

February 2026

NEWSLETTER

LITTLE ASSETS

MONTHLY NEWSLETTER



Dear Families,

Welcome to our February edition of the newsletter!

It has been a wonderful start to the year, filled with excitement, new friendships, and meaningful learning moments. We would like to extend a very warm welcome to all of our new families we are so happy to have you join our community and are truly honoured to be part of your child's learning journey.

As we move forward, there are many wonderful things planned for 2026, and we are looking forward to sharing these experiences with our children and families. We're excited about the growth, discovery, and learning that lies ahead.

Thank you for being part of our community and for your ongoing support. We look forward to continuing this learning journey together.

Warm regards,
Little Assets.



**INTERNATIONAL
MOTHER
LANGUAGE
DAY**

21 February

MAGIC moments



Learning about sealife.



Open-ended construct and learn through loose parts



Creating monsters through sensory learning.



Connecting books with sensory.

upcoming E V E N T S

4–10 Feb (Wed–Tue): Healthy Lunchbox Week

Promoting nutritious food choices and healthy eating habits.

6 Feb (Fri): Waitangi Day (NZ)

Acknowledging New Zealand's national day and its cultural significance.

7 Feb (Sat): World Read Aloud Day

Celebrating the joy of reading and storytelling together.

9–15 Feb (Mon–Sun): Healthy Lunchbox Week (continued)

Continuing to encourage balanced and healthy lunchbox choices.

11 Feb (Wed): International Day of Women

Recognising the achievements of women in science and learning..

14 Feb (Sat): Valentine's Day

Celebrating kindness, friendship, and caring for others.

17 Feb (Tue): Random Acts of Kindness Day /

Lunar New Year

Spreading kindness and welcoming the Lunar New Year celebrations.

21 Feb (Sat): International Mother Language Day

Celebrating language, culture, and diversity.

22 Feb (Sun): World Thinking Day

Encouraging reflection, empathy, and global awareness.

26 Feb (Thu): Tell a Fairy Tale Day

Inspiring imagination through classic and creative storytelling.



Exciting Programs at Little Assets!

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Sports4Kinders: Fortnightly on Wednesdays



Hey Dee Ho Music Classes: Fortnightly on Thursdays



Yoga & Wellness with Suzi: Fortnightly on Fridays



Little Rangers: Weekly Nature Adventures in Cooler Months



Sustainable Living: Every Week



Little Chefs Cooking Classes: Linked to Our Learning Curriculum



Auslan Learning: All classrooms participate throughout the week

Coming in 2026!



Henny Penny Hatching: Life Cycle of a Chicken in April



Little Wombats: Aboriginal Culture Learning Visits

Fun, Learning & Adventure Await at Little Assets!





(the best) TACO BOWLS



Ingredients:

1 package of 100% grass-fed ground beef

For the bowl:

1/4 cup raw cheddar cheese (shred yourself, not pre shredded)

*Fresh Pico (see [fresh pico recipe](#))

1/2 avocado or *fresh guacamole (see [guacamole recipe](#))

1/4 sweet potato pieces

2 cups shredded romaine lettuce

1/4 cup cottage cheese

Lime

Hot sauce of your choice

Taco Seasoning:

1 tsp garlic powder

1 tsp onion powder

1 teaspoon cumin

1 tsp paprika

1 tsp oregano

Salt and pepper to taste



Instructions:

> Preheat oven to 400

> Peel and cut your sweet potato into quarters (bite size pieces)

> Place potatoes on a baking sheet and bake for 15 minutes until golden brown and soft

> Heat a large skillet over medium-high heat and add in the ground beef. Cook until it is all browned, about 10 minutes.

> Add all of the seasonings. Stir everything together, adding more salt and seasoning as needed. Once everything is evenly combined, remove the beef from the heat and let it cool.

> Meanwhile, shred your lettuce and cheese

> When everything is ready, assemble your bowl

> I start with a little lettuce, then add 1 cup of beef, 1 cup of sweet potatoes, 1/4 cup cheese, 1/2 cup of cottage cheese, 1/4 cup pico, 1/2 an avocado and top with squeeze of lime, hot sauce

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(GLUTEN FREE) MEATBALLS & SAUCE

Ingredients:

1 pound of grass-fed ground beef

1 cup of Nut Crumbs or GF Panko - alternative bread crumbs

2 eggs

1 cup of grated parmesan cheese - save a little for garnish

1/4 cup of chopped fresh parsley

3 tbsp Italian seasoning

1 cup chopped fresh basil leaves - save a little for garnish

2 tablespoons of tomato paste

2 cloves of garlic, minced

1 small onion, finely chopped

Salt and red chili flakes to taste

1 jar of organic marinara sauce

Instructions:

> Preheat your oven to 375°F.

> In a large bowl, finely chopped onion, minced garlic, grated parmesan cheese, chopped fresh parsley, chopped fresh basil, tomato paste and salt and chili flakes. Mix well.

> Add the ground bison and eggs to the bowl and use your hands to mix everything together until well combined.

> Gradually stir in the gluten-free breadcrumbs and mix until fully incorporated.

> Roll mixture into approximately 1.5-inch balls. Make sure they are all a similar size to ensure even cooking.

> Line a baking sheet with parchment paper and place the meatballs on the paper, make sure to leave an inch between each meatball.

> Bake the meatballs for 20-25 minutes, until they are cooked through and lightly browned on all sides.

> In a large pot, heat the marinara sauce over medium-high heat. Once the meatballs are cooked, add them to the sauce.

> Serve meatballs with lots of sauce and top with fresh parmesan cheese and fresh basil.

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Apples

✓ Cholesterol-Free ✓ Fat-Free

✓ Good Source of Fiber

✓ Sodium-Free

A good source of vitamins, apples provide 14% of your daily recommended vitamin C intake

One medium apple (200g)

0.3G
FAT

4.8G
FIBER

104
CALORIES

27.6G
CARBS

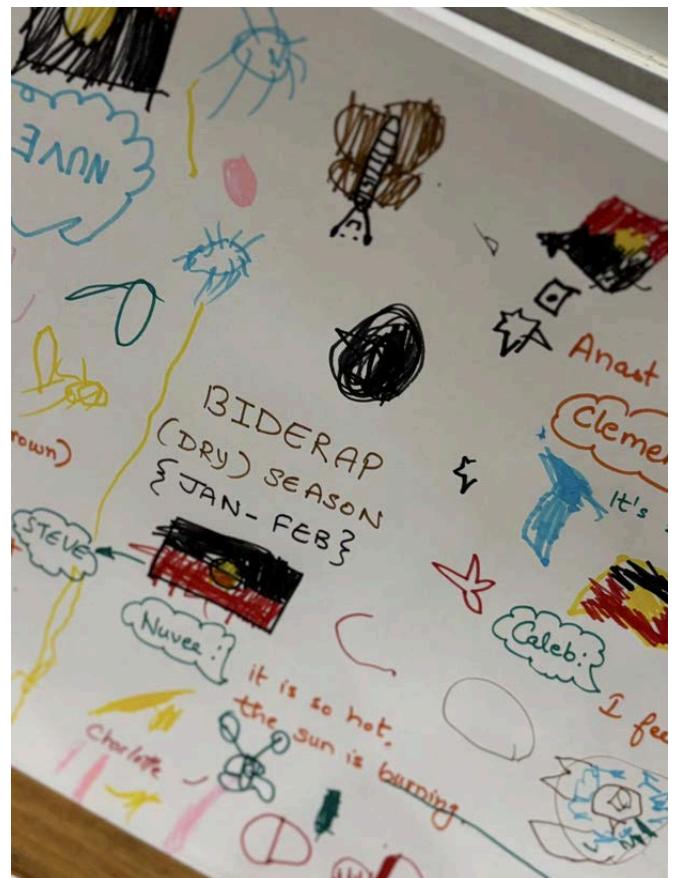
0.5G
PROTEIN



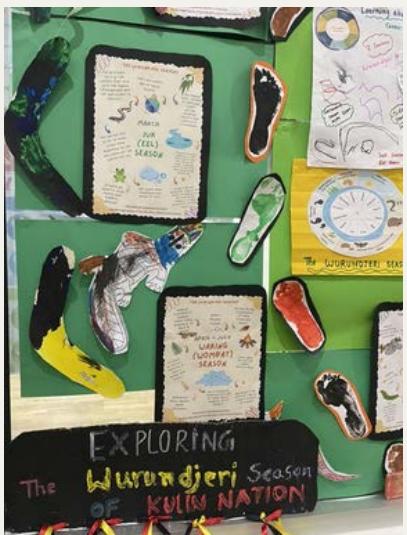
A floor book is a collaborative learning journal that captures children's ideas, questions, thinking, and experiences in a visual and meaningful way. It is created with the children, not just about them, and includes their drawings, photos, conversations, and educator reflections.

At Little Assets, we use floor books to give children a strong voice in their learning. They help us follow children's interests, extend their thinking, and plan experiences that are meaningful and engaging. Floor books also support communication, critical thinking, and collaboration, while making learning visible for both children and families.

By using floor books, we celebrate each child's ideas, honour their curiosity, and build learning journeys that reflect who they are and what matters to them.



Little Artists





Australian Guide to Healthy Eating

Enjoy a wide variety of nutritious foods from these five food groups every day.

Drink plenty of water.



Use small amounts



Only sometimes and in small amounts



**"Play gives children a chance
to practice what they are
learning." – Mr. Rogers**

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Thank you....

Dear Little Assets Families,

Thank you for all reading 2026 newsletter.
We appreciate your time and engagement.

Warm regards,
The Little Assets Team

