



Dear Parents and Carers,

The nursery have had lots of exciting things happening lately - We had a visit from the ambulance where we got to try on the uniform, ask questions and go inside the ambulance! It is really lovely to receive visits from people who help us and even more lovely that it was one of our Dads who came!

For all of our new families joining us we would like to say how excited we are that you are joining our nursery and can't wait to watch your child learn and play with us.

Rachel

## Dates for your diary

### Holidays and Closures:

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

### Other:

- Open Day - 21st September
- Parents Evening - 10th October

### Staff Birthdays:

- Eva - 25th December
- Morgan - 18th December
- Rachel - 12th December

### Staff Anniversaries:

- Rachael - 9th October (1 year)
- Katie - 1st November (3 years)
- Rachel - 6th November (5 years)
- Michele - 4th December (1 year)
- Lydia - 11th December (1 year)

Don't forget to follow our Social Media:





### The Baby Snug

In The Baby Snug, we have been making full use of our sensory room and have even got a brand new space light that reflects on our ceiling! We have been listening to calming ocean sounds and whale music during our sensory sessions.

There has been lots of messy play in our outside space, we have been exploring flour using our hands then adding in different types of brushes to make marks in the flour and then added animals into the flour to see what footprints they left! We have had a farm tray using chocolate scented playdough as the mud and leaves with the farm animals.

### The Toddler Den

In recent weeks, the Toddlers have been going on trips to the park. To extend this back into nursery we have got a brand new climbing frame in the garden. This climbing frame is interchangeable so each week we have been changing the layout for the children to help build on their physical skills, they have a small ladder to climb up and down, a rock climbing walkway and a slide. They have been testing their abilities with the different climbing parts and going down the slide on their tummies or backwards.

As the weather has been changing so have the sunflowers, we have been exploring each different flower to see what has changed and talking about the new flowers we would like to grow.

### The Pre-School Study

Recently in Pre-School we have had our school leavers graduation. It was a very sad day for us but we know you will all do well in school and hope to see you soon in your new school uniforms!

Pre-School have been exploring colour mixing and have created a rainbow by mixing water, colours and different cloths. The children asked lots of questions about the process and shared their knowledge about rainbows and what their favourite colour in a rainbow was.

Some strange things have been happening in Pre-School too - the children have done well being detectives and looking for clues to help us solve our mysteries like who left the fan on the table and who tipped the chair? They used clipboards and magnifying glasses and questioned the children and staff to find the culprit! The children have been coming in and looking straight away for things that might have happened during the night, toys that have been moved and chairs in the wrong place!

## 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

Morgan is completing her Baby training.

## Colleague Spotlight

We would like to thank you all for your nominations for our Inspire awards. We are so proud to have won Nursery Team of the Year, as well as our wonderful colleagues Katie and Eva who won Practitioner of the year awards, George who won Chef of the year and Rachel who won Manager of the year!