

SCHEMENEWS

Home
START
Support and friendship
for families

Newsletter for volunteers and families from
Home-Start Hastings & Rother

March/April 2011

The Tenterden train trip went ahead on the 22nd February. We hope that all the children and their families who came along enjoyed themselves!

Home-Start would like to thank the Children's Centres in Hastings and St Leonards, the Hastings Lions and the Mermaid Inn in Rye for their generosity; making this trip possible.



Census day is 27th March

Every household, by law must complete the census. Forms will be sent out in the middle of March and you must return the paper one by post on or around the 27th March or complete a form online at:

www.2011.census.gov.uk

Summer Trip

We have started to plan our next summer trip and are planning to go to Drusillas on the 5th July!

Look out for more details in our next Newsletter.



Easter Activities

Busy Bees Crafts—Tadpoles

Play the tadpole game and make a bouncy frog at our arts and crafts session for young children aged 2 to 5 years.

Booking is essential. Please note children under 8 must be accompanied by an adult.

Monday 21 March 10.45—11.30am

Hastings Children's Library,
Robertson Passage, Hastings

Caterpillar capers—Friendly Frogs

Free stories, rhymes and simple craft activity for for young children aged 2 to 4 years.

Booking is essential. Please note all children under 8 must be accompanied by an adult.

Friday 25 March 10.30—11.15am

Bexhill Library,
Western Road, Bexhill on Sea

Open Wood—Den Building Day

Explore the woods and build yourself a cosy shelter from woodland materials.

FREE event—no need to book just turn up!

Saturday 26 March 1pm—4pm

Mallydams Wood
Peter James Lane,
Fairlight, Hastings TN35 4AH



Golden Easter Egg Hunt

FREE, no booking needed—just turn up!

Help Mallydams celebrate their 50th anniversary by taking part in the Golden Easter Egg Hunt.

Saturday 23 April 1pm—4pm

Mallydams Wood
Peter James Lane,
Fairlight,
Hastings TN35 4AH



Busy Bees Crafts— Easter Baskets

Make a pretty basket at our arts and craft session for for young children aged 2 to 4 years.

Booking is essential.

Please note all children under 8 must be accompanied by an adult.

Thursday 14 April 10.45—11.30am

Hastings Children's Library,
Robertson Passage, Hastings



Dates for your Diary

With so much going on this Spring,
here are some dates to remember

27th March

British Summer
Time Begins,



Clocks go
FORWARD
one hour!

Easter Weekend

Good Friday 22nd April
Easter Sunday 24th April
Bank Holiday Monday 25th April



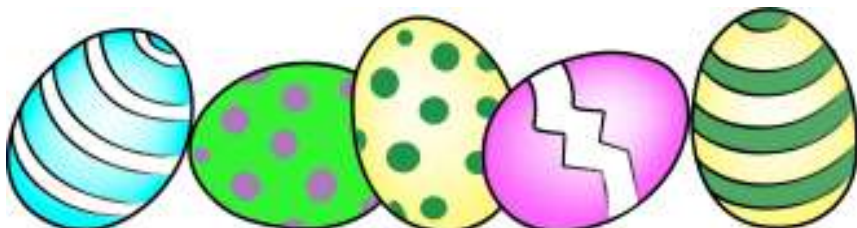
Sunday
3rd April

Royal Wedding Bank Holiday

Friday 29th April



May Day
Bank
Holiday
2 May



Pebsham Children's Centre

Pebsham Community Primary School,
School Place, Hastings Road, TN40 2PU

TUESDAY

9.00am - 11.00am - **Parent Get Together
with Breakfast** (50p per adult).
For children 0 - 5 years. Children eat free.
(term time only)

THURSDAY

9.30am - 10.15am and 10.30am - 11.15am
Pebsham Pea Pods - Music and Active Dance
Sessions. 18 months to four years
9.30 am - 11.15am - **Pop in and Play Session**
(both sessions are term time only)

If you would like further information on any of the above
please call: **01424 210550**

Booklets are available in Hastings
& St Leonards and Rother, which are
packed full of
activities & useful information.

To obtain copies of these "What's
On" guides you just need to call or
drop into your nearest Children's
centre.



Mobile Toy Library

West St Leonards Children's
Centre

A mobile resource offering a rich
variety of high quality resources
and toys in your neighbourhood.

West St Leonards
Children's Centre,
464 Bexhill Road
St Leonards on Sea
TN38 8AU

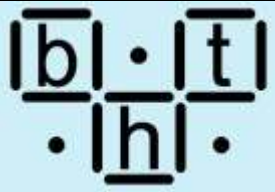
Contact In2Play 01424 432742
info@in2play.org.uk
www.in2play.org.uk



Did you know that every child aged three
and under is entitled to **FREE Bookstart
Packs?**

From 0 - 12 months: **BOOKSTART BABY PACK**
Between 2 and 3 years: **BOOKSTART + BAG**
Between 3 and 4 years: **BOOKSTART TREASURE
CHEST**

If you have not received your pack(s),
please telephone **Sue Stevens**
on **01323 416324** or e-mail
bookstart@eastsussex.gov.uk



BHT HASTINGS ADVICE

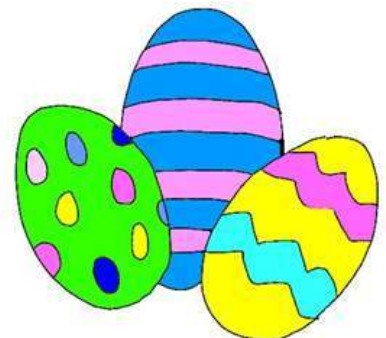
Offer specialist housing advice which is
Free and Confidential.

Advice and help available for

- * **Repossessions**
- * **Homelessness and its prevention**
- * **Problem Landlords**
- * **Mortgage and Rent Arrears**
- * **Disrepair**
- * **Allocations**

For an appointment please contact:
16 Havelock Road, Hastings TN34 1BP
Telephone: 01424 452610 Fax: 01424 420543 or
Email: Joanna.wilson@bht.org.uk

Visit the website at www.bht.org.uk



Free Training Courses!
These are being run by the BEST project,
for more information please ring 01424 717616

Course	Course Dates	Time	Tutor	Try something new - No experience needed for any of these courses.
Art and Design	3 Weeks Tue 15 March Tue 22 March Tue 29 March	10am – 2:30pm (with lunch break)	Tutor: Ed Boxall Valley View Meeting Room	This course is perfect for anyone with an interest in art. This course offers the opportunity to make artwork using a variety of techniques such as Drawing, Printmaking, Painting and Mixed Media work. All the projects are inspired by great artworks: the course is a chance to learn about art from the past and present as well develop your own artwork. It is also an opportunity, to create a portfolio to apply for accredited art courses such as The Foundation Course in Art and Design.
Cooking for Friends & Family	5 Weeks: Wed 2 March Wed 9 March Wed 16 March Wed 23 March Wed 30 March	10am – 12:30pm	Tutor : Paul Benton Training Kitchen	Develop the skills to create exciting meals on realistic budgets for your family or friends to enjoy. This course is perfect for the absolute beginner or the accomplished cook. There will be lots of hands-on cooking and plenty of tasting involved.
Baking – Bread and Cakes	5 Weeks: Fri 4 March Fri 11 March Fri 18 March Fri 25 March Fri 1 April	10am – 12:30pm	Tutor: Paul Benton Training Kitchen	If you love fresh bread and cakes come and try your hand at our 5 week baking course. Cook delicious traditional cakes, pastry dishes, fresh loafs of bread and much more.
Creative Writing	5 Weeks: Tue 1 March Tue 8 March Tue 15 March Tue 22 March Tue 29 March	10am – 12:30pm	Tutor: Kay Green Garden View	Are you a beginner or have you already seen your name in print? Do you have a story to tell, or do you want to improve your general writing skills? Do you want to know how to write a novel, an article, or a CV for a job? Do you want to improve your spelling and grammar, or have fun exploring different ways of creating stories? The aim of this course is to provide a friendly group, with a tutor who has extensive experience of writing and publishing. The course will focus on writing skills for work or for fun, for publication or personal expression.
Gardening - Grow Your own Food	5 Weeks: Fri 4 March Fri 11 March Fri 18 March Fri 25 March Fri 1 April	10am – 12:30pm	Tutor: Paul Buck Garden View	A practical hands-on course about growing your own food. This course looks at setting up a fruit and vegetable garden – even if you have limited space such as a balcony or small garden. Topics will include plant propagation, plant care, health and safety, harvesting and storage, compost and soil care.

Easter Chocolate Nests

A nice easy recipe to make with the kids, one they always like!

Ingredients

- 100g butter, cubed
 - 1 tbsp cocoa powder
 - 50g milk chocolate buttons
 - 75g golden syrup
 - 4 Shredded Wheat
- To decorate : mini chocolate eggs

Method

For this recipe you'll need a 4.5cm wide, 2.5cm deep 12-bun patty tin (a small fairy cake tin) and 12 paper cake cases.

- Put the butter into a medium bowl, then add the cocoa powder, chocolate buttons and golden syrup. Microwave on high for 1 minute 30 seconds, or until melted, then stir to mix everything together.
- Hold 1 Shredded Wheat over the bowl and squeeze in your hand to crumble it in. Repeat with the other 3 Shredded Wheat. Stir to mix evenly.
- Line the patty tin with 12 paper cake cases and put a generous tablespoonful of mixture into each of the paper cases. Press the centre of each nest with your fingers to make a slight dip, then arrange 3 mini chocolate eggs in each of the dips. Chill for 30 minutes before eating.



Easter Lemon Biscuits

Ingredients

For the cookies:

- 140g icing sugar, sieved
- 1tsp lemon natural extract
- 1 egg yolk
- 250g Butter, cut into small cubes
- 375g Plain flour, sieved

For the decoration:

- 100g white ready-to-roll icing, Food colour, of your choice, Writing icing, Coloured choco beans, Silver balls

Method

- Put the icing sugar, lemon natural extract, egg yolk and butter in the food processor. Pulse until well combined.
- Add the flour and mix to a firm dough. Shape the dough into two balls, wrap in cling film and chill for about 30 mins.
- Heat the oven to 190°C/fan 170°C/375°F/gas 5. Line two baking sheets with non-stick baking paper.
- Roll out the dough on a lightly floured surface to about the thickness of two £1 coins. Cut out Easter shapes and place on the baking sheets. (Make a hole using a skewer if you want to thread ribbon through the biscuits).
- Bake for 10 -12 mins until lightly golden. Leave the biscuits to cool on a wire rack before you start decorating.
- To decorate: Take about 100g ready-to-roll icing. Add a few drops of the food colour of your choice (this can be done by dipping a wooden skewer into the food colour and piercing the icing all over). Knead until you get a nice even colour.
- Lightly dust a surface with icing sugar and roll the coloured icing, then cut shapes that are slightly smaller than the biscuit shapes. Pipe a little of the white writing icing onto the biscuit and use to stick the icing shapes to the biscuit. Use the various writing icing to decorate the biscuits and also to stick the variety of decoration such as coloured choco beans, or silver balls to the biscuits.



