Monthly Newsletter

LITTLE ASSETS KFW

July 2025

Here's what has happened in the last month and what's to come!

Dear Families,
Welcome to the July newsletter.
Last month, the children across
all age groups actively
participated in lots of meaningful
activities.

We also held our regular excursions and incursions, which were a wonderful success. A big thank you to the families who joined and supported us during the excursion experiences. Your involvement is always deeply appreciated. This month, we'll be celebrating NAIDOC Week, Pyjama Day, and holding Parent-Teacher Conferences. Please keep an eye on Story Park for specific dates and further details.

Dear Families.

June was a great month filled with learning, fun, and respect. We celebrated Reconciliation Week, taking time to learn about and acknowledge Aboriginal and Torres Strait Islander peoples. We also had lots of exciting excursions, giving us fun, hands-on learning experiences outside the classroom!

Looking ahead to July, we're excited for NAIDOC Week—a special time to continue learning about the rich cultures and histories of Aboriginal and Torres Strait Islander peoples.

We're also getting ready for Pyjama Day! We can't wait to see everyone in their pyjamas while enjoying fun activities and learning about the meaning behind the day.

As July is Plastic-Free Month, we'll also be focusing on using less plastic and learning ways to help protect our environment.

We're looking forward to a fun and meaningful month ahead!

Days to Remember

Plastic Free July (1st-31st July)

NAIDOC week (July 06-13)

Christmas in July

25th July National Pyjama Day

regards, Selina Lucky Centre Director



Regards, Dikshya Manandhar Educational Leader



New Staff Update

We are sad to say goodbye to Yasmin, who has been a valued member of our team. We thank her for her incredible contribution and wish her all the best in her next chapter.

At the same time, we are excited to welcome some new faces to our team:

Meggawati (Meg) – Assistant Centre Director

Meg will be joining us from July 21st. She holds a Graduate Diploma in Early Childhood Education and brings experience as both an Assistant Director and Educational Leader.

Hoa (Kate) – Float Educator

Kate joined us a couple of weeks ago and has already begun building relationships with children and staff. She recently completed her Graduate Diploma in Early Childhood Education.

Yueyi (Kate) - Float Educator

Yueyi will be joining us at the end of this week. Some of you may recognise her from the Purple Room, where she was recently completing her placement. She, too, has just finished her Graduate Diploma.

We are thrilled to have these wonderful educators join our community and look forward to the skills and care they will bring to our centre.





NATIONAL PYJAMA DAY IS ALL ABOUT GETTING COSY FOR A GOOD CAUSE, WEARING YOUR COMFIEST PYJAMAS - AT WORK, SCHOOL, AND ANYWHERE IN BETWEEN - WHILE RAISING FUNDS AND AWARENESS FOR CHILDREN IN FOSTER CARE.

EVERY DOLLAR RAISED SUPPORTS THE
PYJAMA FOUNDATION'S LOVE OF LEARNING
PROGRAM, HELPING KIDS IN CARE AUSTRALIA'S MOST EDUCATIONALLY AT-RISK
GROUP - BUILD BRIGHTER FUTURES.

HTTPS://FUNDRAISE.THEPYJAMAFOUNDATIO N.COM/FUNDRAISERS/LITTLEASSETSEARLYL EARNINGKEW



THE THEME CELEBRATES NOT ONLY THE ACHIEVEMENTS OF THE PAST BUT THE BRIGHT FUTURE AHEAD, EMPOWERED BY THE STRENGTH OF OUR YOUNG LEADERS, EACH NAIDOC WEEK REINFORCES OUR VISION FOR AN AUSTRALIA WHERE FIRST NATION VOICES ARE NOT ONLY HEARD BUT ARE AT THE TABLE AND LEADING THE WAY.ENGAGING CHILDREN IN NAIDOC WEEK ACTIVITIES CAN FOSTER RESPECT, UNDERSTANDING, AND A SENSE OF COMMUNITY FROM A YOUNG AGE. IT IS A VALUABLE OPPORTUNITY TO INTRODUCE YOUNG CHILDREN TO THE DIVERSITY AND DEPTH OF AUSTRALIA'S FIRST NATIONS CULTURES.



From the Kitchen

Pumpkin Soup and Toast
This food was liked by most of the children in our Centre. So, here is
our recipe for you all to try and enjoy with your children.

Ingredients:
Pumpkin 2-3 kg
Sweet potato 0.5-1kg
Onion 1 medium size

Method

- 1) Cut the pumpkin, sweet potato and onion into small pieces.
- 2) Line a large baking tray with baking paper. In a large mixing bowl, toss pumpkin with oil and Thyme or spices. Season with salt and black pepper
- 3) Roast them at 200°C until golden brown
- 4) Blend all the ingredients till smooth.
- 5) Add some water into the (4), cook it and bring it to boil. Season with salt, black and ground nutmeg.
- 6) Serve the pumpkin soup with toast.

The little secret of the pumpkin soup is adding some sweet potato!

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THANK YOU FOR READING!