

THE IGLOO IS AMAZING AND THE CHILDREN LOVE IT! THANK YOU FOR ALL OF YOUR HELP.



Fynamore Pre-school Newsletter,

December 2015

#### Dear parents and carers,

Ho, Ho, Ho to all of our parents and carers. We have a fun filled month for you and your children. We wish you all a very Merry Christmas and Happy New Year from everyone here at Sunny Days!

# Calne Lantern Parade... What a Christmas Success!

Calne Lantern Parade was amazing! We would like to thank all of the children, their families and the staff who came to support the local event, especially Jenny from our Pre-school, who organised everything!

Although it was a bit soggy it was such a fantastic atmosphere.

I'm sure that you would all agree the town looks so beautiful and so festive!

Welcome to Alice, who has recently joined our team and is looking forward to getting to

# know all of the children and their families. Parents Event Tuesday 15th December 6-7pm

We will be holding a very informal parents evening where we invite you to come along for a Mince pie and see your child's Learning Journal. Each



children's key person will be around if you need to see them. We would love to see you here.

## Story and Rhyme of the Month

Our story of the month is 'The Gruffalo's Child.' The children love this story and it fit really well with the



winter and snow! The children are also enjoying the story of 'The Hairy Toe' and the rhyme is 'When Santa got stuck up the Chimney'.

#### **Our Christmas Play**

Our Christmas Play is Thursday 10<sup>th</sup> December 6-8pm. The children all have a role and you will receive a letter explaining how this works and the songs to learn. Please bring them in their costume. There are still seats available for the play so please see Tracy to book.

Hopefully we will have a little visit from someone special!

#### **It's Party Time!**

Our Christmas party is going to be Monday 14<sup>th</sup> December 15. If the children would like to wear

fancy dress that would be great!

Christmas Jumper Day!



Friday 18<sup>th</sup> is wear your favourite Christmas jumper, the more festive the better!

#### **Winter Collection**

We will be collecting any winter objects or items for the children to explore. If you are out and about and see anything a little bit different we would love for you to add to our collection.

The Igloo is finished!!!
Thank you to everyone for bringing in hundreds of empty milk bottles and to Jenny for the hours it took to stick together. The children are really enjoying pretending they are in the snow.



Arthur 10<sup>th</sup>
Bella 17<sup>th</sup>
Sebastian 28<sup>th</sup>

#### **Newsletter by email**

Most of our newsletters are being emailed out this month. Thank you to everyone who has requested this. If you would like one please make sure that we have your email address. There will be 10 printed off in the nursery.

### Applying for a School Place 2016

If your child is four before September 2016 you must apply for a place before noon on 15<sup>th</sup> January 2016. You can apply on line on the link below.

https://www.gov.uk/apply-for-primary-school-place

If you need any help with this please speak with a member of staff.

#### **Christmas Lunch**

Will be on Friday 11<sup>th</sup>
December 15 – we will be enjoying a traditional Christmas Dinner with all the trimmings!



Christmas
Dates for your
Calendar

Last day - Wednesday 23<sup>rd</sup>. Closed - Christmas Eve 24<sup>th</sup> Open on Monday 4<sup>th</sup> January 2016.

#### **Outdoor Clothing**

As the weather gets colder and wetter please could you ensure your child comes to nursery with a coat and a pair of wellington boots.

This ensures the children can still have lots of fun in our wildlife and digging area!

#### **Christmas Biscuits**



Why not make some lovely easy to bake Christmas Biscuits!

#### Ingredients

- 225g (8oz) self-raising flour
- 1/2tsp each of ground cinnamon and ground ginger
- 115g (4oz) caster sugar
- 115g (4oz) Stork packet
- 1 medium egg, beaten

Start by preheating the oven to 180°C (160°C fan oven, Gas Mark 4).

Mix the flour, spices and sugar in a large bowl. Add the Stork and rub in using your fingers. Add a beaten egg and mix into stiff dough. Knead lightly and roll out on a floured surface until it's about 5mm (1/4 inch) thick.

Cut into Christmassy shapes and place onto baking trays that have been lightly greased with Stork. Pop them in the oven for about 15 mins, until golden brown. Leave the biscuits to cool on a rack. Dust with a little icing sugar and decorate with whatever takes your fancy.