



AUTUMN 2021

Gullivers Travels Termly Newsletter

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Hello and welcome back to term 2 at Gullivers Travels. We hope you had a Happy Easter and enjoyed the holiday brake spending time with family, friends and have stayed safe during the floods and recent covid restrictions

Upcoming Events

Monday 26th April - Anzac Day holiday

Tuesday 27th April - Office Day

Friday 30th April - Goondiwindi local show holiday

Monday 3rd May - Labour Day holiday (QLD)

Thursday 20th May - Office Day

Wednesday 9th June - Office Day

Friday 25th June - Last day of term 2

GOONDIWINDI SHOW

30th April - 1st May

Please note: Gullivers Travels will not operate on Friday the 30th April due to the local Goondiwindi Public Show Holiday.



Each year for the annual Goondiwindi show, Gullivers Travels participates in entering a show display in the schools and home schooling display located in the Youth Exhibit.

This year our display is all about the life cycle of a frog. At the end of term 1 with all the rain and water about in the time of the recent floods the children took a big interest in the large amount of frogs getting about. Lucky enough we were given some tadpoles at all different stages of life by a generous member of the public and the children have had the experience of watching the life cycle of a frog happen first hand. Please be sure to go and view the display with your child in the McColl Pavilion.



HEALTHY LUNCH BOX IDEAS

CHILDREN NEED HEALTHY AND NUTRITIOUS MEALS TO BE ABLE TO LEARN AND GROW. BELOW ARE SOME YUMMY LUNCHBOX IDEAS



A TWO-IN-ONE MUESLI BAR RECIPE

INGREDIENTS

**1/4 CUP FLAXSEEDS
1/2 CUP CHIA SEEDS
1/2 CUP NEUTRAL OIL (E.G. GRAPESEED)
1/2 CUP HONEY
1/4 CUP SESAME SEEDS
1/4 CUP SUNFLOWER SEEDS
1/4 CUP HEMP SEEDS
2 CUPS ROLLED OATS
1/4 TSP SEA SALT
2 TSP VANILLA EXTRACT**



COMBINATION 1

**50G DRIED MANGO, CHOPPED
50G DRIED APRICOTS, CHOPPED
1/2 CUP SHREDDED COCONUT**

COMBINATION 2

**60G DRIED FIGS, CHOPPED
40G DRIED CRANBERRIES, CHOPPED
1 TBS CACAO NIBS**

1

COMBINE LINSEED AND CHIA IN A LARGE HEATPROOF BOWL WITH 1/2 CUP WATER FOR 30 MINUTES. PREHEAT OVEN TO 150°C AND GREASE AND LINE A 20X30 CM LAMINGTON PAN WITH BAKING PAPER.

2

STIR IN THE REMAINING SEEDS, OATS, SALT AND VANILLA EXTRACT TO COMBINE.

3

COMBINE THE OIL AND HONEY IN A SMALL SAUCEPAN OVER MEDIUM HEAT. ONCE HOT, CAREFULLY POUR INTO THE BOWL WITH THE SEED MIXTURE, STIRRING TO COMBINE.

4

IF USING TWO DIFFERENT FLAVOUR COMBINATIONS, DIVIDE THE SEED MIXTURE EVENLY BETWEEN TWO BOWLS. STIR IN THE FLAVOUR COMBINATIONS TO COMBINE. EVENLY PRESS EACH MIXTURE INTO ONE HALF OF THE PAN.

5

BAKE IN THE OVEN FOR 50 MINUTES OR UNTIL GOLDEN. REMOVE FROM THE OVEN AND ALLOW TO COOL COMPLETELY IN THE PAN BEFORE CUTTING THEM INTO BARS. STORE IN THE FRIDGE FOR UP TO 4 WEEKS.

FRIENDLY REMINDERS

**PLEASE ENSURE
YOU ARE
SIGNING YOUR
CHILDREN INTO
CARE VIA E-
SIGNATURE ON
HARMONY- THIS
IS NOT UP TO
THE EDUCATOR TO
DO**

**If you're sick,
please stay HOME**



**IF ANY OF YOUR CURRENT DETAILS SUCH AS
ADDRESS, CONTACT NUMBERS, DIRECT DEBIT
DETAILS OR AURTHORISED CONTACT/PICKUP
PERSONS CHANGE PLEASE BE SURE TO MAKE US
AWARE OF THIS SO WE CAN UPDATE THIS
INFORMATION
THANKYOU!**



**WE TAKE SUN SAFETY SERIOUSLY!
SUNSCREEN SHOULD BE
APPLIED TO YOUR CHILD
AT HOME BEFORE
ARRIVING INTO
CARE. EDUCATORS WILL REAPPLY
WHEN NESSESARY**

