

Singleton-Schoolhouse Day-care

Spring/summer newsletter



Dates for your Diary Easter bonnet parade–	Staff Information Congratulations	
Friday 19th April, there will be a prize for the winner	We would like to Congratulate Jessica Rowe and Emily Al-Hagen on the birth of their baby sons Tommy and Eisa, Both mums and babies are do-	
Easter playscheme– Monday 11th– Friday 22nd	ing amazing.	
April	We would like to welcome Charlotte Thomas who is covering jess in the toddler section and work-	
Nursery closed - Easter Monday 22nd April	ing along side Sian as our deputy manager. We would also like to say a big congratulations to Naomi Vodden on becoming play scheme leader	
Dates for your diary	You are both going to be Totally awesome. to our team!	
Health & Safety	<u>Thank you's</u>	
Quick note to parents- Please wait for a mem- ber of staff when drop- ping children off to let you out of the building for security reasons.	We would like to say a huge thank you to all our parents for completing a nursery review, its great to have feed back on the nursery. We would also like to thank parents for donating for comic relief we rasied £31.80 for charity. All the children looked fab in their costumes.	
Also can parents be aware of their speed when driving in and out of the car park, Thank You	crracu6o danke 副副 المالية teşekkür ederim dankje dankje dankje dankje dankje dankje dankje go raibh maith agat aigato S davijem obrigado	

FAQ's

If you are giving flexible dates for upcoming months please can you make sure that the dates are in before the 19th of the month, as invocing is done on the 20th of the month. Also as stated on the bottom of invoices all payments need to be in our bank account and cleared by the 7th of each month to avoid a £20 late fee.

Many thanks.







Please could we ask if you could bring in old welly boots for us to use in our garden for planting



Thank you

<u>Under 2's</u>

<u>Under 2's</u>	<u>Toddlers</u>
We have exciting news babies and tweenies have joined togeth- er. We are now an under 2's room and were having lots of fun laughing and growing together. We had so much fun with the topic Snowy animals, we planned lots of excit- ing activities such as polar bears with flour (as snow) and arctic animals with ice, the children loved it We are now focusing on all creature great and small, where we will be explor- ing lots of different play experiences in- cluding using magnifying glasses to go on a bug hunt in the garden and sensory play with the mini beasts in the sand.	Recently as part of our topic 'transport' we have been finding out all the different types of transport and how they look, move and sound. We have loved getting messy and exploring differ- ent textures the vehicles can move on, for example soil, foam and paint and seeing the different types of tyre tracks they make. Next we are moving on to the topic 'watch me grow' which is going to be all about making crafts for our topic board, planting cress seeds to watch them grow and making our garden summer ready by decorating tyres, creating a mud kitchen and en- hancing or surroundings with welly flower pots.
Pre-school In pre school we have been learning about the topic me, myself and i. we have been practicing the letters in our names, making self portraits and creating our family trees. We have also had lots of celebrations which include Chinese new year where we made pig hand print pictures, valentines day where we made cards for our loved ones and st David's days where we did observational painting of real daffodils. We are looking forward to our next topic which will start in April, 'all creatures great and small' where we are going to explore the different types of animals you can find. Such as bugs, farm animals, under the sea creatures, jungle animals and insects.	Play scheme During the Easter playscheme there are lots of fun filled activities going. In the first week we will be cooking up a storm making bunny pasties for the children to eat, getting creative making lots of different Easter crafts such as bunny masks, Easter bonnets and bunny feet and going on an Easter egg hunt down the park. In the second week we will be concentrating on spring. Making bird feeders, painting observational pictures of the landscape you can see and finishing of the week with a pyjama party, with classic party games, face painting and party food.





Things to do at home Easter Cards

Get creative and make a quick and simple Easter card at home by using Potatoes and paint. This is a fun way to explore different ways to make Marks and create Easter cards for family and friends.

For the cross piping

• 75g plain flour

1 tbsp caster sugar

• 2 tbsp caster

For the glaze

sugar

Easter hot cross buns

Ingredients

- 500g quality strong bread flour, plus a little extra for dusting
- 7g sachet of dried yeast
- 1/2 tsp salt .
- 75g caster sugar
- 250ml milk
- 170g sultanas .
- zest of two small oranges

Wish Lists

Spare clothes

Unwanted dressing

books

up outfits

Puzzles

- 60g mixed peel
- 2 tsp ground cinnamon

Method

1) sift the bread flour, caster sugar and salt together in a bowl then mix in the yeast. In a jug, mix the milk with 65ml warm water (to make 315ml total). Gradually add the liquid and mix to achieve a pliable dough. Lightly flour a work surface then tip out the dough and knead for 5-6 mins until smooth and elastic.2) Carefully mix the peel, orange zest, sultanas and ground cinnamon into the dough and make sure they are evenly distributed. Then leave to rise in the bowl for an hour. 3) Lightly grease a large baking sheet and then pull off 85g pieces of the dough and make them into balls. Place the balls onto the baking sheet, evenly spaced apart and allow to prove for another hour. 4) Preheat the oven to gas 8, 230°C, fan 210°C. 5) Make the flour piping by combining the plain flour, tablespoon of caster sugar and 80ml of water and blend until the mixture is smooth. Transfer to a piping bag and with a small plain nozzle and pipe a cross over the top of the buns when they are ready for the oven. 6) Bake the buns for 15 mins at 230°C then turn the oven down to gas 6, 200°C, fan 180°C, cover with foil and bake for a further 10 mins. 7) While the buns are cooking, heat 2 tbsp of water and sugar for the glaze until all the sugar is dissolved. Brush over the buns when they are just out of the oven. 8) Allow to cool for 10-15 mins and serve warm. The buns can also be sliced in half, toasted and served with butter

Local Events

21st April 2019,

Oyster mouth castle

Starts 11am till 4.30 pm

Easter bunny hunt and crafty fun









