

Welcome

Thank you for taking the time to read our newsletter. The children have had a great February and have all been busy as usual. Take a look at what they have been up to and will be doing in March.

What have we been up to...

Hedgehogs really enjoyed all the activities we had for National Storytelling Week. We did lots of creative activities around Valentine's Day and had a stay & play party with lots of balloons and bubbles!

In March, we are looking forward to World Book Day and our Mother's Day celebrations, we will be exploring lots of sensory tuff trays and enjoying being creative with all our messy play resources.



Butterflies have enjoyed celebrating and learning about the Winter Olympics; we used yoghurt pots and paint to make our own Olympic rings. For Random Acts of Kindness Week, we make heart shaped cookies to give to the staff. We painted our own horses for Lunar New Year to mark the year of the horse. We also enjoyed National Storytelling week, we read our favourite books and made a *Tiger who came to Tea tray*, which we loved!

In March we will be celebrating World Book Day, please feel free to dress your child in a costume from a book! We will make an *Elmer* the elephant mask and have themed tuff trays featuring the *Snail and the Whale*. On the 18th we have Global Recycling Day, we are collecting clean small boxes, tubes and pots to make junk models with. On the 13th, we'll be hosting a Mother's Day Tea Party! All Mummies and Grandmas are warmly invited to join us for a morning of fun activities, treats, and special memories with the children.

Little Toads celebrated Valentine's Day with a lovely stay & play party for our parents, we made love potions and lovely craft items to take home. Last month, we also explored Chinese numbers and mark making in the sand and enjoyed making our own pancakes out of playdough! During March we are celebrating Mother's Day by inviting all Mums to a party, we will also be fundraising for Red Nose Day.

Owls enjoyed lots of Valentine's Day themed activities including a stay and play party where we decorated biscuits with icing and sprinkles. For Shrove Tuesday, we practiced tossing pancakes in frying pans. Owls continue to enjoy their weekly Hartbeeps sessions. In March we are looking forward to exploring some new outdoor activities and making special cards for Mother's Day.

Badgers enjoyed the Valentine's Day party, we baked, decorated cakes and made cards. Badgers loved trying pancakes at snack time on Shrove Tuesday! In March we will be celebrating Mother's day and World Book Day with different themed activities.



Dates for your diary

Thursday 5 th March	World Book Day
9 th -13 th March	Science Week
Friday 13 th March	Mother's Day Stay & Play 3-5pm
Wednesday 18 th	Parents Evening
Friday 20 th March	Red Nose Day

Reminders

Please do not allow your children to bring toys or jewelry to Nursery as it is upsetting for them if items get broken or go missing – thank you.

Children's clothing: Reminder no crocs please and please ensure that children have a name labelled coat for the garden.

Car Park

Please can we ask that you make sure the gate to the car park is closed behind you and that you are keeping your little ones close to you when walking in the car park.

Recycling

We are collecting clean, recycling boxes, containers and tubes for junk modelling, please donate if you have anything suitable.



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