

Farnborough Newsletter



Welcome!

We've had a fantastic first month here at Toad Hall Nursery, and it has been so lovely to meet so many new families during our open days. Thank you to everyone who joined us — it was a joy to share our nursery with you and to begin building new friendships within our community.

Celebrating Roald Dahl Day

The children had such fun dressing up for Roald Dahl Day! From Fantastic Mr Fox to Matilda, the costumes were simply brilliant. We also enjoyed lots of magical activities inspired by his wonderful stories — storytelling, creative crafts, and imaginative play all helped bring his books to life in our nursery.

We are so proud of how the children have started this term — full of curiosity, creativity, and smiles. Here's to another exciting month ahead at Toad Hall Nursery!

Hedgehogs Room

The Hedgehogs have settled beautifully into the new term. We are so proud of how quickly the children have adapted to new routines and built lovely relationships. One of the highlights this month has been messy play — the children especially loved making their very own potions in the garden, experimenting with colours, textures, and plenty of imagination!

Little Toads & Owls

Our Little Toads and Owls have been busy getting to know each other through play and shared experiences. We've been practising our counting, racing around the garden, and spending lots of time in the mud kitchen where acorn soup has been the dish of the day! It has been wonderful to see friendships blossoming and confidence growing.



What's on in October

- Black History Month
- Collecting tins for our harvest festival food bank
- W/C 6th - Space Week
- 7th – Grandparents Day - stay and play 3-5pm
- 10th – Parents breakfast, 8-9am in the office
- 20th – Diwali
- 31st Halloween stay and play - 3-5pm
- 31st – Food bank donation Day



Recipe of the Month – Homemade Quorn sweet 'n sour with couscous



(Serves 5)

Ingredients

Onions – 1 diced
Green beans – 100 g
Garlic (minced) – 2 cloves
Pineapple (fresh) ¼ whole
Malt Vinegar – 80 ml.
Soft brown sugar – 45 g
Soy Sauce – 1 tbsp.
Tomato purée – 70 g
Ground ginger – ½ tsp.
Cornflour – 1 tbsp.
Quorn (diced) – 1 kg
(use vegetables for under 1)
Broccoli – 300 g
Couscous – 180 g

Method

1. In a pan lightly fry onions and garlic.
2. Add ground ginger, vinegar and sugar.
3. Add tomato purée and soy sauce.
4. Add approximately 100 ml of water and bring to a simmer.
5. Combine cornflour with a small amount of water and mix into the pan until it thickens.
6. Cook out cornflour and add pineapple chunks.
7. Floret the broccoli and top and tail the green beans.
8. In a small pan boil the broccoli and green beans until al dente.
9. Fry Quorn to caramelise.
10. Add Quorn and vegetables to sauce.
11. Serve with cooked couscous.

Kind Regards

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Toad Hall
Children's Nursery