# Winter Newsletter 2022

goondiwindi & District Family Day Care

## **Upcoming Events**

- Bright Beginnings Playgroup 9-11am Every Wednesday
- 23 June Under 8's Day
- 21 June Winter Solstice
- 25 June 10 July School Holidays
- 3-10 July NAIDOC Week



### From the Co-ordination Unit

Its so hard to believe we are approaching the halfway mark of the year, and with this comes the cooler weather. Please make sure your children are dress appropriately for the day and ensure to pack a change of clothes.

We would like to welcome Leah Turvey to our team.

Leah will be facilitating a playgroup on a Wednesday morning and will be assisting the Mobile girls on Monday and Friday and learning the ropes in the FDC office.

We would also like to welcome Sarah, Lacinda and Tennelle who have Joined our FDC Educator team.

# Welcome!

\*to our new Educators & their families

Sarah in Bell

Lacinda in Dalby

Tennelle in Glenmorgan



# Bright Beginnings Playgroup

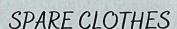
Come and join Miss Leah on Wednesdays 9-11am for Playgroup at 28 George St. \$3 per family/week and no joining fee!



#### POLICY UPDATES

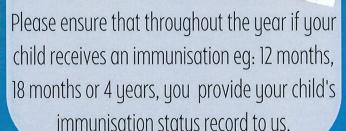
All stakeholders should have been receiving our policy drafts for revue.

Thank you for taking the time to peruse our policies! We would love your feedback to admin@gdifdc.com.au! Our full updated Policy Book will be available to read on our Website www.gdifdc.com.au , via the parent login (password: fdcparent) once it is finalised.



With colder weather approaching please ensure that your child's spare clothes are winter appropriate!

#### IMMUNISATION UPDATES



# Bacon, spinach and tomato frittata

### Ingredients

- 20g butter
- 1 brown onion sliced
- 3 shortcut bacon rashes chopped
- 80g baby spinach
- 1/4 cup chopped basil
- 250g cherry tomatoes halved
- 8 eggs
- 1/2 cup finely grated parmesan

#### Method

- 1. Preheat grill on high. Melt butter in a 20cm (base) heavy-based flameproof frying pan over medium heat.
- 2. Cook sliced brown onion and chopped shortcut bacon rashers for 5 minutes or until browned. Add sliced cup mushrooms. Cook, stirring, for 5 minutes or until softened.
- 200g mushrooms sliced 3. Add baby spinach, chopped basil and halved cherry tomatoes. Reduce heat
  - 4. Whisk 8 eggs and finely grated parmesan together. Season. Pour over vegetable mixture in pan. Lift and tilt pan to spread egg mixture evenly. Cook for 8 to 10 minutes or until frittata is almost set.
  - 5. Place pan under grill. Grill for 5 minutes or until just set and light golden. Stand for 2 minutes before sliding onto a plate. Cut into wedges. Cool. Refrigerate for up to 2 days.



# What is happening at Debbie's in Jandowae?



George transferring gems





Ella painting with purpose



Herbie playing with dolls



Seth and Harlow watching and non verbally interacting





Josie taking a drive



Lincoln and Carter matching colours



**Marlow and Willa** exploring painting



Charlie teaching and helping the younger children to hit the ball



# What is happening at Allan & Gail's in Toowoomba



Leaf
collection
for
collage



Maddie confidently standing

Phoebe

learning

about

shapes

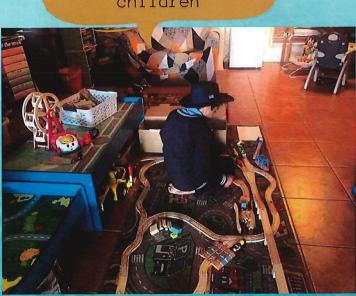
and

colours

Mr Allan reading the children a book



Kaden Making a rail track for the younger children



Jack
settling in
and
enjoying
playtime

