



# Queensway Chapel Nursery

## February 2017

### Newsletter



## Welcome back to Nursery after the half term break.

We would like to welcome our newest member of the team—Charlotte Jeffery, who has joined us as an apprentice in our Toddler Room.

We are once again collecting Sainsbury's vouchers—there is a box in reception if you would like to donate them.

### Dates for your diary

Thurs 2nd March	World Book Day
Wed 22nd March	Dave & Ewe mobile farm
Fri 24th March	Red Nose Day
Thurs 30th March	Zoolab
Wed 5th April	Parents evening 6:00 til 7:30
Fri 7th April	Dave & Ewe mobile farm
Fri 7th April	Last day of term (Nursery closes to term time children)
Fri 14th—	NURSERY CLOSED -
Mon 17th April	Bank Holiday
Mon 24th April	Nursery re-opens to all children
Thurs 30th March 6:00—7:00	Bookstart Treasure bags gifting evening (3 year olds)

### Red Nose Day—24th March

The children can come to Nursery dressed in something red for a donation of £1. We will be making 'nose' masks and doing some baking activities.



### World Book Day Thursday 3rd March

## Queensway Chapel Nursery is holding a Princess & Heroes Day

We will be celebrating World Book Day by asking children to come in dressed as their favourite superhero or princess and donating £2 to help raise funds for Crackerjacks Children's Trust.

All children will receive their book token.



### Wellies

If anyone has any unwanted wellies that their child has outgrown or no longer needs then we would really appreciate it if you would consider donating them to nursery.

As you will know we do take the children outside to play in all weathers and it would be helpful to have some spare wellies here.

Thank you



### Children's absences

Could you please remember that if your child is not going to be at Nursery for any reason, we do need you to let us know (in advance for holidays but on each day for sickness).

You can telephone on 351922, email us at [info@queenswaychapelnursery.co.uk](mailto:info@queenswaychapelnursery.co.uk) or text us on 07749546518. Thank you



### Headlice

Could you please ensure that you check your child's hair regularly for headlice.



## Hedgehogs

This term we are going to be making pancakes with the children, and as Mothers Day is coming up the children will be given the chance to make a card for a special person in their lives.

We will be learning about Spring and looking at how things grow. The children will be able to help plant some seeds and 'Dave & Ewe' mobile farm will be visiting Nursery.



The children will be bringing Ruby Bear home to go exploring the environment with them—this should encourage the children to look at plants, animals and natural objects and to hopefully visit places which will widen the children's knowledge of the world.

## Owls



In the toddler room we are going to be looking at all the people who care for us. We are surrounded by people that help us in all sorts of ways. Firstly we are going to think about the people closest to us—please could you send in (or email to nursery) photos of mummy, daddy, grandparents, aunties, uncles that look after us and care for us. We will talk about these people and use them on our display board.

## Caterpillars



This term we will be learning about Spring. We will be focussing on new things such as growth, planting, mother's day flowers, new babies, lambs, chicks, ducklings etc..



## This term's healthy lunchbox idea— Mac 'n' veg slices

### Ingredients

- 100g macaroni; 1 tsp vegetable oil; 1 pepper, any colour, deseeded and chopped; 1 small courgette, grated; 100g frozen peas (or sweet-corn); 4 eggs; 2 tbsp semi-skimmed or 1% fat milk; 50g grated reduced-fat cheddar; 2 tsp dried mixed herbs; 1 pinch ground black pepper

### Method

1. Cook the macaroni (*You could use cooked potatoes instead of pasta. You'll need about 225g, chopped into chunks*). in boiling water for 10-12 minutes, until just tender. Rinse with cold water to cool it quickly, then drain thoroughly.
2. Heat the vegetable oil in a non-stick frying pan and stir-fry the pepper for 3-4 minutes. Remove from the heat and add the courgette and frozen peas or sweetcorn. Add the macaroni and mix well.
3. Beat the eggs and milk together, then stir in the reduced-fat cheese and dried herbs. Season with black pepper. Pour into the frying pan and cook over a low heat for 4-5 minutes, without stirring, to set the base. Meanwhile, preheat the grill to medium-high.
4. Put the frying pan under the grill and cook for 4-5 minutes until the surface has set and is golden brown. Serve hot, warm, or cold, cut into wedges - with some salad on the side.

## Nursery Policies

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

Abusive parents;      **Admissions;**      Aims & Objectives;      **Food & Drink;**      ICT;      **Inclusion & Equality;**  
 Non-collection of children;      **Smoking, Drugs & Alcohol;**      Outdoor Play;      **Staff Development & Training;**  
 Supervision of staff;      **Visitors**