunt helped the children memorise the story's language, while sensory play brought the narrative to life. They also enjoyed acting out The Three Billy Goats Gruff, Goldilocks, and the Three Bears! Autumn celebrations were filled with creativity, from designing seasonal displays to crafting Halloween-themed art. The "witch on the broomstick" display inspired discussions about trick-or-treating, and a potion station introduced fun experiments with bicarb and vinegar. The children enjoyed acting out their magical transformations!

Continue at home

Read your favourite story together and bring the narrative to life through role-play! Encourage your child to use toys, props or household items to represent characters and key elements of the story. They could pretend to stir a "soup" with wooden spoons or use soft toys to act as the characters.

Recipe of the Month

SPICED APPLE CAKE

INGREDIENTS:

- Oil
- 750g Bramley cooking apples, cored and thinly sliced
- 1 tbsp fresh lemon juice
- Zest of 1 lemon
- 250g self-raising flour
- 1 tsp baking powder
- 1 tsp ground cinnamon
- 1 tsp mixed spice
- 2 large eggs
- 50g demerara sugar
- 200ml semi-skimmed milk
- 100ml sunflower oil



INSTRUCTIONS

1. Preheat the oven to 190°C/Fan 170°C/Gas 5, then line a 23cm spring clip cake tin with baking parchment. Mist the base and sides with oil.
2. Put the apple slices in a bowl and toss with the lemon juice and zest.
3. Mix the flour, baking powder, cinnamon and spice in a large mixing bowl.
4. In a separate bowl, whisk the eggs with the 50g of sugar, the milk and sunflower oil.
5. Pour the wet ingredients into the dry ingredients, stirring lightly until combined – use the whisk to break up any stubborn lumps.
6. Toss the lemony apples through the cake batter until evenly mixed and pour the mixture into the prepared tin.
7. Bake the cake in the centre of the oven for 1 hour until it is well risen and golden on top. Test the cake by inserting a skewer into the centre – it should slide easily through the apples in the middle and come out clean.
8. Leave the cake to cool for 10 minutes before removing it from the tin and carefully peeling off the baking parchment.

Recent Training

Rachel, Michelle, Nicky and Catherine have all completed their Safer Recruitment training.

Colleague Spotlight

A massive shoutout to Emily, who joined us in July and has genuinely thrived in her role within Baby Snug. We are thrilled that she has taken on the keyworker role, forming fantastic bonds with the children and their families.

