



Queensway Chapel Nursery

June 2016

Newsletter



Welcome back to Nursery to another busy term.

We have just appointed 2 new members of staff to work in the 3-5's room—they are Mel Matthews and Laura Swann—we would like to welcome them both to our team.

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.

We would like to remind everyone that there is a box in reception where anyone can leave donations for Melksham Foodbank. Also if anyone needs the help of the foodbank themselves, please feel free to speak to Sue who can refer you.



Dates for your diary

Tues 7th June	Concept photographers in nursery
Fri 10th June	Zoolab 9:30—10:30
Wed 15th June	Pyjama Drama—'First day at school'
Fri 24th June	Pyjama Drama—'First day at school'
Thurs 7th July	Parents evening 5:30pm til 7pm (book your appointment with your child's Keyperson)
11th, 12th, 13th & 14th July	Graduations for leavers going to school
Thurs 21st July	Prom night for leavers — 6pm til 7:30pm
Fri 22nd July	Last day of term
Mon 25th July— Wed 31st August	Holiday club
Mon 29th August	Bank Holiday—Nursery Closed
Thurs 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.

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.

In order to try & prevent so much lost property, could you please ensure that your child's belongings all have their name in them (i.e. Lunchboxes, coats, all clothing & shoes, bags).

Could you please also ensure that any drink bottles your child brings in with their lunch are labelled with their name on as they can get separated from their lunchboxes.

Thank you

Time keeping

Can you please ensure that you pick your child up on time—when your child is late being picked up we have to ask staff to stay behind and you could be charged £10 late fees.

Sainsburys Active Kids

If you still have any Active Kids vouchers, could you please bring them in before 17th June 2016.
Thank you

Sickness/Absence

Can parents please remember to telephone the Nursery if your child is going to be absent that day.

Thank you

Caterpillars



What's in the garden? - the babies will be finding out. We will be doing a lot of outdoor exploration, maybe even finding some bugs!

The babies are also hoping to take a walk to explore the sensory room at the Children's Centre—if your child(ren) are not registered with them, please let us know and we can let you have a registration form.

Thank you Alyssa & Carole

Owls



What do we do at Nursery? - this will be the theme for the coming term and we will be doing lots of talking about our favourite parts of the day.

We would also love to share any holiday pictures or postcards, so it would be great if you could bring them in.
the Owl Team

Hedgehogs

Welcome back to everyone who was off during half term.

This term is the final countdown for our older children until they move on to bigger things in their new schools and we will be looking at schools and talking to the children about their new adventure.



We will also be looking at the seasons and summer. There are lots of things that happen in the Summer, including holidays and enjoying the sunshine (we are asking if you have been away or had a fab day out, could you please bring in some photos and postcards for our holiday display), as well as different plants growing—we will be looking at this.

If you have any questions then please do not hesitate to ask one of us.

Clare & the Hedgehogs Team



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

Nursery Policies

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

Allergies & allergic reactions; Arrears; **Compassionate & Emergency leave;** Confidentiality; **Data Protection;** Equipment & Resources; **Fire Risk assessment;** Infection control; **Parents & Carers as partners;** recruitment of ex offenders; **Secure storage & handling of disclosures information;** Student placement; **Supervision;** Whistleblowing