

# FAMILY NEWS

## Little Explorers Royal George Road

DAY NURSERY & PRE-SCHOOL

AUTUMN 2024



Dear Parents and Carers

I hope you have had a lovely summer. The nursery is going through some new developments. We have been focusing on providing children with a wider range of experiences. The baby room is going through a mini refurb which includes adding an extensive variety of toys and resources and defining the areas of the room.

Please can we ask parents to ensure they are taking children's bags and items home each day. This is to ensure items are not lost or accidentally taken by others. Any items left on pegs at the end of the week will be placed in the lost property drawers.

Elise

### Dates for your diary

#### Holidays and Closures:

- 25th December until 1st January - Nursery closed for Christmas

#### Other:

- Open Day - 21st September
- Diwali - 1st November
- Remembrance Day - 11th November
- Christmas Open Day - 7th December
- Christmas Jumper Day - 12th December
- Parents Evening - 12th December
- Christmas Lunch - 17th & 19th December
- Christmas Party - 18th December

Don't forget to follow our Social Media:



[/littleexplorersnurseryandpreschool](https://www.facebook.com/littleexplorersnurseryandpreschool)



### The Baby Snug

The babies have enjoyed their outings to the local park for a picnic and play. The youngest enjoyed some tummy time exploring the sensory toys and music equipment. They have then extended this by carrying out a variety of sensory experiences such as play dough, cornflour, and mark-making in paint. The babies have explored their own construction tray using sand, soil and different vehicles to roll across the sand and dig, and they enjoyed exploring the materials with their fingers. They enjoyed creating their own herby play dough using the herbs from the side garden, and all took turns to help to create the dough. They enjoyed smelling the play dough and exploring it with their hands and dough tools.

### The Toddler Den

The toddlers have enjoyed focusing on nature. They went on a nature hunt and then used the collected treasures to create collages and prints. They children also enjoyed creating real life flower paintings, looking at the different colour flowers and attempting to copy them in their own way.

The toddlers have also been focusing on the area of maths. They enjoyed pouring and filling, and counting how many scoops and pours they did. They enjoyed building using the wooden blocks and looking at the different shapes of the blocks.

Toddlers enjoyed exploring the bug hotel and going on a bug hunt. They used the magnifying glasses to look and find the different insects. They found butterflies in the flowers and ladybirds in the bug hotel.

### The Pre-School Study

The pre-school has had some new ICT equipment with some educational apps, games and stories which they have really enjoyed. The children in the pre-school have also enjoyed the new side garden resources which have allowed the children to take part in regular gardening. We have planted sunflowers, herbs, tomato plants and strawberry plants. Pre-school have also enjoyed looking at and talking about the Olympics. They made their own Olympic signs and held their own Olympic games including running, beanbag toss and jumping games.

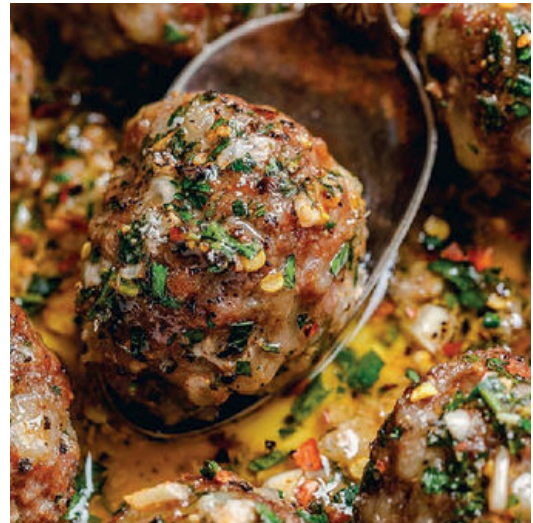
Through the hot weather, the children have enjoyed ice play activities including a role play beach, and a breaking ice retrieval game where they had to find ways to break the ice to retrieve the frozen animals. The children have enjoyed carrying out cooking activities each week.

## Recipe of the Month

### TURKEY MEATBALLS

#### INGREDIENTS:

- Olive oil
- 600g turkey mince
- 1 egg, beaten
- Handful porridge oats
- 2 garlic cloves, crushed
- 350g tomato passata
- 1 bunch fresh basil, roughly chopped
- 2 red peppers, diced
- 2 medium onions, diced
- 2 large carrots, diced
- 350g wholemeal spaghetti
- For the side salad:
- Mixed salad leaves
- 4 large tomatoes, diced
- ½ cucumber, sliced



#### INSTRUCTIONS

1. Heat a splash of olive oil in a large non-stick frying pan with a lid, then tip in the onion, peppers, carrots, garlic and stir well.
2. Cover the pan and cook over a medium heat for 8 mins, stirring every now and then.
3. Pour in the passata, and cover. Leave to simmer for 20 mins.
4. Tip the mince into a bowl with the porridge oats and egg, and mix well until combined.
5. Shape the turkey mixture into walnut sized meatballs.
6. Heat a non-stick pan with a little olive oil, and gently fry the meatballs on all sides until completely cooked.
7. Give the sauce a stir, and add the meatballs and basil, then simmer lightly for 10 minutes, or until the vegetables in the sauce are tender.
8. Add the spaghetti to a pan of boiling water, and simmer for 10 minutes until cooked.
9. Serve meatballs and sauce with the spaghetti and side salad.

## Recent Training

The staff team have been on Safeguarding training.

Elise has completed her Mental Health First Aid training.

Sophie will be attending updated SENDCO training this term.

Elise and Sophie will be renewing their local authority Designated Safeguarding Lead training.

## Colleague Spotlight

We would like to mention Will, the nursery Chef, who has gone above and beyond to support the children. Not only does he support their individual needs, he has created a bond with them all, creating many conversations around the food and contributing to topics of their interests. Will also provides the staff with delicious meals and snacks.

