

Welcome

Thank you for taking the time to read our July newsletter. June was filled with lots of laughter, fun and exciting learning experiences for all the children.



What we have been up to...

Hedgehogs

In Hedgehogs we have been enjoying exploring water and ice play to keep us cool during the day. The babies really enjoyed the ice blocks that were filled with different herbs and spices! We have been having lots of fun with the bubbles and singing lots of nursery rhymes.

Little Toads

In Little Toads we have been doing lots of arts and crafts! We have used different coloured paint sticks to draw sea animals. We have also been speaking about the World Cup, and we have used cardboard boxes to make murals with lots of loose parts to make our own footballs!

Owls

In June, preschool have focused on school readiness and independence! The children have been putting their own suncream on and finding their own hats. We have also been speaking about being safe in the sun and talking about what we need to wear when we go outside when the sun is shining.

We enjoyed having some of our dads in for Father's Day tea, talking about the World Cup and playing our own games of football in the garden, as well as making crowns for the King's birthday.

What's to come...

As the weather is getting warmer and the sun is starting to make more of an appearance, please ensure your child has a sun hat in their bag each day, as it will be needed for outdoor play in the garden.

In preschool, this month, there will be a big focus on school readiness for our school leavers.

Parent Notices

Reminders

Please remember that the front door must always be closed, and to not let anybody else in even if you know them. Please make sure you use the intercom system to enter the building, so we can keep everyone safe.

Please can all your children's clothes be labelled with their name, so we do not misplace any of their belongings.

For the safety of the children, we kindly remind parents and carers that children can only be dropped off or collected by individuals who are 18 years or older.

Dates for your diary

Date	Event
1st- 7th July	Create Week
11th-19th July	FIFA WORLD CUP!
18th July	Preschool graduation (school leavers only)
30th July	International Day of Friendship

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.

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