



# Country Kidz



**Address:** 1452 Forest Road, Atiamuri RD1 3078

**Open 8.30am - 3.30pm.**

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## December 2019



We will be holding our Christmas Party at Country Kidz on 6th December at 10.30. Everyone is welcome. Santa arrives at 11.30.

Please bring a plate to share, (nut and egg free). There will also be a BBQ running with sausages and bread.

*REMEMBER TO BRING A CHANGE OF CLOTHES AS WATER WILL BE INVOLVED DURING THE MORNING!*

Country Kidz will be closing for their summer break on

**Friday 20th December at 12.30 until**

**Tuesday 14th January at 8.30am.**

All the staff at Country Kidz wish you all a very happy Christmas, be safe and we look forward to seeing you all again in January.

### Upcoming events:

Our last committee meeting for the year is on 10th December 7pm everyone is welcome.

Tirohanga Hayride and Santa visit will be on Friday 13th December at the Hall from 6pm.

LIFE IS better WHEN YOU'RE LAUGHING





**We celebrate some birthdays this month:**

- Tyler Rameka turns 2 on 2nd
- Shari Van Der Mark turns 3 on 15th
- Gibson Abrams turns 3 on 15th
- Declyn McAsey turns 4 on 14th
- Cooper Dudley turns 4 on 18th
- Hein Van Der Mark turns 5 on 9th.

Haere Ra—Farewell and heading off to school:

- Gabe Hilhorst
- Hein Van Der Mark

Best wishes and good luck on the continuation of your learning journey.

**A big Thank you  
to all the dads  
who came along  
on 28th November  
for the blokes night out!**

KEEP CALM AND GET YOUR HO HO HO ON



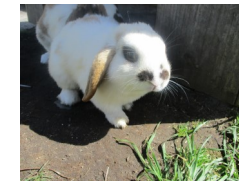
Laura and Daniel on the arrival of Eddison a brother for Isabel and Austin.

Fantashia and Lucas on the arrival of Kalani Marie. A sister for Aaliayna and Emily.



To Aggie Kauhau who has joined us. We are looking forward to getting to know you and your family.

We also welcome back Declyn McAsey.



We have had a sad time here recently, when we said goodbye to both Snickers and Arty who passed away within 3 days of each other. These Rabbits arrived at Country Kidz from Ruby and will be sadly missed.

**Thank you:**

Southern Pasture for the donation of a Safety book.

Matt Wood for putting up the shades

Hayley Williams for the staff appreciation cactus plants and the very yummy morning tea

Gerri West for the donation of children's books.

**Egg free mince pies.**

**Ingredients:**

- 125 g sunflower spread or butter
- 200g plain flour
- 1 tbsp. icing sugar
- 4 tbsp. water
- 200g mincemeat.



1. Make the pastry by rubbing together the spread or butter at room temperature and the flour until the mixture becomes like fine breadcrumbs
2. Add in the icing sugar and spoon in the water - then mix it all together until it forms a dough
3. Make the dough into a ball, wrap in cling film and place in the fridge for approx. 30 minutes
4. Preheat the oven to 180°C/Gas mark 4 and grease a muffin tin with sunflower oil
5. Remove the dough from the fridge and knead until soft
6. Sprinkle some flour on a clean work surface and onto a rolling pin
7. Roll out the pastry to approx. 2-3mm thick
8. Using a round cutter (approx. 10 cm) cut out the circles and place in the muffin tin
9. Fill each pastry shell with 1 heaped tsp of mincemeat
10. Place in the oven for approx. 20 minutes until the pastry is cooked and golden brown
11. Allow to cool



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