



THE CHILDREN BUILT A CAR PARK IN THE GARDEN AND CHARGED £10 A TICKET TO PARK THERE.



Sunny Days
Children's Nursery

Lyneham Newsletter,
October 2015

We are now on
Facebook!

Dear Parents / Carers

We are really pleased with how well the children have settled in. All the children have now been allocated a key person and they look forward to sharing your child's progress with you at our first key person meeting being held in November.

Welcome



We would like to welcome Heather to our team. Heather has recently completed her NVQ, Level 2 in Early Years Education at College and has joined us on an apprenticeship to complete her NVQ Level 3. We are looking forward to supporting her career path. The children have already started to make her feel welcome and love spending time with her.



We would like to welcome Kirstea to our team; Kirstea has many years of experience and holds a Level 3 qualification in Early Years Education. She will be running the breakfast and afterschool club and has lots of wonderful ideas to make the club a great place for children to be before and after school. Please give us a call if you would like to know any more information about the club.

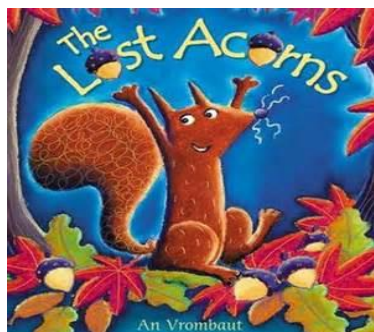
Applying for a school place

If your child was born between 1 September 2011 and 31 August 2012, they are due to start school in September 2016. The deadline for applying for a school place is 15 January 2016.

There is no automatic entry from a nursery into a school, and there is no automatic offer of a sibling place (a place for a brother or sister). You can apply online or download a paper application from

<http://www.wiltshire.gov.uk/schoolseducationandlearning/schoolsandcolleges/schooladmissions>

You can still apply for a place after this date but it will be considered a late application.



Stories of the Month

This Month we will be linking our stories with Autumn and reading *The Lost Acorn* by An Vrombaut and *Pumpkin Soup* by Helen Cooper. The children have also shown an interest in space and have asked for *Whatever Next* by Jill Murphy.



A Huge Thank You

to everyone that came and supported our coffee morning. We raised £82 pounds. The winner of how many spots on the cake was Daisy's uncle, who guessed 576 spots –well done

Rhyme of the Month

Zoom, Zoom ,Zoom

We're going to the moon

Zoom, Zoom, Zoom

We'll get there very soon

5,4,3,2,1 blast off !

Letters and Sounds:

Letter and Sounds is a National Strategy aimed at supporting children's reading and spelling skills. At pre-school we focus on Phase One and over the school year we plan regular activities to support the 7 different aspects through child and adult led activities. Each aspect is divided into 3 strands and develops children's ability to:

- Listen to sounds
- Listen and remember
- Talk about sounds

This term's aspect is **Environmental** sounds and aims to develop children's listening and awareness of sounds in the environment. Why not try a listening walk together at **home**. Encourage your child to stop and listen and then when you get home record in words or pictures the things you heard together. It's surprising how many things you hear when you are really listening.

Recipe of the Month

Apple recipes and autumn time go hand and hand. Whether it is yellow, red or green, there are well over 20 different varieties of apples, which makes for a lot of apple recipes throughout the world!! Here's one to try:

Easy Apple Crumble

Ingredients

- 2 cooking apples
- 125g plain flour
- 75g butter
- 25g sugar
- 50g porridge oats

You will need:

4x small baking dishes for individual crumbles or one large dish

Method

1. Preheat oven 190°C/Gas mark 5
2. Peel and slice some dessert apples and put in the bottom of a large oven proof dish (or 4 individual dishes)
3. Get your children to mix all the flour, marg and sugar until they are like breadcrumbs or, alternatively whizz the

mixture for 15 seconds in the food processor

4. Stir in the oats and put the mixture on top of the apples
5. Bake in the oven for 40 to 45 minutes
6. Allow to cool slightly and serve with yoghurt, custard or crème fraiche.



