

Welcome

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

Our nursery has been embracing the warm weather, and it has been great seeing the children enjoy the beautiful sunshine. Please can we remind all parents to apply suncream on their child before they come to nursery in the morning so they can go straight outside when they arrive and enjoy the garden before it gets too hot! Also please provide a sun hat and spare clothes as we will be having lots of water play to keep the children cool.

What have we been up to...

We had new additions to the garden in June! We have added new shop fronts to the mud kitchen for the children to sell their mud pies from and have also added new planters. Soon we will be growing lots of vegetables and herbs to enjoy in our yummy meals at nursery.



This month

Hedgehogs

In June, we extended our role play areas and added more things children will see in a kitchen. We have had pots and pans, spoons and a variety of empty containers, which the children have loved banging on.

Little Toads

In June, we looked at different animals, exploring the differences between each animal such as where they live, what they eat, and what they look like. We have also been mixing different coloured water to see what new colours we can make

Owls

We have been participating in lots of school readiness activities with the children who are going to school soon. We have been looking at different books about school, trying on school uniform, and talking about how we are feeling about going to school. We also had some teachers come to visit us to meet the children.

We have also been making some yummy ice lollies to enjoy in the sun!

On 26th July we will be holding our preschool graduation from 10am-12pm. All children who will be starting school in September can join us with 2 adults. We will have games, dancing, and lots of food to enjoy. Please let a member of Owl staff know if you cannot attend graduation.

Parent Notices

Review us!

We would really appreciate it if you could leave us a [review](#) and share your experience with other families.

Toys from home

We have noticed children bringing in toys from home. While this is ok, please can you encourage your children to keep them at home as we don't want them getting lost or broken.

Joining a dentist

If you haven't already done so or have recently moved to the area, don't forget to register at your local dentist. Available NHS dentists are available at <https://www.nhs.uk/service-search/find-a-dentist>

Dates for your diary

Date	Event
18 th July	End of term for term time only children
26 th July	Pre-school graduation



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.



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Kind Regards
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