



Queensway Chapel Nursery

February 2018

Newsletter



Welcome back to Nursery after the half term break.

Dates for your diary

Thurs 1st March	World Book Day—dress up as your favourite book character
Mon 19th & Fri 23rd March	Dave & Ewe mobile farm
19th—23rd March	Sport Relief
Wed 28th March	Parents evening 6:00 til 7:30
Thurs 29th March	Last day of term (Nursery closes to term time children)
Fri 30th March	NURSERY CLOSED -
Mon 2nd April	Bank Holiday
Mon 16th April	Nursery re-opens to all children

Sport Relief

19th—23rd March 2018

During this week the children will be able to come to Nursery dressed in their sports or dancing gear for a donation of £1. We will be doing various dancing & sports activities



World Book Day **Thursday 1st March**

We will be asking children to dress up as their favourite book character. We would like parents to read with their child at home and take photographs to go on our World Book Day poster. All children will receive their book token.

We are still looking for volunteers who would like to spend time at our nursery to become a 'Sofa Champion'- this would involve sitting & reading stories to the children. This will help our children to spend time with a wider range of people in our local community— if you are interested can you please contact the nursery and speak to Sue or Sharon.



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 or text us on 07749546518. Thank you



Registers

Could you please be sure to remember to sign your child in and out of Nursery **EVERY** time, and also ensure that anyone else bringing/collecting them is aware that they have to do this too.

Thank you



Hedgehogs

This term we are still going to be learning our rhyming words and supporting children learning the sounds of letters.

We will be making special person cards for Mothers Day. We will also be learning about Easter—having short bible stories to help the children have more understanding of what Easter is about. We will continue to support children with maths by developing our maths area & activities. Spring is coming and we will be having visits from Dave & Ewe mobile farm.

Please speak to your child's key person for 'Home Learning packs' to support your child's learning—we are all happy to help.



Owls



This term when we are out in the garden we will be looking for daffodils and also buds on the trees. We will make paper daffodils and draw pictures of leaves to make our own 'tree' for the display board.

We will celebrate Easter by learning about Jesus, who came to earth to teach us and is now alive in heaven. We will also be decorating some eggs for the 'Easter Bunny' to look at if he should hop through the garden.

Caterpillars



This term we will be focussing on Spring and growing. Making flowers and measuring our children will be part of our activities. We will also be exploring soil and looking at new baby animals, as Dave & Ewe will be visiting us.



We will also be creating Easter activities such as decorating eggs and having an Easter egg hunt.

Pasta with tomato & hidden veg sauce

1 tsp [olive oil](#), 1 large [onion](#), chopped 2 [celery](#) sticks, chopped 2 [carrots](#), chopped
1 [leek](#), chopped 2 [peppers](#), deseeded and chopped 2 x 400g cans chopped tomatoes with garlic
1 tbsp each caster sugar and balsamic vinegar 300g dried [pasta](#) shapes
[parmesan](#), shaved, and rocket, to serve (optional)



1. Heat the oil in a large non-stick saucepan and gently cook the onion, celery, carrots and leek until soft, about 20 mins.
2. Add the peppers and cook for 10 mins more, then tip in the tomatoes, sugar and vinegar. Simmer for at least 20 mins – the longer the better.
3. Cook the pasta following pack instructions. Meanwhile, blitz the sauce with a hand blender until smooth, season and return to the heat to keep warm while the pasta cooks. Drain the pasta and toss through the sauce. Serve in bowls topped with shaved Parmesan and rocket leaves, if you like.