



Dear Parents and Carers

The last few months have been very busy at Shoreham, and we spent the last couple of weeks preparing for Christmas, with lots of lovely activities.

Our new fire pit is being thoroughly enjoyed by both staff and children - we are all having fun picking what to cook! Vegetable kebabs are our favourite!

Beach school has now started with regular trips to the beach for outdoor learning.

This month, we say a temporary goodbye to Rhianna, who is going on maternity leave to have her beautiful baby. We can't wait to see her again soon.

A polite reminder - please remember to send your child to nursery with labelled weather-appropriate clothing.

We hope you had a very merry Christmas and Happy New Year!

Terri

Dates for your diary

Holidays and Closures:

- Christmas Day - Closed
- Boxing Day - Closed
- New Years Day - Closed

Family Events:

- Open Day - 2nd March

Other:

- Storytelling week - 29th Jan - 5th Feb
- Children's Mental Health week - 5th - 11th Feb

Don't forget to follow our Social Media:



/thenurseryfamily



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The Baby Snug

This term in our baby room the babies have been busy exploring the pumpkins that we grew, this lead on to them exploring different textures and smells – the cooked coloured spaghetti was a favoured.

We have been introducing Baby Massage this term what the babies have found relaxing and has offered a great bonding time with their familiar adults around them.

In the Garden the babies have been using there gross motor skills by exploring the different size footballs and kicking and rolling them.

If you would like to know/learn more about the baby massage please let us know, and we will book a parent training session.

Continue at home

Exploring different textures is a great learning opportunity for your baby. You can try playing with different types of pasta. This is a great sensory experience as well as encouraging development of fine motor skills.

The Toddler Den and Pre-School Study

This term the children have been exploring the bug hotel and have been working together to create new homes for the animals that visit us – They were extremely excited to see the different bugs we could find, a favourite was the beetle with the red back. The children were super excited to learn more about these different animals and what they may eat.

The children have been busy using their green fingers and looking after our planters – we were all so happy to see how big our pumpkins got and we got the chance to use them at Halloween – the pumpkin soup with the homemade bread rolls that the children made was lovely.

The children explored what happens to the chalk when water is added and they were excited to see how it turns into a paste like paint – they where then excited to explore different science ideas, creating mini bubbling cauldron was a favourite – mini scientists in the making!

Continue at home

On your walks together you could see what mini beasts you come across and then the children can describe them to their friends and grown ups. You could try drawing the mini beasts together too.

Vinegar and baking soda make great mini eruptions that you could create at home. Why not add some food colouring or glitter, and guess together how the "lava" will look like?

Recipe of the Month

VEGETARIAN SAVOURY CRUMBLE

INGREDIENTS:

For the filling:

- 360g mixed vegetables, such as Carrot, Parsnip, Squash, Potato, Sweet Potato, Mushroom, Leek, Peppers, Kale, Peas, Sweetcorn
- 400g tin of your favourite beans or pulses (No added sugar or salt), drained and rinsed

For the topping:

- 125g plain flour
- 60g unsalted butter, softened

- 40g grated cheese
- Handful porridge oats
- A pinch of freshly ground black pepper

For the sauce:

- 2tbsp unsalted butter
- 1 garlic clove, crushed
- 2 tbsp plain flour
- 400ml milk or no salt vegetable stock
- Handful grated cheese (optional)



INSTRUCTIONS

1. Preheat the oven to 200C/400F/Gas Mark 6.
2. Chop or slice all of the vegetables into roughly equally sized pieces and set aside.
3. For the crumble, put the flour into a mixing bowl. Chop the butter into little lumps and add it to the flour. Using your fingers rub the flour and butter together. Keep going until it looks like breadcrumbs (a few lumps are ok!). Stir in the oats, cheese and pepper. Set aside.
4. Heat a large saucepan and melt the butter until it bubbles slightly. Add the garlic and stir for a minute. Add the flour and stir well for another minute. The butter and flour will thicken and change colour slightly.
5. Gradually add the stock or milk a little at a time, stirring as you pour. The sauce should thicken up and not be lumpy. If it is you will need to mix it really fast to get rid of any lumps. When smooth, add the cheese.
6. Add the chopped fresh vegetables (but not any frozen ones) to the sauce and cook gently for five minutes, stirring often. Then add any frozen vegetables and tinned beans and stir through.
7. Pour the saucy vegetables into a 20cm/8in square baking dish and let it cool slightly.
8. Sprinkle the crumble all over the top of the vegetables. You should cover all of them up and have a nice thick crumble topping.
9. Bake in the oven for 30-40 minutes or until the crumble is golden brown all over.

Recent Training

All staff have refreshed their GDPR training.

Rachel, Morgan, and Lydia have attended an Incredible Infants course and are implementing lots of their learnings in the Baby Snug.

Catherine has completed her Baby Massage certificate.

Colleague Spotlight

Katherine Leveridge

Katherine has excelled this term, she has gone above and beyond with supporting the children and supporting them with their learning – Katherine always creates a warm and welcoming environment for the children as well as the parents – Katherine has a great professional relationship with the parents and works closely to make sure they feel reassured and supports them with anything they need like – Potty training.

Katherine has worked closely with her room leader to develop her skills with creating observations and Katherine is thriving at this. Katherine has grown so much as a practitioner and Shoreham is truly lucky to have her

