



CHRISTMAS NEWSLETTER

MERRY CHRISTMAS

We have had another tremendous year at the children's centre and we couldn't have done it without your support and encouragement ensuring lots of happy, busy, fun loving little learners flourish every day. Do please continue to support us in ensuring your children experience lots of reading and conversation and with your attendance at our highly rated drop in days in the New Year.

Peter Gerrard – Head of Centre

CHILDREN IN NEED & CHRISTMAS FAYRE

A huge thank you to all children, parents and carers who contributed in some way towards raising the fantastic amount of £232.69 on our Children in Need day Friday 15th November! Also for helping to raise over £300 for our Parents Forum. This is more than we raised last year and your generosity is very much appreciated.



CHRISTMAS CARDS

Unfortunately we have no facilities for handing out Christmas cards to children in the centre. However, if you would like to write a card to all children in Nursery we will display these in the classroom.

SAFETY TIPS FOR CHRISTMAS

- Keep your tree away from fireplaces.
- Make sure electric cables are not trailing across the floor.
- Turn off your Christmas lights before bed.
- Take extra care during dark nights.

PARENTING PUZZLE

A huge thank you to anyone who has taken part in our Parenting Puzzle this year – it has been hugely successful and we have had some fantastic feedback:

"It has given me helpful tips on how to use choices rather than orders to help my child feel independent."

"The staff that run the meetings are really welcoming, supportive, funny and kind – it has been a pleasure attending every week."

"It has made me think about how I act in front of my children as I understand this can influence the way they deal with their own emotions."

IMPORTANT DATES FOR YOUR DIARY

Friday 21 st December	Nursery closes for Christmas Holidays
Monday 23 rd December	Daycare closes for Christmas Holidays at 4pm
Thursday 2 nd January	Centre reopens for Daycare
Monday 6 th January	Centre reopens for Foundation Nursery

Christmas Events

Nursery Christmas Party

Tuesday 10th December

Children may dress in party clothes.
Includes Children's Entertainer Mr. Dan.



Nursery Christmas Sing

Wednesday 11th December

Morning session – 10am

Afternoon session – 1.45pm

Coffee and cake will be served first, followed by the Christmas Sing. Tickets are available from reception and are on sale now. (Limited to 1 adult per family-reserve list in place.)



Father Christmas!

Thursday 12th December

You can collect your child from Nursery at 10.30am or 2.15pm onwards to take them along to see Father Christmas!



Family Christmas Party at The Star

Wednesday 18th December 5pm-7pm

Prices

Children 8 and under - £5

Adults – Free (limited to 2 per family).

Includes children's food box and gift. We will also have an entertainer!



Santa Letters

Available from reception - £1 each.

Write a letter to Santa and hand it in to reception by Friday 13th December and receive a personalised response!



Mince Pies Recipe

Ingredients

140g/5oz cold butter, diced
225g/8oz plain flour
50g/2oz ground almonds
50g/2oz golden caster sugar
1 orange, zest only
pinch of salt
1 egg yolk
1-2 tsp cold water
280g/10oz good quality mincemeat
1 egg, beaten
icing sugar for dusting

Preparation method

1. Preheat oven to 200C/400F/Gas 6.
2. Rub the butter into the flour and add the almonds, caster sugar, orange rind and salt until the mixture is a bit crumbly.
3. Combine mixture with the egg yolk and 1-2 teaspoons of water until it forms soft dough, then put it into a plastic bag and chill for 20 - 30 minutes.
4. Roll out the pastry to a thickness of 2-3mm(0.1in) and cut out about 18 rounds measuring 7.5cm(3in) with a pastry cutter.
5. Place in lightly greased patty tins and spoon the mincemeat evenly into the pies.
6. Re-roll the leftover pastry and cut out round lids, stars or other festive shapes to fit on top of the mincemeat.
7. Lightly brush the pastry tops with the beaten egg and bake in the oven for 12 - 15 minutes until golden.
8. Remove from oven and leave for a few minutes before removing from tins and cooling on a wire rack.
9. Dust with icing sugar.