

Welcome

Wow, what a hot month June was! We hope all our lovely families managed to keep cool and enjoy the sunshine.

This month we are welcoming two new staff members to the team. Lilly and Kyla, They are both Level 3 qualified.



Urgent reminder that our fire assembly point is in our car park. Please refrain from parking in front of it at all times. Thank you.



What we have been up to...

Hedgehogs

The Hedgehogs have had a fantastic month making the most of the warm weather by enjoying lots of water play and splashing with their friends. The children have been filling, pouring and exploring different ways to play with water, helping to develop their coordination and communication skills. We have also enjoyed coming together for story time, where the children have loved listening to familiar stories, joining in with repeated phrases and talking about their favourite characters.

Little Toads

The Little Toads have settled brilliantly into their new room and are becoming more confident in exploring their new surroundings each day. The children have enjoyed discovering all the exciting areas and resources available to them. The role-play area has been especially popular, with lots of imaginative play as the children have been pretending to cook, care for babies and act out everyday experiences. It has been lovely to see new friendships forming as they play together.

Owls

The Owls have had a wonderful time settling into their new room and have shown great enthusiasm as they explore each of the different learning areas. They have quickly become familiar with where everything is and are growing in confidence every day. Circle time has been a favourite activity, particularly in the cosy new book area, where the children have enjoyed sharing stories, singing songs, talking about their day and taking turns to listen to one another. They have also been developing their independence by choosing activities, tidying away resources and helping to care for their new environment.

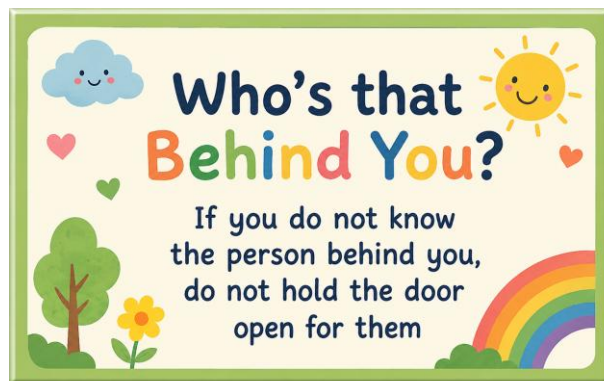
Parent Notices

Please can we ask our families, when we are experiencing hot weather and high UV, you apply sun cream before coming into nursery so we can make the most of the garden before it gets too hot.

Please could we ask parents that they do not let any other parents into the building. Each family needs to ring the intercom into their room and be let in by our staff. This supports our safeguarding procedures and keeps the children and staff safe.

Dates for your diary

Date	Event
20 th - 24 th	Farnborough Air Show
30 th	International Friendship Day
All month	Plastic Free Month



Recipe of the Month

Salmon, butterbean and potato gratin

Ingredients

- 500g boneless, skinless salmon fillets (fresh or frozen)
- 400g potatoes cooked and mashed
- 800g tinned butterbeans
- 200g frozen peas
- 200g sweetcorn
- 400g spinach
- 150g grated cheese
- 250 ml milk

Method

1. Cook salmon and thoroughly check for bones whilst flaking the fish.
2. In a saucepan, gently heat the milk, then add frozen peas, sweetcorn, spinach.
3. Simmer gently for 5-7 minutes until the veg is soft and heated through.
4. Let cool slightly, then blend until smooth using a hand blender or jug blender to create a creamy, bright green sauce.
5. In a large mixing bowl or dish, combine the cooked potatoes (lightly mashed), carefully flaked salmon and the beans.
6. Pour over the blended veg sauce and gently mix until everything is well coated.
7. Transfer the mixture into a large ovenproof baking dish, sprinkle the grated cheese evenly over the top.
8. Bake in a preheated oven at 180°C / 350°F for 20-25 minutes, or until the top is golden and bubbling.

