

Home School Link Worker Weekly Bulletin

Additional Needs Service Showcase



Additional Needs Service showcase

Tuesday 16th June 2026
9:30am-2:30pm

Eastwood Leisure Centre
Albert Drive, Sheerwater,
Woking
GU21 5RF

Free parking onsite and public transport nearby.

- ✦ Come and find out about local and national services!
- ✦ Age range 0-25 years for Children and Young People with Additional Needs
- ✦ For Families and Practitioners

If you would like further details please scan the QR code or email localoffer@surreycc.gov.uk



No need to book, just drop in!



Family Learning workshop



**FAMILY
LEARNING**



**Empower Your Child:
Supportive Approaches to
Manage Anxiety**

Join our FREE workshop designed for parents and carers! In this 2-hour session, you'll work with the tutor and other parents to deepen your understanding of anxiety and learn practical ways to support your child.

What you'll learn:

- Gain a deeper understanding of childhood anxiety
- Practical ways to help your child manage anxious feelings
- Opportunities to connect with other parents in a safe, supportive environment

Where: Woking Family Centre

The Bungalow, Sythwood
Gu21 3AX

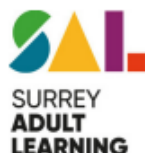
When: Wednesday 3rd June 2026

Time: 12:45 -14:45



Changing childhoods.
Changing lives.

**To book your place please click on this
link or scan the QR code**



Web : www.surreycc.gov.uk/familylearning

Email : family.learning@surreycc.gov.uk

Tel : 0300 200 1044



Fun activity of the week: Homemade playdough

You will need

- 8 tbsp plain flour
- 2 tbsp table salt
- 60ml warm water
- food colouring
- 1 tbsp vegetable oil



Method

1. Mix the flour and salt in a large bowl. In a separate bowl mix together the water, a few drops of food colouring and the oil.
 2. Pour the coloured water into the flour mix and bring together with a spoon.
 3. Dust a work surface with a little flour and turn out the dough. Knead together for a few minutes to form a smooth, pliable dough.
 4. Store in a plastic sandwich bag (squeeze out the air) in the fridge to keep it fresh.
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Recipe of the week: Banana bread

Ingredients:

- 250g self-raising flour
- 1 tsp ground cinnamon
- 100g caster sugar
- 4 bananas, ripe or brown
- 1 egg, beaten
- 75g butter, melted
- 1 vanilla pod
- 2 tsp demerara sugar



Method:

1. Preheat the oven to gas 4, 180°C, fan 160°C. Grease and base line a loaf tin.
 2. Sift the flour, pinch of salt, cinnamon and caster sugar together in a large bowl. Thinly slice half a banana and reserve for the top. Mash the remaining banana's until fairly smooth and runny.
 3. Make a well in the centre of the flour, add the banana, egg, butter and chopped vanilla pod. Mix well with a wooden spoon to make a thick cake mixture.
 4. Spoon the mixture into the prepared tin, top with the banana slices and sprinkle over the demerara sugar. Bake for 1 hr-1 hr 10 mins, or until the top is golden and springs back when prodded gently with your finger.
 5. Cool in the tin for 10 mins, before transferring to a wire rack. When cold, serve the banana loaf in slices.
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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).

