

### **Newsletter Spring 2018**



### <u>Staff News!</u>

Congratulations to Sophie on the birth of her baby boy Ollie who arrived in November & Rebecca Owen on the birth of ther baby girbAnava in January.

A massive good luck to Carla, Rebecca Ireson & Gemma as they head on maternity leave in the next few weeks while they await the arrival of their babies.

> Welcome to the team! Melanie, Nia, Kimberley, Sophie & Carla.

Good luck to Laura Davies & Hayley as they move into babies for a new adventure.

#### Dates for your diary

Nursery closures (Bank holidays) Friday 30<sup>th</sup> March Monday 2<sup>nd</sup> April Monday 7<sup>th</sup> May Monday 28<sup>th</sup> May

Photographers will be returning under 2's 3rd May Over 2's 24th May

Parents Evening will be held on 1<sup>st</sup> May 5.30pm – 7pm

Royal Wedding 19<sup>th</sup> May we are having a party to celebrate. Any ideas will be greatly received to add to our plans!









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### From the office

We have gone paperless! If you have not yet updated your email address in the Office, please do so to receive your invoice via email. Polite reminder that fees are to be paid by 1<sup>st</sup> of each month, please ensure that you amend your voucher payments to reflect the increase in fees from 1<sup>st</sup> April 2018.

We no longer accept credit cards, if you still have a credit card registered with us then please pop into the office or call to change these details.

Can we kindly remind all parents that the car park has reserved spaces for our school runners. This is to ensure the children's safety when entering the nursery from the car park. Thank you



#### Reminder

Please can we remind parents to supply nappies, wet wipes, cream if needed and spare clothes including socks.

We are always looking to top up our nurse spare clothes box as we understand sometimes children do run out. If you have anything to donate to us would be great fully received.

Thank you

<u>Welsh Lamb Cawl</u> 1k welsh lamb, cut into serving pieces 2 litres lamb stock 225g potatoes, peeled and chopped 225g onions, peeled and chopped 225g leeks, trimmed and sliced 225g carrots, peeled and chopped 225g swede, peeled and chopped Place the lamb into a large pan and pour over the stock. Bring the liquid to the boil, then reduce the heat until it is simmering and continue to simmer for one hour.



Add the chopped vegetables and continue to cook for a further hour. Allow to cool and serve with crusty bread.



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### <u>Tweenies</u> <u>Message from Charlotte.</u>

Our term this month is "people who help us"

We are currently creating a hospital area in tweenies as part of role play in our topic.

We always welcome ideas with our topic! Thank you.



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### **Toddlers**

Message from Lucy & Katy

We have enjoyed our topic of "people who help us" this term. We even had a visit from the fire engine!

This term our topic in toddlers is all creatures great and small.

We are looking to do a visit with preschool to the nursing home during their pet day.

We would like to see a picture of your pets at home, could we ask you to email or bring one in of your pet/favourite animal and we can use this during our topic.

### Preschool

Message from Sara

We will be joining in with the theme of all creatures great and small.

We will be continuing with the visits to the nursing home and joining in with their pet day.

We would like to see a picture of your pets at home, could we ask you to email or bring one in of your pet/favourite annual and we can use this during our topic.

