

Newsletter

Welcome to our April Edition.

Happy Easter

As we step into the autumn season here, we are excited to celebrate the joy and warmth of Easter with all of you.

This month, our centre will be buzzing with festive activities, learning opportunities, and of course, plenty of fun!

Here's a peek at what we have planned:

Easter Crafts and Activities:

Our little artists will have the chance to get creative with Easter-themed crafts! From making bunny masks to decorating eggs, there's so much hands-on fun to be had.

Egg Hunts:

Our annual egg hunt is always a highlight! Children will search high and low around the centre for hidden treasures, fostering their curiosity and excitement.

Easter Story Time:

We'll be reading classic Easter stories and tales of the season, sharing the values of kindness, sharing, and gratitude.



Easter Celebration!!

Easter is a time of new beginnings, reflection, and the joy of spending time with loved ones. Our centre will be filled with colourful decorations, bunnies, and eggs as we explore the traditions and stories behind this special holiday.



Reminders

As the leaves change colour and the air gets cooler, we'll be learning about the wonders of autumn. From leaf rubbings to nature walks, there's so much to discover in this beautiful season.

Please check your child's bag, and replace the summer clothes to some Autumn wearings!



Eggless Hot Cross Bun



- Prep Time:
- Preparation: 20 minutes
 - First Rise: 1-2 hours
 - Shaping and Second Rise: 30-45 minutes
 - Baking: 20-25 minutes
 - Total Prep Time: Approximately 2 hours 30 minutes to 3 hours 30 minutes (including rising time)

Ingredients:

- 3 1/2 cups all-purpose flour
- 1/4 cup sugar
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground cloves
- 1/2 teaspoon salt
- 1 1/2 teaspoons active dry yeast
- 1 cup warm milk (about 110°F or 45°C)
- 1/4 cup melted butter
- 1/2 cup mixed dried fruit (raisins, currants, chopped apricots, etc.)
- Zest of 1 orange

For the Cross:

- 1/2 cup all-purpose flour
- 4-5 tablespoons water

For the Glaze:

- 1/4 cup sugar
- 2 tablespoons water

Instructions:

1. **Activate the Yeast:** In a small bowl, combine the warm milk and yeast. Let it sit for about 5-10 minutes until frothy.
2. **Prepare the Dough:** In a large mixing bowl, combine the flour, sugar, cinnamon, nutmeg, cloves, and salt. Add the melted butter, activated yeast mixture, and orange zest. Mix well to form a dough.
3. **Knead the Dough:** Transfer the dough to a floured surface and knead for about 8-10 minutes until it becomes smooth and elastic. Alternatively, you can use a stand mixer with a dough hook attachment for this step.
4. **Add the Dried Fruit:** Incorporate the mixed dried fruit into the dough, ensuring it's evenly distributed.
5. **First Rise:** Place the dough in a greased bowl, cover with a clean kitchen towel, and let it rise in a warm place for about 1-2 hours, or until doubled in size.
6. **Shape the Buns:** Once the dough has risen, punch it down to release the air. Divide the dough into equal portions and shape them into balls. Place them on a baking tray lined with parchment paper, leaving a bit of space between each bun.
7. **Second Rise:** Cover the buns with a kitchen towel and let them rise for another 30-45 minutes, until they have doubled in size again.
8. **Preheat the Oven:** While the buns are rising, preheat your oven to 375°F (190°C).
9. **Make the Cross Mixture:** Mix the flour and water to form a thick paste. Transfer the paste to a piping bag or a small plastic bag with a tiny hole cut in the corner.
10. **Cross the Buns:** Pipe a cross shape onto each bun with the flour paste.
11. **Bake the Buns:** Place the buns in the preheated oven and bake for 20-25 minutes, or until they are golden brown and sound hollow when tapped on the bottom.
12. **Prepare the Glaze:** While the buns are baking, prepare the glaze by heating the sugar and water in a small saucepan over low heat until the sugar dissolves. Once the buns are out of the oven, brush them with the warm glaze.
13. **Cool and Enjoy:** Allow the buns to cool on a wire rack. These eggless hot cross buns are best enjoyed fresh, but they can also be stored in an airtight container for a couple of days.

The Joy of Easter Egg Hunts: A Fun Tradition for Children

As we approach the Easter season, one tradition that brings excitement and delight to children around the world is the Easter egg hunt. At Little Assets, we are thrilled to be hosting our annual Easter egg hunt, a festive event that brings smiles, laughter, and a sense of adventure to our little ones.

The Magic of Easter Eggs

Easter eggs have a long history, dating back to ancient times when they symbolised new life and rebirth. Today, they remain a beloved part of Easter celebrations, representing the joy of spring and the promise of new beginnings. For children, Easter eggs hold a special kind of magic – they are not just treats to enjoy, but treasures to discover!

The Hunt Begins

Our Easter egg hunt at Little Assets is not just about finding eggs; it's a journey of exploration and discovery. The excitement builds as children gather, baskets in hand, eager to search for the colourful eggs hidden throughout our centre's grounds.

Learning and Fun Combined

While the Easter egg hunt is undoubtedly fun, it also offers valuable learning opportunities for our young participants. Here's how:

- **Development of Motor Skills:** Hunting for eggs encourages children to use their fine motor skills as they grasp, pick up, and collect the eggs.
- **Cognitive Skills:** The hunt involves problem-solving as children strategise where to look and remember where they have already searched.
- **Social Interaction:** It's a chance for children to work together, share, and communicate as they search for eggs with their friends.
- **Outdoor Exploration:** Our egg hunt takes place outdoors, allowing children to connect with nature, breathe in the fresh air, and appreciate the beauty of the season.

Empowering Children's Agency: Fostering Independence and Confidence

April, 2024

In the journey of childhood, one of the most valuable gifts we can offer our children is the gift of agency. What is agency? It's the ability to make choices, take action, and have a sense of control over one's life. When children have agency, they become empowered individuals who are confident, capable, and ready to navigate the world around them.

Encouraging Decision-Making

From a young age, children are capable of making choices. Whether it's choosing between two snacks, deciding what game to play, or selecting their outfit for the day, every choice presents an opportunity for learning and growth. Encouraging decision-making empowers children to trust their instincts, think critically, and take responsibility for their choices.

Providing Opportunities for Independence

Independence is a cornerstone of agency. Allowing children to take on tasks and responsibilities appropriate for their age builds a sense of competence and self-reliance. Whether it's setting the table, tidying up toys, or pouring their own drink, these small acts of independence contribute to a child's confidence in their abilities.

Nurturing Curiosity and Exploration

Children are naturally curious beings, eager to explore and discover the world around them. Encouraging this curiosity fosters a sense of agency as children learn through hands-on experiences. Provide opportunities for open-ended play, nature exploration, and creative projects. These activities allow children to follow their interests, ask questions, and seek answers on their own terms.

Valuing Their Voices

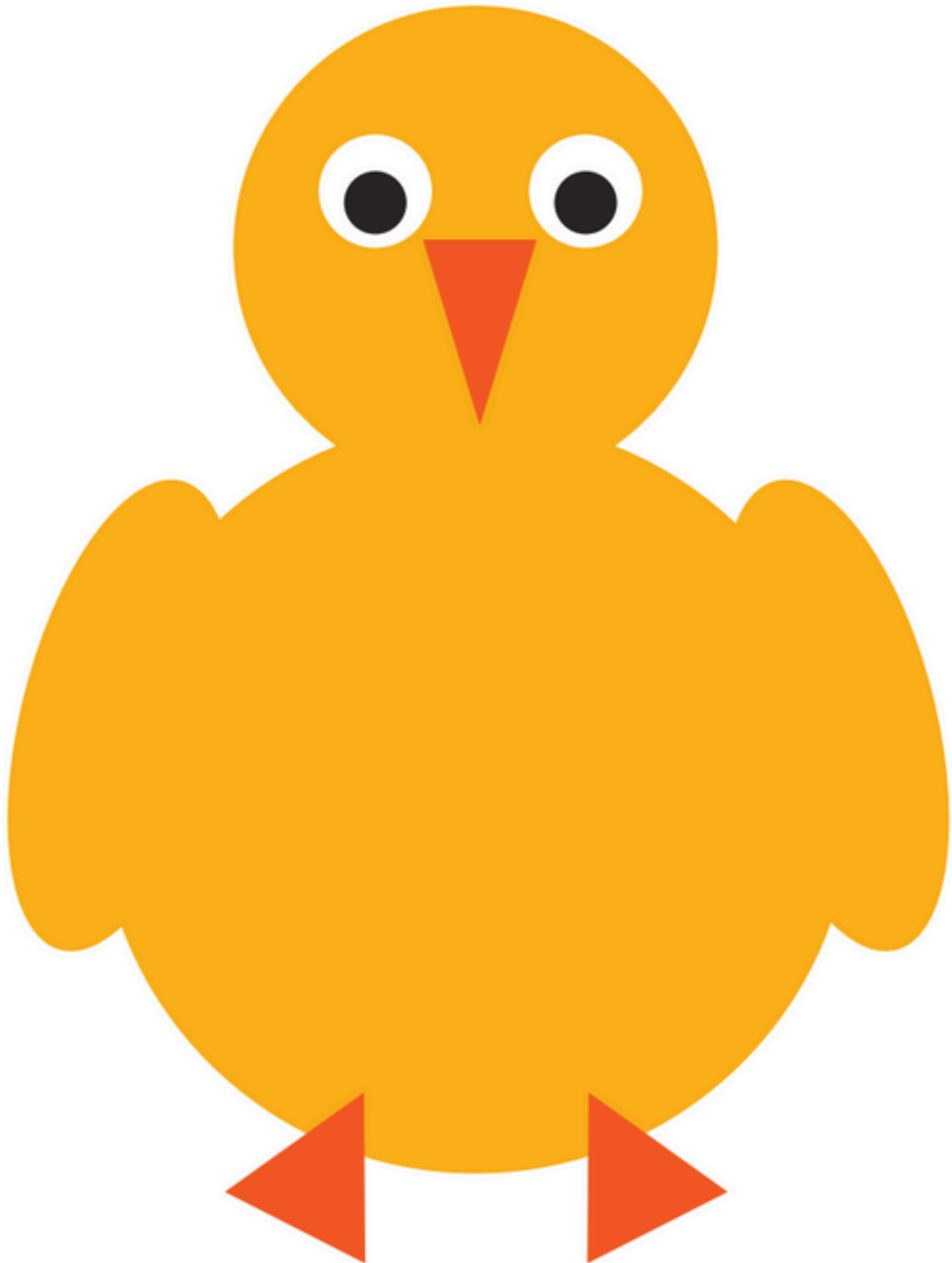
A crucial aspect of agency is having a voice that is heard and respected. Encourage children to express their thoughts, feelings, and ideas. Whether it's through art, storytelling, or conversation, every expression is an opportunity to honor their unique perspectives. Listening attentively and valuing their contributions helps children feel seen, understood, and empowered.

Building Resilience Through Challenges

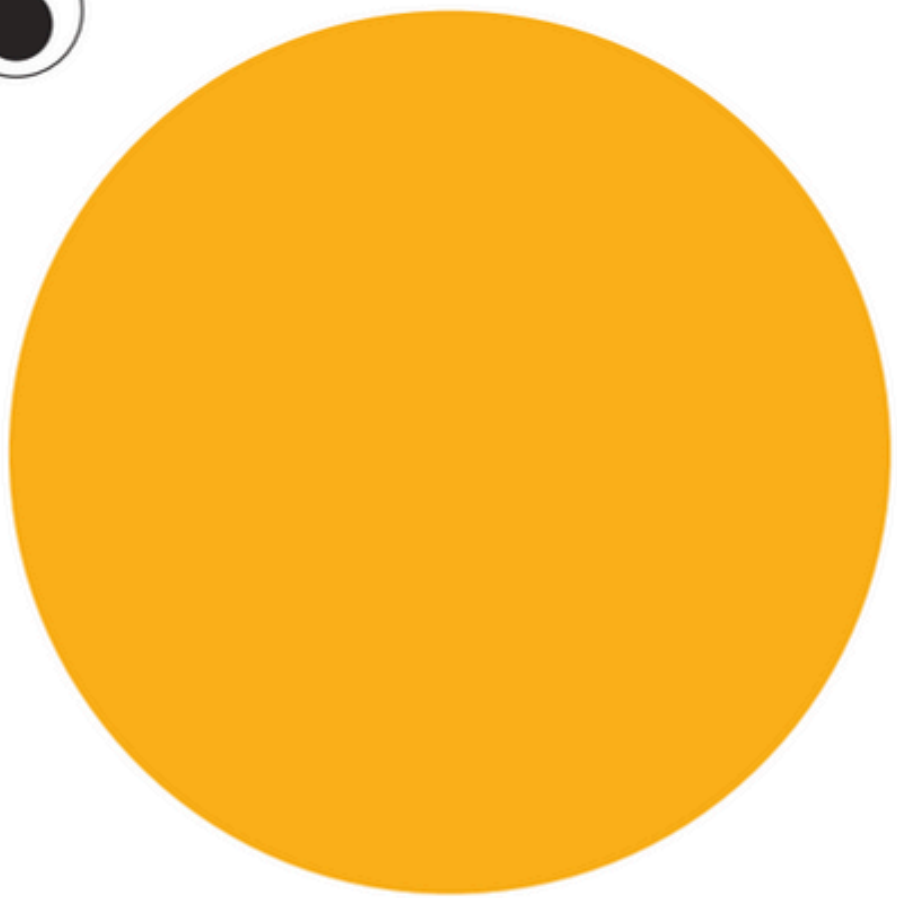
Challenges and setbacks are inevitable parts of life. Instead of shielding children from every obstacle, we can support their agency by helping them navigate challenges. Encourage a growth mindset where mistakes are seen as opportunities to learn and grow. By facing challenges with resilience and determination, children develop the confidence to overcome obstacles and persevere.

Easter Chick - Fine motor skill

Shape Chick



Easter Chick - Fine motor skill



Jellyfish Cutting Skills Craft Activity

Instructions:

- Carefully, cut around the jellyfish on this page.
- Then, cut along the solid lines of the strips on page two. These strips of paper will be the tentacles.
- Then, glue the tabs onto the back of the jellyfish picture.
- You will have your own fantastic jellyfish.



Jellyfish Cutting Skills Craft Activity

