

Need to know

Nursery Manager Diane James
Deputy Manager Sally King

Although we charge for all hours, whether attended or not, we are able to remove meal package charges for planned absences. We need 2 weeks notice of any absence. Meals will be charged for unplanned absences like sickness as we plan our catering needs 10 days in advance.

To ensure that we are correctly staffed at all times we ask that you adhere to your booked times. If you drop off early or pick up late, our staffing may not be adequate. To deter this, we charge if you pick up late or drop off early. Please also note that nursery will close at 6pm promptly. If your current hours need changing please speak to Diane.

Nice to know

All nursery policies are available for you to read on our website. To access them, you will need to login – please contact the nursery manager for details.

You can view our 4-week menu online at www.bristolchildcare.co.uk/meals/menus. Our cycle of Winter Menus started on 30th October; you can find them on our website.

You can contact Managing Director Saffia Bullock at any time via e-mail: saffia.bullock@bristolchildcare.co.uk

Bank Holiday Closures

Nursery will close at 6pm on Friday 22nd December and reopen on Tuesday 2nd January 2024.

If you have any comments or feedback, please email us at: mornington@bristolchildcare.co.uk

Welcome from Diane

Welcome to our winter newsletter – this year is flying by!

We had a busy September, with lots of settling in for new babies, babies moving up to the 2s room and 3 year olds moving into preschool. We have also been doing lots of online training and our most recent staff have had training on our behaviour policy and our curriculum. This is also a time when we do lots of evaluation and create actions for us to work on, as we are always thinking of ways that we can improve.



We have been visited by Elizabeth Male who is part of the Childcare Development Team at BAND (Bristol Association of Neighbourhood Daycare). She carried out a 'Safeguarding Walk' around nursery and talked to the staff, ensuring that their knowledge of safeguarding is strong and identified any training needs. We do this every year, and find it a really useful evaluation tool.

At the beginning of November, we will be visited by Terri Mitchell, who is our Lead Teacher from Filton Avenue Nursery school. She visits quarterly, the focus is different each time, and it is a great opportunity for us to evaluate our practice in different areas and create any actions arising. Saffia, our Managing Director, and I have arranged to meet in November to have a self-evaluation meeting and to discuss our nursery development plan.

I can't believe I have been planning Christmas dates! Please see below for all events.

As ever, thank you all for your support.

Diane

Dates for your Diary



Update from Saffia Bullock, Managing Director



Thank you to all the parents who stopped to chat to me at the parent drop-in session. It's so nice to meet parents face to face – and I hope that it's beneficial to you to have met me in person so that I'm no longer just a name in an email address!

It was great to talk to so many of you and to hear what is working for you and discuss your feedback. I have passed on your kind words and thanks to our amazing staff team. We have also taken on board your ideas and suggestions and have made an action plan to help us improve in these ways. I know that Diane has written to you about this.

Please continue to feedback to us about what is working well, and ways we could improve, and if you feel able to leave feedback online, the link is here:

<https://www.daynurseries.co.uk/review-submit/6543218382>



Following the recent parent drop in, we are aware that parents would like to know more about the Government's 2-year-old offer for funding which will start in April 2024.

Unfortunately, we still don't know much more than you! The government has made headline announcements, but, we are all still waiting for more details on how this will be rolled out. Recently some of our team attended a Bristol City Council webinar about the new funding so we can share what we learnt there.

The local authorities are waiting for the guidance details from government. They use this to create their provider agreement – this agreement, the process and the funding rate, is different for each local authority. We sign up to the provider agreement and that forms the contract between us and the local authority for delivering the funded hours. Without that, we can't move any further forward.

Therefore, while there is still so much unknown, we cannot make our offer to you. We are starting to make plans based on the information available, but we can't offer funded hours to you when we don't know how this will work and what funding rate we are being offered. I'm very sorry that this is frustrating for many of you but this is out of our hands and we think it would be unhelpful and ineffective to design an offer which we might have to later amend.

The team from Bristol City Council told us that parents will be able to apply for the eligibility codes from January 2024, and we think that eligibility is going to be on the same basis as for the 3- and 4-year-old extended funding (i.e for working parents with an income threshold). The same process and form will also be used (this might be different for South Glos). For those of you new to this process, the funded hours offered are 570 hours per year which equals 15 hours per week over 38 school weeks. We "stretch" this to 12 hours per week, so that it's "year round"; this means funded hours are available for 47.5 weeks of the year at Bristol Childcare.

We hope that sharing what we know at this stage is helpful, and we will of course update you as soon as we are able.

Saffia



Update from Saffia Bullock, Managing Director

Lastly, as you will all no doubt be aware, we are very proud of our cooks and the nutritious fresh cooked meals they serve every day. We always miss them when they are on holiday, so we were very grateful when, a few years ago, we were introduced to Mini Meals who we have been working with ever since. Mini Meals has recently been given some awards and it's great to be able to share this with you so that you can feel reassured that we are providing the best meals we can, even when our cooks are away!



Awarded to

Mini Meals Catering Ltd

**Unit 7, Emery Road, Birchills Trading Estate,
Brislington, Bristol, BS4 5PE**

Achieving 45 out of 45 possible Bristol Eating Better Early Years Award actions, designed to increase the availability of healthy food and promote sustainability. This includes actions to help early years settings become Sugar Smart.

**Valid until
15th September 2025**



Public Health

Bristol Eating Better is a Bristol City Council Initiative

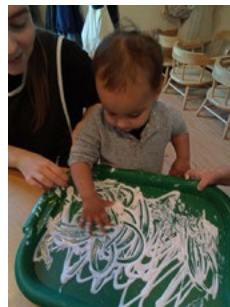
Saffia

Baby Room

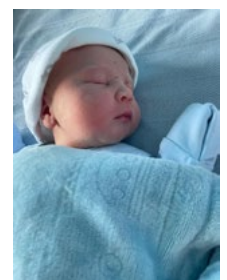
During the summer months we were busy supporting the babies' physical development. We encouraged them to move around the garden – running, using the bikes and cars and learning how to use the space hopper! We always support them to get into the habit of wearing sun hats and sun cream on hot days when the UV is high. We give them lots of opportunities to develop their fine motor skills by mark-making – using paints, their fingers, chalks and crayons. We have water available all the time for them to drink – you can see one of the babies giving their baby a drink too!



As an autumn activity we mixed some different spices with water, to make a paste, which the children could then make marks with using paintbrushes. We used a little cinnamon, cumin, paprika and turmeric to make different shades of brown. The spices made different textures for example the cinnamon became quite gloopy. Some of the children were a bit unsure of this activity at first (maybe because of the different smells) and some got stuck in right away with no hesitation. Most of the children decided to use the paintbrushes, however a few decided to move the pastes around the paper with their fingers.



Also, many congratulations to Jo and Scott on the safe arrival of baby Henry.

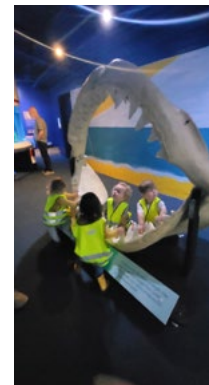
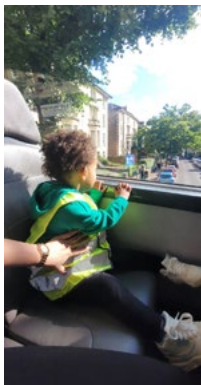


Two's Room

The Twos had such a fun day at the Harbourside! We took the bus down to the centre and walked along to the waterfall steps, where we had our snack. We then hopped on the water bus ferry, which crossed over to the Wapping Wharf. It was amazing to go under the bridge! There were disused trains on the tracks that we climbed on and explored, we pretended to drive the train. After this, we walked over to the M-Shed to explore. They had a big bus. We looked for the nursery on the giant map on the floor, tried out the dressing up, and marvelled at the hot air balloons hanging from the ceiling. After a short calm down at the museum, we walked over to the Millenium Square, where we splashed in the water fountains. We sat down for a picnic lunch before taking the bus back to the nursery.



The Twos Room also went on a trip to the Aquarium! We walked to the bus stop, took the bus down to College Green, ran around on the green for a bit, had our fruits and snacks by the Bristol Cathedral, then walked down so many steps to the Aquarium. It was so lovely seeing all the fish, sting rays, sharks and turtles, among others. We had such a fun time just watching them all swim about. We did a bit of colouring at the end, then it was time to head back to nursery for some well deserved lunch and sleep.



The Woodland Makery

We are excited to be offering a Winter Woodland Session with Elise from The Woodland Makery. This will be on Wednesday 10 January 2024 and will include children across all of the rooms.

Here is an introduction from Elise.

Elise from The Woodland Makery at Morningson House – Wednesday 10 January 2024



Hello, my name is Elise and I run a Forest School in Bristol. I'm very excited to say I am going to be visiting you at Morningson House on Wednesday 10 January 2024 from 9.30am until 12pm for a Winter Woodland Session. We will be learning about British Birds through fun and games and making a bird feeder to take home. We will also be doing a fire safety demonstration then cooking some s'mores and drinking some hot chocolate.

Please could your child come in outdoor clothing: long trousers/leggings, warm clothes and have extra layers like coats and hats as the weather is unpredictable at this time of year! I look forward to seeing your little ones soon!

www.woodlandmakery.com (or find me on Facebook or Instagram search: Woodland Makery)

Preschool

Rachel has been using our new story sack for the book the 'Colour Monster' by Anna Llenas, which is one of our core books. It's a great book to support children to learn to label their feelings. Once the children have learned the emotions that match the colour, we often hear the children saying "I'm red today" or "I feel yellow". It is a very simple way to help children describe how they feel.



The Preschool children made cheese straws for their afternoon snack. Every child had the opportunity to try all the processes involved. We talked about all the different ingredients and their textures. As we added the different ingredients, we observed how the mixture changed. Lots of learning and they tasted good too!

We have also been supporting our preschool children to develop their fine motor skills. We encourage them to use scissors in an effective way, this supports their independence too. They have been painting and they love using the white board and dry wipe pens to practise their writing skills.



Pork Meatballs with Butter Beans

To serve a family of 4

Ingredients

For the meatballs

400g minced pork
1 onion, diced

For the red pesto

3 roasted red peppers (from a jar, or roast your own)
1 tbsp oil
1 clove of garlic
1 handful of basil

For the sauce

1 tin butter beans (400g)
1 onion
1 clove of garlic
1 carton passata
Red pesto - above
Vegetable stock - 1 cube with 300ml of water



Method:

Mix minced pork with onion and roll into golf ball sized balls. Brown in frying pan set aside.
Make red pesto by whizzing basil, olive oil, garlic and roasted red peppers together.
Sauté onion and garlic in large pan. Add pesto and passata and water with veg stock.
Cook meatballs in sauce.
Add butter beans and simmer until cooked.
Serve with roasted sweet potato.

