

Colyton Caterpillars September Newsletter 2018

New lunch menu for Sept 2018

Week 1	
 Monday	<ul style="list-style-type: none"> • Butternut squash curry and rice • Organic yoghurt and fruit
 Tuesday	<ul style="list-style-type: none"> • Vegetable and spinach pasta bake • Fruit platter
 Wednesday	<ul style="list-style-type: none"> • Bean stew and crusty organic bread • Flatpack and fruit
 Thursday	<ul style="list-style-type: none"> • Wholesome cheese & ham sandwich • Vegetable sticks • Apple and custard
 Friday	<ul style="list-style-type: none"> • Quorn hotdog • Juckers and coleslaw • Fruit platter

£2.00 each



We had to say 'Goodbye' to Sasha over the summer break. She has decided to become a Nanny and we all wish her well for the future

Apple & Blackberry Crumble





WELCOME BACK!!

Welcome Back to you all. And a warm welcome to all our new members starting.

This half term we will be basing our learning around the Environment. We will be looking and learning about

- Recycling
- Our Environment
- The Rain Forest
- Hot Desserts
- Cold Environments
- Taking care of our Environment



Dates for diary

Carnival 8th Sept 18

Walking Entry

Meet at Govers

Meadow

TBA

World War 1 theme

Nurses army Land

Ladies

etc

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Mon & Tuesday

Forest school with

Zelda

10-11am

.....

PE with Mark

Wednesday 10am

Fortnightly

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Music Seeds with

Leah Stonex

Thursday's 10-

11am

Learning Through Play

Our staff will:

- Support children in their play
- Provide lots of resources
- Be aware of the potential learning across all areas of the curriculum
- Model skills involved in play
- Use lots of language
- Observe how children learning through play.

Term dates

Term dates Monday 3rdth Sept-
Friday 19th October

Places are bookable for this year's
October Half Term Holiday Club

Last day ; Friday 19th October.

Useful Numbers

Colyton Primary School 01297 552231

Seaton Primary School 0129720922

Uplyme Primary School 01297 442210

Kilmington Primary School 0129732762

Shute Primary School 01297 33348

Charmouth Primary School 01279 560591

Bridging the generation gap

We are really excited about our new project at Caterpillars. We will be linking with the "OUTSTANDING" Doveridge Care Home to have joint session where the children will visit the care home on a weekly basis, and the residents will come and join us too.



There is substantial research and evidence to say this has great benefits. We really follow the same curriculum and promote British values. This is a new concept and we really feel passionate about. We live in a society where care of the young and old is increasingly segregated, with little opportunity for both to learn to interact. It's a great opportunity to learn, increase social skills care and understanding.

www.daynurseries.co.uk/nursery-leaders-reach-out-to-care-home-toddlers-nursery

Interesting fact-

Young children need the opportunities to use their whole body and develop gross motor skills. It's only when they have mastered these they can then control their fine motor skills for using spoons, holding pencils and smaller movements they need.

Messy Monkeys

From September, on Tuesday mornings, we are having a messy monkey's session. Lots of fun for all ages between 0-5 welcome at only £1.50. No need to book. Just turn up.

Facebook

Follow us on Facebook for up to date activities and notices.
Colyton Caterpillars



SEPT 2018

We are now FULL Mon- Thurs Am until Set 2019. Fri AM has 1 space for over 2's. We have spaces Mon-Fri pm for children 2 and over. We will not be taken any children on under 2 now. This will be reviewed in Sept 2019

Office news

From Monday 3rd September 18

All fee paying children will be invoiced $\frac{1}{2}$ termly by our new accounts system Quickbooks.

Holiday club will be invoiced in advance for the term of the holiday. Booking is essential

Only 30+ hour fee paying children are entitled to 2 weeks non payment holiday.

IDEAS TO DO AT HOME

- Chat about how and why people should look after the environment
- Talk about environments around the world
- Make a snowstorm with water and glitter in a bottle
- Play in the sand
- Make a fruit salad
- Make penguin shaped biscuits
- Walk in our local environment

Resources Requests

- Postcards and pictures of the local environment
- Deserts and rain forests
- No longer needed winter coats
- Geographical magazines.
- Maps



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Children's recipe



INGREDIENTS

Main

4 large cooking apples, peeled, cored and cut into big chunks

1 tbsp water 3 tbsp sugar

225 g fresh or frozen blackberries, or mixed berries

For the crumble:

170 g plain flour 75 g butter
75 g demerara sugar

Apple & Blackberry Crumble

METHOD

1. Preheat the oven to 180C/gas 4.
2. Put the apple chunks, water and sugar into a saucepan over a lowish heat and cook until the apples are soft and mushy; this should take about 10 minutes. While cooking, stir it every minute or so to prevent sticking. Taste and add more sugar if it needs it.
3. Transfer the apple pulp into individual bowls or one big pie dish and allow to cool slightly. Stir the berries into the apples.

For the crumble

4. Rub the butter into the flour until it resembles very coarse breadcrumbs. However, if you rub it too much the crumble will not be crunchy. Combine with the sugar.
5. Sprinkle the crumble mixture over the slightly cooled apple and bake for 15 minutes for small crumbles or 30-45 mins for larger crumbles. Serve warm with whipped cream or vanilla ice cream.