

Mimi Kindergarten



Welcome back

2016

Welcome

We are back.....

Mimi kindergarten would like to welcome back all the children that have returned this year and also give a big WELCOME to all the new children that will be greeting us in the next couple of weeks.

We hope you have all had a wonderful Christmas and new year and are just as excited as us to see what 2016 will bring.



Staff.....

Here is a list of the staff that will be spending their days with your children:-

Possum room

- Lara
- Astrid
- Jordan
- Amelia

Dolphin room

- Nicole
- Samantha
- Rachael
- Elke

- Sally

Cook

- Christine

Director

- Judy

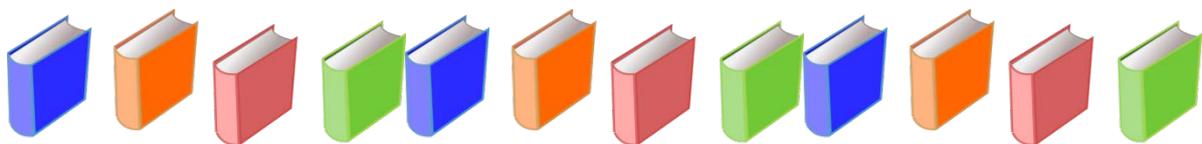


Clothes and personal belongings.....

Mimi kindergarten would like to ask all parents to please label all of your children's belongings. This includes:-

- Hats
- Drink bottles
- Clothes
- Shoes

This will ensure that children's belongings will also be put back in the right bag or give back to the right child.



Day books.....

Here at Mimi Kindergarten we use day books to communicate with parents easier. The day books will contain day sheets which will have what the children have done during the day and what they have eaten. The day book will also contain notes, accounts and any other important information.

Can you please ensure that day books are looked at every day and that they are also returned daily to ensure that we keep you up to date.

Thank you



Here is a list of the upcoming events at Mimi Kindergarten. Notes will be placed out prior to the date.

February- Rainbow Song

March- Easter

April- Drum beats

May- Peter Morgan

June- Dental Show

July- Steps (eye Screening)

August- Feature Creatures

September- Photo Day

October- Grandparents day

November- CSIRO

December- Graduation and christmas party

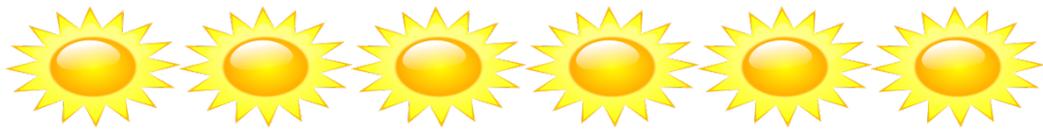


CCR & CCB.....

Parents need to be reminded that if you would like to receive the children care rebate and benefit that you need to register your children with centre link.

Once you have done this we will require the CRN numbers that you were given.

Please ensure that all paper work is summited and up to date before handing us the CRN numbers.



Summer months.....

Parents are asked if they can ensure that their child/ren come to kindy in sun safe clothing during the hotter months.

This include:-

- T-shirt (no Singlets)
- Hat
- Dresses with sleeves

Please also provide your own sunscreen if your children has sensitive skin.

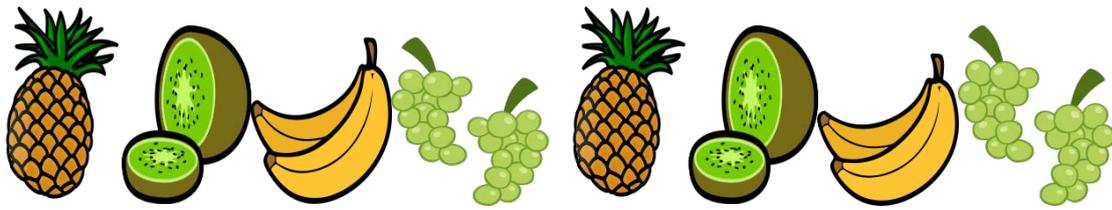


Immunsation.....

Can all parents please ensure that their child is completely up to date with all immunsations. If your child is due for one shortly or has just recently had one can you please bring in up dated immunsation record for photocopying and so that we can keep it on your child's record.



Here at Mimi Kindergarten we create family tree walls in both the possum and dolphin room. We would like to ask that you bring in a family photo that can be displayed in both rooms for everyone to see. This also is a great way to help settle in new children as they are able to use the photo as a comforter and are able to look at it regularly.



Green and Gold fruit kebabs

Ingredients:

1 small pineapple

4 green kiwifruit

2 bananas

16 green grapes

Method:

1. Assemble ingredients, including 8 bamboo skewers
2. Peel pineapple and cut into thick slices. Use a round cookie cutter to cut small medallions of fruit.
3. Cut remaining fruit into desired shapes
4. Thread fruit onto skewers, alternating green and yellow



Cheese and vegemite scrolls

Ingredients:

1 ½ cups self-raising flour

½ cup wholemeal flour

80g butter

2/3 cup milk

2/4 cup cheddar cheese, grated

¼ cup parmesan cheese, grated

1 tbsp vegemite, heaped

1 tbsp milk

Method:

1. Preheat oven to 200 degrees Celsius
2. In a medium bowl, combine both flour and butter
3. Using fingertips, rub the butter through the flours until you have a breadcrumb consistency, then add ¾ of the cheese combination and milk and work into a dough ball with your hands.
4. When these ingredients are combined, lightly flour your kitchen bench and gently push the dough out into a rectangle, approx. 1cm in depth.
5. Spread vegemite evenly over the top of the dough and sprinkle with remaining cheese.
6. Roll the dough into a long rope shape, rolling it away from you. When you have a rope of dough, cut it into eight rounds and place them on a lined baking tray.
7. Brush with milk.
8. Bake for 20 minutes then remove from oven and cool on wire rack.

