# SQUIRRELS NURSERY NEWSLETTER

Squirre/s

Vursery Ltd

Winter - Jan/Feb 2025





Dear Parents and Carers,

Welcome to our first newsletter of 2025! We hope you all had a wonderful Christmas and are having a great start to the New Year. A big welcome to all of our new children who have started with us this term and are settling in really well.

We've got lots going on this term in each of the settings so please do keep an eye out on Famly for updates on what your little ones have been up to!

As it's still rather cold and wet, please could we remind you to ensure that children are dressed in weather-appropriate clothing and footwear, and don't forget to pack spare clothing as we will still be getting outside as often as we can!

Squirrels Nursery

### DATES FOR YOUR DIARY

### Waterlooville Nursery

29<sup>th</sup> January – Chinese New Year 14<sup>th</sup> February – Valentines Day 4<sup>th</sup> March – Pancake Day 6<sup>th</sup> March – World Book Day (please dress up!)

15<sup>th</sup> March – Mother's Day

17th March - St Patricks Day

### **Waterlooville Preschool**

17<sup>th</sup>-21<sup>st</sup> February - Half Term – reopen on 24<sup>th</sup> Feb 7<sup>th</sup>-21<sup>st</sup> April – Easter Holiday 21<sup>st</sup> July – Inset Day 22<sup>nd</sup> July – Inset Day

### Haselworth

**REMINDER:** In February half term we will be based in our St Marys setting whilst we have new flooring installed and maintenance is being carried out. If you need any changes made to bookings or to add your child in for extra hours during half term, please let Charlotte know ASAP.

8<sup>th</sup> May – Inset Day 21<sup>st</sup> July – Inset Day 22<sup>nd</sup> July – Inset Day

### St Marys

Thursday 13<sup>th</sup> Feb 2-3pm – Valentine Coffee/Tea Afternoon - all children, parents, grandparents welcome, more information will be put on Famly.

17<sup>th</sup>-21<sup>st</sup> February - Half Term – reopen on 25<sup>th</sup> Feb 24<sup>th</sup> February – Inset Day 7<sup>th</sup>-21<sup>st</sup> April – Easter Holiday 2<sup>nd</sup> June – Inset Day 22<sup>nd</sup> July – Inset Day

### Bank Holidays - all settings closed

18<sup>th</sup> April – Good Friday 21<sup>st</sup> April – Easter Monday 5<sup>th</sup> May – Early May Bank Holiday 26<sup>th</sup> May – Spring Bank Holiday

# **UPDATES**

### **Waterlooville Nursery**

This term our topic is Winter. We will be sharing different books each week, starting with Stick Man! We will be creating lots of different winter themed sensory trays for the children to learn about their senses - touch, smell and taste. The children love trying new foods and we will be trying a new food each week. The children love learning our new concept and this will change every two weeks so the children can understand each word. We will use our new words throughout the day so please do keep an eye out on Famly and ask your child about this at home. We would love for you to upload your child's favourite activity at home on Famly so we can share experiences and continue this in our in the moment planning.

### Waterlooville Preschool

This term we are looking at Winter based topics and exploring Birds and how they grow. We have celebrated National Cheese Day and Red Squirrel Day. We will be celebrating National Lego Day, Chinese New Year and Valentines Day.

Some children have started their Tizzy Time journey which is going really well and hopefully after the half term, we will begin our cooking sessions. Please keep your eyes peeled for more information!

### Haselworth

We have enhanced our art and creative area, added soft play and a toddler area to our room. We will be having a visitor from Bookstart come out to read to the children in February which we are very excited for.

Please could we remind you to label all of your child's items as lots of things seem to be getting lost/going home with the wrong children! We'd also like to say a big welcome to our new member of staff Samantha, who will be doing an apprenticeship with us.

### St Marys

Next week we are celebrating Chinese New Year, we will be having food tasting, crafts - making lanterns, snacks etc. Our preschool children will be learning about the traditions around the celebration. We have been exploring Winter and the animals that live in cold weather. We took a few of our preschool children to the charity shop to choose clothes for our dramatic play area – the children are enjoying using the new area and have loved using the different types of clothes and using them to build upon their play. Finally, welcome to Faye and Emma, our newest members of staff!

IMPORTANT: Please can we remind you to ensure that there are no nut products included in your child's lunches.

### REMINDERS

As always, could we please ask you to provide the following for your child if you have not already:

- WATER BOTTLE
- HAT, SCARF AND GLOVES
- CHANGE OF CLOTHES
- WELLIES/OLD SHOES
- WARM COAT/WATERPROOF
   JACKET

Please ensure everything is named - thank you!



# **New Members of Staff**

Faye - Early Years Level 3 Practitioner (St Marys)

Emma - Apprentice (St Marys)

Samantha - Apprentice (Haselworth)

Don't forget to check your FAMLY account for regular updates and notifications



# LIMITED TIME OFFER



Recommend a friend to us and you will receive a free t-shirt and 50% off of 1 month's bill. The person enrolling with us must say that you have recommended them, and they need to enroll for at least 3 months to be entitled to the reward.

Hurry! This offer is only available until April 2025!



# EMPLOYEE OF THE TERM

Each term Directors & Managers select one member of staff from each setting who has gone above and beyond in their work role.

Well done to our Winter Term Awardees!

Waterlooville - Shannon

**Gosport - Tash** 

# HOME RECIPE IDEA

## **Baked Chorizo Cheese Risotto**



Serves 4 - Takes 45 minutes

### Ingredients:

- 350g cherry tomatoes
- 80g chorizo, chopped
- 2 garlic cloves, diced
- ½ tbsp oil
- 300g risotto rice
- 1 litre hot vegetable stock
- 100g frozen peas
- 100g grated cheddar cheese

### Method:

- 1. Preheat the oven to 200c fan.
- 2. Add the cherry tomatoes, chorizo and garlic to a large oven dish and drizzle on the olive oil.
- 3. Bake for 15 minutes.
- 4. Add the risotto rice and vegetable stock and stir well.
- 5. Return to the oven to bake for 30 minutes, stirring twice in that time.
- 6. Remove from the oven and stir in the frozen peas and grated cheddar. The peas will cook in the heat of the risotto.
- 7. Serve immediately.
- Leftovers can keep in the fridge for up to 2 days. Cool the risotto and store in an airtight container. Reheat until piping hot.
- Leftovers can also be frozen for up to 2 months. Defrost in the fridge overnight and reheat as above.