

ELC - Lorikeet Rm News

Wecome to Holly, Zarah, Christos, Rex, Annabel, and their families who have joined us from the Rosella Room.

We have been busy in the Lorikeet room with lots of fun activities and learning over the last month.

Our focus on food and particularly food week at the end of the month was a wonderful success and all of the children enjoyed the opportunities to experience different foods through taste, smell and touch. We would like to thank all of our families for a wonderful response to 'food week'. All of the delicious foods that were brought in to eat, taste and try, helped to make the week such a wonderful experience for all of the children.

Many of the activities that we did during the week are displayed through photos on the program board and on the Lorikeet Room door so please take a moment to have a look at the activities we did. Some highlights of the week were opportunities to taste different fruits and vegetables, making herb cards to smell, encouraging the children to be part of the morning and afternoon tea routine through watching the fruit being cut up at the table with them, and visits to the school vegetable and herb garden.



Tobias and Miranda enjoyed smelling the rosemary on the herb cards.



Emily and Amaya joined the 'tasting table' and were keen to try a bit of each food. Emily ate wild rice, snow peas and corn, while Amaya tried some tomato.



Cutting up various vegetables with the children allowed them to look at different parts of the vegetable that they don't usually see. The children were very interested in the seeds inside the capsicum and wrere very interested in what they felt like.



The children have also been eager to use our new home corner equipment and we have seen lots of pretend and imaginary play from all of the children. There have been lots of cakes, soups and cups of tea made for each other and the staff, while the dollies have been fed, washed, had their nappies changed and then put to bed or taken for walks around the garden. As well as developing creativity, opportunities for pretend play such as this provides children with the opportunity to develop their social and language skills.



Evie, Milan and Sienna cooked some delicious spaghetti for Megan and Gill, while April and Maya attended to the needs of their baby who needed to have her nappy changed!

In the coming month our focus is moving to families and we look forward to lots of family participation through bringing in photos and items from home that are special to your family.

SONG - Tommy Thumb

(this is a finger play about our finger family)

Tommy thumb is up and Tommy thumb is down
Tommy thumb is dancing all around the town
Dance him on your shoulder
Dance him on your head
Dance him on your lips and (kiss, kiss)
Tuck him into bed

Repeat with

Peter pointer
Timmy tallman
Ruby ring
Baby finger
Finger family

REMINDER -

- With the cold weather approaching please remember to name jackets and jumpers so that we know who's jacket is who's when the children take them off inside.

The Early Learning Centre Advisory Committee met on Monday the 7th of May.—a main topic for discussion was the new modern award system for staff and what we need to do to accommodate this.

The next meeting will be on Monday 21st June : 5.30—6.30pm

If you would like to attend one of these meetings or are interested in joining our Advisory Committee, or would like any information about the committee please see Anne-Marie or Jill

Children's health and infection control.

As the seasons change and childhood illnesses increase—it is timely to remind parents about our policies regarding infection control. We follow the guidelines of the " Staying Healthy in child care " document and monitor children's health accordingly. If children have a fever , you will be notified to collect them from child care—children need to be free from fever for 24 hours before returning to the centre. Fever is a sign of infection—and parents should not dose children with medication to mask symptoms. Children with gastro; vomiting or diarrhoea must be excluded from child care until they have been free from symptoms eg loose bowel movements or vomiting for 24 hours.

We understand that it is very difficult to juggle the demands of work and family—however by working with these guidelines our goals is to keep everyone as healthy as possible.

Administrative Office:

We welcome Catherine back from her overseas travels and we are looking forward to hearing all about her fun adventures. Claire will continue to work in the office on Mondays. admin@sturtstcs.sa.edu.au is the email address for communicating any concerns that need to be followed up. Both Catherine and Anne-Marie receive these emails.



Reminders

It is very important that staff have current contact details for parents, and their nominated emergency contact people at all times. Please fill in a change of details form and inform staff as soon as a number or address changes.—or if a medical condition or allergy arises—so that we can update our information.



Meet Our New Cook

Dianne Leak joined our staff team this Monday. She is becoming familiar with our routines and re acquainting herself with the needs of children. Dianne has had previous experience as the cook in a child care centre and has also had considerable experience in cooking for aged care. Dianne has a Commercial Cookery Certificate 3 qualification.

During her spare time Dianne's other passions are photography and gardening.

Dianne would for you to share some of your child's favourite recipes with her, especially traditional family dishes. Please drop by the kitchen and introduce yourself to her. She already has a few toddler fans that sit at the kitchen bench and watch her cook.



Daphne



Renee

Relief Staff:

We welcome Daphne Sun—who will be working with us for May and June to cover the leave of our permanent staff and welcome back Renee , who has returned to us as a relief staff member after taking some time off with her son Jordan.

Pumpkin Spice Bread

*3 1/2 cups of all-purpose flour.
2 1/2 cups sugar
1 1/2 teaspoons salt
2 teaspoons baking soda
1 1/2 teaspoons ground cinnamon
1 teaspoon nutmeg
400 grams of cooked pumpkin
1 cup vegetable oil
4 eggs*

Preparation:

Grease and flour 2 9x5x3 inch loaf pans. In a large mixing bowl, combine flour, sugar, salt, baking soda, stir together the pumpkin and oil.

Beat in eggs one at a time, beating well after each addition. Make a well in the centre of flour mixture; add pumpkin mixture. Stir just until ingredients are moist and all combined..put in the oven and bake at 350 for 1 hour, or until a wooden pick or cake tester inserted in centre comes out clean.

Makes 2 loaves of pumpkin bread; This is more of a cake than a bread—but children really enjoyed it !!

