

February

Toddler February 2026 Newsletter

Classroom News: February is all about love, kindness, and connection! We'll practise sharing, gentle hands, and friendship as we enter this sweet month filled with smiles, hugs, and happy moments together!

Dates to Remember:

1st – Black History Month

2nd – Groundhog Day

14th - Valentine's Day

16th – Family Day (Centre Closed)

17th – Lunar New Year / Ramadan

25th – Pink Shirt Day- raise awareness about bullying

Skills that we are working on:

Social Skills:

(1.1 Social Interest)

Continue to practice:

- ✓ Practice expressing feeling by using words “stop, I don't like it”
- ✓ Defend possession saying “mine!”

Physical Skills:

(5.2 Fine Motor)

- ✓ Practise taking off wet diapers
- ✓ Pulling up/down zippers
- ✓ Putting on/taking off shoes

Did You Know?

It is national banana bread day on the 23rd? This sweet treat is extra special because banana bread was created to use up spotty bananas instead of wasting them – so smart and delicious! Our toddlers love eating bananas, mixing pretend ingredients, and sharing smiles while we make pretend fun food together.

Banana Bread Recipe:

Ingredients: *You can add chocolate chips, nuts or raisins*

- ✓ 3 very ripe bananas, (medium/large)
- ✓ ½ cup unsalted butter, (8 Tbsp) at room temperature
- ✓ ¾ cup granulated sugar
- ✓ 2 large eggs, lightly beaten
- ✓ 1 ½ cups all-purpose flour
- ✓ 1 tsp baking soda
- ✓ ½ tsp salt
- ✓ ½ tsp vanilla extract

Instructions:

1. Preheat the oven to 350°F. Grease and flour a bread loaf pan (9.25 long x 5.25 wide x 2.75 deep).
2. In a mixing bowl, cream together 8 Tbsp softened butter and ¾ cup sugar
3. Mash bananas with a fork until the consistency of chunky applesauce and add them to the batter along with 2 eggs, mixing until blended
4. In a separate bowl, whisk together: 1 ½ cups of flour, 1 tsp of baking soda and ½ tsp of salt then add to batter. Add ½ tsp of vanilla extract and if you'd like chocolate chips, nuts, or raisins
5. Pour into prepared loaf pan. Bake at 350°F for 55-60 min or until a toothpick inserted into the center comes out clean. Let banana bread rest for 10 min before transferring to a wire rack to cool.

