



## Caterpillars



Welcome to our new babies.

This term we will be looking at emotions.

What makes us happy or sad— family, ice-cream & sunny days can make us happy—if we get hurt, fall down or feel unwell this can make us sad.

We will be looking at activities where we can create and make things that can make us happy or sad

## Owls



Spring has arrived and in the Toddler Room we are going to explore how Spring affects our garden.

We shall be planting some herbs & vegetables and watching them grow. The insects and birds are coming to our gardens and this gives us the opportunity to learn about them, plus young animals being born.

We will extend our 'people who care for us' to include doctors and vets.

## Hedgehogs

This term we will be welcoming the children back with another visit from Dave & Ewe mobile farm.

There will be lots of letter & sound activities which will boost the children's listening skills.

Ruby Bear will continue to come home with the children to cover 'The World' area of the EYFS. We would be grateful if your child & Ruby Bear could do lots of exploring the environment together.



As parents of school leavers learn which school your child will be attending in September, we would like you to know that we are here to support you & your child through this important transition from Nursery to School. We will be providing a range of activities that will encourage school readiness. These will range from developing skills to dress for PE, drinking from an open cup and using a knife & fork, to your child recognising their name. If you have any concerns or questions please speak to your child's keyperson who is always happy to help.

## This term's healthy recipe idea: -

### Chicken risotto

#### Ingredients

1 onion (diced)    1-3 cloves of garlic    3-4 chopped chicken breasts (or any chicken it doesn't have to be breast)  
3 chopped peppers    4oz chopped mushrooms    8oz Arborio rice    1 cup of frozen peas    1.5 pints stock

#### Method

1. Fry the onion and garlic
2. Add the chicken, peppers and mushrooms and fry for a couple of minutes more
3. Put in the rice and fry until all coated in oil but not browned
4. Add about 1 pint of stock and cook until almost all absorbed
5. Gradually add the other 1/2 pint of stock until risotto is creamy, then pop in a cupful of frozen peas.
6. Stir well, then serve

## Nursery Policies

The following policies have been reviewed at the last Trustees meeting and are available to be read in reception:-

CCTV & Surveillance;    **Complaints Procedure;**    Settling-in;    **Special Needs;**    Allergies & Allergic Reactions