

WINTER NEWS



Bambinos Day Nursery & Pre-School

Woolwell

WINTER 2024



Dear Parents and Carers,

I am pleased to introduce our first termly newsletter, designed to keep parents and carers informed about the various events scheduled for each term. These updates will keep you informed about everything happening throughout the academic period. However, we will continue to post any upcoming events on our social media pages and via email.

In February, we'll be hosting a 'Stay and Play' event on Friday, 14th February, from 4pm to 5pm. We warmly invite you to join us for this occasion. Additionally, on Thursday, 6th March, we'll be celebrating World Book Day. Bring your favourite story from home to share, and feel free to dress up as your favourite book character! We look forward to celebrating with you.

This month, we've enjoyed celebrating Careers Week at the Studio. The children were visited by professionals from various fields, including the Police, Nursing, a Coffee Shop, and the Military. The children thoroughly enjoyed learning about these professions, participating in activities, and exploring the police car, especially enjoying the different sounds it made.

In the Nest and Atelier, the children have been engaging in 'Sing and Sign' sessions, learning and using a range of Makaton signs to express themselves.

Please note that the school admissions application portal is open until 15 January. Applications submitted after this date will be considered late, affecting your chances of securing your preferred choice.

We look forward to another exciting term ahead. Thank you for your continued support!

Melissa

Dates for your diary

Holidays and Closures:

- December 25th- January 1st
Nursery is closed

Other:

- Tuesday 10th December – Ponies Visit
- Wednesday 11th December – Christmas Dinner
- Every Friday we will be wearing our Christmas Jumpers to raise money for a very special family!
- Friday 13th December – Term Time finishes
- Friday 20th December – Stretch Funding last day
- Monday 6th January – Term time resumes, Stretch Funding resumes
- Tuesday 4th February – Pancake Day
- Wednesday 5th February – Opening Evening 6-8pm
- Friday 14th February – Stay and Play 4-5pm for all rooms
- Thursday 6th March – World Book Day – Come dressed as your favourite story character and bring a book to share
- Saturday 22nd March – Open Day 10am-2pm

Don't forget to follow our Social Media:

 [/bambinosapproach](https://www.facebook.com/bambinosapproach)



The Nest

We've had so much fun with winter-themed messy play this month in the Nest! It's been a wonderful way to dive into the festive spirit, and the children have loved exploring a range of traditional Christmas colours to create beautiful crafts.

These activities have been fantastic for encouraging creativity and helping the children develop their physical skills, like hand-eye coordination and fine motor movements. At the same time, their imaginations have flourished as they've explored new materials and expressed their ideas in unique ways.

Seeing their excitement and creativity shine during this festive season has been a joy!

Continue at home

Turn your child's handprints into reindeer, snowflakes, or Christmas trees. Use paint, paper, and decorations like glitter or stickers to personalise their creations.

The Atelier

This month, in the Atelier, we've been busy crafting a variety of festive creations as we prepare to put together our Christmas goody bags. The children have had plenty of opportunities to explore their creativity, using different materials to embellish their seasonal crafts.

We've also been focusing on the fascinating animals that thrive in winter and exploring their habitats through interactive play. The children have loved learning about these creatures in a hands-on way.

In addition, over the past few months, we've been immersing ourselves in the story of the Gingerbread Man. The children have enjoyed listening to the tale, retelling it using puppets, and even making their own gingerbread men—adding their own personal touch to this classic story! It's been a month of creativity, storytelling, and festive cheer!

Continue at home

Use brown paper or playdough to create gingerbread men. Let your child decorate them with buttons, beads, or colourful pens. You can also bake gingerbread cookies together and decorate them with icing and sprinkles!

The Studio

We are excited to begin our festive journey this month with a wonderful range of Christmas crafts. The children will have the chance to create a variety of decorations, exploring the different sensory experiences of the Christmas season. As December unfolds, we'll dive into delicious Christmas recipes, making and tasting festive treats together.

We're also looking forward to discussing with the children what they might ask Santa for this year and sharing stories about those magical moments when we meet Santa himself.

Our festive season is set to be full of creativity, delicious treats, and, most importantly, cherished memories. We can't wait to celebrate the spirit of Christmas with everyone!

Continue at home

Create Christmas tree decorations together, using materials like salt dough, beads, or glitter. Let your child personalise their creations with colours and designs. You could also help your child make paper snowflakes by folding paper and cutting out shapes. Hang them around the house to create a winter wonderland.

Recipe of the Month

SPICED APPLE CAKE

INGREDIENTS:

- Oil
- 750g Bramley cooking apples, cored and thinly sliced
- 1 tbsp fresh lemon juice
- Zest of 1 lemon
- 250g self-raising flour
- 1 tsp baking powder
- 1 tsp ground cinnamon
- 1 tsp mixed spice
- 2 large eggs
- 50g demerara sugar
- 200ml semi-skimmed milk
- 100ml sunflower oil



INSTRUCTIONS

1. Preheat the oven to 190°C/Fan 170°C/Gas 5, then line a 23cm spring clip cake tin with baking parchment. Mist the base and sides with oil.
2. Put the apple slices in a bowl and toss with the lemon juice and zest.
3. Mix the flour, baking powder, cinnamon and spice in a large mixing bowl.
4. In a separate bowl, whisk the eggs with the 50g of sugar, the milk and sunflower oil.
5. Pour the wet ingredients into the dry ingredients, stirring lightly until combined – use the whisk to break up any stubborn lumps.
6. Toss the lemony apples through the cake batter until evenly mixed and pour the mixture into the prepared tin.
7. Bake the cake in the centre of the oven for 1 hour until it is well risen and golden on top. Test the cake by inserting a skewer into the centre – it should slide easily through the apples in the middle and come out clean.
8. Leave the cake to cool for 10 minutes before removing it from the tin and carefully peeling off the baking parchment.

Recent Training

Carrie has completed Positive Behaviours training.

Colleague Spotlight

We would like to thank Alicia for consistently providing support and assistance, particularly in helping in other rooms. Your dedication and willingness to lend a hand is truly appreciated and does not go unnoticed.

