

Welcome

Thank you for taking the time to read our April newsletter.

The children have had a wonderful month back at Ottershaw and have all been very busy.

Take a look at what they have been up to and will be doing in April!

What have we been up to...

In March we have settled into our newly refurbished rooms and been enjoying exploring all the new toys!

The Hedgehogs have enjoyed getting physical on the soft play and playing in the sand.

The Little Toads and Owls have been exploring the new selection of blocks and building different things, like a gingerbread house, towers, walls for the animals.

It has been great to be back!



We loved seeing all the costumes the children came in for World Book Day and enjoyed reading a selection of stories with them.

In April

Hedgehogs will be getting into spring and doing some planting in their garden. We will be developing the outside spaces for the children to explore.

In **Little Toads** and **Owls**, the children will be planting and helping to care for a variety of growing plants and flowers. We will also be developing our mud kitchen, incorporating the children's own ideas to create an engaging and inspiring outdoor space.

Families can help by bringing in:
Guttering – safe and clean, not broken
Pots and pans, cooking utensils
Planks of wood – not broken



Parent Notices

2nd April

As part of our Easter afternoon, we would love the Little Toads and Owls to join in an Easter hat competition! These hats are created at home, Easter themed and brought in on the day to help celebrate Easter.



Door Safety

Please can we ask all families to buzz in and not let other families into the nursery. Safeguarding the children is a top priority for us and we need to know who is in the building. Thank you.

Dates for your diary

Date	Event
3 rd and 6 th April	Bank holidays - nursery will be closed
Thursday 2 nd April	Easter party afternoon
22 nd April	Earth Day
29 th April	International Dance Day

Recipe of the Month Salmon Thai curry and brown rice

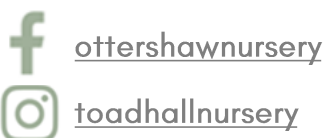
(Serves 6)

Ingredients

- 1 onion
- 1 tsp garlic
- 1 tbsp curry powder
- 10g fresh parsley
- 1 vegetable stock cube
- 800ml boiling water
- 400g salmon fillets
- 10ml vegetable oil
- 80g frozen peas
- 100g broccoli
- 300g rice

Method

1. Dice the onion and garlic and finely chop the parsley.
2. Dissolve the stock cube into boiling water.
3. Steam the salmon until cooked through.
4. Meanwhile, heat the oil in a pan and add the onion, cook for 1-2 minutes.
5. Add peas, broccoli and rice and stir.
6. Add stock, curry powder until the rice and vegetables are covered and stir. Leave to simmer until the majority of the stock has been absorbed.
7. Flake the salmon and combine well. Sprinkle with parsley.



Kind Regards
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