

PELORUS COMMUNITY PRESCHOOL

NEWSLETTER—AUGUST 2017



*Tena koutou, tena koutou,
Tena koutou katoa*



Friday 25 August

Cancer Society

Daffodil Day

With your help there is hope

Dress the kids in **"YELLOW"** & support this cause!



Welcome to our August newsletter. We would like to welcome Skye Berkett and her family to our preschool; Skye recently joined the Pipi room and has fitted in well. 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 August we would like to wish a very happy birthday to Emma Hackett (4), Liam McKay (4) and Sinclair Couper (5).

We wish you all a very special day.



Sick Days, Holidays and Planned Absences

- Normal Fees are payable for all absences (excluding Public Holidays).
- After 3 consecutive weeks of absence, for any reason, Ministry of Education 20 hours ECE funding stops, and you are charged the full fee for your child's enrolled times.
- For planned long term absences/holidays (over 3 weeks) contact Administration to discuss your options (e.g. de-enrolment) as you will be charged full session fees during the absence in order to keep your booked session times.
- In the case of long term illness (over 3 weeks) contact Administration regarding getting Ministry of Education funding support.
- No fee is applicable over the Christmas break period while the preschool is closed.
- Please notify the Preschool of your child's absences when they are sick.
- Normal fees are payable for all absences. If absent for more than three weeks a medical certificate is required to continue to receive Ministry funding and maintain your booking.
- All planned absences should be made in writing as to prevent any confusion.



The fundraising account sits at \$13, 278.51.

Stage 3 Playground Redevelopment— Firstly, thank you to Kahlia, Kelly, Nigel, Lucie, Zac, Sam and Vicky for the awesome job you all did at the working bee on the 15th of July. Also thanks to Tim Foote for allowing us to dispose of the waste at your property. Stage one of stage 3 complete. We look forward to the coming month for the sandpit and deck to be put down. We have quotes for new sand and macrocarpa sleepers for the sandpit, wood for the decking area down to the sandpit, and a bike bridge. We are still awaiting a quote for wood for a roof on the deck. The above totals roughly \$5200.00. Watch that space!

We will probably require further WORKING BEES—one will involving planting, so please be ready to help where you can.

COMEDY NIGHT & AUCTION

Our *Biggest* FUNDRAISER OF THE YEAR

Saturday 12th August

We still need volunteers to help:

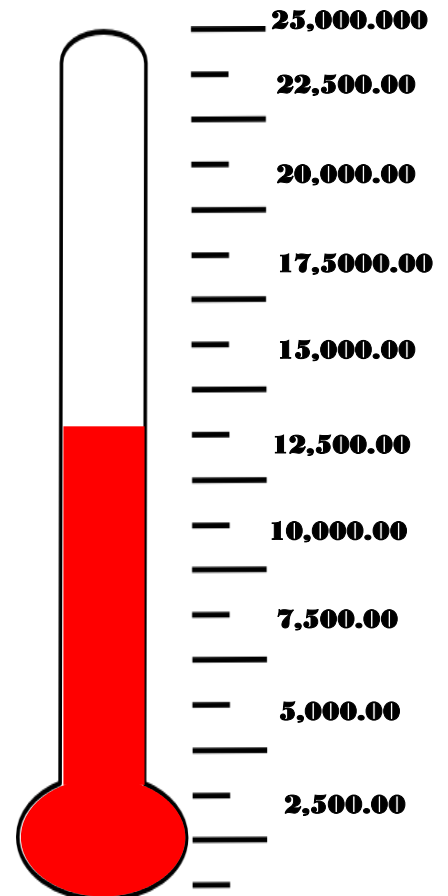
Friday 9am—setup

Saturday 5.30pm—serve food and wait on sponsor tables (prev. experience would be preferred)

Sunday 9.30am—cleanup

For those that help out, a cruise on board the Foxy Lady will run at midday Sunday 13 August and includes a BBQ lunch! How spoilt is that!!

Please let either Leigh or Katrina know if you will help.



Kia ora Whānau

Where has the year gone? We are already in the last month of winter so hopefully we are getting to the end of all the coughs and colds. All of the children have been very busy creating beautiful paintings for our auction which is on the 12th of this month; with help from local artists and parents. This looks like it's going to be a fun evening and a big thanks to all that have helped.

We will be celebrating Daffodil Day this month on Friday the 25th. We will all be dressing up in yellow, so if you can drag out any yellow clothing for your children, or have any daffodils you would like to bring along it would be great. This will be a fun day with lots of activities; we will have a donation box for any gold coins you have spare to help with this cause and we will pass donations on to the Cancer Society.

Paua Nui

The children have been getting a lot of exercise during their focus group and will continue this throughout the month of August; as we are still focusing on Tinana (our Bodies) and how to keep them safe, healthy, fit and happy. We will also be focusing on healthy food; we have obtained a booklet on healthy celebrations which was put together by Heart Foundation, Healthy Heart and Fuelled 4 life. We will be using this to talk about healthy choices and trying out some of the yummy recipes. Miss Brown



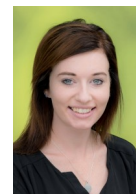
Paua Iti Tahi

With construction being such a big interest among the tamariki of the Paua Iti Tahi group we have decided to make this our new focus topic. We have so many resources to use for construction including the favourite – Mobilo! Along with blocks, lego, the magnetic shapes, the wedgits (stacking blocks), playdough, clay as well as the outdoor construction table. Our new topic is well under way now and the tamariki have been busy creating some pretty impressive towers, cars, planes, houses and many other cool structures. During this focus topic the tamariki will have opportunities to develop their social skills by working with and alongside others as well as develop early mathematical concepts such as counting and measurements. Megan



Paua Iti Rua

We have continued with our interest in the arts. We have been looking at painting, drawing and crafts which build on our social skills, communication and perseverance within the group. As we have been doing a lot of group art work we have been developing our skills of sharing with one another and talking to express ideas and to negotiate on taking turns. As we have been creating numerous pieces of art, there is now a clear file with different creations the tamariki have been making during our focus time. This is hang on our focus wall. To further this interest and learning of working together and creating our art, within our group of Paua iti rua we will be contributing and participating as a group to plan and work to achieve a piece of art for the auction. Amber



Pipi

Tēnā koutou e hoa mā! Wow...Hōngongoi (July) has just sped past us in the Pipi room! Our strong interests in shapes, stacking and building have continued on throughout this month, and we've all spent a lot of time making towers, posting objects, and really focusing on the different sizes and shapes that we are seeing in puzzles, blocks, and in the world all around us. Pipi tamariki are curious tamariki, so you can bet there's been lots of awesome questioning and talking going on about these interests too. As the marama (month) has been drawing to a close, we've been noticing that our dominant interests have been changing a little...we're spending more and more time exploring and developing our fine motor skills, in all areas of play, as well as spending more time exploring and learning in our outdoor environment. We're excited to do some planning around these new emergent interests, and to really think about how we can support, encourage, and extend learning and development in these areas. The last few weeks have been a bit gloomy, weather wise, but our Pipi tamariki just LOVE getting into the school hall to have a bit of an oma (run), and we can safely say that 'duck duck goose' is the #1 favourite kēmu (game)! Mā te wā – Ange & Jessie



Crunchy bacon-topped tuna and rice bake



Ingredients

40g butter
1/4 cup plain flour
3 cups milk
4 green onions, thinly sliced
425g can tuna in olive oil, drained
1 cup frozen peas
1 teaspoon finely grated lemon rind
1/4 cup lemon juice
2 tablespoons wholegrain mustard
3 cups cooked longgrain rice
2 middle bacon rashers, trimmed, finely chopped
1/4 cup grated tasty cheese

Method

Preheat oven to 220°C/200°C fan forced.

Melt butter in a large saucepan over medium heat until foaming. Add flour. Cook, stirring with a wooden spoon, for 1 minute or until bubbling. Remove from heat. Add milk, 1/4 cup at a time, stirring constantly. Return pan to heat. Cook, stirring, for 5 minutes or until mixture bubbles and thickens. Remove from heat.

Add onion, tuna, peas, lemon rind, lemon juice, mustard and rice to sauce. Season well with salt & pepper. Stir to combine. Spoon rice mixture into a greased 8 cup capacity baking dish. Smooth top. Sprinkle with bacon and cheese.

Bake for 25-30 minutes or until bacon is golden and crisp. Stand for 5 minutes before serving.