

# What's New?

Where has this year gone! Can you believe that KiwiEd. is already busy planning the end of year Christmas Party for our tamariki, which is only 4 months away! Keep an eye out for your party invitation - which will be out in the next couple of months!

We have also been busy applying for another KiwiEd. license with the Ministry of Education as we have grown so much over the last few months that our current license is full!

Why is home base childcare becoming more popular and people are choosing this as their preferred childcare option? Simple really - the smaller ratios for tamariki offers them a higher level of wellbeing. Simply put -there is less noise and chaos around them, where Kaiako are able to build up strong and loving relationships with tamariki in their care, fostering strong emotional connections where tamariki can discover their world at their own pace.

So spread the word! We would love to welcome new whanau to our program and show them just how awesome home base childcare is!

It takes a big  
**heart**  
to help shape  
**little**  
**minds.**

## What's in this issue:

- Latest KiwiEd. update
- Important Dates
- Let's Cook!
- Lets Create!



KiwiEd. was able to celebrate the Auckland Sky Tower's 25 birthday in August and head up the tower.

Our tamariki were so brave and loved exploring the tower, even taking a leap of faith on the glass floors! A highlight was watching the sky jump and seeing people zoom past down towards the ground.

Outings for tamariki is such a fun way to support learning, with benefits such as visiting new environments, which offers opportunities for discussions, and meeting old and new friends and so much more!

We hope to see you at our next outing!

## Important Dates

Maori Language Week September 13th-19th  
International Day of Peace 21st September  
Daylight Savings starts 25th September  
School Holidays: 1st - 16 October

# Activity Ideas

## Lets Cook!

### Raspberry Ricotta Pikelets

2 cups Self-raising flour 2 Eggs cups  
1/4 cup Caster sugar  
1 cup Smooth ricotta 1 1/4 cups Buttermilk  
125g Fresh or frozen raspberries, plus extra to serve

#### Directions:

1. Sift flour and sugar into a medium bowl. Whisk eggs, ricotta and buttermilk in a medium jug.
2. Gradually whisk egg mixture into flour mixture until smooth. Very gently stir in raspberries to minimize breaking.
3. Heat a large heavy-based frying pan over medium heat; spray with oil. Cook heaped tablespoons of batter, in batches, for 2 minutes or until bubbles appear on the surface; turn and cook for 1 minute on the other side until golden. Remove from pan and cover to keep warm. Repeat with remaining batter, lightly spraying with oil in between batches, to make 24 pikelets in total. Serve with extra raspberries.



## Lets Create!

Is it a wet day and your stuck inside and looking for some inspiration for a rainy day activity? Look no further! This activity is super easy but also super fun!

Using just crepe paper/streamers and tape create your own hallway maze by taping the ends of the paper to the wall (making it age appropriate).

This is a great activity to support physical development, gross motor skills, patience, determination and being coordination!



FOR MORE VISIT: [www.kiwied.co.nz](http://www.kiwied.co.nz)

