



Casa Nova March 2026 Newsletter

Kia ora, Mālō e lelei, Talofa, Āynhōvan, Namaste, Bula, Kamusta, Ki orana, Hello



Some of our ako.....This term, we have thoroughly enjoyed harvesting vegetables, strawberries, and raspberries from our māra kai. We have also picked, cooked with, and eaten many apples and pears from our growing fruit orchard. A great deal of mahi has gone into discovering different ways to reach the fruit and carefully pick it, as well as exploring recipes and cooking methods. Of course, we have also loved

simply sitting together and enjoying the fruit fresh—crisp and juicy. Some of our favourite recipes have been Apple Cake, Filipino style Apple Pie and Apple Shortcake. These were true examples of genuine mahi tahi (teamwork), and they were quickly devoured—our tamariki have already been asking when we can make them again! We were fortunate to be invited to a whare in our community to pick more apples to enjoy. This rich learning has provided many opportunities for problem-solving, maths, literacy, communication, and exploration.



Another highlight this term has been the growing interest in creative and imaginative play. We gratefully received a donation of outfits from a former kindergarten whānau, along with dress-up shoes from Florence. These were so popular that Sue sourced additional items online to ensure a wider range of sizes for everyone. Ngā tamariki have been enthusiastically engaging with these resources—dressing up, creating role-play scenarios, and deepening their understanding of inclusion without gender bias. They have enjoyed taking on different roles, expressing themselves, and re-creating events from their lives outside of kindergarten through their play.



Fundraising -If you have any great fundraising ideas, please come and see one of our kaiako. Next term, we are hoping to undertake some fundraising to purchase new resources for both our playground and indoor environment. It would be wonderful to gather a variety of ideas so we can plan together and make this a successful and enjoyable initiative for everyone.

Internal Evaluation - This term, we have noticed that a number of tamariki are needing support to build their skills and strategies for emotional regulation. As a result, we have been exploring what providing “**time and space**” looks like in practice. This language is being used consistently with tamariki and among kaiako. This approach is helping kaiako respond more thoughtfully in the moment, allowing us to step back and avoid intervening too early. It also supports tamariki to develop a deeper understanding of what they may need when they are feeling dysregulated. For many, taking themselves away from a situation to have some quiet, calming time has proven to be very effective.



Having **time and space** gives tamariki the opportunity to pause, practise breathing and other calming strategies, and begin to think about what they might do next to resolve or work through the challenges that have triggered heightened emotions. Kaiako are supporting this process by allowing tamariki time to regulate before reconnecting with them to gently coach and guide them through what they are finding difficult. Research shows that the best learning occurs when individuals feel calm, regulated, and ready to listen and engage. Providing time and space helps tamariki return to this state, ready for learning. You may begin to hear this language at home as well. We warmly welcome you to come and kōrero with us so we can share further strategies to support your tamaiti as they continue to build their emotional understanding and skills.





Storypark - Storypark is now up and running, and by this stage everyone should have received an invitation to join the platform. We warmly welcome your comments, stories, photos, and feedback on Storypark. Sharing through Storypark, as well as connecting face-to-face with kaiako, helps ensure we are working in partnership to support and extend your child's learning in meaningful ways.

Our tamariki are currently really enjoying exploring their own and others' profile books—discussing their learning, friendships, and making plans for what they would like to revisit or try next. We also know from previous whānau that having these stories, photos, and treasured learning moments recorded becomes something very special for tamariki and their families to look back on as they grow older.

Pick-Up Times - We have noticed an increasing number of tamariki being picked up late on a regular basis. This means we are not always able to adhere to our operating licence requirements, which may have implications with the Ministry of Education. Late pick-ups can also be unsettling for your child and place additional pressure on kaiako, particularly as this time is set aside for meetings and essential administration. We have a limited window to complete a significant amount of work, which can otherwise extend into our own family time. We do understand that occasional delays can happen, such as traffic, appointments, or unexpected situations. If this occurs, please call or send us a message to let us know you are running late. **However, if**



late pick-ups become consistent, from Term 2 we will be implementing our fees procedure, and a late fee will be applied. Please know this is not something we wish to enforce, but the ongoing impact on both tamariki and kaiako is becoming increasingly challenging. We appreciate your understanding and support with this.



Kai and Washing Roster - Ngā mihi and thank you to you all for the kai you provide for our morning teas, and for the laundry you complete both during and outside of your rostered weeks. We truly appreciate your ongoing support.

Clothing for Next Term - Next term can bring a real mix of temperatures. Please ensure your child has a warm pōtae and a sunhat, and a jacket available for outdoor play. We do have some spare items at kindergarten, so please let us know if your child needs to borrow anything for the day.

Sickness and Absences - It is really important that you inform us if your child is going to be away. We have a long waiting list of tamariki wanting extra days, and this allows others the opportunity to attend. You can email, text, or call us at ht.casan@oamarukindergarten.co.nz or 027 475 4266.

Student Visas- We are working to connect with all whānau who do not hold New Zealand residency to discuss student visas. While your child can attend kindergarten on a visitor visa, they are not able to start school without a student visa. As this process can take some time, we encourage you to apply well in advance of your child's transition to school. If you need any support, please come and see a kaiako—we are happy to guide you through the process and provide supporting letters if needed.



School Enrolments - If your child is 4 years old and not yet enrolled at school, please contact your preferred school to begin this process. Out-of-zone applications can take time to be processed and may mean your child stays at kindergarten longer than expected. Please let us know if this applies to you, as we plan well in advance for new enrolments. We also have a small number of enrolment forms for Pembroke School available—just let us know if you would like one.



Important Dates to remember.....

- Last day of term 1 is Thursday the 2nd of April. Term 2 starts on Monday the 20th of April
- Kindergarten photos – 13th May. Please come and see a kaiako if you do not attend this day and we can arrange a time for you to come in.



Happy Easter everyone and thank you for a fabulous start to the year and summer term from Sarah, Sue, Fran, Kate and Teresa.



Monty's Mum Mel had a good idea to share a recipe in our newsletter from as our tamariki do really enjoy kai times and meals at kindergarten.

The following meatball recipe is a real favourite and super easy to make. This is also something you could add more grated vegetables into but to be fair our tamariki prefer them steamed on the side.....

Sweet and Sour Meatballs

1.5kg mince

2 eggs

2 onions

Breadcrumbs (enough to combine)

Combine all ingredients and roll into balls. Place in an oven proof dish.

Sauce –

8 T tomato sauce

1 T black sauce

2 T soy sauce

2 T vinegar

4 T sugar

2 T flour

1 C water

Make a paste with a flour and a little of the water and then mix in rest of ingredients – pour over meatballs. Cover for first 30mins of cooking. Cook in oven 50 minutes or at 180 degrees celcius.