

Winter Newsletter

Firstly, we would like to thank our fantastic families for your continued support this year. We have made wonderful memories with your children; we look forward to making many more in 2024.

Winter is DEFINITELY here..... BRRR, it's cold outside! Please be sure to send your child in with appropriate coats, hats and welly boots as we will continue to go outside as the weather allows us to! Don't forget to make sure all items of clothing are labelled. Please can you make sure that you provide your child with some spare clothes that can be left in their bag whilst at nursery—include some warmer items such as long sleeve tops, vests, Trousers/ leggings, socks/tights and underwear if potty training.

Staff News...

We would like to give a warm welcome to Emma Jones joining the Singleton team. Emma has been part of the childcare sector for many years and has lots of fun, exciting activities to share with the children in the Toddler's.

Good luck to Tegan who is going onto maternity leave this month, awaiting the arrival of her second child. We wish you the best of luck.

The nursery will be closed Christmas Day, Boxing Day and New Year's Day

We will open normal days and hours throughout the rest of the Christmas period



Rockin' around the Christmas tree

Under 2's *

We would like to take this opportunity to welcome all our new families.

Sian and her team have enjoyed providing fun play experiences for the children attending under 2's.

They love exploring our new crawl in sandpit which allows the children to independently seek opportunities they would like to freely explore.

Along with winter sensory play the children are enjoying a range of Christmas songs sung daily. Jingle Bells being their favourite with their little hand-held bells.

Toddlers.....

Toddlers have been practising balancing on our new gym equipment. They patiently wait to take turns and enjoy helping one another to balance on the beams.

Physical wellbeing and development is a prime focus for 2024 as it is fundamental to young children's cognitive functioning and their forming of emotional connections.

Over the next couple of weeks, they will be looking and experiencing 'ice' play in our outdoor mud kitchen.

They will have the opportunity to experiment with different containers, utensils and natural objects to make magical winter potions.

Preschool.....

Preschool children have been very busy working on their independence skills. Before using the outdoor area, they have put their wellies and coats on all by themselves. Good job!

Encouraging independence encourages self-confidence and you can further foster independence at home by initiating tasks that your child can perform themselves.

Over the coming weeks the children will be exploring the outdoors to see what changes the winter season brings including creating 'winter suncatchers!'

They will also enjoy making their very own Christmas craft which will be sent home ready for the Christmas holidays.



It's beginning to look a lot like Christmas...

Parsnip Soup



Ingredients

- 1 tbsp olive oil
- 2 garlic cloves, finely chopped
- 600g/1lb 5oz parsnips, cut into 1cm/½-inch cubes
- ½ tsp dried red chilli flakes, plus extra to serve
- 1 litre/1¾ pints hot vegetable stock
- 200ml/7fl oz double cream
- salt and freshly ground black pepper

For the croutons

- 3 thick slices good bread, such as sourdough, cut into 2.5cm/1 inch pieces
- 1 tbsp olive oil
- 55g/2oz Gruyère cheese, finely grated (optional)

Method

1. Preheat the oven to 200C/180C Fan/Gas 6.
2. Heat the oil in a heavy-based saucepan over a medium heat. Add the garlic and parsnips and fry for 4–5 minutes, stirring occasionally, until coloured. Add the chilli and fry for 1 minute.
3. Pour in the stock, stir and bring to a simmer. Cook with the lid on for 12–15 minutes, or until the parsnips are tender.
4. Meanwhile, for the croutons, put the bread on a baking tray in a single layer and drizzle with the oil. Sprinkle over the cheese, if using, and season with salt and pepper. Bake for 5–10 minutes, or until crisp and golden.
5. Remove the soup from the heat and blitz with a stick blender until smooth. Return to the heat, stir in the cream and heat through. Season to taste with salt and pepper. Serve the soup topped with the croutons and a sprinkling of chilli flakes if you wish.

Handprint Wreath

A handprint wreath is the perfect gift to give this Christmas. All you need is paper, scissors (approx. 12 cut outs of your child's handprint) You can use any items to decorate and get creative!



Snowball Trail

Dylan Thomas Centre
19/11/23 – 07/01/24
Wednesday – Sunday
10am – 4.30pm *Can you
9 mini Dylan's ready to throw
their snowballs at you?
Winners receive a prize!*

