



ENGAGED AND LEARNING

AUSTRALIAN CHILDREN'S EDUCATION AND CARE QUALITY AUTHORITY (ACECQA)- FAMILY SURVEY

ACECQA is the National Authority established to oversee the administration of the National Quality Framework. Their vision is that children in Australia have the best start to life. The survey completed by families will help ACECQA to understanding the factors you consider when choosing an education and care service for your child and the information you used to inform your decision. It will also help us to improve that is available to families to better meet the needs of children and families.

The survey will take approx. 10, could families please complete the short survey.

The survey is open until Monday 22 July.

<https://bit.ly/2wLo7cz>

CCS - IMPORTANT FACT

Cessation of Care – A child's care cannot start or finish with an absence. The CCS subsidy can only be applied to the first or last physical day of care according to their attendance start and finish dates. Full fees will be charged for absences after the start date until the first physical day of care as well as for any absence form the last physical day of care until the finish date.

EARN AND LEARN

Earn and learn is now finished we have tallied up our sticks and are in the process of claiming some new equipment. Thank you to everyone who has collected the stickers.

IMPORTANT DATES

Naidoc Week 8-15 July

School Holidays 8-19 July

Mobile Preschool Term
Starts Tuesday 23 July

REMINDERS

Entertainment Books

Entertainment books are still available containing many great vouchers.

Sick Days

It's that time of year when many different bugs and viruses are around. Please keep your children at home if they are unwell and remember our 24hr exclusion policy for returning after an illness.



Pre school

The children have been learning about Aboriginal symbols through looking at a variety of different symbols and their meanings. The children have then explored coping and creating their own symbols while painting and drawing on a variety of canvases such as rocks and bark.

Carol and Linda have begun to incorporate the 8 ways of learning into their program and provided yarning circle times for the children to have their turn at expressing their thoughts and ideas. The eight-way framework of Aboriginal pedagogy has very similar elements to our Early Years Learning Framework and see teaching and learning as fundamentally holistic, non-linear, visual, kinaesthetic, social and contextualised. These additions to the preschool program broadens children's perspectives and encourages appreciation of diversity.

Junior Room

Each month we receive a selection of books from the Library from which the Educators and children select themes they are currently investigating or find interested. Particularly popular are stories they can listen to with an included CD as there are a number of the children who are currently into dancing. Across the centre each day we hear the songs 'Let it Go' and 'A whole new world' playing repeatedly as our majestic dancers performing their moves and routines learnt from their dance class. These well-versed dancers have shared their talents and taught a number of other children/staff how to move to these two favourite songs.

The children's interest in physical movement has led to the implementation of a Yoga class. With the enthusiasm of the staff and using some added resources from parents, the children have been keen to participate in some very different kinds of movement poses. Maybe you may like to give Yoga a go at home?

Benefits of Yoga for Children

Yoga is non-competitive

Yoga develops body awareness and builds concentration

Yoga teaches how to manage stress

Yoga develops muscle tone, strength, balance & flexibility

Yoga helps to develop a positive self & confidence

Yoga helps to connect families together by yoga movement & play



We explored the texture of mud on International Mud Day joining in this year's theme 'to connect children across the entire world through the earth, by playing in mud'. Children love to get messy and these types of nature play experiences are invaluable for children's sensory development, creativity and as research suggests beneficial for their well being.

Continuing with their planting project the children have planted a whole potato (Mr potato head as Flynn informed us) which is starting to sprout and hopefully will grow well and produce some potatoes to harvest.

10 things to do with mud

1. Make mud pies from dirt, water, flowers, grass, stones, bark, and your own secret ingredient!
2. Build a mud kitchen from pallets or other recycled materials
3. Create a mud recipe book
4. Create a mud face on a tree and use natural things for its eyes, nose and mouth
5. Using mud as your paint – create a masterpiece on paper, the ground or on a tree
6. Create a temporary mud pit using hay bales as edging with a tarp as the lining or invent your own!
7. Identify a permanent mud play area and provide kitchen utensils and small digging tools
8. Using mud and other natural things – build a village or kingdom for tiny people
9. Build a birds nest from mud and dried natural material and find a place to carefully put it
10. Take your shoes off and find a muddy path and walk along it as



OOSH - Don't stop believing

Kodi Lee is autistic and blind, these two conditions could be seen as a barrier, but he has shared his talent and ambition to achieve his dream of a worldwide singer.

Some of the children had seen his audition tape at school with their classmates however wanted to extend showing the video with their OOSH peers.

Sitting together in the children watched in amazement the story of Kodi Lee fighting his fears and not letting his disability stop him from achieving his dream.

After the video, the children and educators reflected on the meaning and feelings felt from the video

Halle "We watched it at school, it's very good"

Chyenne "It was sad but amazing to see an autistic person do that"

Tilly "It was so lovely to see it"

Alex "I felt like his parents felt very proud and I was a bit shocked when he started singing and playing the piano"

The aim of showing the video was to support children in understanding that a disability or condition does not stop an individual's ambition to achieve their dreams.

This was a wonderful and subtle way to achieve some of our Learning Outcomes, 1.2, 1.3 and our Philosophy for Children



Mobile Preschool Update

We are very excited as all the pieces for our community gardens have started to fall into place.

Our large deliveries from Vegepods and Bunnings have been received and we have started to construct our gardens with the children just in time for the school holidays. Our Community Gardens are for our wider communities to access and enjoy. We worked with the children and their families to select the different herbs, vegetables and fruit that we wanted to grow in our gardens.

Within our gardens, we are also establishing a worm farm. This worm farm will encourage the children to learn about the interdependence between people, plants, animals, and the land, as we will feed the worms some of our left over food scraps, and collect the worm juice to put back into our gardens.

SPINACH AND RICOTTA TARTS

- 250g frozen spinach, thawed
- 250g low fat ricotta cheese, crumbled
- 2 tbs finely grated parmesan cheese
- 4 extra large eggs
- 3 green shallots, finely chopped
- Freshly cracked black pepper, to season
- Olive oil cooking spray
- 6 pieces Natural mountain bread
- 125g grape tomatoes, halved
- Extra 2 tbs finely grated parmesan cheese

METHOD

1. Place spinach in a sieve and press firmly to extract excess liquid. Transfer spinach to a large bowl, Add ricotta, parmesan, eggs and shallots. Season with pepper. Mix until well combined.
2. Lightly grease a 12-hole standard muffin tray (1/3 cup individual capacity) with cooking spray. Cut each piece of mountain bread into 4 square quarters. Press 2 quarters at different angles into each hole, to line evenly. Spray lightly with cooking spray.
3. Spoon filling evenly into bread cases. Top with tomatoes, Sprinkle with extra parmesan cheese.
4. Bake in 180C preheated oven for 25-30 minutes or until filling is set and bread is golden. Stand tarts in pan 5 minutes. Remove. Serve warm with salad.

Tip: These savoury tarts are also great served cold. Keep refrigerated overnight and pack into lunch boxes with a leafy salad for a tasty school or work lunch.

*Recipes from
the kitchen*

We're Fundraising with



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<https://www.entertainmentbook.com.au/orderbooks/3556p4>

