

Winnersh Newsletter



Welcome,

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

We have had a very busy month getting everyone settled back into nursery. We have enjoyed getting to know new staff and children who have just started their Toad Hall journey and we can't wait to see them grow!

What's to come...

In September we said goodbye to Lily who is starting a new adventure after recently finishing her Level 3 qualification, good luck with everything Lily!

We are also delighted to welcome Ebony to our team! Ebony will be based in our Little Toads room.



We'd also like to welcome Orla to the team! Orla will be based in our Hedgehogs room.



What we have been up to...

Hedgehogs have had lots of fun exploring animals and autumn this month! Our Hedgehog room have loved spending time with our guinea pigs, feeding, stroking and playing with them. We've also been singing nursery rhymes, making animal noises and creating fluffy cotton wool sheep. To celebrate autumn, we've been getting creative with cotton buds to create beautiful leaf-effect pictures using all the gorgeous colours of the new season

Little Toads had a lovely time settling in our new children and welcoming those moving up from the Baby Room. The children have been busy exploring lots of messy and sensory play, including gloop, painting and fun sensory activities. Little Toads have also been enjoying our music and movement sessions every other day, dancing, singing and having lots of fun together! With plenty of outdoor play too, the children have had lots of opportunities to explore, discover and learn together, while developing new friendships along the way.

Owls have had a lovely start to the term, welcoming our new children and those moving up from the younger room. We've been focusing on building friendships and relationships through team-building activities, encouraging the children to work together, share and support one another. We've also been enjoying lots of small-group activities, messy and sensory play, while getting to know our daily routines and learning all about our golden rules.

Parent Notices

Reminders

If someone other than a parent or usual collector is picking up your child from nursery, please email us on the day of collection to let us know. Please include the full name of the person collecting your child and a recent photo of them. If they have not collected your child before, they will be required to present a form of ID. They will also need to provide your child's collection password before your child can be released into their care.

We kindly ask that children finish any food or snacks brought from home before arriving at nursery for the day. We are unable to accommodate children eating food from home once they have arrived at nursery. This helps us to maintain a safe environment for all the children.

Dates for your diary

Date	Event
5 th October	Grandparents' Tea from 3:30pm
16 th October	We will be encouraging the children and staff to try foods from different parts of the world. If you have any favourite family recipes from around the world, we would love for you to share them with us!
1 st -23 rd October	We will be doing a food collection at the nursery. Owls will be dropping off the food we have collected to the Food Bank. Please bring any tins or dried foods to the nursery by 23 rd October.
30 th October	We will be having an Autumnal Sensory Party with lots of fun activities for the children and parents. Please come and join us from 3pm

Recipe of the Month

Chicken & Veg Pie

Ingredients

- 250g diced chicken breast or thigh Quorn
- 200g mixed root veg (carrot, parsnip, beetroot & swede)
- 150ml low-sodium chicken stock
- ¼ tsp dried herbs
- 40ml semi-skimmed milk
- 20g unsalted butter
- 20g plain flour
- Ready-made puff pastry
- 1 egg, beaten (for glaze)

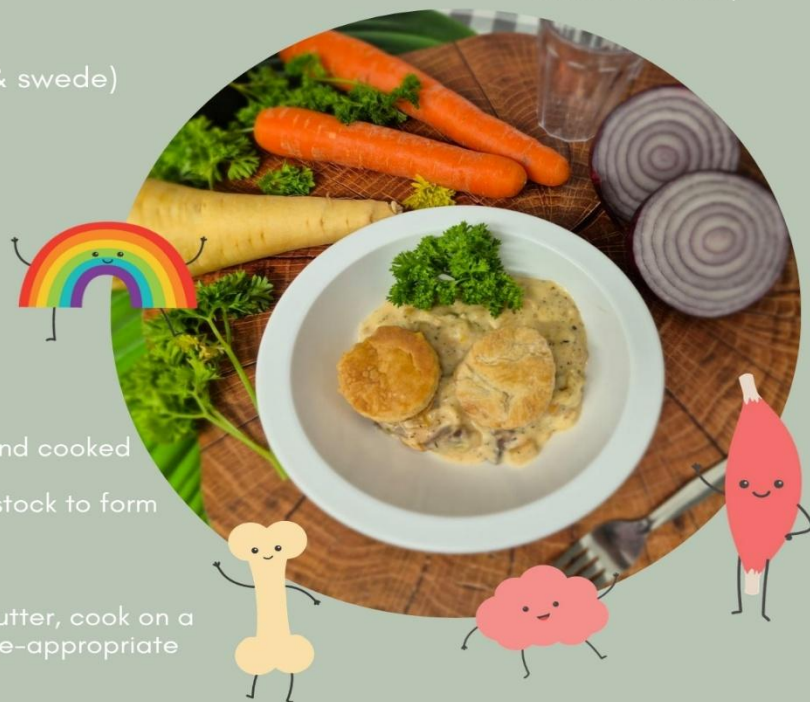
Method

1. Preheat oven to 180°C (fan).
2. Boil/Roast diced root veg until just tender & mash.
3. In a large pan, cook chicken/**Quorn** until browned and cooked through.
4. Make a roux with butter and flour, whisk in milk and stock to form sauce.
5. Add veg, chicken and herbs; stir to coat.
6. Pour mixture into deep trays
7. Roll out puff pastry and cut into circles with pastry cutter, cook on a baking sheet separately to the pie mix then serve age-appropriate amounts.
8. Bake 30-35 minutes until golden and piping hot.
9. Cool before serving.

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Kind Regards

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