

www.butterfliescreche.com



Belonging

In our multicultural environment, identity can be something that even adults struggle with. Who are we and where do we fit in? Last month, under Aistear's theme of 'identity and belonging' we discussed 'family' with the children and their place in their own family. We spoke about where the children were born, where their parents and grandparents were born and we also made a family tree, so the children could see how their family had evolved over the generations. By embracing differences, by exploring our own attitudes in relation to equality and diversity, and by realising that our attitudes and values influence our children, we can develop the skills to ensure that all children are respected and valued and never subject to discrimination and prejudice.

Reminders

Butterflies Crèche will be closed on: **Friday 3**rd April and **Monday 6**th April. We will re-open on Tuesday 7th April

Happy Easter

From the earliest times, people in Ireland have marked the beginning of spring. They celebrated that the land had once again become fertile, birds began to lay eggs again and baby animals were born. When Christianity was introduced to Ireland, around the time St. Patrick lived, many of these customs became connected with the resurrection of Jesus after his crucifixion, which is commemorated on Good Friday. Hence, the pagan beliefs around the rebirth of nature joined with the idea of Jesus' resurrection. So whatever Easter means to you, we hope you enjoy it and hopefully we get some Good Weather!



Cathy

What's Going On?





Maggie & Lisa

Baby Room

As children love to play inside and outside and benefit from both, and given the unpredictability of our weather, it is important that each child has a warm coat hat and shoes so we can get out for an hour or two each day. This helps each child explore, develop, practice and refine body movements,

Early Learning/Toddler Room

It's Spring-time again but the April showers and cold weather doesn't stop us from getting outside. We are starting to learn how to put on our own coat so some of us might need a little help please ©. Plenty of art work being done around Spring and Easter.



Louise Stewart



Louise Hurley & Hazel

Pre-Montessori Room

Spring is in the air and we are looking forward to the better weather and brighter evenings. We will be busy making Easter and spring arts and crafts that focus on animals and flowers. We are also working on manners so encourage 'please' and 'thank you' at home too. Practice makes perfect ©

Montessori Room

Spring is here! What a lovely time of year, with the beginnings of new growth, light and life. The days are getting longer and warmer at last and it is a wonderful time for young minds to go exploring and thinking. We hope to take the children out to the garden as much as we can and discuss what changes we see happening in the trees, plant-life and animals around us. We will look for nests and talk about the different materials birds use to make their nests, we will see what types of trees are in the garden, what type of fruit or leaves they may grow. We have also been talking about Easter recently, what it means to some people and why and how they celebrate it.



Charmaine & Mairead

From The Pantry – Easter Rocky Road



Rachel & Mags

INGREDIENTS

300 g milk chocolate

100 g salted butter, softened

100 g digestive biscuits

100 g rich tea biscuits

100 g mini marshmallows

200 g chocolate mini eggs

METHOD

1. Break the chocolate into pieces, place in a bowl and melt gently -

you can do this either in a microwave or on the hob in a heatproof bowl over a simmering water.

- **2.** Add the butter and stir until it is melted and fully mixed with the chocolate.
- **3.** Place all the biscuits in a food bag and bash with a rolling pin, but stop before they all turn to dust.
- **4.** Add the biscuits and the mini marshmallows to the warm buttery chocolate and stir well.
- **5.** Pour the mixture onto a buttered baking tray and top liberally with the mini eggs.
- **6.** Refrigerate for at least 1 hour and then cut into pieces. Store in a cool place and eat within 3 days.