

Wellingborough Newsletter



Welcome,

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

Whats to come...

This month we are now officially in Summer, and we will be providing lots of water play activities to keep the children feeling cool and comfortable.

Owls have a few events that they are looking forward to celebrating in July for the children who will be leaving us to go to school.

On Friday 17th July from 2pm until 3:30pm will be their graduation, please let us know if you will be attending (even if your child does not attend a Friday, they are welcome to attend - as long as they are going to school) and a polite reminder for no siblings to attend.

On Saturday 18th July, we will be hosting a Prom Event from 11am-12:30pm, there will be face painting, refreshments and entertainment for the children. Please drop your child off and collect once finished.

What we have been up to...

We have had some lovely new garden equipment delivered for all rooms to promote more opportunities for gross motor skill development.

Owls have been celebrating the World Cup by hosting a penalty shootout, the children have thoroughly enjoyed this, and it has helped the children to build on their teamwork. The children have also used materials to create their own medals for Father's Day and spoken about what makes their daddy 'special'.

Little Toads have re-arranged their room to allow the children to easily access the different areas of the room at their own choice. The creative area has been changed so that the children can choose their own resources and have easier access to the bathroom when cleaning their hands. Little Toads have also created a lovely photo shoot for Father's Day; the children all look so adorable! The staff in Little Toads have asked if parents could bring in some family photos so that they can create some family books.

Hedgehogs have had some new goals delivered and our older babies have been working on their gross motor skills out in the big garden. Hedgehogs have also made some gifts for Father's Day, including a biscuit and a coaster! Hedgehogs love to explore messy play as it promotes sensory exploration so please only send your child in clothes that you don't mind getting too messy!



Parent Notices

Reminder

Please could we remind parents that when you drop off your child to not bring any foods (including fruit) into the nursery as we have children with allergies.

Staff Updates

We would like to welcome Rebecca to the team; she will be supporting us in all rooms when needed.

We would like to wish Michaela our Kitchen Assistant all the best as she prepares to leave us for Maternity leave this month.

Dates for your diary

Date	Event
17 th July 2-3:30pm	Owls Graduation
18 th July 11-12:30	Owls Prom

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. In this instance, 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, butterbean and potato gratin

Ingredients

- 500g boneless, skinless salmon fillets (fresh or frozen)
- 400g potatoes cooked and mashed
- 800g tinned butterbeans
- 200g frozen peas
- 200g sweetcorn
- 400g spinach
- 150g grated cheese
- 250 ml milk

Method

1. Cook salmon and thoroughly check for bones whilst flaking the fish.
2. In a saucepan, gently heat the milk, then add frozen peas, sweetcorn, spinach.
3. Simmer gently for 5-7 minutes until the veg is soft and heated through.
4. Let cool slightly, then blend until smooth using a hand blender or jug blender to create a creamy, bright green sauce.
5. In a large mixing bowl or dish, combine the cooked potatoes (lightly mashed), carefully flaked salmon and the beans.
6. Pour over the blended veg sauce and gently mix until everything is well coated.
7. Transfer the mixture into a large ovenproof baking dish, sprinkle the grated cheese evenly over the top.
8. Bake in a preheated oven at 180°C / 350°F for 20-25 minutes, or until the top is golden and bubbling.

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Kind Regards

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