



March
2013

Rowland Hill Nursery School and Children's Centre

Our Vision

"Rowland Hill is an inclusive, supportive Nursery School & Children's Centre in which all children and their families can make positive relationships, learn together, grow in confidence & self respect and be happy".



Dear Mums, Dads and Carers,

A BIG THANK YOU to everyone who came in on Saturday morning to help move compost into our community garden. We can now look forward to a great harvest in the autumn!

We have a lot of parent workshops and events planned this term:

Wednesday 6th March World Book Day: Story time with parents and carers, come in and share a story together on a big red bus!

Friday 8th March - 9.30-11.00 continue the celebrations of world book day and come dressed up as your favourite book story character.

Parent Sharing day Thursday 21st March and Oral Health Workshop for parents.

Thursday 7, 14th & 21st March 9.30-11.30 - Parent Forum - Activity creating a wall hanging and exhibition to celebrate Rowland Hill's 70th anniversary.

Tuesday 16th April 9.00-10.30 **Being a governor workshop**, have you ever considered being a Governor come and hear what it involves.

Tuesday 23rd April 9.00 - 10.30am **Workshop for new parents** all about play and how children learn.

Thursday 25th April **Healthy Dental day All day**

Hope to see you at these events Best Wishes Julie

We have a community garden which you are very welcome to use.

We are looking for volunteers to help us grow vegetables. Please talk to your child's key worker if you can help.

Here is a seasonal recipe. Do you have any to share?

How to make tomato and creamy goat's cheese tart

1. Preheat the oven to 200°C/fan180°C/gas 6. Place a 23cm round x 3cm deep fluted tart tin on a baking tray. On a lightly floured surface, roll out the pastry to a circle about 4cm wider than the tin. Carefully lift the pastry into the tin and gently press into the base and sides, taking care not to stretch the pastry. Trim any excess pastry and prick the base with a fork. Chill for 20 minutes.

2. Meanwhile, put the tomatoes cut-side up in a roasting tin. Drizzle with the oil, sugar or vinegar and most of the thyme. Season. Roast in the oven for 20 minutes, until just wilted.

3. Put a sheet of baking paper on top of the pastry case scrunching in the edges to fit. Fill with rice and bake for 15 minutes.

4. Remove the rice and paper and bake for a further 15 minutes, until golden and crisp. Leave to cool.

5. Beat the goat's cheese and crème fraîche together in a bowl until creamy. Season to taste. Spoon evenly into the tart case and arrange the tomatoes (with any cooking juices) over the top. Scatter with the pine nuts and the remaining thyme.



INGREDIENTS

- Flour, for dusting
- 300g shortcrust pastry
- 8 plum tomatoes, halved
- 2 tbsp olive oil
- 1 tbsp muscovado sugar or balsamic vinegar
- 2 tbsp fresh thyme leaves
- 150g creamy mild goat's cheese flavoured with herbs and garlic (we like Sainsbury's French Goats' Cheese with

Dates For Your Diary

March

- 18th-21st - Parent Consultation Week
- 28th - Staff Training Day, Centre closed
- 29th Bank Holiday, centre closed

April

- 1st-5th - set closure, centre is closed
- 8th-12th - Closed for nursery children, open to crèche care
- 30th - planning afternoon, centre closes at 12pm



Rowland Hill Children's Centre

White Hart Lane
Tottenham
London
N17 7LT
Tel: 0208 808 6089
Fax: 0208 801 7 303