



## Caterpillars

Our theme this term is Noah's Ark. We are learning a new song about the animals marching on to the ark two by two.

The babies will be enjoying lots of water play both inside & out (providing the sun stays out). We may also take a walk to see if we can spot any ducks.



## Owls

This term the toddlers are learning about how things grow.

We will be talking about ourselves as babies and how we have changed as we grow - we would appreciate it if your toddler could bring a photo of themselves as a baby. The toddlers will be making cress heads and growing beans as we enjoy the story 'Jack and the bean stalk' and together we will watch them grow. We look forward to having lots of fun in the Owl room as we learn through lots of different activities.



## Hedgehogs

Firstly, Clare would like to say hello to all the parents in the 3-5's room—she is looking forward to working with the staff in the room and meeting all the children & parents.

This term we are looking into the topic of growing—we have planted some seeds and will look at the growth of these in the weeks to come. We will be talking about lots of different things to do with growing and at our families and friends.

In line with our growing topic we are asking if we could have of family members & pets, new or old, that we can share during group time.

If at any point you have any questions at all, please do not hesitate to speak to your child's keyperson. Thank you

Clare, Kelly & the Hedgehog staff



## This term's healthy recipe idea:-

### Potato & paprika tortilla

#### Ingredients

- 3 tbsp olive oil
- 250g new potatoes, ends trimmed, thickly sliced
- 1 small onion, halved and sliced
- 2 garlic cloves, chopped
- $\frac{1}{2}$  tsp smoked paprika
- $\frac{1}{2}$  tsp dried oregano or 3 tbsp chopped parsley, plus a few extra leaves to garnish (optional)
- 6 large eggs

#### Method

1. Heat the oil in a deep 20cm non-stick frying pan. Fry the potatoes, onion and garlic for 10 mins until tender. Stir in the paprika and fry for 1 min more.
2. Beat the dried or fresh herbs into the eggs with seasoning, then pour into the pan. Stir a couple of times as the egg starts to set on the bottom of the pan, then leave alone to cook slowly over a very low heat for 10 mins until set, except for the very top.
3. Carefully slide the tortilla onto a plate. Slide back into the pan, with the uncooked top now on the bottom, and cook for 1-2 mins more. Garnish with parsley, if using, wrap in foil and serve warm or chilled.