

WELCOME

To my Childminding Newsletter. I plan to use this Newsletter to keep Parents informed about my childcare service and provide details of monthly themes, activities, holidays, children's birthdays and general reminders.



SPRING has sprung at last!

After all the fun of the snow, the first signs of spring have started to appear and this fits in very well with March's theme. The children are now looking forward to the tortoises waking up VERY soon!



TRAINING

I have just renewed my Food Safety Level 2 and am really excited about my forthcoming Makaton training in March.

WELLIES & RAINCOATS!

The weather is still unpredictable, so please continue to bring raincoats and wellies suitable for our changing weather. The muddy puddles are just too tempting to resist and we end up with soggy feet!



BIRTHDAYS

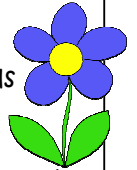
B: 24th February
S: 30th April
H: 31st May



THEMES

March – Spring, Planting & Growing

The children will look at how plants and animals grow, what they need to grow, and how long it takes for things to grow. This will help the children to understand time, seasons and change, and will lead us up to Easter and our Easter egg hunt!



April – Caterpillars & Butterflies



The children will learn about caterpillars and how they turn into butterflies. We will explore the way caterpillars move, what they eat and the different patterns on butterfly wings.

May – All About Me

The children will be looking at themselves, their family, differences in hair & eye colour and talking about their likes & dislikes. They will be creating hand and foot prints and will be decorating their own body outline using a range of materials which will be presented in their very own I am Special book.



WELCOME!

T has just joined us and she is already settling in very well. The children are very eager to show her ALL of their toys ALL at once!



SHOW AND TELL!

If your child wants to bring anything from home to complement any of our themes or just to show, then please feel free to do so.



VACANCIES

I have one full time vacancy available on a Monday, Thursday and Friday.

DATES FOR YOUR DIARY

1st Mar: St David's Day

3rd Apr: Mothers Day

22nd Apr: Good Friday

23rd Apr: St George's Day

24th Apr: Easter Sunday

25th Apr: Easter Monday

29th Apr: Royal Wedding



2nd May: May Bank Holiday

WELSH CAKES

You will need: 80zs self-raising flour, 40zs butter, 1 egg, 30zs Caster sugar, handful of dried fruit, milk if needed, butter for greasing.

METHOD: Rub the fat & the flour to make breadcrumbs, add the sugar, dried fruit & egg. Make into a ball & roll out until 5mm. Cut into rounds using a cutter. Grease the pan & place each round on a griddle or bake-stone for 2-3 mins each side & cook until golden brown. Remove from the pan & dust with Caster sugar. Yummy!



AND FINALLY

If you are celebrating something special like a special birthday, family event or a festival, and you would like to share it with us, then please let me know.

