

Walton-on-Thames Newsletter



Toad Hall
Children's Nursery

Welcome

Thank you for taking the time to read our newsletter.

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

Introducing our new Nursery Manager:

My name is Jacqui, I am excited to be joining Toad Hall and very much look forward to meeting all children, parents and staff over the coming weeks.

As an NNEB Nursery Nurse, I have over 30 years experience in Day Nurseries (28 years in management roles). I completed my BA (Hons) in Education & Childcare in 2013, following a Foundation Degree in Management & Leadership in Early Years.

I have continually updated training in First Aid, Mental Health First Aid, Food Hygiene, Safeguarding and many other areas. I have been Designated Safeguarding Lead in my previous role and will be the named DSL here.

My vision is to provide outstanding quality childcare and education for all children in an inclusive, safe and stimulating environment, where staff feel supported, valued and are able to create exceptional learning opportunities, giving children the very best start



In **Hedgehogs**, our theme for August was holidays. We created beach and ocean-themed tough trays featuring animals from around the world. We also made a *Hungry Caterpillar* sensory bin using props from the original book. It was also Pirate Month, so we designed our own treasure maps and dressing up as pirates!

September is **Transport Month**, and we're also looking forward to a **Roald Dahl Dress-Up Day** on the 12th of September. We'll be enjoying activities based on his books, such as *Charlie and the Chocolate Factory* and *George's Marvellous Medicine*.

In **Butterflies**, our theme for August was holidays, with lots of fun, themed activities. Alongside this, we also prepared for our summer fair and took part in an oral health morning, where we explored different oral health activities. In **September**, our theme will be **transport**, and we'll be exploring various modes of transport through related activities. We're also looking forward to a **Teddy Bears' Picnic**, a **Roald Dahl Dress-Up Day**, and a **Pirate Dress-Up Day**. Each of these special days will be celebrated with exciting themed activities!

In **Little Toads**, we celebrated the **Women's EURO tournament** by decorating our own football shirts and shoes, and by taking part in football-themed activities in the garden — including a mini football tournament. In **September**, Little Toads will be celebrating **Roald Dahl Day**, where children can dress up as their favourite characters from any of his books. We'll also be holding fun activities based on Roald Dahl stories and reading the books during story time.

Dates for your diary

Date	Event
5 th September	Grandparents Stay and Play
12 th September	Roald Dahl dress up day
17 th September	NEW MANAGER STARTS
19 th September	Pirate dress up day
25 th September	Parents Evening

In Badgers, with the children having had their school visits, we focused on supporting them through their transition. The children created "All About Me" pictures, which they enjoyed taking to school to help their new teachers learn a little bit about them. We talked about what their uniforms would look like, the colours they would wear, and drew pictures of what their new schools looked like. We also had lots of fun celebrating at our graduation!

In August, Owls focused on holidays. We talked about the different countries we've visited and created our own postcards. We also made a beach scene using a variety of different materials.

Next month is Transport Month. We'll be talking about how we travel to nursery and creating a tally chart to record our findings.

Reminder

EYLOG- Please ensure your child's profile has at least 2 emergency contacts (additional to the main parents/carers).



Recipe of the Month – Cherry Sponge

(Serves 6)



Ingredients

Eggs – 3
Dairy free butter – 160g
Caster Sugar -160g
Flour – 160g
Self-raising flour – 160g
Cherries (glazed) – 100g
Vanilla essence – 1 tsp

Method

1. Pre heat oven to 180°C.
2. Line tin with greaseproof paper.
3. Mix butter and sugar together until creamed.
4. Add egg gradually with the vanilla essence (to taste).
5. Sieve in flour and combine.
6. Dice the cherries and stir through the mixture.
7. Spoon mixture into tin.
8. Bake until cooked through and allow to cool - then portion.

GF Option: Use Gluten free flour