

Welcome

Thank you for taking the time to read our March newsletter! We felt the love this February as the children participated in exciting and engaging activities.

Take a look at some of the highlights from last month, as well as the exciting things we have planned for March.

Whats to come...

We will be celebrating many different events this month including Red Nose Day, World Book Day and Global Recycling Day.

We will also be hosting our Mother's Day stay and play, inviting our mummies to come in and enjoy some fun filled activities alongside a Mother's Day Tea.



What we have been up to...

Hedgehogs have been busy developing their senses as they participate in sensory based activities to support the children's development. The children have also been developing their hand eye coordination as well as fine and gross motor skills as they stacked blocks on top of each other to build towers.

Little Toads have been focusing on transport. The children dipped vehicles in paint and made their own car tracks, identifying the colours that they used. The children have also been exploring animals, identifying the animals that they can see as well as what sounds they make, supporting the children communication skills.

In **Owls**, the children have been developing their number recognition skills as well as counting skills. The children are beginning to recognise groups of up to 5 without having to count them! The children have also been learning about their senses as they have participated in different activities including fruit tasting.



Parent Notices

Forest School is NOT on during half term

From March, Forest School is being held on a Monday for our over 2's. Please bring your child's waterproof all in one and wellies in for them to be able to participate.

Reminder – bring in warm clothes!

Now the weather is cooling down, please remember to pack some warmer layers for your child.



Dates for your diary

| Date | Event |
|----------------------------------|----------------------------|
| Thursday 5 th March | World Book Day |
| Monday 16 th March | Mother's Day stay and play |
| Wednesday 18 th March | Global Recycling Day |
| Friday 20 th March | PJ day for Red Nose Day |
| Tuesday 31 st March | Easter Egg hunt |

Recipe of the Month Cauliflower, Chickpea and Butternut Curry with Rice

(Serves 6)

Ingredients

Tomatoes (tinned) – 400 g
Chickpeas – 100 g
Butternut Squash – ½ whole
Curry powder – 1 tbsp
Cauliflower – small head
Peas – 100 g
Onion (chopped) – 1 whole
Garlic (minced) – 1 clove
Carrot (diced) – 2

Method

1. Dice the onions and mince the garlic.
2. Peel and dice the butternut into ½ cm squares and roast in the oven until part cooked.
3. In a large saucepan fry the onions and garlic until they are almost cooked, then add curry powder and cook for a further minute.
4. Add the carrots, chickpeas and cauliflower and stir well until everything is coated in curry powder.
5. Add the tomatoes and quarter tin of water (using the tinned tomatoes empty tin).
6. Add the butternut squash.
7. Bring to the boil and reduce to simmer and add the peas.
8. Serve with rice

