



“The child’s progress does not depend only on his age, but also on being free to look around him.” Maria Montessori

IN THE CLASSROOM

INCURSIONS

REPTILES!!

With COVID putting a stop to most of our incursions in 2020, it has been wonderful to welcome special guests back into the classroom this year. We have been busy the last two weeks with two very different hands-on experiences for the children. Last Tuesday we had Steve from Walkabout Reptiles join us in the classroom with his guitar and a variety of scaly, slithery friends. The children were very brave, and were genuinely interested to touch and hold lizards, a turtle, snakes and even a crocodile! We learnt a lot of amazing facts about reptiles.





DRAMA TOOLBOX – TIDDALICK THE FROG

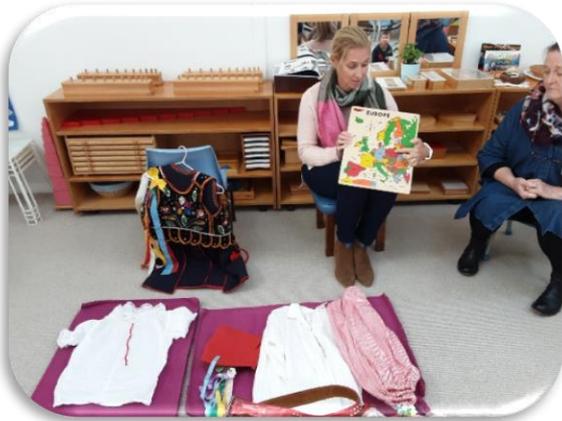
This week the children had a visit by Fairley from Drama toolbox, bringing to life the Aboriginal Dream Time story of Tiddalick the Frog. During the incursion the children were able to become part of the local fauna dressing up as emus, frill necked lizards, wombats, koalas, kangaroos, cockatoos and kookaburras. Using music and storytelling the children enjoyed becoming part of the story, exploring aboriginal stories through drama.



AROUND THE WORLD

Poland

As part of our Culture topic: This is me and belonging we have invited parents and staff to talk about their background and cultures. We have had so much fun visiting different parts of the world... last week Anna brought in traditional Polish costumes. Anna's parents are from Poland and she spoke about some of the customs and traditions they follow at home, some of the children dressed up in the traditional costumes and we were able to sample some Polish pastries called kolaczki.



ITALY

This week Scarlett's grandmother, Gianna, transported the children to Italy! It was wonderful to learn about Venice and the gondolas, Rome and the Colosseum and the leaning tower of Pisa. The children particularly enjoyed hearing about Italian food – who doesn't like pizza and pasta! And were even lucky enough to try some Italian sorbet – YUM! The children enjoyed learning an Italian song and finished by making their own venetian masks and pizzas. Thank you Gianna for coming in and sharing your knowledge and love of Italy with the children. We look forward to hearing about America and Germany in the coming weeks.





DATES FOR YOUR DIARY

Tuesday 1st June – African Beat Incursion

Wednesday 2nd – 3rd June – Parent Teacher conferences

Monday 14th June – Queen's Birthday Public holiday

Thursday 24th June – Pyjama Day and Mothers Celebration. Last day of Term 2

Tuesday 13th July – Children return. 1st Day of Term 3

FULL LIST OF DATES FOR THE YEAR CAN BE FOUND IN THE 'NEWS' TAB ON OUR WEBSITE

HOUSEKEEPING

PARKING Karuna has a strict parking policy in place to ensure the safety of our children. The driveway must be kept clear at all times as it is used as a pathway and in case of an emergency. Please do not stop or park in the driveway to pick up or drop off children or use it as a turning circle. Thank you.

PAPER We would appreciate donations of scrap paper if anyone has access to paper from their office for example. This is used in the practical life activities and it is fine if the paper is printed on one side. Many thanks.

WINTER WARMER Winter is pumpkin season and what better way is there than to warm up with a delicious pumpkin soup! Making soup is a great way to get the children involved in cooking. Here is an easy, healthy recipe that you might like to involve the children in making.

Easy Pumpkin Soup

Serves 6

Ingredients:

- 1 clove garlic chopped
- ½ onion chopped
- 1 leek finely chopped
- 150g red lentils
- ½ large butternut pumpkin, peeled & chopped
- 2 large potatoes peeled, diced
- 500mL salt-reduced vegetable stock
- 200mL reduced-fat evaporated milk
- olive oil
- Worcestershire sauce

Method:

1. Heat oil in large saucepan
2. Add the onion, garlic and leek and sauté until soft
3. Add the stock, pumpkin, potatoes, lentils and stir well.
4. Bring to the boil then reduce heat and simmer for 20mins
5. Blend with stick blender to smooth thick consistency
6. Add a dash of Worcestershire sauce and reduced-fat evaporated milk being careful not to reheat too quickly to prevent milk from curdling





**HEALTHYEATING
ACTIVE LIVING**

