



# Nursery News January 2017

## Nursery News

\*It has continued to be a very busy time at nursery for the entire New Beginnings team. We have been busy working with local authority early years support team and our own consultant as we strive to improve all of our practices and continuous provisions.

\*To strengthen parents relationships and partnerships, we have now set aside every Thursday from 1:00pm till closing for parents to come in and speak with the management team or their child's key person about all matters relating to their care and wellbeing; please stop by the office to book a time that suits you.

## 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. Thank you

## Collections

This month we are collecting:

- ❖ Pringle Tubes
- ❖ Egg Boxes
- ❖ Buttons
- ❖ Sieves/colanders
- ❖ Kitchen rolls tubes

## Nursery Improvements

As part of our continuing commitment to continual improvement, you will have noticed that our environments are changing or have changed significantly in recent times, we value your opinions and welcome suggestions and comments through this phase

Our policies and procedures have now been updated and we invite you to review and make suggestions on them.

## Key Person Information

As your children move up or change rooms, we will continue to inform you of these changes and any change to their key person by letter, email or verbally. This information can also be found on the key person board in your child's room.

## *Our Charity Work*

### *Cracker Jack*

Our next fancy dress day will be the 23<sup>rd</sup> of January and we implore parents to support us as we support this great cause by donating generous

### *Christmas Jumper Day*

We would like to use this opportunity to say thank you to all parents and carer as well as practitioners who joined in to make the day possible and fun.

## Celebrations – Chinese New Year

It is unclear when the exact beginning of the New Year celebration in China is, but it has been linked to the Shang Dynasty.

The 2017 Chinese New Year is the year of the rooster and the lucky colours are gold, yellow and brown

### Dates For Your Diary

- ❖ 20th 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 4.30 finish
- ❖ 3<sup>rd</sup> January onwards open as usual

### 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.

