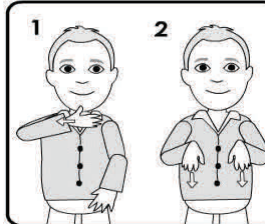
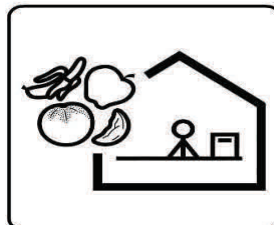


NEWSLETTER

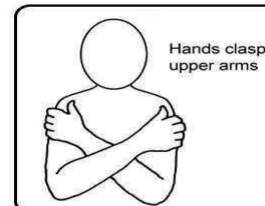
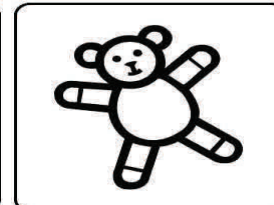
September

Makaton

Signs



Fruit Shop



Teddy

In this Month's
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Room Updates



COALHEATH LANE, SHELFIELD, WALSALL. WS4 1PL

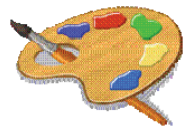
Tel: 01922 694143 Email: info@greenfieldcc.co.uk Web: www.greenfieldcc.co.uk

BABY ROOM NEWS

Thank you to everyone that has helped us with donations, your kindness is much appreciated. We have received lots of clothes which has been a great help. We are still a little short on boys and girls socks/pants

PLAYSCHEME NEWS

We will be running a Playscheme during the school summer holidays on the following days: **Tues 26th July to Friday 2nd Sept** from **10.00am - 4.00pm**. There will be many different activities such as local outings, sports, crafts, wii tournaments, obstacle courses and much much more. The price is £17.00 per day and extra hours are available. If you would like to book a place for your child, please collect a form from Reception and return it to Claire as soon as possible as spaces are limited. Thank you.



TWEENIES, LEAPFROGS & WRAPS

It's that sad time of year again where we have had to say goodbye to a lot of our Tweenies, Leapfrogs and wraps as they have gone on to their new big school. We wish them all the best.

We have recently completed our annual children's survey. Each year we gather our children's thoughts and feelings about their nursery. We use their feedback in our action plans in order to make improvements.

This year's survey was really positive and shows that the improvements we have made have made a big difference. There is a copy of the survey available in the room for you to read.

DONATIONS

Thank you to everyone that has helped us with donations, your kindness is much appreciated. We have received lots of clothes which has been a great help. We are still a little short on boys and girls spare socks/pants so if you could please help us this would be very kind. Once again thank you for your help.

TOY LIBRARY

The Toy Library will be visiting the Centre on **Friday 2nd August** from **10.30am**. There are a huge range of toys available to borrow for children aged 0 to 12 years old, including toys for children with special needs. Why not pop along and take a look.

MOBILE DENTIST

The mobile dentist will be visiting the centre on: **Thursday 15th September** from **9.30am - 4.00pm**. If your child is in our care on this day and you would like them to be seen by the dentist, please could you complete a parent consent form at Reception. Alternately you are more than welcome to bring your child along.

FEE INCREASE

We would just like to remind all parents/ carers that the second stage of the price increase will be implemented on **Monday 5th September 2011**. The new prices will be as follows:

FULL WEEK DAY CARE - £150.00 (£5.00 INCREASE)

FULL DAY 8am - 6pm - £35.00 (£1.50 INCREASE)

HALF DAY 8am - 1pm or 1pm - 6pm - £19.00 (£1.00 INCREASE)

WRAP AROUND - £22.00 (£1.00 INCREASE)

PLAYSCHEME 10am - 4pm £18.00 (£1.00 INCREASE)

Fun Page



Mini Cottage Pies

Ingredients

450g potatoes, peeled and cut into chunks

a generous knob of butter

8 tbsp milk

5 tbsp grated cheddar cheese

1 tbsp vegetable oil

60g onion, chopped

1 small clove garlic, crushed

1 carrot (approx 150g), peeled and grated

150g lean minced beef

150ml passata

150ml unsalted stock or water

1/2 tsp fresh thyme leaves or a pinch of dried thyme

pinch of sugar

Method

Put the potatoes into a saucepan, cover with water, bring to the boil and cook for about 12 minutes or until tender. Drain and mash together with the butter, milk and grated cheese.

Heat the oil in a saucepan and sauté the onion over a low heat for about 4 minutes, stirring occasionally until softened. Add the garlic and cook for half a minute. Add the grated carrot and sauté for 4 minutes.

In a separate pan, dry fry the minced beef until browned, stirring occasionally. Add to the onion, carrot.

Pour over the passata and stock and add the thyme and pinch of sugar. Cover and cook over a low heat for about 10 minutes.

Divide the meat between 3 ramekin dishes and top each with mashed potato and brown under the grill.

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