

# Monthly Newsletter

December 2025



Welcome to December – Wominjeka, Community! 🎄🌟

We are excited to welcome you all to the festive month of December. This month will be filled with joy, celebration, and wonderful activities for our children and families. To help us embrace the Christmas spirit, we invite all children to come dressed in their favourite Christmas-themed outfits throughout the month – let's spread the festive cheer together!

Christmas Party – RSVP 🎉

Our centre Christmas Party is just around the corner! Please remember to RSVP so we can ensure everything is prepared for a fun and enjoyable celebration for all.

Casual Days Over the Holidays 🌴

As some families will be heading off on holidays, we may have casual day vacancies available. If you require any casual days, please let us know via email or speak to us at reception, and we will be happy to book your child in where possible.

Community Open Day – 6th December 🏠

We are delighted to share that we will be hosting a weekend Open Day on the 6th of December for our community. If any of our current families would like to refer a friend or relative to attend, we would greatly appreciate your support. It's a wonderful opportunity for new families to explore our centre and meet our team. This month promises to be full of fun, joy, and memorable experiences.

Be sure to keep an eye on our Storypark posts so you don't miss any of the exciting moments and updates happening throughout December.

Centre Director -Dency Patel



Dear Families,

What a wonderfully busy and fulfilling month November has been at our Centre! This month, our children engaged deeply with Recycling Week and Food Safety Week, developing a growing awareness of how to care for themselves and the environment. Our Kinder Room Lunch Box Program was a huge success; filled with curiosity, discussions about nutritious choices, and lots of excitement from the children. We were very much looking forward to welcoming our elderly visitors this month; however, due to a gastro outbreak at their Centre, the visit is cancelled.

December is nearly here, and with it comes a wonderful sense of celebration and joy with plenty of Christmas themed activities, creative experiences, and engaging moments for the children. Our Christmas Party with families is fast approaching, and we look forward to celebrating together and strengthening our community connections.

Most importantly, our Kinder Graduation is just around the corner! We can't wait to share this special moment with you.

Educational Leader -Dikshya Manandhar



# Days To Remember



**12th Dec  
Kinder  
Graduation  
Day!**

**19th Dec  
Centre's  
Christmas Party**



**25th Dec  
Christmas  
Day  
(Public  
Holiday)**

**MERRY  
CHRISTMAS**



**26<sup>th</sup> Dec  
Boxing Day  
(Public Holiday)**

Acknowledgement  
of  
Country

We WOULD LIKE TO ACKNOWLEDGE THE TRADITIONAL OWNERS OF THE LAND ON WHICH WE MEET TODAY, THE WURUNDJERI PEOPLE OF THE KULIN NATION, AND PAY MY RESPECTS TO THEIR ELDERS PAST, PRESENT AND EMERGING

# Community Open Day

We warmly encourage you to invite friends, neighbours, and anyone who may be interested in joining our centre. There will be Guided tours of all rooms



At Little Assets Early Learning, we believe that every child deserves the best possible learning environment.



**WEEKEND TOUR**  
6-DEC-2025  
10AM TO 12PM



Contact us for more info  
**03 8609 2341**



## What We Offer

- ✓ Rated Exceeding
- ✓ Weekly Music, Sport & Yoga
- ✓ Regular Excursion for all age groups
- ✓ Reggio Emilia Inspired Curriculum
- ✓ Government Funded 3YO & 4YO Kinder Programs
- ✓ Healthy & Nutritious Approved Meals



81/89 Cotham Road, Kew Victoria 3101



[littleassets.com.au](http://littleassets.com.au)

# From The Kitchen

## BANANA CAKE



**Chef Prahlaad**



**Time: 45 to 50 minutes**

### **Ingredients:**

1 ½ cup All-Purpose Flour  
2 ½ teaspoons Baking Powder  
1 ½ cup Mashed Banana  
½ cup Soft Brown Sugar or no sugar - optional  
⅓ cup Melted Coconut Oil

### **Instructions:**

Preheat the oven to 350°F (180°C). Line a cake pan with parchment paper. Slightly oil the paper and pan with oil spray. Set aside. In a large mixing bowl, mash the ripe bananas with a potato masher, or a fork. Mash until almost no lumps show. Measure 1 cup + 1/2 cup of mashed bananas. Stir the oil and salt with the mashed bananas until well combined. In another bowl, stir flour and baking powder. Fold the dry ingredients into the wet ingredients and stir with a wooden spoon or silicone spatula until the batter is consistent. Transfer the batter to the prepared pan. Press half-sliced bananas on top of the cake. Cool down on a wire rack for 2 hours before slicing

Enjoy!



***Developing a growing awareness of how to care for themselves and the environment***

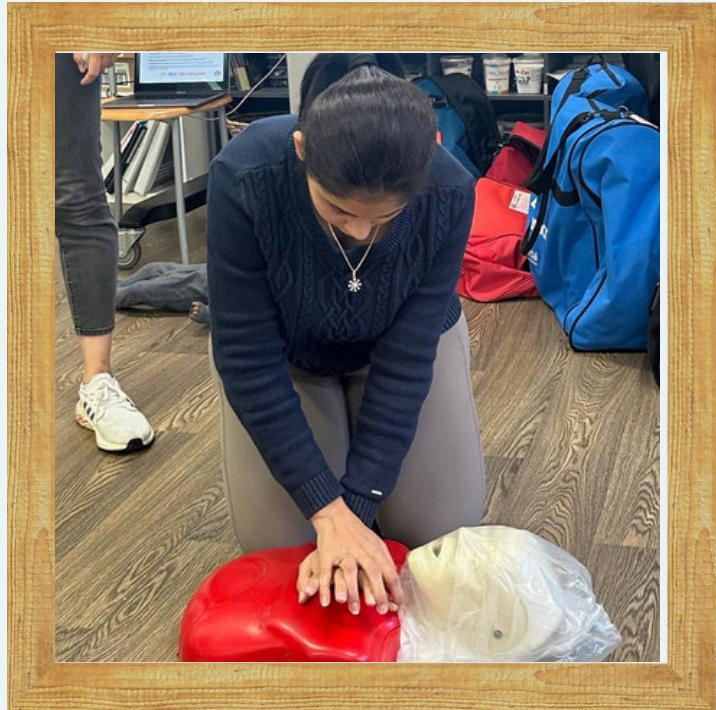


# Kinder Lunch box

## program



# CPR and First Aid Training



## Fire Evacuation Drill





# Staff Christmas Party



**Thank you for reading our newsletter**