



Toad Hall  
Children's Nursery

# Bridge Road Newsletter

APRIL 2024

## Welcome

The children have enjoyed celebrating lots of events this month, including Mother's Day, Red Nose Day and World Book Day – your character costumes were amazing!

We enjoyed welcoming our mums in for a stay and play and have taken part in lots of messy play activities. The children were also very lucky to receive a visit from two Paramedics, learning how to help people in danger and how to call 999!



## March Highlights

In **Hedgehogs**, we have been getting to know our new areas and have been concentrating on messy play. The babies have loved exploring shaving foam and play dough, using our senses to smell and feel a variety of textures.

**Butterflies** have had lots of fun celebrating St. Patrick's Day and Ramadan. We have used messy play to create our own four leaf clovers and Mosques. The children have been experimenting with a variety of materials and textures.

**Little Toads** have spent lots of time in the gardens this month and have enjoyed taking part in fun and challenging obstacle courses. We have also enjoyed celebrating Mother's day and St. Patrick's Day.

**Owls** have been busy exploring their green thumbs this month and have been planting a variety of seeds. They have been learning about different plants and herbs and how seeds grow.



## Dates for your diary

Event	Date
Parent-rep Meeting	17 <sup>th</sup> April



## Parent Notices

- Please can we kindly remind all parents not to park over the neighbours' driveways.
- Please remember to buzz your child's room only and do not let anyone in the door behind you.
- The Parent-rep Meeting will take place on Wednesday 17<sup>th</sup> April. Please speak to Sonya if you would like more information about this.
- Please can we remind all parents to provide your child's key person with an up-to-date family photo.

Thank you!

## Recipe of the month

### Lemon Drizzle Cake

#### Ingredients

- 225g/8oz unsalted butter, softened, plus extra for greasing
- 225g/8oz caster sugar
- 4 free-range eggs
- 225g/8oz self-raising flour
- 1 unwaxed lemon, zest and juice
- 85g/3oz icing sugar



#### Method

1. Preheat the oven to 180C/160C Fan/Gas 4. Grease a 900g/2lb loaf tin with a little butter and line with baking paper.
2. Tip the remaining butter and caster sugar into a food processor and blend for a few seconds. Add the eggs one at a time, blending after each addition. Add the flour and lemon zest and blend until smooth.
3. Pour the batter into the lined baking tin, flatten the top with the back of a spoon and bake for 50–55 minutes.
4. Meanwhile, stir together the lemon juice and icing sugar. When the cake has cooled a little, poke holes in the top using a skewer, chopstick or a piece of raw spaghetti. Drizzle over the icing, set aside for a few minutes, and serve.

Kind regards  
Sonya Thakar

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