

Welcome

Thank you for taking the time to read our monthly newsletter.

The children have had a wonderful June and have all been very busy. Take a look at what they have been up to and will be doing this month.

What have we been up to...

June has been a busy month filled with a variety of events and gearing up for starting school. We've begun the transition process for our Owls and Badgers, and most of the schools have already visited to meet the children. We will continue supporting the children with their school readiness, but we are confident that everyone moving on is well prepared for the exciting new adventure that is the big world of school!

Healthy Eating Week was the week of the 9th. Storks enjoyed taking part in a fruit tasting activity all week, with similar faces for the sour fruits and sweet fruits!

Thank you to all the dads who joined us for our Father's Day tea. It was wonderful to see so many of you, and we hope you enjoyed the afternoon!



This month

We're over halfway through the year, and we can not believe how fast this year has flown by!

Transitions will continue throughout July to ensure that the children are fully ready for their move to school from nursery.

To mark National Shark Awareness Day on the 14th July, we will be carrying out activities based around sharks.

Thank you to all the parents who are sending in photos of the holiday bear, or if they have been away for the weekend, we love to see these coming in, as it gives children the opportunity to share what they have been doing in the big world. Please could we ask that all photos be uploaded onto our EY platform.

Please do not forget that graduation for children who are going off to school is on the 23rd July from 2:30 pm- 4:30 pm.

The end of term for all TERM TIME ONLY children is Friday 18th July, and return on Monday 8th September.



SHARK
AWARENESS DAY
JULY 14

Parent Notices

Parking

Please could we ask all parents NOT to park in front of the cars next to the nursery, this is becoming a health and safety concern, sometimes cars are parked there which are not Natalie and Sharon's Car and we have been receiving complaints. We understand that the parking can be limited at times, but could we please wait for a space to become available or park across the road. Thank you.

Nursery fees

Please can we remind all parents that all fees need to be paid on the 1st of every month. If you are paying via tax-free childcare or standing order, all fees need to be in the account on the 1st, or a 5% late charge will be charged for all late payments. If you need any help with this, please do not hesitate to speak to a member of the senior team.

Dates for your diary

Date	Event
14 th July 25	Shark Awareness Day
15 th July 25	St. Swithin's Day
18 th July 25	End of term
24 th July 25	National Cousins Day
29 th July 25	Global Tiger Day
30 th July 25	International Day of Friendship
31 st July 25	Harry Potter's Birthday

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.