



Dates for your Diary



Christmas is just around the corner we have lots of exciting things planned in the nursery..

Over 2's Christmas Concert 12th/13th December at 4.30pm (Tickets are available from the office limited to 2 per family 50p per ticket)

Christmas Jumper Day- 15th December.

Nursery Christmas Dinner — 19th December.



Christmas Party 21st December—Santa will be arriving at 10.30am if it is not your child's usual day to attend, you are welcome to book your child in for an extra session or to come along and enjoy the festivities from 10.30-12.

If you would like your child to receive a present from Santa, the sections will be collecting £2 per child.

Staff information.



Big Congratulations to Leigh (Office Administrator) on the birth of her little girl, Imogen who arrived in September.

Also to Jasmeena on the birth of her little boy who arrived the middle of November.

Sophie and Rebecca are currently on maternity leave and we wish them the very best while they wait for their new arrivals due in November and January.

Rachel our baby room supervisor has been covering at another site as acting deputy manager for the past 4 months. Sam has stepped into Rachels shoes in her absence. Rachel has been given a fantastic opportunity to stay at our Neath Port Talbot Nursery as a Deputy manager.

We wish Rachel the very best in her new role, she will be missed by us all. We are sure she will continue to visit us regularly. Sam has also been successful in being appointed as baby room supervisor
Congratulations Sam!

We also welcome Rosie, Chelsea and Nicole into the nursery team.

Under 2's

From Sam and the Team....

We are focusing on a winter theme, with lots of fun activities planned which we will use to enhance our treasure baskets.

We will also be doing various Christmas crafts and experimenting with frozen paint!

From Charlotte and the Team... The tweenies loved our Harvest activities and we would like to Thank you for your generous food bank donations, these were gratefully received the Salvation Army.

Our topic is now leading into winter and we are getting ready to start our Christmas crafts and activities.



Over 2's

From Lucy , Katy and the Team...

We are starting to practise songs for our Christmas concert and planning our Christmas crafts . We have lots of exciting activities planned for December as we continue our Topic "Fairy tales"



From Sara and the Team...

We have been visiting Hengoed Care Home for several weeks, we have made some lovely new friends and we have enjoyed singing, dancing, and playing games with them.

We have exciting activities planned for December around the "Christmas Tree"

We will be having a Green week (details to follow) and we will be making decorations for our Nursery Christmas Tree.



Thank You's

A big thank you to everyone for their kind donations for children in need with the fancy dress and cake sale we raised

£87.49



Things to do at home..



Ingredients:

Oats, Coloured glitter and a sprinkle of Christmas cheer!

Wish List

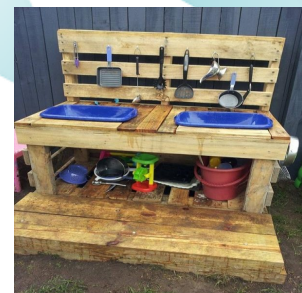
Kitchen roll cardboard tubes

Empty sports top water bottles

Pine cones

Recycling items for our home corner (Shampoo bottles cereal boxes, etc)

We are also in the process of making a Mud Kitchen for our garden area, we are looking for wooden pallets and kitchen utensils.



Recipe

Lentil & Ham Soup

400-600g red lentils (no need to soak), rinsed

1 ham shank (ham hock)

2 carrots, chopped

2-3 celery sticks, chopped

1 onion, chopped

2 cloves fresh garlic, chopped

3-4 knobs butter

pinch nutmeg (pref freshly grated)

1 bay leaf

Method:

Put the ham shank into a large pot and fill with water up to the ham. To take away the saltiness of the ham bring to the boil and cook for ten minutes. Discard water and refill with fresh water. Bring to boil and simmer ham for 2 hours or until falling away from the bone.

When the ham is almost cooked melt the butter in a large frying pan and fry the carrot, celery and onion on a low heat covered, stirring occasionally for 15-20 mins or until the vegetables are soft. Add the garlic and cook for 2 mins more.

Remove the ham from the pot and set aside reserving the cooking water in a large bowl. Transfer the vegetables to the pot the ham was cooked in and add all the remaining ingredients except the cream. Skim off any scum from the ham cooking water and taste the water for saltiness. If its not too salty add enough of it to the soup pot so that the ingredients are just about covered. If its too salty use less and top the stock up with fresh water.

Bring to the boil and simmer for 30-40 mins or until the lentils are soft and cooked. Remove the bay leaf and blend the soup. I find blending it until there is still some texture left in it best. Break or shred the ham and stir into soup. Check seasoning. If using the cream, let the soup cool for 30 mins or so then stir in the cream.



Nursery Christmas Opening Hours

Friday 22nd December—7.30-4pm

Christmas Day—Closed

Boxing Day—Closed

Wednesday 27th December 2017-7.30am-6pm

Thursday 28th December 2017 - 7.30am—6pm

Monday 1st January 2018—Closed

Tuesday 2nd January 2018—Open as usual

We wish you all Merry Christmas & a Happy New Year.

