



Dear Parents and Carers,

We have had an amazing term here at Ashington. Babies have got a new team member; Amber is level 3 qualified and brings lots of passion and experience to her role in babies. Amber has settled in well to baby room, making lovely relationships with her key children, their parents, and colleagues.

The garden is looking lovely with the addition of a small herb garden and some vegetables, that we hope to use during our cookery club. The children have explored the new equipment well and benefitted from added provocations from their practitioners.

As we come to the end of the summer term, we are getting ready for transitions across the nursery. The biggest transition we will see, is our preschool children going to school. This can be a very challenging time, but we plan to make it a smooth transition by spending time in small groups, working on developing their skills they need before they move on. Of course, this is a sad time, but it is lovely to know that they will leave with confidence and understanding of the world around them.

I would like to take this opportunity to thank every family for making my first seven months so lovely. I am so proud of the nursery and the hard work the team put in to making sure the children are thriving in a safe environment.

Please keep those daynursery reviews coming in!

Vicky

Dates for your diary

Holidays and Closures:

- Summer Bank Holiday - 26th August (nursery closed)

Other:

- World Music Day, Music Festival - 3rd July
- Preschool Graduation - 5th July at 4pm, followed by picnic tea with family and practitioners
- Open Day - 13th July
- Parents Evening - 13th September

Don't forget to follow our Social Media:

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

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



The Baby Snug

We love to party! The babies' interest in music has really made the room come alive. Children have listened to traditional rhymes during time of play. Nicole has been leading song time and baby boogie, dancing with scarfs and playing along with simple instruments.

Mealtimes within the baby snug have a real family feel, coming together for breakfast, lunch, and dinner times. Each child is encouraged and supported to use their spoon; We can really see how these times are a value to each one of them.

Babies have been enjoying walks around the village, exploring their environments and even going on a bear hunt.

The Toddler Den

Toddlers have been to the moon and back, exploring space and using their senses to explore moon sand. They loved making planets from papier mâché.

The children have really enjoyed Superhero play in the form of people that help us. They made police hats, dressed up as policemen, nurses, doctors and more. Keeping with the people that help us theme, we posted letters to our own home to see if the postman would deliver them.

We have been supporting the children in developing their self-regulation when things get tough, talking about our feelings and acknowledging how we feel in the moment. The cosy corner has been extended to support quiet time and interaction with stories we love.

The Pre-School Study

Preschool have been exploring the world we live in and planting vegetables and herbs in our new sensory garden. We even have green beans growing - "if we water them and look after them, we will have our very own beanstalk" was a comment made by one of the children during gardening club.

The children have loved nothing more than acting out traditional tales. The three little pigs have come and the big bad wolf has blown their houses away. The children learnt that if we use bricks to build our house the wolf will not get in! This then followed on to a visit from Goldilocks. The children found the resources independently and role played the tales.

Preschool have been exploring our local community, posting letters home and going to the shop to buy fruit salad ingredients.

We have used the children's interest to promote all areas of learning including literacy, maths, understanding the world and health, social and emotional development.

Recipe of the Month

RECIPE NAME - CHEESY LEEK AND PASTA BAKE

INGREDIENTS:

- 4 tbsp unsalted butter
- 500g Leeks- sliced
- 3 tbsp plain flour
- 3 cups whole milk
- 200g grated mild cheddar
- 400g whole wheat macaroni



INSTRUCTIONS

1. Preheat the oven to 180C/350F/Gas mark 4.
2. Melt 2tbsp of butter in a large pan over a high heat, add stir until slightly wilted.
3. Reduce heat for 15 minutes until the leeks are very tender.
4. Remove from the heat and set aside.
5. In a large saucepan, melt remaining 2 tbsp of butter.
6. Add the flour and cook over moderate heat, whisking for 2mins to create a roux.
7. Remove from heat, and add the milk, then put back on the heat and whisk continuously until thickened, this should take approx. 5 minutes.
8. Remove the sauce from the heat, and add 150g of the grated cheddar, and carry on whisking until the cheese is melted.
9. In a large saucepan, boil the macaroni and cook according to packet instructions until al dente then drain.
10. Mix the cheese sauce with the leeks and macaroni, then transfer to a large baking dish.
11. Sprinkle over the remaining cheddar cheese, and bake until the cheese is bubbling and golden.
12. Leave to stand for 10 minutes before serving.

Recent Training

The whole team have been updating their safeguarding training to ensure all staff feel confident in their knowledge.

Our Baby Snug Team have all have baby training, safer sleep training and baby environment training. From this training they have been able to share their new ideas on how to promote and improve the baby room.

Colleague Spotlight

Lucy always goes above and beyond - her commitment to the children's learning and development is exceptional.

Lucy has been looking after our tadpoles, ducks and now fish. She truly has a passion and love for all things living.

Lucy has also bought our new garden to life with her amazing talent and hard work!

A special thank you to Lucy for all her hard work and commitment.

