



## Recommend a friend

Recommend a friend. Please collect a recommendation card from your Nursery Manager to gain a **£50.00** credit to your nursery fees.

Terms and conditions apply



## Dates for your Diary

Easter

The nursery will be closing on Thursday 2<sup>nd</sup> April 2015 and will re open on Tuesday 7<sup>th</sup> April 2015.

Parents evening will be coming up at all sites please see individual site information for details.

## Items needed

We are all looking for the following items for our mud kitchens:

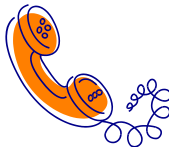
Pots and Pans

Kettles

Microwaves

Toasters

Cutlery



## Absences

If your child/ren aren'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.

## Phone Policy

Could we please remind all parents that mobile phones are not permitted to be used whilst in the nursery.

Staff will ask you not to use it on site if they see you using it. Thank you.



## Active Kids 2015

All sites are now collecting school Active Kids Vouchers from Sainsbury's. Please help us to collect as many as possible. Voucher s can be posted in designated boxes in reception areas.

Thank you



## Grace Road

We would like to welcome some new starters to the nursery: Anya, Florence, Harriet, Keisha, Thomas, Zaiden, Adnan, Antwan, Innes, Noah, Remiee, Thomas, Blaze, Callum, Charlie, Colby, Ilham, Jaden, Jaeden, Jasper, Krenar, Maxim, Miley, Nikola, Olly, Riaz, Ruby, Samuel, Terrence, Tristan and Zane.

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> April 2015

On the 11<sup>th</sup> and 12<sup>th</sup> June 2015 we will be having our graduation photographs taken.

Please can we ask parents to help us build an igloo in the garden, we need plastic milk bottles so please help us by saving your bottles.

## Oadby

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

Oliver, Anay, Abubakr, Hatim, Lilia, Siyana, Ted, Diya, Amelia, Nayaneesh, Jagdeep, Sophie, Aaiyah, Avi, Sarag-Grace, Taukanda, Nayan, Zain, Rukaiyah, Olivia, and James.

Our parents evening will be held on 29<sup>th</sup> April 2015.

Please could we remind all parents to call the nursery or let a staff member know if your child is not going to be attending due to holidays or sickness.

Please could we also remind parents to adhere to their children's session times.

## Enderby

Big welcome to all those who have joined us since the last newsletter , Lola, Freddie, Amelie, Reuben, Abigail, Kaiyan, Daniel, Samuel, Jack, Aanya, Ryan, Martha and Vinnie.

Our Nursery cook will be retiring her last day will be Thursday 2<sup>nd</sup> April 2015. Ann will be greatly missed by all and we wish her all the very best for a happy retirement.

Our Nursery Domestic is also leaving; her last day will be 20<sup>th</sup> April 2015. Jane will also be greatly missed and we wish her well for the future.

Our parents evening will be held on 22<sup>nd</sup> April 2015. Please see your child's room for more information.

## City

We would like to welcome some new starters to the nursery: Nilay, Aasha, Mohamed-Usmaan, Sebastian, Adam, Alisha, Isla, Yusuf, Lilah-Belle, Brogan, Laiba, Peter, Shazaib, Simreet, Sharie and Siya.

Sadly we say goodbye to Katie and Nagma as they go on to further their careers. We wish them all the best of luck.

Welcome to Emily Davis who will be our new apprentice. She will be full time starting with us from the 23<sup>rd</sup> March. Welcome to Andrea who is a full time member of staff that has transferred from our Aylestone site. She will be working in our poppy room. Also welcome to Jas who will be starting with us on the 16<sup>th</sup> March working Monday – Thursday also based in our baby room. Jas has transferred from our Oadby site.

Dates

Thursday 9<sup>th</sup> April spring crafts stay and play in the baby room.

Thursday 23<sup>rd</sup> April St Georges banquet come dressed in red and white.

Parents evening will be held on 15<sup>th</sup> April 2015.

## Narborough

We would like to welcome some new starters to the nursery: Oscar, Lily-Rose, Lily, Woody, Grace, Beatrice, Santiago, William, Nyah, Evie, Nieve, Olivia, Gracie, Jake, Jesnon and Ethan.

We have received 5\* from environmental health.



We would like to welcome Stacey and Alithia who have joined us and work in the baby room.

We would like to remind all parents to park in the car park at the rear of the nursery and not in front of the nursery as this is causing problems trying to leave the premises.



## St George's yummy recipes

### Cheese Scones or

#### Cheese straws

8oz SR flour  
2oz margarine  
2oz grated cheddar  
¼ pint of milk  
1 level tsp dry mustard

- 1- Rub margarine into dry ingredients and add cheese
- 2- Make into dough with milk a little bit at a time
- 3- Brush with milk and bake in oven for 15 minutes (220c)

### Flapjack Cookies

40g Margarine  
40g Castor sugar  
2tbs golden syrup  
50g porridge oats  
30g S R Flour  
Pinch of nutmeg (optional)  
25g raisons

- 1- Beat margarine, sugar and Golden syrup together. Add oats and mix until blended.
- 2- Add flour nutmeg & raisons
- 3- Mixture should be firm to make into small balls
- 4- Place on greased or baking parchment & press down to make a biscuit shape
- 5- Bake for 10 minutes until golden

### **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.