

Berkhamsted Newsletter

APRIL 2024

We have had a busy March with lots of activities happening!

We had a great time celebrating World Book Day with so many different book character costumes, including our Butterflies team who dressed up as the Three Little Pigs and the Wolf.





The rooms did some great tuft trays linked with the children's most loved stories.



The Hungry Caterpillar and the Colour Monster are definitely two favourites!



Dates for your diary



We are very excited to be getting the chicks back this year on 22nd April.

For new parents this is where we have 10 eggs in an incubator and over a period of two weeks, we watch them hatch and grow. The children all get a chance to come and watch and hold them.

It is a lovely watching the life cycle of the chicks!



1	Event	Date
- SI.,	Start of term/funding children return	15 th April
	Happy Chick Company eggs arriving	22 nd April



Parent notices

Policies and procedures

- A polite reminder our sickness and diarrhea policy is 48 hours off nursery.
- Please can you let us know if you are going away, so we are able to plan our staffing.
- Buzzing the door Please can each parent individually buzz the door and not let other parents in. This is for the safety of the children.
- Please can we also remind you to sign in your child in the morning and evening. This is a requirement.
- The rooms would love to see what children do on a weekend, so please email any pictures in that your child can share with their friends.

Keview us

Please take the time to give us a review on Google as well as Facebook and Day Nurseries.
Please like our Facebook page to see the lovely activities the rooms are doing -

www.facebook.co.uk/gossomsend



Join us on Instagram!

Follow us for the latest companywide news and updates.

Link: https://www.instagram.com/toadhallnursery/



Kecipe of the month Easter garibaldi biscuits

INGREDIENTS

- 110g/4oz <u>butter</u>, softened at room temperature
- 110g/4oz <u>caster sugar</u>, plus extra for sprinkling
- 1 free-range egg, separated
- 225g/8oz <u>plain flour</u>, sieved, plus extra for dusting
- good pinch mixed spice
- 55g/2oz currants
- 30g/1oz <u>candied peel</u>
- 3 tbsp milk

Method:

- Preheat the oven 170C/150C
 Fan/Gas 3. Line a baking tray with greaseproof paper.
- 2.Cream the butter and sugar together in a bowl until light and fluffy. Beat in the egg yolk until well combined.
- 3.Fold the flour into the mixture, then stir in the mixed spice, currants and candied peel. Stir in enough milk to form a stiff dough.
- 4. Roll the dough out onto a floured surface and cut out the biscuits with fluted and Easter-shaped cutters. Place onto the baking sheet and bake for 10 minutes.
- 5. Remove the biscuits from the oven, brush with the egg white, sprinkle with sugar and return to the oven for 5–10 minutes, or until pale golden brown.
- 6.Remove the biscuits from the tray and set aside to cool on a wire rack

Kind Regards

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