

Welcome

Thank you for taking the time to read our October Newsletter.

The children have had a wonderful month and have all been very busy. Look at what they have been up to and will be doing this month.

What have we been up to...

This month has been a key transition period for groups of children moving to new rooms. The children have been forming lovely new bonds with staff and children and becoming more familiar with their environments.

We would also like to thank everyone who contributed to our fundraising week for Coach Ryan, it was a great success and will support the family immensely.



September recap...

In September, our **Hedgehogs** have been enjoying their Rhyme Of The Month, *Old Macdonald*. They enjoyed creating and imitating animal sounds such as 'Moo' and 'Quack'. Their rhyme next month will be *Three Little Speckled Frogs*. They will be looking at incorporating the autumn season into their sensory play, looking at the colours and textures of natural resources such as crunching leaves.

Butterflies enjoyed Recycling Week in September creating various activities such as save the ocean and tidy the rubbish. Butterflies have also implemented key person circle times and some of the children have picked up the sign gesture for 'morning' when greeting each other. Their song of the month next month will be *Incey Wincey Spider*.

Little Toads highlight of the month was their Dinosaur-themed Day. They created lots of different activities surrounding this such as tuff trays and created physical activities such as stomping like dinosaurs. They have also been exploring creating autumn potions with lots of imagination going into creating these using natural resources found in our outdoor area. Next months Book of the Month will be *How Many Sleeps Till Halloween*.

Owls have been exploring the idea of communities and discussing what this means to them. The children took part in activities where they created their homes and talked about the changes they might make. They also enjoyed using playdough to make faces, sparking conversations and creativity. There has been lots of discussion on autumn finds such as acorns, conkers and the leaves changing colours. Next month, they will be exploring the season of autumn more. Their book of the month will be *Hedge The Hedgehog*, and their Magpie word will be *Change*.

Parent Notices

- Parents evening is being held this month. You will find time slots available in your child's room. Please do book in with your child's key person. Please note timings are on a first come first serve basis. If your preferred timing has already been taken you will be offered an alternative slot.
- Due to new families starting the setting, we wanted to remind parents that you must be let into the setting individually and not follow behind anybody else. Please ensure you use the intercom system to call through to the appropriate room and wait until you hear the door is open confirming you have been let in. Can we also ask that you close the door firmly behind you ensuring we are compliant with health and safety and safeguarding regulations.

Dates for your diary

Date	Event
6 th October	Grandparent Day, stay and play 10am-11am
15 th October	Parents Evening – book in with keyperson
17 th October	Practitioner Day, celebrating our team
20 th October	Diwali Celebrations
31 st October	Halloween Stay and Play 3pm-4pm



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.