

October 2025

Walton-on-Thames Newsletter



Welcome

Thank you for taking the time to read our newsletter.

The children have had a wonderful September and have all been very busy. Take a look at what they have been up to and will be doing in October.

What have we been up to...



This month in **Hedgehogs**, we have been focusing on *transport*. We made our own traffic lights out of rainbow rice. For Pirate Day, we made our own treasure maps too. We also held a Grandparents stay and play. We held a Teddy Bears Picnic in the garden to celebrate Roald Dahl Day on the 12th of September, which was lots of fun! we made scented playdough and made our own chocolate playdough.

Next month, we will be creating our own planets out of modelling clay for Space Week as well as creating sensory themed space bottles to explore. October is also Diversity Month, and we will be trying different foods from around the world and reading books in different languages.

In **Butterflies** this month we have been looking at different modes of transport through a variety of books and activities, we also enjoyed some Roald Dahl themed activities.

During October we will be exploring diversity and planning some spooky Halloween themed activities for the stay and play.

Little Toads had lots of fun at their Teddy Bears Picnic and made a golden ticket and giant peaches for Roald Dahl Day. In October, the theme will be diversity, and we look forward to some spooky fun at the stay and play!

Owls have spent September investigating transport by sharing how they all travel to nursery and painting observational pictures of different modes of transport using 3D models and picture prompts.

In October, we will be celebrating diversity by looking at different cultures, food and families, we are looking forward to tasting food from around the world!





Dates for your diary

Date	Event
6 th -10 th October	Space Week
17 th October	Parents Breakfast
31 st October	Halloween Party for all

Reminders

EYLOG - Please ensure your child's profile has at least two emergency contacts (additional to the main parents/carers)

Children's clothing

Reminder no crocs please and please ensure that children have a name labelled coat for the garden now that the weather is getting colder.

Car Park

Now that the nights are darker can we please 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. Can we please ask parents to ensure that children are not running ahead of them to the door. During the busier times of the day if children have run ahead to the door there is a risk that they may be able to get out and into the car park unattended which could result in an accident.



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.