

Newsletter



CHLOE

GLENN

CARREN

ANNIKA

MEL



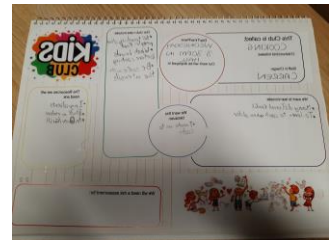
Meet The Team



WHAT'S BEEN HAPPENING...

The children have been working hard in helping plan for the activity clubs which commence this week, they are looking forward to demonstrating some dance moves, creating some yummy food in cooking and relaxing back and learning about

sewing. They have helped by selecting the activities in which they would like to do until the end of term. They have also designed 3 books for each of the activity clubs. These will be put out on the parent table for you to look through.



SPECIAL ANNOUNCEMENTS



Good Bye & Good Luck Miss Annika

We would like to wish Miss Annika all the best in her new adventure. Miss Annika's last day will be Wednesday 26th August. We will be having a special Morning/Afternoon with the children for Miss Annika on this day



Appreciation Message

A big thank you to the lovely office ladies Angie and Suzanne for always helping out when they are needed. We appreciate everything they do for the service.

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COMING UP

22
Aug

Book Week

26
Aug

Farewell Miss Annika

28
Aug

Daffodil Day



PHOTO GALLERY



RECIPE

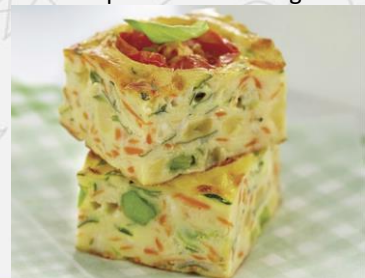
Bubble and Squeak Slice

Ingredients

1 medium zucchini, grated
 1 carrot, grated
 1/3 cup frozen peas
 1/3 cup corn kernels
 1 clove garlic, crushed
 1 tablespoon water
 4 spring onions, chopped
 1/2 cup grated reduced fat cheddar cheese
 1/3 cup crumbled reduced fat feta cheese
 4 eggs, lightly beaten
 1/4 cup reduced fat milk
 1/4 cup chopped fresh herbs (parsley, mint, chives, basil)
 1/2 cup self-raising flour
 8 cherry tomatoes, halved
 1 tablespoon torn fresh basil leaves, for serving

Method

1. Heat a non-stick frypan, add zucchini, carrot, peas, corn, garlic and water and cook until softened. Cool slightly.
2. Combine cooked vegetables with spring onions, cheddar, feta, eggs, milk, herbs and flour. Spoon mixture into a lined 28cm x 18cm slab pan. Stud cherry tomatoes onto mixture decoratively and bake at 180°C for 35 minutes or until golden and cooked.
3. Rest for 10-15 minutes before sprinkling with basil, slicing into small squares and serving.



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CLUB NEWS

Commencement of Clubs

The activity clubs started off well with a lot of excitement!

Tuesday: Dance

Wednesday: Cooking

Thursday: Arts & Craft



COORDINATOR CORNER

Just a quick reminder...

Now the weather is warming up can you please make sure your child has a hat packed in their bag for outdoor play. If your child needs a special sunscreen, please speak with me about this.

Also it is important that your child also brings a drink bottle with them as well.



Children's Voice

By Jaxx

"I felt happy."

By Curt

"I loved it because my mum will love it so much"

By Teli

"It was fun".

Lost Property

Please check the lost property tub for your child's jumpers or hats.

