



Queensway Chapel Nursery

June 2014

Newsletter



Welcome back to Nursery to another busy term.
 Hopefully we will have some lovely summer weather ahead of us and so we will remind everyone about the sun hats, with your child's name in, and please make sure your child comes in to Nursery already wearing their sun cream.
 This term also sees many of our older children moving on to 'big school'. We will be having visits from the Reception teachers from the local schools so they can meet the children going to their school. Soon the children will start their visits to school which will be very exciting for them.
 We have started to organise our register for September, so if you want to book any extra sessions for your child then speak to Sue.

Dates for your diary

Wed 11th June	Concept photographers in nursery
Mon 23rd June	Parents evening 6pm til 7pm
14th, 15th & 17th July	Graduations for leavers going to school
Thurs 24th July	Prom night for leavers – 6pm til 7:15pm
Thurs 24th July	Last day of term
Fri 25th July— Fri 29th August	Holiday club
Mon 1st Sept	Autumn Term begins

Summer Holidays

Don't forget we are open during the summer holidays so if you want to book your child in for some days, please let us know as soon as possible.

Lunchboxes

Could you please ensure that your child's lunchbox is cleaned regularly both inside & outside. We store them in the fridge whilst they are here so they do need to be kept hygienic. Thank you

LOST PROPERTY

We have rather a lot of stuff in our lost property box at the moment—can you please have a look through as anything left in there at the end of term will be disposed of.

IMPORTANT

Just a reminder to everyone that Nursery's front door is a **SECURITY DOOR** and as such it should be kept shut at all times.
 Could you please ensure that you close the door properly when entering or leaving the building—this is for the safety of the children.

Thank you

Headlice

We have had a few cases of head lice recently—could you please make sure you check your child's hair regularly.

Thank you



Nursery rabbit

We have now drawn the name out for our pet rabbit. The name picked out was suggested by Lucas Sievewright and the rabbit will be called **BELLA**



Caterpillars

This term the babies will be looking at different children's television characters. We will be creating using paints, glue and mark making materials.

If your baby has a favourite television character, please let us know.



Owls



This term we will be talking about pets as we introduce our nursery rabbit. We would love it if your toddler could bring in photo of their pet and tell everyone in the owl room all about them.

We're also looking at our favourite stories and if your toddler would like to bring their favourite story book into nursery we would love to read it at our story times. We will be adding to the exciting world of storytelling with activities such as puppets, small world play and will be making our book.

Hedgehogs

This term we will be learning about growth—how things grow: flowers, animals, insects. We have a new self-registration board in our room—this is colour coded the same as our keyperson wall and it will contain a photo of your child with their name underneath. Please encourage your child to use this when they arrive at nursery.



We will be getting our older children ready for school, introducing the home corner as a classroom. We will be concentrating more on numbers, communication & physical development.

This term's healthy recipe idea:- Mushroom & Chickpea Burgers

Ingredients

- 1 tbsp olive oil
- 250g mushrooms, finely chopped
- 2 garlic cloves, crushed
- 1 bunch spring onions, sliced
- 1 tbsp medium curry powder
- zest and juice ½ lemon
- 400g can chickpeas, rinsed and drained
- 85g fresh wholemeal breadcrumbs



Method

1. Heat 1 tsp oil in a non-stick frying pan and cook the mushroom, garlic and spring onion for 5 mins. Mix in the curry powder, lemon zest and juice and cook for 2 mins or until mixture looks quite dry. Tip out onto a plate to cool slightly.
2. Use a potato masher or fork to mash the chickpeas in a bowl, leaving a few chunky pieces. Add the mushroom mix and the breadcrumbs, then shape into 4 patties. Fry in the remaining oil for 3-4 mins on each side until crisp and browned