

Ngā Whetū Newsletter September 2017

The Ngā Whetū team would like to extend a warm welcome to Wednesday and her family/whānau. We look forward to getting to know you and having lots of fun at Country Kids.

Sadly we are saying Goodbye to Sharyn, who has been working with us whilst Kylie was on sabbatical. Thank you Sharyn for sharing all your teaching knowledge and we have loved having you in our programme. We would like to extend a warm welcome back to Kylie who will be back with us on Monday.

The children are very excited about the fish we now have in our room. We are still 'working' on the naming ceremony! We have put a chart on the wall to help us to remember when to feed them, as well as the all important 'cleaning' the tank reminder sheet; we will encourage everyone to be involved in this.



We have included a recipe for yummy Choc Chip Banana Bread Bliss Balls....a great recipe for sharing with your children. Enjoy.

Thank goodness for a bit of sunshine, just hoping that this will last for a wee while. With the weather being so unpredictable, please remember to put lots of spare, dry clothes into your child's backpacks...and if they are in nappies please remember to check in the nappy room to see if they have plenty of spares. Thank you

Choc Chip Banana Bread Bliss Balls

- 2 1/4 cups rolled oats
- 1 small ripe banana, peeled and quartered (100 grams)
 - 3 tablespoons honey/Rice malt syrup
- 1 tablespoon peanut butter or tahini or nut butter
 - 1/2 teaspoon ground cinnamon
 - 1/2 teaspoon vanilla extract
 - pinch of salt
- 50 grams dark chocolate, finely chopped

Place the oats into your processor and blend at high speed until the mixture resembles a flour consistency. Add the remaining ingredients except for the choc chips and blend until the mixture forms a dough. Stir through the choc chips. Use your hands to press and shape the mixture into balls and place in the fridge to set.

Serve. Eat. Enjoy.

