

Haslemere Newsletter

APRIL 2024

What we have been up to...

World Book Day

All our children loved World Book Day. We had a cosy day wearing pyjamas and the children enjoyed sharing their own favourite stories from home. We set up lots of fun book themed activities and even had a tiger come for tea!



Science Week

The children have been super busy scientists this month. For science week, they have been learning all about our bodies, habitats and animals. They have loved taking part in different experiments and predicting what might happen.

Young Writers

Owls also have exciting news! – Our children have been busy writers, writing their first poems for the Young Writers. We are excited to say their entries have now being published. We are super proud of all our Owls!

Mother's Day

Thank you for all the mothers who joined us for our Mother's Afternoon Tea. We hope you enjoyed sharing a scone with your little ones.



This month we will be...

Don't forget, the clocks go forward on March 31st 2024.

As we step into springtime, we will be enjoying lots of spring activities, learning the life cycle of animals and starting planting for our allotment.

Dates for your diary

Event

Date

Bank Holiday – Nursery closed

Monday 1st April 2024

Easter

Monday 1st April 2024

Eid al-Fitr – Religious Holiday

9th – 10th April 2024

Earth Day

22nd April 2024

St. George's Day

23rd April 2024



Parent/carers notices

We are excited to share with you Megan's recent promotion to Room Leader. We hope you join us in wishing her well in her new role.

Reminders:

- If a child is prescribed any medication, they are not allowed to return to nursery for 24 hours from their first dose.
- If a child has received any type of immunisation, they are not allowed to return to nursery the same day. This also is the same for any nasal sprays.
- Our Sickness and Diarrhoea policy is children have to be off for 48 hours from their last spell.
- We follow the NHS guidelines for most illnesses.



Recipe of the month

Try out our recommended healthy recipe for this month (serves 5)

Homemade Meat Loaf and Seasonal Veg

What you'll need:

- 200g Beef Mince
- 50g Sausage Meat
- ½ egg
- 2tsp Tomato puree
- 1 tsp Garlic minced
- 30g Onion diced
- ½ tsp Mixed herbs
- 50g Bread crumbs



1. Heat oven to 180
2. Mix all ingredients together
3. Place mix in a loaf tin and cover with oil greased proof paper
4. Cook for approx 1 hour and 15 mins then remove paper and cook for further 15 mins to brown. Check core temp is above 75 degrees.
5. Serve with choice of vegetables.



Kind Regards
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