



## BRAM LONGSTAFFE CHILDREN'S CENTRE

### MARCH / APRIL 2006 NEWSLETTER

Issue 5

#### Welcome to our Spring Newsletter

You may be pleased to learn that two vacancies have arisen for parent Governors at Bram Longstaffe.

This could be an opportunity for you to become involved in the development of the Centre here at Bram and also be involved in the Barrow Children's Centre advisory and planning group. The role is for two years and is supported by training. The experience you would gain could be included in your CV. The closing date for letting us know you are interested is Thursday 23<sup>rd</sup> March 2006.

If you would like further information Steve Smart (Chair of Governors) and I would be glad to have a chat with you. Scott Wilson one of our parent Governors will be starting a Parent Forum soon...watch this space...and our Friends of Bram are hoping to hold a coffee morning for people who have left Bram but still hold a fond memory of their time here. We hope you enjoy all the news from staff. If you would like to contribute an article or advert please let Mary know at reception.

#### REMINDER for Parents / Carers

If your child's sessions start at 9.00am, the earliest you will be allowed access to the Centre is 8.55am.

Please remember that we have a staggered start system and your child can be brought into Nursery any time between 9.00am-9.30am to begin their session.

#### Congratulations

Well done to the parents and children who have completed the Early Start in Communication family learning course. They are: - Janette and Jack Hellon, Liz and Sam Kay, Julie and Connor Garratt, Dawn and Courtney Corris and Kerry and Kira Brooks. See below for details of another FREE family learning course, starting after Easter.

#### Early Start to Play

Understand the value of different play activities and get ideas for things to do at home.

Starts Friday 21<sup>st</sup> April for 8 sessions

9.00am-11.30am in the Blue Room @ Brams

#### CENTRE and BABY HOUSE

#### OPEN EVENING

Parents/Carers are invited to come and look through their child's achievement folder and chat to staff.

Thursday 16<sup>th</sup> March

5.30pm-6.30pm

No appointments necessary, any time within the hour is fine

In the Nursery classes the children will be talking about Spring and growth, they will be working in the garden and observing the signs of Spring.

We will also be Celebrating Mother's Day.

#### INFANT MASSAGE -

A loving touch

For parents and babies under one.

Thurs 1.00 - 2.30pm.

Places available for April 06 course by contacting Sue Hawitt - 894638

*Being touched and caresses,  
Being massaged, is food to the infant,*

*Food as necessary as minerals,  
vitamins and proteins.*

Dr. Frederick Leboyer

## Nursery 3 - 4 year olds

School is closed from  
Friday 31<sup>st</sup> March and  
re-opens on  
Wed 19<sup>th</sup> April

### EASTER HOLIDAY CLUB

During the holidays we still provide care sessions, if you would like to book sessions for your 3 to 5 year old please fill in a form (available from Reception) by 20<sup>th</sup> March 2006. The Centre is completely closed on Friday 14<sup>th</sup>, Monday 17<sup>th</sup>, Tuesday 18<sup>th</sup> April.

### BABY CAFÉ

On Thursday between 10.30am-11.45am in the Blue Room. Call in for a tea or coffee and stay for a chat.

### Teaching Student

Kathryn Finch is a second year teaching student on placement from St Martins College in Ambleside. Kathryn is working in Red Room and will be with us until Easter 2006.

### TOY LIBRARY/DROP IN

Now on twice a week,  
Monday & Friday mornings @  
Barrow Island Community  
Centre, between  
10.00am till 12 noon  
to borrow a toy  
and stay for a play

## Pam's Kitchen News

Now that the Baby House meals are up and running, I thought you may like to try out this recipe for your little ones at home.

### Baby Bolognese

1tsp vegetable oil	15g finely chopped celery
25g peeled and finely chopped onion	25g finely grated carrot
125g lean minced beef	1tbsp tomato ketchup
2 tomatoes, skinned, de-seeded and chopped	
100ml unsalted chicken stock	40g spaghetti

### Method

Sauté the onion and celery in the vegetable oil for 3 to 4 minutes. Add the minced beef and stir until browned. Stir in the tomato ketchup, tomatoes and stock. Bring the mixture to the boil, then reduce the heat, cover and cook until the meat is cooked through (10 to 15 mins). Meanwhile, cook the spaghetti until quite soft. Drain and chop into short lengths. Transfer the Bolognese sauce to a food processor and puree to a fairly smooth texture before combining with the pasta.

### New FREE short course for Parents/Carers

Keeping up with your children in maths, aimed at Parents/Carers who's children will be moving to Primary School in September 2006.

Friday 9.00am - 12.00 noon

10<sup>th</sup> - 31<sup>st</sup> March 2006

Blue Room @ Bram Longstaffe

Interested, please come along.

Parents / Carers please remember that a contribution of £2.00 is required for your child per term, this is to allow each room to buy essentials resources for the children, such as ingredients for baking, making play dough and other class activities. Your child's key worker will be happy to show you where your contributions can be left.

Thank you

A special THANK YOU goes to

'The Mysterious Ulverston Curry Club' who donated £731.00

and 'The Rotary Club of Furness' who donated £40.00

Both amounts will go towards the purchase of special needs bicycles and safety equipment.