



Dear Parents and Carers,

Welcome to our End of Year 2025 Newsletter!

From autumn leaves to winter showers, the children have made the most of the season. Over the past three months they've been busy creating wonderful memories, and we're delighted to share some of these moments and photos with you.

A warm welcome to all the new families who have recently joined us. We're pleased to see how well the children are settling in. As always, we truly value working in partnership with parents, and we'd love your support in spreading the word about the fantastic experiences the children enjoy here at Little Explorers Crawley. If you know a family who may be interested in joining us, please do refer them on.

As part of our ongoing focus on safeguarding, learning and development, please take a moment to log into EY Log and ensure all permissions and consents are up to date. This really helps us with our day-to-day work.

We're thrilled to share that the nursery has now joined the West Sussex Library Service, who visit to deliver reading sessions with the children. Further details about the library service are available in the office. In the New Year, we will also be introducing a baby sensory session, alongside our physical education sessions run by an external provider. These offer brilliant additional learning opportunities for the children.

Our nursery refurb is now almost complete, and we're very excited for the fresh new look. Thank you so much for your patience throughout the process.

A few gentle reminders:

- Please ensure children come to nursery dressed appropriately for the weather.
- The nursery closes at 5.30pm—please allow enough time for staff to complete handover.
- Children need at least two spare sets of clothes in their bags.
- If you would like to add additional days to your child's schedule, please inform the office by the 15th of the month.
- The nursery will close for Christmas on Wednesday 24/12/25 and reopen on Friday 02/01/26.

Daniella

Dates for your diary

January

- **Thursday 1st** – New Year's Day (Nursery Closed)
- **Friday 23rd – Sunday 25th** – RSPB Big Bird Watch
- **Thursday 29th** – RNLI Day

February

- **Monday 1st – Friday 6th** – National Storytelling Week
- **Friday 6th** – National Wear Red Day
- **Tuesday 17th** – Random Act of Kindness Day
- **Tuesday 17th** – Pancake Day
- **Tuesday 17th – Tuesday 3rd March** – Chinese New Year celebrations

March

- **Tuesday 3rd** – Holi
- **Thursday 5th** – World Book Day
- **Monday 9th – Friday 13th** – British Science Week
- **Sunday 15th** – Mother's Day
- **Friday 20th** – Spring Equinox
- **Friday 20th** – Red Nose Day

April

- **National Pet Month**
- **Friday 3rd until Monday 6th** – Easter
- **Tuesday 14th** – Vaisakhi
- **Wednesday 15th** – World Art Day
- **Wednesday 22nd** – World Earth Day
- **Saturday 25th** – Open Day
- **Wednesday 29th** – International Dance Day



Baby Snug

Over the past few months, our babies have been making great progress across their three main next steps. To support communication and language, we've been using sensory baskets filled with books and soft toys to help the babies stay focused during story time. Matching the "Colour Monster" emotion toys to the pictures and exploring sound books has really helped capture their attention.

For personal, social, and emotional development, we've been encouraging the babies to explore their sense of self. Using mirrors, visual pictures of facial features, and play dough, they've been able to recognise and identify parts of their face. Our older babies are becoming very confident with this, while our younger babies are showing lovely excitement as they explore their reflections.

To support physical development, we've been working on independent feeding by building fine motor skills. Activities such as scooping, tipping, and pouring—alongside lots of play dough fun—have helped strengthen hand-eye coordination and encourage confident spoon use during mealtimes.



Toddler Den

Over the last few months, we have based most of our activities around Autumn as part of Understanding the World. We have had an Autumn display where the children explored pumpkins, acorns and conkers, as well as Autumn-scented bottles for them to investigate. We shared a book called *The Little Pumpkin*, which talks about the life cycle of a pumpkin plant. We discussed the changes happening around us, such as the leaves changing colour and the weather becoming colder. The children enjoyed exploring the fallen leaves in our garden and were fascinated by the different colours.

We also looked at harvest time and talked about how farmers are busy collecting crops at this time of year. In art, we used apples for printing to create beautiful Autumn pieces. We have celebrated a range of festivals too, including Bonfire Night, Halloween, Rosh Hashanah, Diwali and Remembrance Day.

We have explored stories about being a good friend and showing kindness, using social stories to support this. Our Colour Monsters have helped us talk about our feelings, and we have reflected on what we are thankful for. Our seasonal display has now changed to Winter, and we are excited for all our Christmas and Winter activities ahead.



Pre-School

Over the last few months, the preschool children have enjoyed activities linked to a variety of celebrations, including Remembrance Day, Bonfire Night, Diwali and Halloween. They explored the changes in the natural world during Autumn, discussing how the season affects animals and learning about farmers during Harvest. The children also enjoyed books about animals preparing for winter.

Preschoolers, along with toddlers and babies, welcomed visitors from Crawley Library and a local dentist. The library team read stories, sang songs, and lent books for the children to take home and share. The dentist used large-toothed soft toys to teach the importance of oral hygiene.

In October, the children focused on Black History Month, learning about figures such as Garrett Morgan, Mae Jemison, and artist Alma Thomas. This inspired role-play, creative art, and discussions about history and innovation.

The children also took part in cooking and simple science activities, experimenting with reactions like baking soda and vinegar, and making bread with flour, water, yeast, and butter to enjoy with homemade soup.

Continue at home

Encourage your little one to explore spoons during playtime with dry cereal or pasta, look in the mirror together and point out facial features, or enjoy story time with sound books to help build their focus and attention.

Continue at home

Enjoy a seasonal walk together to spot winter changes, explore scents or objects from nature, or share simple books about feelings to help build emotional understanding.

Continue at home

Encourage simple kitchen experiments like mixing baking soda and vinegar to watch reactions, or bake together so children can explore ingredients, textures, and changes while building early science and maths skills.

Recipe of the Month

BEETROOT BROWNIE

Ingredients:

- 500g whole raw beetroot
- 100g unsalted butter, plus extra for the tin
- 200g 70% cocoa chocolate
- 1 tspn vanilla extract
- 100g caster sugar
- 3 eggs
- 100g plain flour
- 25g cocoa powder



Instructions

1. Wearing a pair of rubber gloves to stop your hands from staining – top, tail and peel the beetroot – you'll need about 400g flesh.
2. Roughly chop and put into a large bowl. Add a splash of water, cover with cling film, pierce, then microwave on High for 12 mins or until tender.
3. Heat oven to 180C/160C fan/gas 4.
4. While the beetroot cooks, butter then line a 20 x 30cm traybake or small roasting tin.
5. Roughly chop the chocolate and cut the butter into cubes. Tip the cooked beetroot into a sieve, drain off any excess liquid, then put into a food processor or blender with the chocolate, butter and vanilla.
6. Whizz until the mix is as smooth as you can get it. The chocolate and butter will melt as you do this.
7. Put the sugar and eggs into a large bowl, then beat using an electric hand whisk until thick, pale and foamy, about 2 mins.
8. Spoon the beetroot mix into the sugar and eggs, and use a large metal spoon to fold together.
9. Sift in the flour and cocoa powder, then gently fold to make a smooth batter.
10. Pour into the prepared tin and bake for 25 mins or until risen all over, with just the merest quiver under the centre of the crust when you shake the pan. Cool completely in the tin, then cut into squares.

Colleague Spotlight

A huge well done to the entire team for your continued dedication and commitment. Your hard work and positive attitude make a real difference every day, creating a supportive and inspiring environment for everyone!

**Don't forget to follow
our Social Media:**



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