



# Nursery News December 2016

## Nursery News

This as I am sure you are aware is a very busy time at nursery for children and the entire New Beginnings team. We are busy creating lots of wonderful gifts and surprises as well as learning about Christmas traditions around the world and the Jewish festival of Hanukkah. There are some very important dates coming up so please make a note of them in your diaries. Our Christmas party complete with special guest will be on the 20<sup>th</sup> December from 2 until 4pm.

As always everyone is invited however we ask that children who do not usually attend on that day are accompanied by an adult.

We would like to inform you of the departure of Lesley our acting manager. Although Lesley has only been with us for a short time due to personal circumstances she is unable to continue with us. We wish her well in any future endeavours.

## Nursery Improvements

As part of our continuing commitment to continual improvement we have engaged an early year's consultant who will be helping us with our development in terms of current best practice both on the floor with the children and environments and with policy and procedure. Kerry will be a familiar face around the nursery so please feel free to speak to her at anytime.

We are currently looking at our policies and procedures and invite you to review and make suggestion on our updated polices in the New year.

Throughout this process, we value your opinions and welcome suggestions and comments. These can be made in person, through email or letter or anonymously through our suggestion box to be in the foyer.

## Winter Warmers

Could we ask that all children bring in warm clothes as the winter draws in, hats, scarves, gloves, coats and jumpers should be provided each day so that we can make the most of the winter weather opportunities

## Wellies & waterproofs

As we are entering autumn and winter we ask that children bring wellingtons and waterproofs. This will enable us to take the children out in all weathers.

## Celebrations - Hanukkah

The celebration of Hanukkah (festival of Lights) dates back more than 2500 years to a time when Jewish people believed a miracle occurred. After a three-year battle with the Syrian King Antiochus a group of Jewish people called the Maccabees rebuilt and rededicated a sacred church to God, they lit a menorah (candelabra) which only contained enough oil for one day. The menorah stayed lit for 8 days. This time is celebrated today by cleaning houses, giving gifts, making time for prayer and eating lots of food.

### *Our Charity Work*

#### ***Children in Need***

Thank you to all parents and families who kindly donated to this very worthy cause.

#### ***Christmas Jumper Day***

May we remind you that this Friday 16<sup>th</sup> is Christmas Jumper day. All of our team will be in their finest and we invite the children to join us. We ask for £1.00 minimum donation for Save the Children.

### **Parking**

*May we remind our parents and families to take extra care when parking in and around the nursery particularly as the cold weather and fog draws in.*

**Please remember to update your child's contact details if there are any changes including telephone numbers, authorised people for collection/emergency contacts, doctors details or addresses**

### **Dates For Your Diary**

- ❖ 20<sup>th</sup> Christmas party 2-4 pm
- ❖ 16<sup>th</sup> Last day for funded children & Christmas Jumper Day
- ❖ 23<sup>rd</sup> Last day of nursery 4.00 finish
- ❖ 3<sup>rd</sup> January onwards open as usual

### **Collections**

This month we are collecting:

- ❖ Pringle Tubes
- ❖ Egg Boxes
- ❖ Buttons
- ❖ Sieves/colanders

### **Home Partnership - Honey Apple Cakes**

#### **Ingredients:**

3 large eggs, 3/4 cup honey, 1/2 cup white sugar, 1/4 cup light brown sugar, 1 1/4 cup canola oil, 1 1/2 tsp vanilla, 3 cups all purpose baking flour, 1 tsp baking powder, 1 tsp baking soda, 1 1/2 tsp cinnamon, 3/4 tsp salt, 1/4 tsp allspice, Dash of ground cloves, 4 Granny Smith apples - peeled, cored, and shredded

#### **Method:**

**1.** Preheat the oven to 325 degrees F (165 degrees C). Grease and flour a 9 inch Bundt pan. **2.** In a large bowl, stir together the sugar and oil. Beat in the eggs until light, then stir in the honey and vanilla. Combine the flour, baking powder, baking soda, salt, cinnamon and allspice; stir into the batter just until moistened. Fold in the apples and nuts. **3.** Bake for 50 to 65 minutes in the preheated oven, or until a toothpick inserted into the crown comes out clean. Let cool for 10 to 15 minutes before inverting onto a plate and tapping out of the pan.

