

PELORUS COMMUNITY PRESCHOOL

NEWSLETTER—JULY 2017



*Tena koutou, tena koutou,
Tena koutou katoa*

Welcome to our July newsletter. We would like to welcome the following children and their families to our preschool; Jackson Hamlin-Gilbert who recently joined the Pipi room and Jackson Harvey who has joined the Paua room. We are sure you will enjoy your time at our preschool.

h a p p y b i r t h d a y !



For July we would like to wish a very happy birthday to Jake Thompson (3), Kayden Woodside (2), Levi Gilbert (5), Zac Steele (4), Taina Kingi (2), Carly Cummerfield (3), Leah Todd (4), Kayleigh Lawrence (5) and Miss Amber.

We wish you all a very special day.



TEACHER ONLY DAY Friday 17 November 2017

The teaching staff will be attending “The Natural Phenomena”—a nature education conference in the outdoors. This is being held in Whangarei from 17-19 November. **Preschool will be closed on Friday 17 November** to allow the teachers to attend this valuable conference.



POLICY REVIEW...

Don't forget to have a read through the policies we are currently reviewing, they are in the foyer of PCP. Please share your feedback with us either in person, on Storypark or on the form in the foyer. Whanau input and ideas are always sought and we really do value your feedback.

These policies will be passed at the end of July:

Sleeping children, Pandemic Emergency Plan, Nappy changing, Hauora well-being, Food preparation & consumption, Excursions, Emergency evacuation & care.

"When God Created Mothers"

When the Good Lord was creating mothers, He was into his sixth day of "overtime" when the angel appeared and said. "You're doing a lot of fiddling around on this one."

And God said, "Have you read the specs on this order?" She has to be completely washable, but not plastic. Have 180 moveable parts...all replaceable. Run on black coffee and leftovers. Have a lap that disappears when she stands up. A kiss that can cure anything from a broken leg to a disappointed love affair. And six pairs of hands."

The angel shook her head slowly and said. "Six pairs of hands.... no way."

It's not the hands that are causing me problems," God remarked, "it's the three pairs of eyes that mothers have to have."

That's on the standard model?" asked the angel. God nodded.

One pair that sees through closed doors when she asks, 'What are you kids doing in there?' when she already knows. Another here in the back of her head that sees what she shouldn't but what she has to know, and of course the ones here in front that can look at a child when he goofs up and say 'I understand and I love you' without so much as uttering a word."

God," said the angel touching his sleeve gently, "Get some rest tomorrow...."

I can't," said God, "I'm so close to creating something so close to myself. Already I have one who heals herself when she is sick...can feed a family of six on one pound of hamburger...and can get a nine year old to stand under a shower."

The angel circled the model of a mother very slowly. "It's too soft," she sighed.

But tough!" said God excitedly. "You can imagine what this mother can do or endure."

Can it think?"

Not only can it think, but it can reason and compromise," said the Creator.

Finally, the angel bent over and ran her finger across the cheek.

There's a leak," she pronounced. "I told you that you were trying to put too much into this model."

It's not a leak," said the Lord, "It's a tear."

What's it for?"

It's for joy, sadness, disappointment, pain, loneliness, and pride."

You are a genius," said the angel.

Somberly, God said, "I didn't put it there."

— [Erma Bombeck, When God Created Mothers](#)



Piglet:
"how do you spell love?"
Pooh:
"You don't spell it,
you feel it."



The fundraising account sits at \$13,274.56.

COMEDY NIGHT & AUCTION

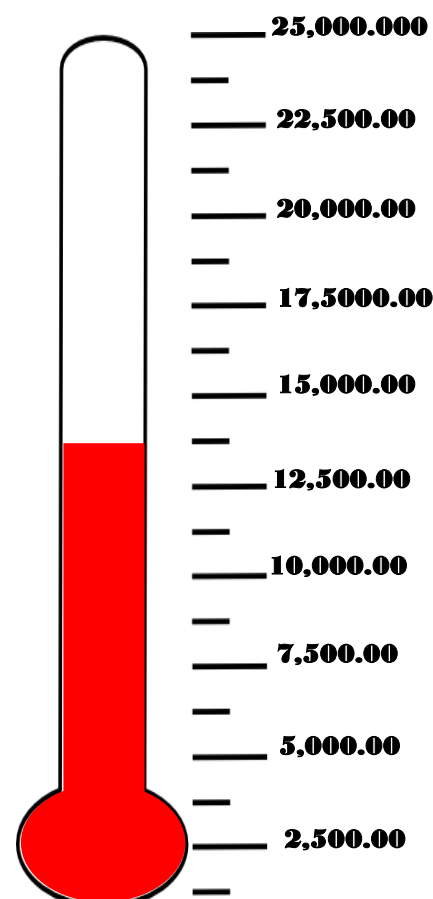
I'm on the look out for items for the annual Pelorus Community Preschool Auction.

Can you draw or paint? Do you have a spare load of firewood? Do you have a supplier that you spend a lot of money with that you could ask? Are you a great cook and could sponsor a morning tea? Perhaps you are a good carpenter and could make something?

There are so many very talented people in this community, and it's a great way to support the Preschool without spending a lot of money.

We are also looking for volunteers to cut firewood that has been donated for the auction. If you have a chainsaw or splitter and are willing to contribute to the auction by splitting wood, we would be very grateful.

Please email katrinahodel@gmail.com or call 021 505155



Kia ora Whānau



Wow what a busy month last month getting ready for Matariki! Thank you to all that donated kai and turned up, even though the weather wasn't the best. The children did such a good job during their concert, the soup and bread was yummy on such a gloomy night, we did miss out on our walk to see the stars but were still able to roast our yummy marshmallows. We will continue to celebrate Matariki during the month of July.

We will also be continuing with our gun play; as this is still a big interest for some of our children, there have been some gun licences confiscated over the last month... but there has also been a lot of reasonable gun play and some awesome photos brought in...it's good to see that you can still go out for a hunt and "bring home the bacon".

Paua Nui

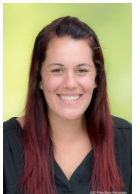
Paua nui have been enjoying Matariki celebrations and working hard on making buns and learning about the yummy healthy veggies that they helped to prepare to make the soup. This has worked in so well with our focus time Tinana (our Bodies) where we are continuing to learn about how to keep ourselves safe, happy and healthy through a variety of fun activities.



We are also looking forward to our next visit for our buddy reading with Mrs Kenny and the younger children at Havelock school after the holidays. All of the paua nui children enjoy heading over to the school and when they come to visit us, not only do they get to head out of the class room and have fun, play games and have books read to them, they also get to see their old buddies that have left preschool and moved on to big school. Miss Brown

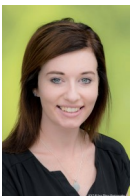
Paua Iti Tahi

The Paua Iti Tahi tamariki have been busy focusing on learning the new waiata for our Matariki concert over the past month. We have been practicing three songs - tirama tirama, kina kina and Te whānau Matariki. Te whānau Matariki is a new song that we have been learning with actions to go with it, this has supported the tamariki to reach the learning outcome of gaining control over their bodies as well as experience waiata from different cultures. The tamariki have enjoyed focusing on music and movement and learning new songs over the last few months, however moving forward we are going to look at a new emerging interest which is construction. Within this interest we will look at learning outcomes around social skills such as communication, sharing, turn taking and working together. Megan



Paua Iti Rua

During our focus times in Paua Iti Rua we have continued to explore the different textures, colours and arts that we can produce and experience through the use of different resources. The tamariki have loved mixing the primary colours of Blue, Yellow and Red to make their own colours through mixing these together. We have been testing out different surfaces like the window board, water and tinfoil, all of which created a range of textures. The window board was a favourite in our focus times as this incorporated different tools to put the paint on the board such as hands, brushes and pegs, it was also great korihori porehe/messy play! The tamariki got to see the colours change on the board as well as watching the paint drip onto the paper underneath, seeing the differing consistencies. We are continuing this interest of the arts/ nga toi as we are enjoying the different learnings of colours, artistic styles, paints, tools and technologies that the arts can incorporate. Amber



Pipi

Kia ora e te whānau! We've been having a busy ol' month in the Pipi room, with lots of strong interests, excitement, and laughter! Pipiri (June) has seen ngā tamariki interest in shapes, stacking, and building really grow and grow, and we've been having so much fun building endless towers and castles. Some of ngā tamariki are interested in seeing how high they can build them, while others are definitely more interested in seeing how they fall and crash down...there's some awesome learning happening in both! We have lots of conversations about the different shapes we see all around us, and we're

noticing that we're starting to have a lot of play that involves identifying and creating patterns and sequences. We've spent a lot of time outside over the last month, and we've been busy biking, climbing, digging, gardening, building, kicking – we're always nice and wrapped up, so Takurua (winter) is not slowing us down at all. Pipiri has been a busy yet very settled, calm, and content month for us, just as it should be! Bring on Hōngongoi (July)... Hei konā – Ange & Jessie





ONE-POT

Mac Cheese

This has to be the easiest macaroni cheese you'll ever make – the comforting, creamy sauce gets made right in the pot! Top with crackers or croutons for a rustic crunch. Lovingly created by Annabel Langbein.

What you need

- 2 cups macaroni
- 4 cups milk
- 1 tsp salt
- 3 Tbsp soft or melted butter
- 2 Tbsp flour (or rice flour)
- Big pinch of white pepper
- 2 cups Mainland Egmont Cheese, grated
- 6 rashers diced crispy bacon
- 2 cups lightly cooked cauliflower, optional
- 150g Anchor Lite Sour Cream

To Serve

- ½ cup crumbled croutons, breadcrumbs, savoury biscuits or bagel crisps
- 2 Tbsp chopped parsley

1. Place macaroni in a medium-to-large pot with milk and salt. Stir and bring to a gentle simmer, stirring now and then so pasta doesn't stick. Cook until just about tender (about 8 minutes).
2. Mix butter, flour and pepper together thoroughly, then add to pasta, stirring until thickened. Cook pasta gently for 2 more minutes, stirring constantly.
3. Add bacon and cauliflower, if using.
4. Stir in the cheese until it has melted, and mix in the sour cream.
5. Divide between serving bowls and garnish with parsley and croutons, breadcrumbs, savoury biscuits or bagel crisps.