

The Barnehage Nursery

August 2018 Newsletter

We would like to welcome all our new families and returning families to The Barnehage and we hope you have all had a lovely Summer.

Welcome to the Team

Joyce, is our new Admin Assistant to take over the administration duties in the office, this will allow Selina to go into the playrooms to monitor and evolve the staff to ensure we continue to deliver best practice.

Stephen, is our new Nursery Cook, who is taking over from Jan, Stephen has lots of great ideas for lunches for the children, so look out for the new Menus!!!

Leanne who will be joining the staff in the 2-3 room

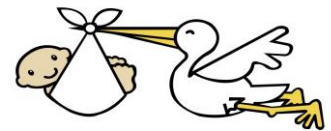


Maternity Leave

Sharon will be temporarily leaving us on Friday 7th

September 2018 to go off and have her little bundle.

Jade Williamson will be stepping up as acting Depute Manager to cover Sharon's maternity cover.



Staff Training

Well done to Chloe Morrison who completed her SVQ in "Social Services in Childcare"

Well done also to Selina who is starting her Masters in "Leadership in Learning" at UWS

Childrens Belongings

Can parents please ensure that all childrens belongings are clearly marked with childs name, incase items go missing. Can you also please ensure that children come to Nursery with the appropriate clothing i.e. waterproofs, wellies, change of clothes and if required sun hats and sun cream

Partnership

New term for partnership children starts on Monday 27th August 2018, Sessions are: -

Morning 8.45am - 11.55am
Afternoon 1.00pm - 4.1pm

Children who attend Partnership Only sessions are required to pay 50p per session for the child's snack.



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Out of School Entrance

Please could all new families to Out of School use the entrance at the side of the building for entering and exiting this Service.



Stephan Our chef will be sharing his recipes each month for you to enjoy at home.

One Pot Tagine

Ingredients

- 1 x tablespoon oil
- 1 x Diced Red/White Onion
- 2 x Crushed garlic cloves
- 1 tsp ground ginger
- $\frac{1}{2}$ tsp ground cumin
- 1 tsp ground coriander
- 1 tsp cinnamon
- $\frac{1}{4}$ tsp mild chilli powder
- 1 x large butternut squash diced (or a 500g bag frozen)
- 2 x carrots diced small
- 1 x 400g can tinned chick peas (drained)
- 2 x 400g tins chopped tomatoes



Rice or cous cous to serve

Method

Heat the oil, slowly cook the onion for about 10 mins, add all the dry spices, cook for another 2 mins, add all the vegetables and tinned chopped tomatoes, bring to a simmer and cook for a further 15 mins. Once the veg is tender add the chick peas and heat through for 10 mins