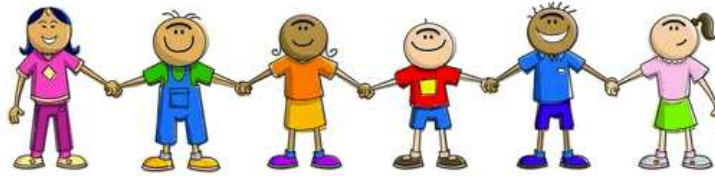


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Winter 2010

# 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.



## WINTER has only just arrived -

and already we have snow!! We are busy planning Christmas activities and I'm sure that the children can't wait to share their amazing creations with you.



## TRAINING

My NVQ is now completed and I have just been granted Accreditation status with the NCM Children Come First

## THEMES

### December - Winter & Christmas

We will be making snow flakes and Christmas decorations, cooking cakes, and exploring the fun of ice cube play.



### January - Pirates

Shiver me Timbers! The children will enjoy scavenger hunting, dressing up, rescuing their teddies from the crocodiles and walking the plank this month!



### February - Chinese New Year, Year of the Rabbit

This is the most important of all the Chinese holidays, and starts on the 3<sup>rd</sup> February.

The children will be making Chinese craft activities, watch their dragons dance, dress up in Chinese costume and taste Chinese food.



## WELLIES & RAINCOATS!

Can all children please 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

'M' on 27<sup>th</sup> December  
'O' on 15<sup>th</sup> January



## MOVING ON!

'M' and 'M' will both be leaving at the end of December. 'M' will be starting at a nursery school closer to his new home, and 'M's' mum is expecting a baby very soon. The children will miss them, and 'M' & 'M' have promised to come back and play soon.



I now have a full time daily space available.

## 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.

## DATES FOR YOUR DIARY

2<sup>nd</sup> Dec : Hanukkah  
25<sup>th</sup> Dec: Christmas Day  
3<sup>rd</sup> Feb : Chinese New Year  
Year of the Rabbit

Half Term 21-25<sup>th</sup> Feb  
Back to School- 4<sup>th</sup> Jan

My holiday dates are  
23<sup>rd</sup> Dec - 4<sup>th</sup> Jan incl.



## SMARTIE COOKIES

You will need: 3 ozs soft butter, 20zs caster sugar, 40zs self raising flour, 1 packet of smarties, Chocolate Chips.

**METHOD:** Cream the butter and sugar, then sift the flour on top. Add the smarties and fold together gently. Shape the mixture into small balls and place, well spaced out on a greased baking tray and cook for 10-15 mins on 180°C until the cookies start to turn golden brown. Yummy!

## AND FINALLY

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

