

## St George's Times Autumn 2014

#### Recommend us

Please take the time to recommend us on day nurseries.co.uk. It won't take you long and we love to hear the positive feedback.





#### **Dates for your Diary**

#### **Funded dates**

Funded dates for the Autumn term are as follows. Closes End of term Friday 17<sup>th</sup> October 2014, re-opens 27<sup>th</sup> October. Closes end of term 19<sup>th</sup> December 2014.

#### **Christmas Closure**

Nursery will close at 1pm on Christmas Eve and re-open on 2<sup>nd</sup>

January 2015

### Congratulations!

We'd like to say congratulations to the Area Manager Roxanna Lowe for being with St George's Nursery School for 20 years. Here's to the next 20.



#### Wall dans

Rishi Jobanputra a former child from our City site and one of the first children to attend St George's Nursery School has been accepted in to Cambridge University.



#### **Absences**

If your child/ren isn't going to be attending nursery due to holiday's or sickness or any other reason, please inform the nursery so they are aware of any absences.

#### Sickness & Diarrhoea

A quick reminder of our policy. If your child/ren have suffered from sickness or diarrhoea then they must not return to nursery until they have been clear for 48 hours. This is to stop the infections spreading. Thank you for your cooperation.

### **Security**

Please ensure you do not let other people in the building - find a member of staff so they can verify the person waiting to come in. This is for security purposes and safety of the children.







www.stgeorgesnursery.com

#### **Grace Road**

We would like to welcome some new starters to the nursery: Amelia, Freya, Armani, Clarissa, Ethan, Dorian, Dylan, Evie, Elizabeth, Esme, Indi, Isobelle, Jack, Jack R, Lucas, Lucy, Maggie, Maya, Mohammed, Riley, Theo, Tyler & Waridi.

We are proud to announce that our setting received 5 star rating from a recent visit by environmental health.

Parents evening will be Wednesday 29<sup>th</sup> October, please see your child's key person to book a time.

And, welcome to Amy Milligan who has transferred from our Oadby site to us.

The Photographer is coming on Tuesday 7<sup>th</sup> October.

#### Oadby

We would like to welcome some new starters to the nursery: Savannah, Ishaan, Amara, Inaaya, Ben, Khiri, Maryam, Joel, Jagdeep, Andrea, Shanice, Maaria, Hayyan, Maia, Jobby, William, Max & Mahtab.

We would like to welcome Jaspreet to the team who will be working full time with us.

Our photographer will be here on the 8<sup>th</sup> October.

Vic gave birth to a baby boy, Jaden on the 15<sup>th</sup> August weighing 7lb 11ounces both mum and baby are doing well.

#### **Enderby**

Big welcome to all those who have joined us since the last newsletter, Tristan, Henry, James, Sienna, William, Kye, George, Gracie, Emmie-Rose, Francesca, Noah, William J and Raeyna. Laura Whitehouse is due to return from her maternity leave in October.

Photo shoot dates 23<sup>rd</sup> and 24<sup>th</sup> September.

Sainsbury's active vouchers. The equipment has now arrived. We have received some lovely pots and pans and mini tea pots to support our role play areas. We also received digging equipment to support our planting and herb garden. Thank you to everyone who helped us collect the vouchers.

We will also be having our yearly fun week w/c 6/10/14 to raise money for **Healing Little Hearts**. Keep your eye on the notice

Most of you will be aware that we collect items of food and toiletries for the homeless as part of our harvest festival donations. We will be collecting food items such as tins, packets and jars and toiletries such as soaps, toothpaste, flannels and anything else for action homeless. Please help and donate to the designated area in our reception.

#### City

We would like to welcome some new starters to the nursery:

Ikraam, Avah, Adonis, Lana, Ameerah, Kaiyan, Amelia, Abdulrahman, James, Mia, Raeon Liliana, Kuba, Umar and Omari.

We are proud to announce that we had our environmental health inspection and were graded 5 stars.

Parents evening is Wednesday 29<sup>th</sup> October.

We would like to welcome our new staff - Ivy will be working full time in snowdrop and Katie will be working full time in Baby room.

The Photographer is coming on Tuesday 30<sup>th</sup> September

#### Narborough

We would like to welcome our new starters to the nursery:

Julius, Aaliyah, Maisy, Erin, Lily, Lucille, Florence, Katie and Lily.

We'd also like to welcome our after school club new starters: Caden, Layla, Noah, Aaron, Lauren, Phoenix, Kyra & Curtis.

We Will be holding parents evening on 29<sup>th</sup> October, please see your child's Key person to book an appointment.

We would like to welcome Julie to the team who will be helping us at lunchtime and will be with our after school club children.

6<sup>th</sup> November we will be having the photographer in.

# Ever wanted to try out some of the yummy meals we have at St George's? well now you can.

Here are some favourites of the children

#### Keema lamb curry

Lamb mince, chopped onions, garlic, ginger, chilli, curry powder, tomato puree, vegetable stock cube, and garden peas.

Cook peas, brown mince add onions spices and tomato puree and stir well. Add veg stock, peas and mince all together and stir until sauce is thick.

Cook in the oven for 1 hour

Serve with rice and naan bread.

#### **Creamy Ham Pasta**

Ham

Vegetables

Pasta

Cheese Sauce

Plain flour and margarine to make a roux

Milk

Cheese.

Cook the veg and pasta together until cooked, drain and mix in the ham and cheese sauce. Place in an oven proof dish and sprinkle cheese on the top and bake in the oven. For the veggie option it would be the same except without the ham.

#### Lasagne

Mince/quorn, Onions, Garlic powder, Herbs, Tomato puree, Chopped tomatoes, Pasta sheets

Brown mincemeat (beef, lamb or quorn) with some onions and garlic powder. Add chopped tomatoes and tomato puree. Add some herbs (basil), stir together.

#### White sauce

Butter, Plain flour, milk, cheese

Melt some butter in a pan and add some plain flour, slowly add milk and whisk until thick. Add cheese if required.

Layer an oven proof dish with pasta sheets and the meat or quorn. Finally on the top layer add pasta sheets and cover with the white sauce.

Place in the oven for 45 minutes.

Serve with salad.