

Little Beans Day Care (Garland) Ltd 59 Garland Road, Poole, BH15 2LD

www.littlebeansdaycare.com

 ${\color{red}\textbf{Email:}}\ \underline{\textbf{thehub@littlebeansdaycare.com}}$

Accounts Email: littlebeansrunnerbean@outlook.com

Tel: 01202 668439

July 2019 Newsletter







Term Dates

- Summer Term Monday 3rd June 2019 Monday 22nd July 2019
- Term Time Only Children's last day is Monday 22nd July
- Summer holidays Tuesday 23rd July 2019 Friday 30th August
- Book onto our Summer Holiday Club!
- Term Time Only children return for Autumn Term Monday 9th September 2019

w/c 2nd & w/c 9th September – Some children starting school have not yet started full time, therefore if you would like to book your child in with us for these weeks please speak to a member of the office team and we can let you know our availability.

Did you know we run before and after school club for Longfleet School?

Our Breakfast Club cost is £5, and includes breakfast, activities and drop off to school.

Our After-School Club is £10 and includes tea, activities and pick up from school.

This month your Little Beans will be learning about...

Our Theme - Big School

Your Little Beans will be learning about big school. Children who are leaving for school will be learning all about school readiness and practicing their skills. Those children who are not yet going to school will be learning about school for when it is their turn as the more preparation we do and the more you do at home - the more school ready they will be! School PE Kit: please may we kindly ask children that are in preschool to bring in a named PE kit so that we can support your child in getting



'School Ready' by working on self-care skills. A PE kit could consist of items such as shorts and a t-shirt or a polo top.

Open Door Policy We always have an open-door policy, please feel free to come in and talk to your Little Beans key worker about their learning and development or management if you have compliments or concerns you would like to pass on.

Reminders

Hot Weather - Due to the increase in temperature, please ensure your child attends nursery wearing SUNCREAM and a HAT. Could you also bring in a NAMED BOTTLE of SUNCREAM (Factor 30 minimum) to be applied at nursery. Or you can pay £3.50 to Little Beans for it to be applied to your child all year!

Parking - Please be aware that parking is for drop off and collection only. Please do not leave cars here whilst going on the school run. Please also park considerately within the marked bays. YOU MUST NOT PARK ON THE PAVEMENT. If someone has parked on the pavement, they will be politely asked to move their car before they are able to drop off/collect their children.

Spare Clothing – Please ensure you are bringing in spare clothes in a labelled bag. Please leave this on your child's peg in the cloakroom (preschool). All spare clothing should also be labelled. Even if you do not think your child needs spare clothing there will be occasions when they will need to be changed due to messy/water play.

Pick up / Drop off - Please ensure you arrive on time for your child's session. If you are unsure of your child's start / finish times, please speak to a member of the team. If children are collected late this affects the running of the afternoon session and legal ratios we must adhere to. Lateness fee for collecting your child late is £5.50 per every 15 Minutes. If you think you may be late then please call us and inform us of this and the reason why. The session times end at 1pm, 3pm and 5.30pm — you must ensure your child is collected and off site by the end of these session times.

Recipe of the Month - Lentil Bolognaise

Ingredients

- 2 carrots chopped small
- 1 whole celery head chopped small
- 1 pepper chopped small
- 1 onion finely chopped
- 2 garlic cloves— finely chopped
- 1 tsp oregano
- 2 tsp mixed herbs
- 200g mushrooms chopped small
- 1 tins of chopped tomato
- 1 cartons of tomato passata

Method

- 1. Heat the oil in a pot and add the vegetables and cook for 15 minutes.
- 2. Add the chopped tomato, tomato passata, garlic and herbs to the vegetables.
- 3. Add the green lentils and cook on a low heat for 1 hour, adding water throughout the cooking process as necessary.
- 4. Serve with cooked spaghetti.



- 300g bag green lentils
- 2 tbsp oil
- Spaghetti



Website

Our website has lots of useful information that is updated each month. We put all newsletters, menus and dates for the diary on it. Please regularly check the website to keep updated with what's going on. **www.littlebeansdaycare.com**

Facebook & Instagram

Please check out our Facebook and Instagram page, give us a 'like' and 'follow' to keep updated with dates and reminders. We also add photos regularly of what your Little Beans have been up to._Please also leave reviews!

<u>https://www.facebook.com/littlebeansgarland</u> search on Instagram; Little Beans.



If you have any questions or concerns, then please speak to a member of the Little Beans Team who will be happy to help.

Many Thanks, The Little Beans Team!

Little Beans Day Care (Garland) Limited, incorporated and registered in England and Wales with company number 9537346. Regulated by OFSTED under registration number – EY492436.