



Dear Parents and Carers

From this term, the team will change slightly. Courtney will be leaving us to start University and Linda is leaving for a change in carer. The teams will be made up as follows:

Baby Snug: Megan, Leilah & Millie

Toddler Den: Courtney, Sophie, Ellie, Cheyenne

Pre school study: Alison, Laura, Meg

Lunch covers: Nikki, Hayley

We have opened our lending library which is located upstairs outside the office. If you would like to borrow a book from us then please come up and have a look at the stories we have on offer. We have a library card for each child.

We are looking forward to the return of our singing group with Heartbeeps who will be running sessions on Tuesday afternoons with the Baby Snug and the Toddler Den.

Our Pre-School Study children will be having football sessions with FTBL Base on Wednesday afternoons. You can find more information here - www.ftblbase.com

The garden will soon be having a small transformation with our gardening club moving to a closed off area allowing the children opportunities to partake in the care of the flowers and vegetables that are growing. The mud kitchen is being re-invented and given a new lease of life and our climbing frame is being replaced with tunnels and up and over equipment. We look forward to sharing the progress with you soon.

Jo

Dates for your diary

Holidays and Closures:

- 25th December until 1st January - Nursery closed for Christmas
- Half term for Term Time Only - 28th October - 1st November.

Other:

- Open Day - 28th October
- Christmas Open Day - 7th December

Staff Anniversaries:

- Cheyenne (3 years) - 20th September
- Laura (1 year) - 2nd October
- Hannah (1 year) - 23rd October
- Jo (14 years) - 20th October
- Alison (21 years) - 27th October
- Leilah (1 year) - 6th November
- Ellie (2 years) - 12th December
- Sophie (4 years) 17th December

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portsladedaynurseries
andpreschools



The Baby Snug

The babies have been practising using Makaton to communicate "please and thank you", and we have now introduced "more and finished."

During carpet time, the babies enjoy listening to short stories and singing with ribbons, scarves, and bubbles. They like to share the 'That's Not My' stories and feel all the different textures in the storybook, which has led to us exploring different textures in Tuff trays. The song 'Old Macdonald' has been popular and we made a farm for the babies to explore using weetabix, crushed cornflakes and multigrain hoops. The babies were moving the animals around the farm and were trying to copy the sounds that each animal makes.

We have created a water station for the babies and they are independently finding their own cups and helping themselves to water throughout the day. The babies are starting to learn how to tidy up. We listen to the tidy up conga and when the children hear this being played they pick up the toys from the floor and place them in our tidy up time box.

Next we will be introducing now and next boards to help embed the routine of the room with the babies.

The Toddler Den

Our Toddler Den have enjoyed listening to 'The Hungry Caterpillar' story at group times. We have been doing lots of activities based around the story. This has included a Hungry Caterpillar sensory tray, making their own hungry caterpillars using a variety of materials, and talking about the life cycle of a caterpillar. This has extended to the toddlers learning to talk about healthy eating and what foods are healthy. The Toddler Den will be exploring lots of different fruits to make smoothies with, during this the children will be encouraged to cut soft fruit up using our child friendly knives and chopping boards.

We have started to introduce the days of the week through different songs and rhymes. This is to make it easier for the children to remember but to also make it fun for them too. A lot of children have enjoyed using musical instruments when doing this.

We will be doing a whole group activity practising our hand-eye coordination as well as experimenting with paints and other mark making tools, to produce a huge caterpillar for our story corner board.

Our next story to explore will be 'We're Going on a Bear Hunt'

The Pre-School Study

Pre-School have been re-enacting picnics that that they have been on with their families in the home corner, by laying a blanket on the carpet and sharing food. We have also been talking lots about how to stay safe on the beach, applying sun cream before leaving the house and to reapply more sun cream after playing in the water, making sure we stay close to our parents/family, not wandering, wearing buoyancy equipment such as arm bands and only going into the water with a grown up. The children went on to make pictures about the sea side using sand and paint.

Some of the children from the Toddler Den have started their transitions to the Pre-School Study and our school leavers have been helping them to settle in, and supporting them with the Pre-School routine. We are looking forward to more of the toddlers joining us over the next few weeks as well welcoming our term time only children back after their summer break.

We will be sad to see the last of our Pre-School children leave to start school and we will miss them and it has been a pleasure being part of their journey.

Recipe of the Month

TURKEY MEATBALLS

INGREDIENTS:

- Olive oil
- 600g turkey mince
- 1 egg, beaten
- Handful porridge oats
- 2 garlic cloves, crushed
- 350g tomato passata
- 1 bunch fresh basil, roughly chopped
- 2 red peppers, diced
- 2 medium onions, diced
- 2 large carrots, diced
- 350g wholemeal spaghetti
- For the side salad:
 - Mixed salad leaves
 - 4 large tomatoes, diced
 - ½ cucumber, sliced



INSTRUCTIONS

1. Heat a splash of olive oil in a large non-stick frying pan with a lid, then tip in the onion, peppers, carrots, garlic and stir well.
2. Cover the pan and cook over a medium heat for 8 mins, stirring every now and then.
3. Pour in the passata, and cover. Leave to simmer for 20 mins.
4. Tip the mince into a bowl with the porridge oats and egg, and mix well until combined.
5. Shape the turkey mixture into walnut sized meatballs.
6. Heat a non-stick pan with a little olive oil, and gently fry the meatballs on all sides until completely cooked.
7. Give the sauce a stir, and add the meatballs and basil, then simmer lightly for 10 minutes, or until the vegetables in the sauce are tender.
8. Add the spaghetti to a pan of boiling water, and simmer for 10 minutes until cooked.
9. Serve meatballs and sauce with the spaghetti and side salad.

Recent Training

Megan has completed her Baby training.

Leilah has completed her Mental Health First Aid.

Colleague Spotlight

Megan has been a big support to the management team during the holidays. Stepping up and taking on extra responsibilities and making sure the nursery is running smoothly. We are looking forward to Megan taking on her new role as Baby Room Lead.

