

Winnersh Newsletter

Welcome

Thank you for taking the time to read our April newsletter. March was filled with love and celebration for our wonderful Mothers and female role models. We hope you enjoyed the Mother's Day Tea. We were so pleased with all that was able to come.

What's to come...

On Tuesday 8th April we will be holding a parents evening where you can meet with your child's keyworker and talk about your child's development. We also have Daniel, our Nursery Chef, who will be giving out samples of our menu for you to try.

We have Children's Book Day on 2nd April, so please bring in your child's favorite book to read. The children really enjoy this and it's a great way to encourage children to share, as well to develop their communication and language skills.



What we have been up to...

Hedgehogs have enjoyed going out in our new buggies and taking a trips round the triangle. They saw vehicles including diggers, cars and lorries, and they also enjoyed looking at the bug house.



In **Little Toads**, the children enjoyed making Mother's Day cards, Easter cards, mark making on the chalk board in the garden, and using clip board like the adults.

In **Owls**, the children enjoyed exploring story-themed tuff trays and loved having a parent come in to read them a story! All the children joined in with excitement.



Parent Notices

Staff updates

We are pleased to announce that Amy will be stepping up as Room Leader in Owls whilst Jade is on MAT leave.

Congratulations!!

We also would like to let you know at the end of the month sadly Megan and Emily will be leaving us. We would like to thank them both for all their hard work and wish them the very best of luck on their new adventure.

Molly will be coming back from MAT leave on the 1st May and will be coming back as Room leader for baby room. I'm sure you will all join me in wishing her a warm welcome back.

Dates for your diary

Date	Event
7.4.2026	Parents evening
13.4.2026	Term starts

Reminders

Please remember the front door must be closed at all times, and to not let anybody else in. Please use the intercom system to enter the building, so we can keep everyone safe. Thank you.



Recipe of the Month Salmon Thai curry and brown rice



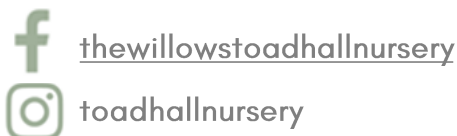
(Serves 6)

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.



Kind Regards
Anna Dickson
Nursery Manager
Toad Hall Nursery – Winnersh
winnersh@toadhall-nursery.co.uk

