



Treetops School

PORTAGE TIMES

Thurrock Portage
Service

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JANUARY 2012

Hi All

We trust that you have all had an enjoyable Christmas and good start to the New Year.

We would like to remind you to use this newsletter if you have any news or views, it could be that you know of an event that is happening and might be of interest to other Portage families, or a place that you have visited and found the staff accommodating for your child. Many of you have also enjoyed cooking the recipes that are printed, so if you have a favorite one you would like to share then please pass it on to you Portage Home Visitor and I will include it in the following months newsletters.



Corned Beef Hash

225g (8oz) tin corned beef, cut into chunks
450g (1lb) potatoes, peeled, boiled and cubed
3-4 onions, sliced and fried golden in lard
a dash of Worcestershire sauce
3 tbsp lard or dripping

Mix the corned beef, potato, onion, Worcestershire sauce and some seasoning together with a fork, in a large bowl. Heat 2 tbsp of the lard or dripping in the biggest frying-pan you have. Tip the hash into the hot fat and flatten it gently. Cook for about five minutes, shaking the pan from time to time. When a crust has formed on the bottom of the hash put a large flat plate over the frying-pan and turn the whole thing over. Put another tablespoon of lard or dripping in the now empty frying-pan. Slide the hash back into the pan with the crust now on top. Cook for a further five minutes, until there is a rustling crust on the bottom. Serve in big slices; it should be lovely and moist inside. It will keep warm in a low oven for a while without going soggy.

Portage Playgroup

Just to remind everyone about Portage Playgroup which is held every Friday during term time at Treetops School, Buxton Road, Grays, Essex RM16 2WU from 9.30-11am. A time to meet with other Portage families and a time to use the soft play and sensory rooms. We look forward to seeing you all there.

Please contact us at the Portage office on 01375-898652 with news or views
From
June and the Portage Team



JANUARY

BIRTHDAYS

Charlotte Yeldham—3

Jack Barber—3

Handy Hints

Make your own bubble solution from 2cups (500ml) washing up liquid, 6 cups (1.5L) water and 5 tablespoons of sugar.

Store in a gallon container.
You can use wire coat hangers, whisks, potato mashers, 6 or 4 pack plastic rings.

You can also make a circle with your finger and thumb.

Give it a try all children love bubbles.

