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# **Home School Link Worker Weekly Bulletin**

## <u>Surrey Family Information Service – January newsletter</u>

This month's newsletter includes sections on financial, parenting and emotional support services along with information regarding internet safety.

Click here for the January newsletter.



#### Surrey's local offer

This has helpful information and lists of national and local support services for children and young people aged 0-25 with additional needs and disabilities.

<u>Click here</u> for Surrey local offer website.



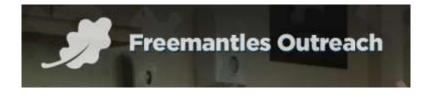
#### **Freemantles Outreach support for parents**

Freemantles has released dates for their parent/carer training courses being held in the summer term.

Topics include

- Understanding Autism for parents
- Dads&Autism
- Social understanding

Click here for further information.

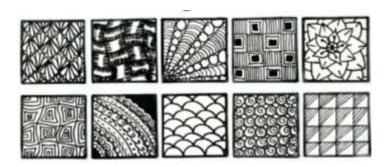


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### Fun activity of the week: Zentangles

When feeling overwhelmed, have you ever found yourself doodling? Aimlessly doodling can be quite meditative and beneficial to our minds. Draw a shape and divide it into sections. Fill each section with a pattern – be as creative as you like!





### Recipe of the week: Chocolate chip banana bread

#### **Ingredients:**

- 140g unsalted butter, softened, plus extra for the tin
- 140g golden caster sugar
- 2 eggs, beaten
- 1 tsp vanilla extract
- 140g self-raising flour
- 1 tsp baking powder
- 3 ripe bananas, peeled and mashed
- 100g chocolate chips

#### Method:

- 1. Heat the oven to 180C/160C fan/gas 4.
- 2. Butter a 900g loaf tin and line the base and sides with baking parchment.
- 3. Beat the softened butter and sugar together using an electric whisk until light and fluffy.
- 4. Combine the egg and vanilla extract and pour this in, a little at time, mixing between each addition.
- 5. Fold in the flour, a pinch of salt, the baking powder, mashed banana and all but a handful of the chocolate chips.
- 6. Scrape the mixture into the prepared tin and scatter over the rest of the chocolate chips. Bake for about 50 mins, or until puffed up and cooked through a skewer inserted into the middle of the loaf should come out clean.
- 7. Leave to cool in the tin for 10 mins, then remove and allow to cool.



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If you would like any further help, guidance or support for you or your family, please contact **Laura Merrick** (Home School Link Worker) <a href="https://hslw2@stmarys-byfleet.surrey.sch.uk">hslw2@stmarys-byfleet.surrey.sch.uk</a> (Working hours: Tuesday 8:30am - 3:30pm, Wednesday 8:30am - 1:00pm, Thursday 8:30am - 3:30pm).

