



May 2013—Newsletter

Kia ora everyone.

Nau mai, haere mai welcome to Burnham Country Montessori May newsletter. Autumn has arrived with a hiss and roar and all the leaves are falling from the trees. A great time to be outside, running through the leaves and exploring nature.

This year our centre wide review is on sustainability and Te Reo Māori and bi cultural practice/tikanga within the preschool. The first stage of both reviews is to gather information and feedback from our families and wider learning community. Attached with this news letter is a survey that I invite family and whānau to fill out and return. A drop box will be provided in the front office for returns which can be done anonymously. We would love to hear your views about how you see we are doing and would value your

feedback.

We are still working towards a health heart award for the centre which is achieved by working collaboratively as a centre and with parents/whānau and children. During kai time with encourage children to make “healthy choices” first before eating their biscuits etc. To help support the children to learn to identify what is a health choice we need your help in ensuring that your child’s lunch box contains a variety of healthy choices.

There is a notice board in the main building that has suggestions for healthy and varied choices for children. I have also included a recipe for Tomato pinwheels which are great.

Regards
Jasmine

Policy updates

We value the input and suggestions from our whānau about policies, improvements with Burnham Country Montessori. Every two months we have two policies that we review and that are displayed on the notice board outside the office for comments. Please take the time to review and comment on these, as we would like your input.

House Keeping

- *Children are to bring a change of clothes and a warm hat everyday that they attend*
- *Lunch boxes are to be nut free—so no nuts, peanut butter, nutella etc.*
- *Profile books—please ensure that you return your child's profile book in a timely manner so that the teachers can keep them up to date.*

Important Dates:

Centre Closed:
4 June 2013
Queens Birthday

10 June 2013:
Montessori night
5.30-6.00pm
6.00-8.00 pm (parent
teacher interviews)

Scholastics Book Club closes on 4 June 2013. If you would like to put an order in, please come see Jasmine or Kylie.



Welcomes:

We say a warm welcome to the following children and families to Burnham Country Montessori: Ben, Harry and James in the Nursery.

Ben—Room 3

Jared—Room 1

Natalie—Room 1

Montessori Night

Parent/teacher interviews

10 June 2013 5.30—8.00pm

On 10 June we will be having a Montessori information night and first every parent/teacher interviews. The first half an hour of the night will concentrate on the Montessori philosophy and what is taught and why in each class. At the same time each class will have 10 minute periods for parents to book to talk to their child/ren teachers about their child/ren. If you would like to book a parent/teacher interview, please talk to your child's head teacher who will have the booking sheet. We also ask that younger or older siblings are not brought.

A flyer will be put up around the preschool soon, so please watch out for this.

Will also provide some light refreshments for parents/whānau on the night. It would be great to see you all there.

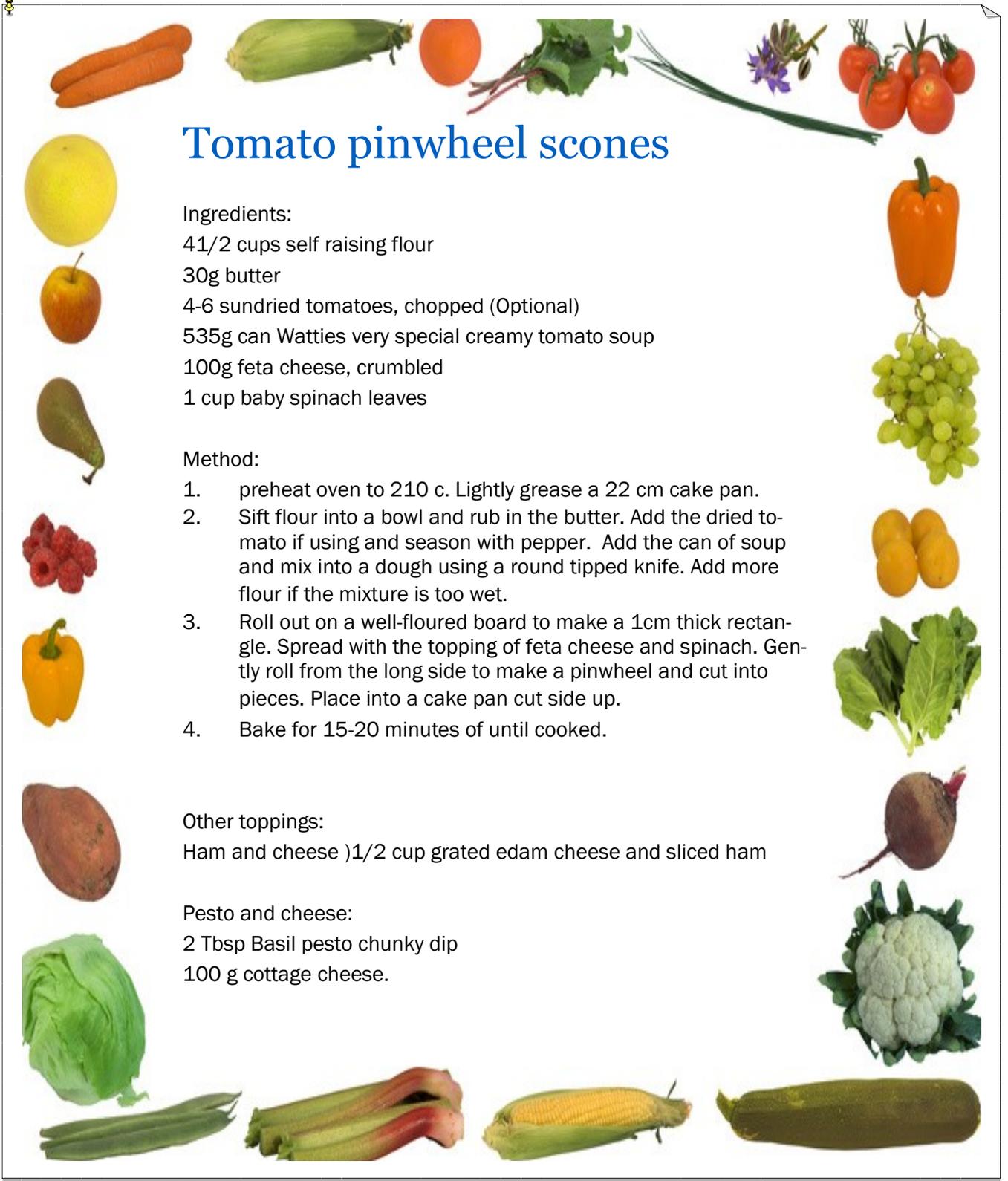
“The hand is the instrument of the mind”

Maria Montessori



Maria Montessori

1870-1952



Tomato pinwheel scones

Ingredients:

4 1/2 cups self raising flour

30g butter

4-6 sundried tomatoes, chopped (Optional)

535g can Watties very special creamy tomato soup

100g feta cheese, crumbled

1 cup baby spinach leaves

Method:

1. preheat oven to 210 c. Lightly grease a 22 cm cake pan.
2. Sift flour into a bowl and rub in the butter. Add the dried tomato if using and season with pepper. Add the can of soup and mix into a dough using a round tipped knife. Add more flour if the mixture is too wet.
3. Roll out on a well-floured board to make a 1cm thick rectangle. Spread with the topping of feta cheese and spinach. Gently roll from the long side to make a pinwheel and cut into pieces. Place into a cake pan cut side up.
4. Bake for 15-20 minutes or until cooked.

Other toppings:

Ham and cheese)1/2 cup grated edam cheese and sliced ham

Pesto and cheese:

2 Tbsp Basil pesto chunky dip

100 g cottage cheese.