



Dear Parents and Carers,

Ashington has been a hive of growth this term; we have sadly said goodbye to some of our pre-school children as they head off onto their big adventure at school. Starting school is an exciting time, but it can also cause a certain amount of anxiety about the unknown. We support this by making sure the children have a good routine, promote the children's independence, promote social and emotional skill and talk about school in a positive way. The team here would like to wish all the children moving on with their life journey the best of luck.

The refurbishment work is nearly finished now - I appreciate all your support during this time as some days have been a bit different with arriving and leaving the nursery.

Can I please ask, if you haven't already, you head on over to daynurseries.co.uk leave a for us. This provides some lovely positive feedback that we can then share with both families and staff.

Cookery club has been going down a treat. These sessions have been extending the children's learning. They have been exploring different cultures during these times - we made croissants in our French cookery week. The children have also enjoyed making smoothies and lemonade during the hot spell.

As we move on to the Autumn term, can I please remind you to put a small raincoat or all-in-one wet suit in your child's bag. We will be spending just as much time outside, enjoying the experience of the seasons as we do when the sun is shining. Please do label all items, as we encourage independence in self-care with children changing themselves. They are supported however some children like to empty bags and spread their belongings out!

Vicky

Dates for your diary

Holidays and Closures:

- 25th December until 1st January - Nursery closed for Christmas

Other:

- Open Day - 21st September
- International Doodle Day - 27th September
- Parents Evening - 30th September
- 31st October - Halloween
- 5th November - Guy Fawkes

Don't forget to follow our Social Media:

 [/thenurseryfamily](https://www.facebook.com/thenurseryfamily)

 [@thenurseryfamily](https://www.instagram.com/thenurseryfamily)



The Baby Snug

The babies have been having great fun exploring colour. This has been a fascinating and joyful experience for both the children and those observing them.

Babies are drawn to bright and contrasting colours from a very young age, stimulating their developing vision and brain. Painting outside with babies has been a wonderful way to combine creative exploration with the sensory richness of nature.

Continue at home

With the autumn weather fast approaching, head outside with your child and go on a nature walk! Whilst out and about, look at the different colours that can be found in the environments around you. Extend the experience, by listening to the fallen leaves crunch underneath your feet or in your child's hands.

The Toddler Den

Developing fine motor skills, through cutting and drawing lines, is essential for young children as it enhances their hand-eye coordination, precision, and control. These activities help build the foundational skills needed for writing and other detailed tasks. The sense of achievement a child gets when using scissors properly for the first time is wonderful. Its lovely to hear "look, I can do it."

In the Toddler Den, we have been using our creative time to practice holding scissors and snipping different materials. We have used these snippings of material to create some lovely pictures. The children have enjoyed practicing drawing different lines such as straight lines, wiggling lines and zig zags. We have done this with pencils on paper, in sand with our fingers and with chalk in the garden. This has been a great experience to practice these fine motor skills and develop the foundations they will need for writing in the coming years.

Continue at home

Do you have any old magazines or newspapers laying around at home? Why not spend some time with your child on a rainy afternoon, practicing their cutting skills as they snip up the magazine and create some wonderful collages with the shapes they cut.

The Pre-School Study

Our seasonal topic this last term has been the "Wonderful World of Growing Food." This topic has introduced our children to the basics of gardening, farming, and understanding where our food comes from. This early education has been incredibly enriching, fostered a connection to nature, taught responsibility, and promoted healthy eating habits.

We recently planted some seeds and over the last few months we have been watching them grow with lots of patience. "Be patient" and "it takes a long time" are some of the phrases we have heard from the children whilst tending to our garden.

The recent Olympics has been an amazing opportunity for our children to learn about different cultures and countries. We have recently had a French week in the nursery where we made the French flag and the Eiffel Tower from spaghetti and marshmallows. The children worked together to build the "biggest tower," explaining to each other where to put things and how long each part should be.

Recipe of the Month

TURKEY MEATBALLS

INGREDIENTS:

- Olive oil
- 600g turkey mince
- 1 egg, beaten
- Handful porridge oats
- 2 garlic cloves, crushed
- 350g tomato passata
- 1 bunch fresh basil, roughly chopped
- 2 red peppers, diced
- 2 medium onions, diced
- 2 large carrots, diced
- 350g wholemeal spaghetti
- For the side salad:
 - Mixed salad leaves
 - 4 large tomatoes, diced
 - ½ cucumber, sliced



INSTRUCTIONS

1. Heat a splash of olive oil in a large non-stick frying pan with a lid, then tip in the onion, peppers, carrots, garlic and stir well.
2. Cover the pan and cook over a medium heat for 8 mins, stirring every now and then.
3. Pour in the passata, and cover. Leave to simmer for 20 mins.
4. Tip the mince into a bowl with the porridge oats and egg, and mix well until combined.
5. Shape the turkey mixture into walnut sized meatballs.
6. Heat a non-stick pan with a little olive oil, and gently fry the meatballs on all sides until completely cooked.
7. Give the sauce a stir, and add the meatballs and basil, then simmer lightly for 10 minutes, or until the vegetables in the sauce are tender.
8. Add the spaghetti to a pan of boiling water, and simmer for 10 minutes until cooked.
9. Serve meatballs and sauce with the spaghetti and side salad.

Recent Training

Vicky has recently completed her Mental Health Training.

Grace, Ellie and Kirsty are working hard to complete their Level 3 apprenticeships.

Cicely has recently enrolled onto her Level 3 apprenticeship.

Colleague Spotlight

Nicole recently won 'Room Leader of the Year' at our recent staff awards ceremony. We feel this is because Nicole leads the baby room to a very high standard; she goes above and beyond for Ashington and puts the nursery first in all aspects.

Nicole mentors the apprentices, sharing her knowledge and understanding of childcare.

Thank you, Nicole, for supporting Ashington Nursery.

