

Home School Link Worker Weekly Bulletin

Community Connector newsletter

This edition includes financial and parenting support and information on keeping your children safe online.



[Click here](#) for the March edition.

Family Lives

Family Lives offer a selection of articles on a range of parenting topics, along with free online parenting courses.

They also run a helpline/email/chatline service where parents/carers can contact the team directly for parenting advice and support.



<https://www.familylives.org.uk/>

Recently, they produced an article entitled, 'Easter holidays fun for families' which is packed with activity ideas and suggestions.

[Click here](#) for a link to the article.

Red Kite Day's Easter hunts and trails

Red Kite Days Surrey has produced a list of local Easter egg hunts and trails.



<https://redkitedays.co.uk/event/easter-egg-hunts-and-trails-in-surrey/>

Neurodiversity Celebration Week

Neurodiversity Celebration Week started on 18th March 2024, and is an ideal opportunity for us to learn more about, and celebrate, neurodiversity.

[Click here](#) for resources, articles and further information on this week.



Linkable

LinkAble is a charity that supports children, teens and adults with learning disabilities in Woking, Surrey. The LinkAble community enjoys activities every day of the week and during holidays.



For further information, please visit their website:

<https://www.linkable.org.uk/>

Fun activity of the week: Mini Easter Baskets

Materials needed:

- Paper plates
- Scissors
- Stapler
- Hole punch
- Pipe cleaners
- Oil pastels or crayons (optional)
- Watercolour paints

Instructions:

1. First, draw on one or both sides of your paper plate with oil pastels. We used white on some, and colours on others.
2. Use watercolour paint to paint over the oil pastel drawing, for a watercolour resist effect. Let dry.
3. After the first side dries, turn the plate over and paint the other side. Let dry again.
4. Then, make even cuts all around the circumference of the painted paper plate, about 2 1/2 inches long.
5. To turn your flat paper plate into a basket shape, overlap two adjacent cut strips partway and staple them near the top.
6. Repeat, stapling each section to the next, until you form a bowl shape.
7. Use the hole punch to punch two holes at opposite sides of the rim of your basket. Then thread a pipe cleaner through the holes to form a basket handle, wrapping the ends to secure it.



Recipe of the week: Easter brownies

Ingredients:

- 185g unsalted butter, cut into small chunks, plus extra for greasing
- 185g best dark chocolate, broken into pieces
- 3 large eggs
- 275g golden caster sugar
- 85g plain flour
- 40g cocoa powder
- 5 fondant filled eggs
- 150g mini chocolate eggs



Method:

1. Put the butter and the chocolate in a medium-sized heatproof bowl and set over a pan of simmering water, stirring occasionally until melted. Alternatively, cover the bowl loosely with cling film and microwave at 30 sec intervals until melted. Leave the melted chocolate mixture to cool to room temperature.
 2. Heat oven to 180C/160C fan/gas 4.
 3. Grease a 20cm square tin with butter and line with 2 long strips of folded baking paper or foil – one running top to bottom, the other left to right then line the base with a piece of baking paper. The strips will help you lift it out later.
 4. Break the eggs into a large bowl and tip in the caster sugar. With an electric mixer on maximum speed, whisk the eggs and sugar for around 5-8 mins or until they look thick and creamy and have doubled in size.
 5. Pour the cooled chocolate mixture over the egg mixture, then gently fold together.
 6. Sieve the flour and cocoa into the wet ingredients then continue to fold the mixture gently with a spatula just until everything is fully combined, try not to over-mix.
 7. Pour the mixture into the prepared tin and carefully level the mixture with the spatula. Put in the middle of the oven and bake for 20 minutes.
 8. Meanwhile, cut the fondant filled eggs in half and set aside then place the mini chocolate eggs into a pestle and mortar. Crush a few of the mini chocolate eggs but leave some whole. After 20 mins take the brownie out of the oven and press in the fondant eggs, cut side up. Scatter over half of the mini chocolate eggs too then put it back in the oven for a further 5 mins.
 9. Once baked, top with the remaining mini eggs, leave to cool completely then place in the fridge for about 1hr to firm up. Lift it out of the tin using the strips of baking paper and cut into squares to serve. Decorate with little Easter chicks if you like.
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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) hslw2@stmarys-byfleet.surrey.sch.uk (Working hours: Tuesday 8:30am - 3:30pm, Wednesday 8:30am - 1:00pm, Thursday 8:30am - 3:30pm).

