



**HEAD CHEF AND SOUS CHEF MAKING SOUP IN THE MUD KITCHEN!**

  
**Sunny Days**  
 Children's Nursery

**Lickhill Road**  
**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!

## Parents Event Thursday 17<sup>th</sup> December 6-7pm

We will be holding a very informal parents event where we invite you to come along for a Mince pie, take part in our Christmas Raffle and see your child's Learning Journal. We would love to see you here.

## Transition Meeting for children going to Pre-school

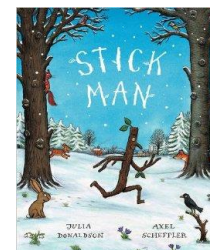
The transition evening for the children moving to Pre-school in January was a huge success and they are all so excited! Thank you for coming.

## Christmas Jumper Day!



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

## Story and Rhyme of the Month



There is only one rhyme that we can learn and sing this month. It has to be "When Santa got stuck up the Chimney." The words will be in your child's tray and if you would like to learn the tune the staff will be only too happy to help! Our story in Tulips is 'Stick Man', which links well with winter and Christmas.



## It's Party Time!

Our Christmas party is going to be Wednesday 16<sup>th</sup> December 15. It's fancy dress and so the children choose their

favourite festive dressing up costume.

We will be holding the party morning and afternoon to try and include as many children as possible. We will be playing games and enjoying Christmas dancing.

## 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.

★ **Happy Birthday!!!**

Mia 2<sup>nd</sup>  
 Marissa 12<sup>th</sup>  
 Charlotte 21<sup>st</sup>  
 Leea 27<sup>th</sup>  
 Justin 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.

## Christmas Lunch

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

## We are still collecting – help please!

We are collecting the following items:

- Nests of boxes or tins
- Gift bags
- Wide necked plastic bottles
- Jar lids
- Ribbons
- Colanders
- Coasters
- Wallets or purses
- Woollen pompoms
- Lengths of fabric – silk or lace
- Bunches or single keys
- Flower pots

## Makaton sign language

We have always used simple signs to support the children's language development, now we will be using this more and more with the children.

Please look in your child's tray and in the nursery for the signs we will be learning and how to

use them. Remember always sign and say!

## Outdoor Clothing

It's the time for hats, gloves and warm coats. We go out in all weathers. Please make sure that your child has appropriate clothing for outdoors!

## 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 (¼ 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 minutes, until golden brown. Leave the biscuits to cool on a rack. Dust with a little icing sugar and decorate with whatever takes your fancy.