

Welcome

Thank you for taking the time to read our July Newsletter.

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

What have we been up to...

In June, we celebrated Child Safety Week, and we had a big focus on road safety, and the children participated in a variety of activities focused on this topic.

We also marked Pride month with a LOVE station in our reception. Lastly, we marked Cystic Fibrosis Week, raising awareness by having a *Yellow day*, which is their chosen colour!



This month

This month, **Hedgehogs** have had lots of fun enjoying the sunshine. We also love marking Father's Day and inviting families in for a breakfast stay and play, and marking Pride Month with a multi-coloured ice activity. Next month, we are looking forward to spending more time in our improved sensory area and welcoming some new children into the room.

Butterflies enjoyed splashing in the garden this month with a variety of water play, such as pouring and emptying large bubbles! They also marked Eid, creating different farm animals with materials like paint, wool and glue. Our song of the month next month will be *Tiny Tim*.

Little Toads have been busy this month creating a recycling truck centre play area. This is based on children's interest in vehicles, but also talks about the environment. Our Book Of The Month next month will be *Smiley Shark*.

Owls have been focusing on rhyming words this month and have read our favourite Dr Suess books; *Green Eggs and Ham* and *Cat In The Hat*. Our young Owls have been focusing on our golden rules and how we implement them in our day. Next month, Wise Owls will be focusing on school transition. Their Book Of The Month will be *Oh The Places You'll Go* by Dr Suess.



Parent Notices

Owls Graduation – School leavers only

With the Graduation ceremony fast approaching, we wanted to pop some reminders/information below. However, more information will be sent via email prior to the event taking place.

- All school leavers should have received an invitation via email. Please do let us know if you believe you have not received.
- A reminder that two adults are to attend per child. We are not able to cater for children or siblings, so please do arrange alternative care if needed. It will be lovely to focus on and celebrate our 2025 Leavers
- Weather permitting, the event is held outside. Please ensure you are checking the weather to ensure children are appropriately dressed e.g. suncream.

Dates for your diary

Date	Event
5 th July	NHS Birthday Celebrations
19 th July	Graduation (school Leavers) 10am-1pm
6 th August	Sports Day - Little Toads/Owls



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.