

# Monthly Newsletter

## April 2026



Dear families,

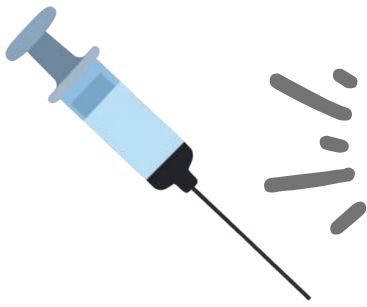
March was a wonderful month at Little Assets Kew! We celebrated St Patrick's Day, Harmony Day, and Holi, bringing fun, culture, and community into our program. Our educators participated in a Nature PD, which inspired us to create our very own Nature Place within the Centre. Families are warmly invited to contribute natural resources to enhance this special learning area together, we are building a space where children can explore, play, and connect with the natural world.

In April, we look forward to:

- Easter – Introducing the Australian bilby alongside the Easter Bunny.
- Solar New Year – Exploring how different countries celebrate.
- Incursion in Yellow Room – Kew Medical visit on 28th April.
- Educator PD – SELF SRF professional development day.

Exciting times ahead as we continue learning, playing, and celebrating together!

Thank you



## **Kew Medical Incursion**



We are excited to welcome Kew Medical into the Yellow Room on 28 April at 10 am for a special medical incursion! This experience will give children a wonderful opportunity to learn about health, wellness, and the people who help us stay well. Educational incursions like this bring learning to us and help broaden children's understanding of the world around them.



We look forward to a fun, interactive session where children can explore concepts of health, care, and wellbeing in a safe and engaging way.



# DAYS TO REMEMBER

2nd April World Autism Day



2nd April Sustainability incursion in Purple room



Good Friday (3rd April) and Easter Monday (6<sup>th</sup> April)  
(Centre closed)

13th-17<sup>th</sup> March Solar New Year Celebrations



7th April – Hana Matsuri (Flower Festival)



22nd April Earth Day



28th April Kew medical incursion  
(Yellow room)





# Hot cross Buns with chocolate chips

A healthy and colorful snack idea children love!

## Ingredients:

- Self-raising flour
  - Sugar
  - Instant yeast
  - Salt
  - Ground cinnamon
  - Dairy-free milk
  - Dairy-free margarine or plant-based butter
  - Dairy-free chocolate chips
  - Vanilla extract
- For Cross
- Plain flour
  - Water
- For Glaze
- Sugar
  - Water

## Method

- In a bowl, mix warm dairy-free milk with sugar and yeast. Let sit for 5–10 minutes until slightly frothy.
- Combine self-raising flour, a pinch of salt, and cinnamon in a bowl. Add melted margarine, vanilla, and orange zest, then mix everything together to form a soft, pliable dough ready for shaping and baking.
- Turn onto a floured surface and knead for about 8–10 minutes until smooth and elastic. Gently knead in chocolate chips at the end.
- Place dough in a greased bowl, cover, and let rise in a warm place for 1–1.5 hours, or until doubled.
- Divide into 12 equal pieces Roll into balls and place on a lined tray, slightly touching Cover and let rise again for 30–45 minutes
- Make the crosses: mix flour and water into a thick paste. Pipe crosses over the buns. Bake at 180°C (fan 160°C) for 20–25 minutes until golden.
- Glaze Heat sugar + water until dissolved. Brush over warm buns.

# Family Shout-Out



A special thank you to the Liao family for taking the time from their busy schedule to join us on Doctor's Day. Your support and involvement mean so much to our Little Assets Kew community!



A big thank you to Jafari family who contributed to our Nature Place.

# March Highlights

In March, we celebrated St Patrick's Day, Harmony Day, and Holi, explored nature during educator PD, and created our Nature Place where families can contribute natural resources for the children to enjoy. Thanks to Jafari family for adding nature in our centre.



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

**Thank you for reading!**