

### Special Events in August

7th – 13th August – Dental Health Week 4th August – National Aboriginal and Islander Children's Day (NATICD)

**9th August** – International Day of the World's Indigenous People

**11th August** – Red Nose Day

**16th August** – Cupcake Day (RSPCA)

19th - 25th August - Book Week (Theme:

Read Grow Inspire)

19th August - International Orangutan Day

### School Carpark Reminder

Families can park in the school: Before 8am and After 4:30pm

We ask that families do not park in the principle or vice principle spaces.

Other parking options include: On Gilham Street | At Castle Towers



# Our Opening Hours & Closure Days

Before School Care:

7:00am-9:00am

After School Care:

3:00pm-6:30pm

Vacation Care:

7:00am-6:30pm

School Development Days: 7:00am-6:30pm



We are closed during: National Public Holidays (21st Dec 2023 - 5th Jan 2023)

## Our Management Committee team

Our next meeting is scheduled for
Monday 18th September 2023 at 7pm - Online
As a non-for-profit organisation, Castle Hill Funhouse
has a management committee comprised of families
who currently use our service. The committee
decides on matters of policy and meets once a
month to make other major decisions about Castle
Hill Funhouse. If you would like to get involved,
please contact Management via email:
management@castlehillfunhouse.com.au

### the team

Info@castlehillfunhouse.com.au ph. or text message: 0423 843 917 ph. or text message: 0418 687 579

### <u>Management</u>

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# Funhouse News

### We love your feedback

During term we try our best to embed cultural diversity through out our Cooking Club, while learning about a new country every two weeks with the children. If any Families or Carers have family recipes or traditional customs, ideas or information they would like to share or see in our program, please feel free to share them with us so we can ensure all children feel valued and included.

We have a sustainability club and the kids are loving it! This club educates children on gardening herbs, vegetables and seasonal fruits. The children also learn about what it means to protect our wild life and their environment. We aim to ensure all children understand the meaning of recycling, correct usage of our bins and saving water. If you and your family have any ideas or suggestions on how we can perfect our club when implementing it into our program please don't hesitate to reach out.

You can email us at edleader@castlehillfunhouse.com.au if you have any feedback you would like to give us on our program or any other areas.







# Attention!!!! Re-Enrolments will be starting Week 8, term 3!

Please keep an eye out for a COMMS post with all relevant information.

Our lovely Administrations Manager, Selina, will be out the front of Funhouse with a desk taking enrolments for you starting week 8!



# Funhouse News



Hot Chocolates

Waffles

Special Breakfast

Friday's



Every Friday morning we put on a special breakfast for the children!

Contact our office for your casual booking now!!!

EVERY
FRIDAY
MORNING!!



# JEANS 4 GEANS DAY FUNDRAISER/BAKE SALE



Friday 4th August 2023

During Kids Council the children and Ash (Educational Leader) came up with the idea of doing a fundraiser/bake sale for Jeans 4 Gene's Day. This was advertised not only at Funhouse but at the school aswell. The children/parents of Kids Council make yummy slices and cupcakes along with the Funhouse Educators



BAKE SALE AT THE BACKGATE

The Managment Team collaborated together to hold a bake sale at the back gate of the school where parents and carers collect their children from school. This community engagement enabled us to not only raise money for Jeans 4 Genes but promote Funhouse by handing out flyers and our vacation care bookings.







COMMUNITY"



The children and educators showing off their best dance moves at the Funhouse Disco celebrating OOSH Educators Day









# RETURN AND EARN INITIATIVE

return Amearn (a) (a)

**BEGINNING OF TERM 2 2023** 

QA7 Collaborative Partnerships with Families and Communities

QA3 Physical Enviroment

Through collaboration with our children in sustainability club we began the initative of implementing the return and earn incentive at our service. This initiative works in partnership with our families and community to embed sustainable practices and support children in becomming environmentally sustainable.

The children discussed that the money raised will go to purchasing gardening resources for Funhouse



Recyclable bottles brought in by our



August 2023: Raised \$10

families

# Incentre Supervision Training

Today as part of the centres ongoing training and upskilling, our wonderful Floor Manager, Joel conducted incentre Training on Supervision.

#### What did this cover?

- · Supervision maps for our licensed spaces
- · How to achieve adequate supervision
- · Ratios/umbrella ratio
- · CSI circulate, scan, interact
- Body Position
- · Importance of forward thinking

ELLINGIANAS.

· Hazard identification





### DENTAL HEALTH WEEK

MIND, BODY, MOUTH



**Dental Health Week is a national** oral health awareness week created by the Australian Dental Association





- The children learnt how to properly brush their teeth using teeth molds, floss and toothbrushes. Including four key steps to oral health.
- · The importance of oral health
- How eating a healthy diet can help your teeth.



OA.2 CHILDREN'S **HEALTH & SAFETY** 

2.1 - HEALTH Each child's health and physical activity is supported and promoted.



# As the weather gets warmer don't forget to pack sun safe hats for your child!

#### Types of sun-safe hats:

- Broad-brimmed hat: Brims should be at least 7.5cm for an adult and 6cm for children. For children under the age of 10 years, the brim should be proportional to the size of the child's head and provide shade for the whole face.
- Bucket hat: Bucket or surfer-style hats should have a deep crown and sit low on the head. The angled brim should be at least 6cm for adults and 5cm for children, and should shade the face, ears and back of the neck.

Legionnaire-style hat: Legionnaire-style hats should have a flap that covers the neck. The side flap and front peak (brim) should meet to the sides of the face.

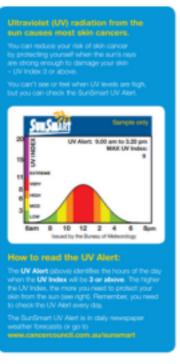


### Check the SunSmart UV Alert every day

The easy way to stay safe from the sun



For Information on Sun Safety visit: https://www.sunsmartnsw.com.au/





For more information call the Cancer Council Helpline 13 11 20

# MEET OUR INCLUSION SUPPORT TEAM



Joel



Whitney -ISP Leader



Sylvie -ISP Leader Assist



Ben



Nicola



Chloe



Steph



**Jack** 



Ash O



Dylan

Our ISP team is here to help your children feel valued, supported and included as they transition into our centre. The ISP team work closely together to support all our Educators in training to ensure the safety and wellbeing of all children.

Reorganising Zen Den

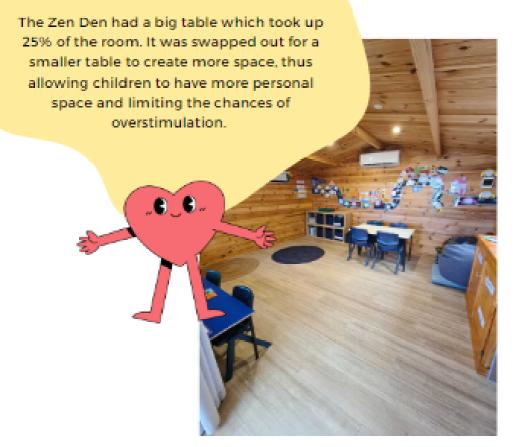
The Zen Den is our designated quiet place, that is filled with many resources that enable children to identify their emotions and self-regulate





60

These posters provide children with examples of what they can do to regulate their emotions. But they are not easily accessible by the children so they were relocated to the middle of the wall at children's eye level







## Maple Glazed Donuts

### **Ingredients**

1 cup Gluten Free flour 1 teaspoon baking powder 1/4 teaspoon baking soda 1 teaspoon ground cinnamon 1/4 teaspoon ground nutmeg 1/8 teaspoon ground cloves 1/4 teaspoon salt 2 Tablespoons Nuttelex 1 tablespoon Flaxseeds 1/3 cup packed light brown sugar 1/4 cup milk rice 1/4 cup yogurt or sour cream 1 teaspoon pure vanilla extract



2 Tablespoons unsalted butter 1/3 cup pure maple syrup 1 cup sifted confectioners' sugar 1/4 teaspoon maple extract pinch of salt, to taste



### Method

- Preheat oven to 350°F (177°C). Spray donut pan with non-stick spray. Set aside
- 2. Whisk the flour, baking powder, baking soda, cinnamon, nutmeg, cloves, and salt together in a large bowl. Set aside.
- Whisk the melted butter, flaxseeds, brown sugar, milk, yogurt, and vanilla together until completely combined. Pour the wet ingredients into the dry ingredients and whisk until just combined.
- 4. Using a Piping bag or zip lock bag, Pipe your donut mixture into the baking tray filling about halfway.
- Bake for 10-11 minutes or until the edges and tops are lightly browned. Gently poke a donut with your finger.

#### Make the Icing:

- In a small saucepan over low heat, melt the butter and maple syrup together, whisking occasionally. Once the butter has melted, remove from heat and whisk in the sifted confectioners' sugar and maple extract.
- 2. Cool for 2-3 minutes, then dip each donut into the icing.

