

GUMNUT GROVE



Childcare Centre

Volume 2 Issue 5

May 2019

Director's Report

Welcome to our May edition of Gumnut Grove.

Last week we celebrated Mother's day with a beautiful morning tea, it was wonderful to see so many Mums, grandmas, great grandmas and significant people in the children's lives join us for a yummy morning tea and some beautiful songs that the children had been practicing to sing. A big thank you to all the staff for preparing and cooking the delicious morning tea for everyone to enjoy.

This Saturday we have a cake stall down the Main street outside Westpac Bank, we have asked families if they could donate either some cakes or slices to be sold at the stall, your help would be greatly appreciated as the money raised goes straight to the children by purchasing new resources for your children to use. As you all know Gumnut Grove is a non profit organization so the money raised goes straight back into the service.

We are also holding a movie night on Thursday 6th June at the Southern Cross Cinema the movie is called "The Hustle", so please get a group of friends together and come enjoy an evening of good food and a funny movie. We are also looking for donations for raffle prizes on the night so if you can help please see either Donna or myself.

We have been so lucky to use our prams for excursions of recent we have gone to visit the camel, Weir walks, Library visits and this week some children got to go to Young Tafe to have a morning in the new child care facility to assist the Tafe students with their studies.

Kind Regards

Meghan Pratt

Director



Director's Report-
Page 1

Caterpillar News

Butterfly News

Recipe

Belonging, Becoming
and Being- All children
experience learning that
is engaging and builds
success for life.

Clare's Recipes (some winter warmers)

Meat Balls in Tomato sauce

Ingredients

500gms Fine Mince
1 Large Onion- finely Chopped or 1 teaspoon onion flakes
¼ cup Bread Crumbs
1 egg
1 teaspoon sugar
½ teaspoon salt
Pinch of mixed herbs
1 Large can (Big Red) Tomato soup
1 teaspoon oregano

Method

Make meatballs by combining mince, onion, breadcrumbs, egg, sugar, salt and mixed herbs. When the ingredients are combined roll the mixture into balls and place in a casserole dish. Pour over soup and sprinkle with oregano. Cover and cook in a moderate oven for 1 ½ hours. Serve with vegetable pasta.
Enjoy.

Chicken layer Bake

Ingredients-

1 Dessertspoon butter
3 Dessertspoon P. Flour
1 litre milk
1 Dessertspoon chicken stock
1 Cold chicken
½ medium onion- diced finely
1 Tsp Parsley
Risoni (a type of pasta)
Tasty grated cheese

Method:-

Make white sauce with butter, flour and milk. Add chicken stock. Break the cold chicken up into small skinless pieces. Add chicken, parsley and onion to the white sauce and stir. Pour into a casserole dish. Sprinkle with Risoni and tasty cheese. Cook in Moderate oven.

