

Winnersh Newsletter

Welcome

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

In September we had a fancy dress day to raise money for WellChild. With your kind donations, we were able to raise £80. Thank you all so much.



Next month...

We have October half term coming up from 27th October – 31st October.

We will be doing a food collection for Harvest, week commencing 13th October. If you would like to donate any items, please bring these to the office.

What have we been up to...

In **Hedgehogs** we have been exploring colours through lots of different activities, such as messy play, painting and exploring in the sensory area.

In **Little Toads** we have been exploring lots of new creative messy play trays. We have also enjoyed our Spanish class returning after the summer break, our theme for this half term is *Space*.

The toddlers will be off to space / el espacio (ess-oath-ee-o) where they will go to the moon (la luna) and see little stars / las estrellitas (ess-tray-ee-tas).

In **Owls** we have also enjoyed our Spanish class returning after the summer break, our theme for this half term is *The Jungle*.

The **preschoolers** will be off to the jungle / la jungla where they will see tigers / los tigres (tee-greys), monkeys / los monitos (mon-ee-toes) and elephants / los elefantes (ell-eh-fan-tez).



Dates for your diary

Date	Event
13 th October – 17 th October	Harvest – Food donation
Monday 27 th October – Friday 31 st October.	Term dates – October half term
Friday 31 st October	If you celebrate Halloween, you are welcome to come in dressed up. If you don't, please don't feel obliged.
November 6 th	Parents evening

Parent Notices

Signing in and out

Please can we remind all parents that you must sign your little one in and out on the register. If you cannot see the register, please ask a member of staff for the register.

Lost property

Please can we ask parents to label all toys and clothing that are brought into nursery. It really helps with us locating items that go missing.

Car park safety

Just a reminder that the carpark can get busy, and you must take care when driving in and out. Please drive slowly and be mindful of others.

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.