

April 2026

Wellingborough Newsletter



Welcome,

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

Whats to come...

We are now in Spring and we cannot wait to see what fun our children get up to in this season!

We are all very excited to start preparing our allotments with the children, ready to grow some delicious fruit and vegetables as well as some herbs and flowers to add in to natural play.



This month we will have our Parent's Evening for all rooms. Time slots will be available throughout the day and there will be a timetable on each room door to choose a suitable time for yourself. However, please note that from 10:30 - 3:30 we will not have any availability due to staff lunches.

Hedgehogs is Tuesday 28th April
Little Toads is Wednesday 15th April
Owls Thursday 23rd April



What we have been up to...

Owls enjoyed doing some potato printing to represent eggs, asking the children what colours they would

like to use for this.

Outside in the garden, the children have started hunting for different bugs, finding worms and



looking out for butterflies, encouraging counting as well as language around shape and size.

The children have enjoyed helping out with cleaning the windows, allowing them to appreciate their environment whilst talking about things that are clean and dirty.

Owls have started on some lovely spring themed tuff trays, with little pretend chicks and roleplay eggs, learning about the life cycle of a chicken.

Quick question... *What came first the chicken or the egg?*

Little Toads had lots of fun exploring World Bear Day, creating a messy large-scale bear of their own, asking the children about the colours they would like their bear and the different textures that they can feel.

Little Toads enjoy the outdoor environment and will be spending more time out there during the warmer months, they even had their first picnic of the year together.

Hedgehogs captured a lovely Mother's Day photoshoot with the children as a personalised keepsake for their mummy's.

For National Science Week, our Hedgehogs enjoyed using our new hammers to break dried cornflour into pieces and then added water in to change the texture of it, extending on their learning around cause and effect.

Parent Notices

Reminder -

Please could we remind all parents that when dropping off and collecting your child, you are to NOT let other parents into the nursery - even if you know who that parent is.

They are only to be let in by a member of Toad Hall staff.

We would like to remind parents that we will be closed on Friday 3rd April and Monday 6th April. We will be back open on Tuesday 7th April - We hope you all enjoy your Easter Weekend



Staff Updates:

We would like to let all parents know that Annie (based in Little Toads), has decided to end her journey here at Toad Hall, all her key children will be allocated a new keyperson. We would like to wish her all the best!

Dates for your diary

Date	Event
3 rd April - 6 th April	Easter Weekend

SICKNESS POLICY

If a child comes to nursery and has had Calpol at home for a temperature, we will kindly advise parents to take their child to the doctors or pharmacist to be checked.

If a child develops a temperature at nursery, we can only give them Calpol if they have been here for more than 4 hours. We would call parents to collect.

If your child needs Calpol at nursery, we will call you for authorisation. We will monitor your child and if the temperature does not go down or they are still not themselves, we will call again for you to collect.

Staff will fill out a sickness observation record so we can monitor any changes. With regards to common childhood illnesses, we always follow the NHS guidance.

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.

