

# August Newsletter 2019

[Info@thebarnehage.co.uk](mailto:Info@thebarnehage.co.uk)

Welcome back to the Pre school children and the huge welcome to the children and families who have joined over the summer months



## Staff Leaving

This month we say farewell to Caitlin Harrison and Claire Falconer both members of staff have successfully secured position's in Local authority nurseries.

We will soon see Ashleigh and Courtney leave in September for Maternity leave



## Paediatric First aid

We have been asked to run a first aid courser for parents and carers, If you would like to be involved in this training please email the nursery

[info@thebarnehage.co.uk](mailto:info@thebarnehage.co.uk) to reserve your place

## Staff Training

Our staff will currently be taking part in the following training to update our knowledge and skills.

Hand Hygiene

Child protection

Kirktonholm Learning Festival on loose parts play



## New Partnership session times

For the academic year of 2019/2020 our nursery is offering 800 partnership hours for the children and families.

This means our partnership sessions have changed for this year only.

Am sessions: 8.00 am till 12.00 pm and the children will have breakfast and rolling snack

Pm sessions: 1.00-5.00pm and the children will get a rolling snack

All snack fees and Football Gary will now be invoiced each moth and a bill will be generated from the system for you to pay for these snack and extra-curricular activities.

## Bunny Update

Recently some of our very kind and caring families looked after Cookie and Oreo, while I went away on holiday if you have looked after Cookie and Oreo and have any pictures please could you email them to Nursery at [Info@thebarnehage.co.uk](mailto:Info@thebarnehage.co.uk)



# Dish of the month

## Ingredients

- pasta
- can of chopped tomatoes
- can of chopped tomatoes with herbs
- vegetable stock cube
- red pepper
- onion, chopped
- garlic, crushed
- tbsp tomato pure
- tbsp ketchup
- 85g cheddar cheese
- 55g parmesan cheese
- parsley to garnish
- black pepper

## Method

1. Chop all the vegetables and grate the cheese
2. Shallow fry the onion until translucent. Add the pepper and when the pepper is soft add the rest of the vegetables. Leave them to cook slowly until you get the desired consistency of the sauce.
3. Mix the sauce with cooked pasta. Put thick layer of cheese on top. Place it in the hot oven for the cheese to melt.

