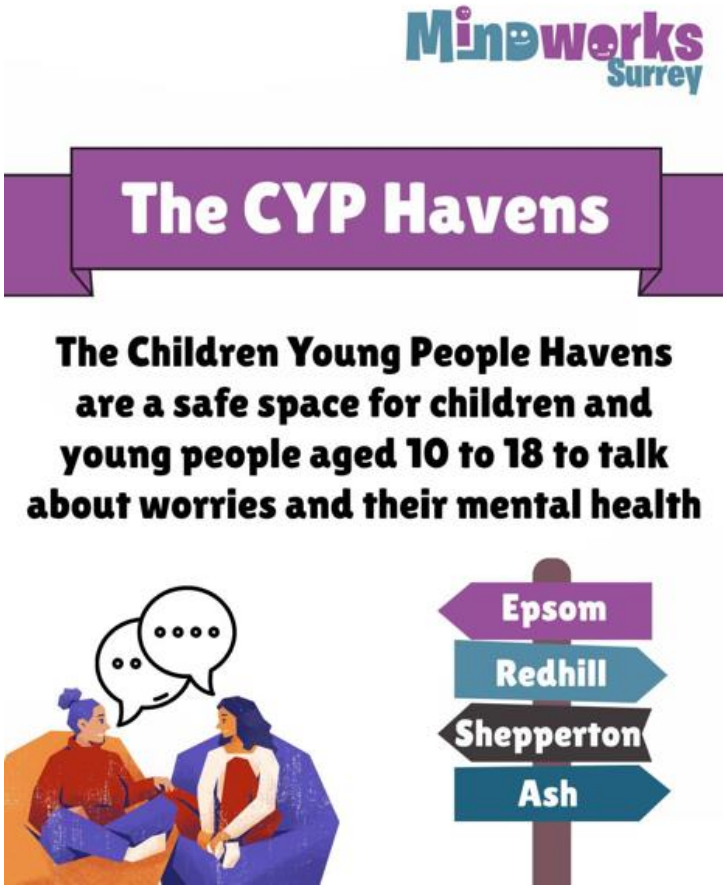
Home School Link Worker Weekly Bulletin

Access and advice to Autism support



Please email **Surrey.FamilySupport@nas.org.uk** if you have any questions.

Children and Young People (CYP) Havens



For more information on this service, **click here.**

HomeStart guides

Do you have a new baby in your life? If so we've created a simple one-page guide to help you support new parents as they adjust to a very different life.
Download our A, B, C Guide to New Parents and be part of the village of support every new family needs.
And if you're a grandparent, auntie or uncle, we have guides for you too, with practical ideas and advice to help you support the new parents and little ones in your life.

Guide – 'Supporting new parents'
Guide – 'Supporting new parents' for grandparents
Guide – 'Supporting new parents' for uncles and aunties

October half term club



For more information, **click here**

Fun activity of the week: Conker spiders
(from Wolves in London)

You will need

- One conker
- A pair of googly eyes
- Two pipe cleaners

Instructions:

1. Attach the googly eyes to the conker.
2. Cut the pipe cleaners in half, creating smaller pipe cleaners.
3. Starting with two pipe cleaners, fold them over each other to make a cross.
4. Add the other two pipe cleaners to create a star.
5. Fold over the very edges of the legs so that the spider will stand up.
6. Using glue/Sellotape, stick the legs onto the underside of the conker.






Recipe of the week: Chicken and sweet potato traybake
(from BBC Good Food)



Ingredients:

- 3 large sweet potatoes, peeled and cut into large chunks
- Oil for drizzling
- 6-8 chicken thighs
- 2 red onions, cut into wedges
- 25g piri piri seasoning
- 300g long-stem broccoli

Method:

1. Heat the oven to 180C/160C fan/gas 4.
2. Toss the sweet potatoes with a generous drizzle of oil and some seasoning, and tip into a very large roasting tin. Push the potatoes to one end of the tin, then, in the other end, toss the chicken with the onions, spice mix, a drizzle of oil and some seasoning.
3. Roast for 40 mins, stirring everything halfway through.

4. Add the broccoli to the tin, drizzle with a little oil and season, then roast for 10-15 mins more.
5. Remove the chicken, onions and broccoli from the tin. Roughly mash the potatoes using a fork, making sure you incorporate all the chicken juices and spices from the pan.
6. Spread the mash over the base of the tin, then top with the broccoli, chicken and onions and serve.

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).

