

Newsletter



CHLOE



ABBIE



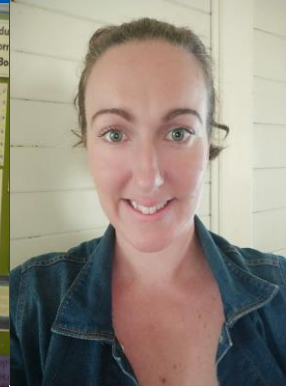
CARREN



ANNIKA



MEL



Meet The Team



WHAT'S BEEN HAPPENING...

WELCOMING BACK TO EVERYONE

Welcome back to all the families that have returned from home schooling. Well done to all the parents for working with their children under challenging times. You have all done a fantastic job!! I took some time to reach out to some families and find out how the children were coping and to make sure that the parents were ok as well. I was

lucky enough to have a chat over the phone to some children, and they shared news with me about their new pets. Some children did amazing drawings and sent them to the service via text. It was great to be able to keep in contact with the families and hear all the exciting things the children had been doing.



SPECIAL ANNOUNCEMENTS



July Vacation Care Bookings Open!

Request a flyer to be emailed to you or pick one up in service.

Recycled Timber Wanted!!!!

We are looking for some timber for the children to hammer some nails into and construct with.



Appreciation Message

A big thank you to Abigail and Emma Duley's dad Nicholas for the little hammers which he made for us. The children are looking forward to using them again.

Newsletter



COMING UP

6
July

Start of Vacation Care
Program attached

8
July

Naidoc Week
Aboriginal designs

19
July

National Pyjama Day
Flyers on Service Notice Board



PHOTO GALLERY



RECIPE

Pumpkin, Zucchini & Corn Muffins

2 cups (320g) wholemeal self-raising flour
120g butter, chopped
1 large zucchini, coarsely grated
1 cup coarsely grated [pumpkin](#)
1 cup (160g) frozen corn kernels, thawed
1 cup (120g) coarsely grated tasty cheddar
2 Coles Australian Free-Range Eggs, lightly whisked
1 cup (250ml) milk

Step 1 Preheat oven to 180°C. Line a 12-hole, 1/3-cup (80ml) muffin pan with paper cases. Place flour in a large bowl. Use your fingertips to rub in the butter until the mixture resembles fine breadcrumbs. Stir in the zucchini, pumpkin, corn and cheddar.

Step 2 Whisk the egg and milk in a small bowl. Add to the flour mixture and stir until just combined (don't overmix). Divide among the paper cases.

Step 3 Bake for 25 mins or until a skewer inserted in the centers comes out clean. Serve warm or at room temperature. To freeze, wrap individually in plastic wrap, then wrap in foil or place in an airtight container. Freeze for up to 3 months. Thaw in the fridge

overnight.



Newsletter



CLUB NEWS

Commencement of Clubs

Starting from Term 3, the children are looking forward to starting the following activity clubs:

Tuesday:	Sewing Club
Wednesday:	Fitness
Thursday:	Loose Parts
Friday:	Dance



COORDINATOR CORNER

Just a quick reminder...

It is very important that all children are aware of how they are getting home and if they are attending Helping Hands. Can we please make sure that we are reminding children of this daily please.

Also can we please make sure all bookings are made within the time frame, if you are unable to book in the time frame, please send a text message to the office number and I will make the booking for you.



Children's Voice

By Chloe

"I really loved making bookmarks."

By Sophie

"I liked making paper crowns as they had gems on them"

By Sion

"I liked drawing the trains and teaching Miss Annika".