



Newport Children's Centre News



What's New

Welcome back

We hope you had a safe and relaxing half term break. I will be leaving on maternity leave on Friday 10th June 2010 so if you would like anything mentioned in the Children's Centre Newsletter please see Yasmin in the Children's Centre from now on.

Rebekah Matthews

Yoga for Parents

Is starting this Wednesday 9th June from 9.10-10.10am. £1 per session.



Upcoming Events

Holiday Club Places

There are still places available for our summer holiday club for Nursery/ Reception children. The club runs daily from 8.00-5.45pm at the cost of £28 per day. Part-time places are also available from 8.00-1.00pm or 1.00-5.45pm at the cost of £14 per session. Please contact the children's centre to register.



JobCentre Plus

Seray Marius is available every other Wednesday between 9.00-4.00pm for help and advice for lone parents get back into work. Please contact the children's centre to make an appointment.

New Nursery Times

As from Monday 7th June we will be trialling the new nursery times to cover the new 15 hour entitlement for nursery children.

New times are :

Morning : 8.45-11.45am

Afternoon : 12.45-3.45pm

Speech and Language Therapist

Amanda Baxter is the Children's Centre Speech and Language Therapist. If you have any concerns about your child's speech and language development please come and see her at her weekly drop ins. She will be available on:

7th June

21st June

12th July

Website

Remember to check out the updated timetable for all the activities organised at the school and children centre on our website

www.newportschool.org.uk

Health and Safety Awareness Week.

As part of Health and Safety Awareness week starting on Monday 21st June, the Newport Children's Centre will be showing a display of safety products which can be used at home. Information on how to use these products and how to get free safety packs will be available. Please ring the reception if you would like any more information.

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New Sessions

RHYME TIME has started running again on Tuesday mornings from 10.30-11.30am at the school site.

Drop in for some fun singing time with your child!!



Dates to Remember

12th July 2010

Nursery & children centre closed for INSET day.

2nd August 2010

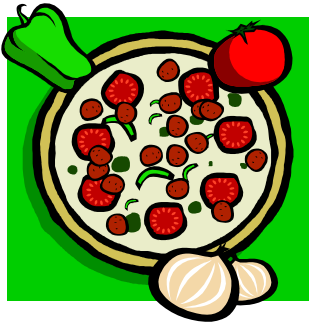
Children centre closed for summer break.

16th August 2010

Centre re-opens for Daycare children.

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Leyton
E10 6QN

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newport.waltham.sch.uk



If you have any concerns regarding your diet, drop in and see our dietician,

Sophie Beverley every Thursday in the well Baby Clinic from 1.00-2.45pm.

Welcome Back

It is another busy half term in Nursery and Reception.

In Nursery children will be learning about traditional stories, such as The 3 Billy Goats Gruff, Jack and the Beanstalk, Goldilocks, The Gingerbread Man etc. Please ask your teacher what story they are learning about each weeks so you can read the story with your child at home. We would love for you to come in and share traditional stories from your culture with the children as well.

In Reception children will be starting a new topic called Our Garden. They will learn all about plants, new life and mini-beasts. Please feel free to bring in some seeds, animals etc...from home to share with the class.

Tiny Pizza's

Prep time: about 15 minutes

Ingredients:

- 1 standard-sized bagel, cut in half
- tomato sauce
- shredded mozzarella cheese
- toppings like diced green pepper, chopped onion, or chopped tomato (whatever you like)
- seasonings like oregano, basil, and pepper

Utensils:

- oven (you'll need help from your adult assistant)
- knife (you'll need help from your adult assistant)
- baking sheet

Directions:

1. Preheat the oven to 325° F.
2. Spread tomato sauce on each bagel half.
3. Sprinkle the shredded cheese all over the tomato sauce on each half.
4. Add your favourite toppings.
5. Put a light sprinkling of seasonings on each half.
6. Put your bagel halves on the baking sheet. Bake in the oven on low heat for about 5 to 8 minutes. You'll know they're done when the cheese is bubbly.
7. Let cool for a minute, then enjoy your tiny pizzas!

