



## **December 2010 Newsletter**



### **Christmas shopping night**

The Christmas shopping evening was a resounding success this year raising a total of just over **£2000!**

Nearly half of this amount was raised through the fantastic raffle/silent auction so an especially big thank you has to go to Clare Potter and Bee for all their hard work and also a big thank you to all those who came along and supported and/or helped!



This is such a popular event in Streatley and despite the weather we had an excellent turn out on the night! The stallholders all enjoyed their evening and there was a good mix of lovely items which was reflected in their donations.

This event ends a busy year of fundraising, giving us a short break before planning next years events!!

### **Pre-School Theatre Trip**

Even though the weather was a bit snowy and cold, the Pre School theatre visit to Norden Farm to see One Snowy Night was a massive success. Thanks to the timely booking by Bev, we had really great seats at the front of the balcony.

The children were all perfectly behaved, with some of them even interacting with the show! - which was lovely and all thanks to the pre-schools staff work behind the scenes learning the story prior to the trip.

### **Extra sessions available**

From January there are some extra sessions available, there is one session on a Monday, and a lunch space too, on Tuesday there is one session free. And there are two sessions available on a Friday, also with lunch if required.

If you are interested in taking up any of these please contact Alli Robson.

[alli.robson@virgin.net](mailto:alli.robson@virgin.net)

### **Fiona says...**

Ho ho ho Everyone,

This year's pre-school Christmas party will be held in the Belleme Rooms, Goring from 10.00 to 12.30 on Wednesday 17th December. There will be NO pre-school that morning. Parents are asked to join us, and siblings are most welcome.

Father Christmas has been invited, so all children need a named present, (max value £5) to be brought secretly to pre-school BEFORE this date, to go in FC's sack.

A list will be put up in the pre-school suggesting food for lunch for the children, so please look at it and sign up for what you would like to bring. Volunteers to help decorate the hall and set up some tables for lunch would be great - please talk to Catherine Wedgbury.

The morning will consist of some songs that we have been singing over the term, Father Christmas, and if time some party games.

We look forward to seeing you there.

Thanks

Fiona

## **Other news...**

The Committee welcome Emma Henderson, who has kindly volunteered to take on the Purchasing role, thanks Emma and welcome to the team.

## **Dates for your diary**

- |  |  |
|--|--|
| • <b>Pre-School Christmas Party</b>          | <b>Wednesday 15<sup>th</sup> Dec</b>     |
| • <b>Christmas hols start</b>                | <b>Thursday 16<sup>th</sup> Dec</b>      |
| • <b>Spring term starts</b>                  | <b>Thursday 6<sup>th</sup> Jan 2011</b>  |
| • <b>School admission application closes</b> | <b>Saturday 15<sup>th</sup> Jan 2011</b> |
| • <b>Spring half term</b>                    | <b>Monday 21<sup>st</sup> Feb 2011</b>   |



## **And lastly a tried and tested recipe for the Christmas holidays**

Gingerbread Men and women are always fun to make, especially when it is cold outside, this recipe is so simple the little ones can almost do it themselves. I have used this recipe for several years, and usually can find all the ingredients in cupboards at home, its also good for making tree decorations, stars, hearts etc, but you might find they don't last very long.....

### **What you will need:**

12oz Plain flour  
6oz Light brown sugar

4oz Butter  
1 Egg  
4 tablespoons of Golden syrup  
1 teaspoon bicarbonate of soda  
1 & 1/2 teaspoons of ground ginger

**What to do:**

Pre heat the oven to 180c.

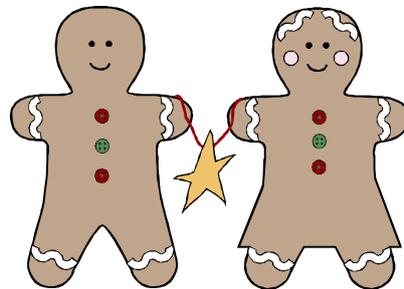
Put butter, flour, bicarb and ginger in a bowl and rub in with your fingers until crumbly.

Add the sugar, syrup and egg and mix well until it forms a firm pastry type dough.

Roll out the dough with plenty of flour on your surface and rolling pin to about 5mm thick and cut into shapes.

Place shapes on a baking tray and bake for 10-12 minutes, allow to cool and decorate with raisins, icing and sprinkles.

Happy Baking!



Lastly the Committee and all the staff at the Pre School would like to wish you all a very Merry Christmas and Happy New Year. See you in 2011.....