

Welcome...

Thank you for taking the time to read our June newsletter. The children have had a wonderful June and have all been very busy.

Look at what they have been up to and will be doing in July...

What have we been up to...

Father's Day

This month we hosted our Father's Day Breakfast. We served up delicious bacon baps, juice, tea and coffee and welcomed all the dads along with their children to join us.



Healthy Eating Week

We celebrated Healthy Eating Week this month. We believe that healthy eating is part of everyday life. We grow our own vegetables in our nursery allotment, which the children have hands on experience with. We learn about nutritional foods through Cook & Grow activities and take a hands-on approach to cooking. The children made delicious fruit smoothies with help from our Head Chef, Kayleigh! The children picked their own ingredients, chopped fruit and veg using safety scissors, and whizzed up their very own nutritious creations.



This month

Hedgehogs -

Hedgehogs have been using their senses to join in with a variety of activities. The children have been painting using a variety of resources and have been exploring playdough using their hands, they have also been exploring the sensory mirrors and light play.



Butterflies -

Butterflies have been participating in care routines. They have been looking after the babies. The children have been bathing the babies, washing them and drying them, before getting them dressed.



Little Toads -

Little Toads have been participating in activities around matching, sorting and colours. The children have been learning and developing their turn taking and sharing skills and have been getting involved in a lot of group activities.



Owls -

Owls have been very creative and creating their own models, collages and self portraits. The children have been using a variety of resources such as playdough, junk modelling, natural resources found in the garden, pens, paper, glue and anything else they can find.



Dates for your diary

Next month we will...

We will be having a parent viewing session for ballet with Phoebe. Little Toads parents are welcome to join us at 9.45am until 10.15am. Shortly after, Owls parents can come join us at 10.30am until 11am.

We welcome Adela for whole nursery and graduation photos. If your child does not attend these days, please speak to a member of the senior team.



We will be hosting Owl's Graduation! This will be from 2pm until 4.15pm. Parents are more than welcome to come along; we kindly ask that there are no siblings.

Date	Event
2 nd July	Parents Viewing Session for Ballet
8 th & 9 th July	Photographer
16 th July	Owls Graduation
21 st July	Summer Holidays Begin

Parent Notices

We would like to say a huge congratulations to Kirsti, Jenny, Tasha and Nicole on their recent promotions. Kirsti will be Owls new Room Leader, Jenny has taken on a Team Leader role and Tasha and Nicole have stepped up as Assistant Managers. However, we must say a sad goodbye to Megan who is leaving us. We hope you will all join us in wishing Megan all the best in the future.

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.