



Queensway Chapel Nursery

June 2018

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.
This term also sees many of our older children moving on to 'big school'.
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.
We are sadly saying 'Goodbye' to 2 of our team—Sharon (Deputy Manager & Senco) and Emelye from 3-5's room are both off to pastures new—we wish them both lots of luck.

Dates for your diary

Every Thursday	The Singing Tree
Wed 13th June	Zoolab visiting
Thurs 28th June	Parents Evening 6—7:30
16th—19th July	Graduations for leavers going to school
Tues 24th July	Prom night for leavers — 6pm til 7:30pm
Wed 25th July	Last day of term
Thurs 25th July— Fri 31st August	Holiday club
Mon 27th August	Bank Holiday—Nursery closed

Can everyone please note that our car park is a 5 mph zone and you do need to keep an eye out for children who may have escaped their parents hold and be running across the car park



SECURITY

Can you please make sure that you do not hold the doors open for other people to come in/out of nursery.

I know this may seem rude but it could lead to children being let out without their parents. Please imagine how you would feel if another parent let your child out of the door on their own.

Thank you.

Now that the nicer weather has arrived, can you please ensure that your child is wearing suncream **when they arrive at**



Nursery. At the moment a lot of children are coming in without suncream on and it is taking up a lot of the staffs time getting everyone ready for outside play—this can obviously have an impact on the childrens play.

If your child is here for more than 3 hours, could you please also supply a bottle of sun cream so that we can apply more throughout the day (please put your child's name on it).



Caterpillars

This term our caterpillar room will be focussing on transport—different ways of travelling to Nursery, on holiday and on trips. We will welcome any contributions you as parents/carers would like to give as you prepare to take holidays, trips & short breaks away. Again our activities will consist of lots of messy play, books on transport and short trips to see what kind of transport is out there.

Thank you to all parents/carers who took part in our healthy eating home pack—the names will be pulled out of the box week commencing 11th June and winners will be notified.

Owls

This term we are looking at healthy eating and we will be tasting different types of fruits.

We will be doing painting with vegetables, like potato & carrot printing.

We would love it if you could bring in photos of your days out during this lovely warm weather. We can use these to increase the children's vocabulary by talking about all that we have been doing and seeing in our environment.



Hedgehogs



This term we are supporting some of the children with school readiness, so we are working on independence. Children will be undressing themselves to change into P E kits in order to explore an obstacle course in our outside area. This will happen every Thursday for the next 5 weeks as well as the following dates:

18th June, 26th June, 4th July, 13th July.

All children are continuing to do letters & sounds, learning rhyming words and sounds of letters and segmenting them. Younger children are working on listening skills during letters & sounds time.

A lot of the children are interested in bugs at the moment so we have had a visit from Zoolab and we will be bug hunting in our garden.

We are turning our home corner into a school to support children in learning about school and we will continue to support all the children's interests through look, listen & note.



This term's healthy recipe idea: -

Salmon pasta

Ingredients

1 pint of milk	Approx 500g salmon fillets	Butter (to make white sauce)
Approx 200g frozen peas	Fusilli pasta (or pasta of your own choice)	
1-2 heaped tablespoons of plain flour	1/2 teaspoon mixed herbs	Pinch of nutmeg
		seasoning to taste

Method

1. Poach salmon fillets in milk, herbs, nutmeg and seasonings until cooked, remove salmon and break into chunks - set aside.
2. Cook pasta as per instructions and rinse in colander.
3. Use butter, milk and flour to make a white sauce
4. When the sauce is cooked, add frozen peas and salmon chunks - then add the cooked pasta

Kids love this and it is healthy too! You could use tinned sweetcorn or frozen mixed veg instead of the peas, if you prefer.