

Welcome

"Children are not a distraction from more important work, they are the most important work." C.S Lewis

What have we been up to...

Hedgehogs

The babies have been busy throughout the month of June! Getting involved in making their Father's Day cards and gifts, lots of mark making and getting stuck into all kinds of messy play!

The staff members have been encouraging the babies to be vocal and learning new words such as 'messy', 'fun', 'yucky' etc.



Butterflies

The toddlers in Butterflies room have been learning all about healthy eating this month. They have been reading and studying the story of *The Hungry Caterpillar* and using their senses to explore, smell, feel, touch and taste new fruits and veggies!

They loved their interactive hungry caterpillar tuff tray that the staff members made!

Next month, the room will be focusing on the book *Dear Zoo* and extending their learning of animals and their habitats.

Little Toads & Owls

The older children have been learning all about gardening this month! They have all enjoyed the planting, watering and picking process of our very first home-grown vegetable – a radish! They have been working so hard in ensuring they were on top of keeping them watered and well looked after. They showed so much excitement when it was time to pick them out of the patch!

Next month – July

1st – National Zoo Day

4th – Independence Day

10th – Teddy Bears picnic (please bring your child with their favorite teddy bear and book)

14th – Bastille Day

29th – Rain Day



Parent Notices

A gentle reminder that all children are to come to nursery with suncream already applied and we will top this up throughout the day.

We are still waiting for a buggy shed for the setting, if you require to leave your buggy here, please may we ask that it is left outside.

We also raised an amazing £200.02p at our Toad Hall bake sale raising money for children with cancer. Thank you to everyone that came along, picked up a cake and donated. All your contributions have gone a long way and makes a big difference!



Recipe of the Month - Pork Ragu with crushed new potatoes and broccoli



(Serves 5)

Ingredients

Minced Pork – 300 g
Carrot Large – 1 diced
Celery Stick- 1 diced
Diced onions- 1
Crushed garlic – 1 clove
Tinned tomatoes – 800 g
Tomato Puree – 1 tbsp
Thyme – 2 tsp
Potatoes – 800 g
Dairy-free spread – 30 g
Chives- 1 tbsp
Broccoli- 200 g

Method

- 1.Heat a pan with oil, add pork mince and brown.
- 2.Remove from heat and drain.
- 3.Dice the onions and mince the garlic.
- 4.Heat a pan with oil and fry the onions, carrots, celery and garlic until soft and then add the mixed herbs.
- 5.Return the browned mince back to the pan and mix.
- 6.Add the tinned tomatoes, tomato puree and approximately a quarter tin of water (from the tinned tomatoes).
- 7.Bring to the boil and allow to simmer for approximately 45 minutes.
- 8.In the meantime, cook the potatoes until soft enough to pierce with a knife. Drain and mix in the spread and chives to melt. Crush before serving
- 9.Boil the Broccoli
- 10.To finish the ragu, mix cornflour with some water and stir into the ragu to thicken it. Allow to simmer for a further 10 minutes.

Kind Regards

Sonya & Ali

Nursery Manager & Team Leader
Toad Hall Nursery – Crawley
crawley@toadhall-nursery.co.uk

